

SALT & FIRE

AYIOS IOANNIS

Sourdough bread, herb butter, EVOO by Salt & Fire 1,7	12
Smoked tarama, chive oil and turmeric infused sourdough bread 1,4,7	14
Leaf salad with black truffle vinaigrette, parmesan & pickled mustard 7,8,10	15
Burrata with cherry tomatoes & fresh basil oil 7	19
Beef tartare, smoked spiced oil & egg yolk confit 1,3,7,10	29
Wagyu carpaccio, shitake vinaigrette, pickled shimeji 7	33
Gambero prawn on brioche citrus cream & Oscietra caviar 1,2,3,4,7	24
Charcoal baked Gillardeau oysters & garlic butter 1,7,14	18
Fresh gnocchi with crab and saffron 1,2,4,7,9	24
Jumbo Tiger prawn and herby beurre blanc 2,7	38
Patagonian toothfish, creamy leeks, fennel and kale 3,7	75
Grilled local asparagus, asparagus and herb sauce, creme fraiche 7	19
Duck confit, glazed vegetables, caramelised citrus jus 7	32
Foie gras on brioche & fig chutney 1,7	26
Cote de porc, caramelised mushroom pure, aromatic jus 7	35
Koji-aged beef double smash burger 1,6,7,10,11	25
Black Angus	
Fillet, Creekstone Farms Prime USA	75/250g
Ribeye, Creekstone Farms Prime USA	85/450g 113/600g
T-Bone, Creekstone Farms Prime USA	165/1000g
Tomahawk, Creekstone Farms Prime USA	150/800g
Wagyu	
Ribeye, Snakeriver Farms Gold label USA	190/400g
Bone-in Ribeye, Snakeriver Farms Gold label USA	345/950g
Japanese Wagyu	
Fillet A5, Kagoshima Japan	140/250g
Ribeye A5, Kobe Japan	196/200g
Creamy spinach with slow roasted garlic 7	9
House Jus	8
Broccolini, wagyu fat and parmesan 7	10
Asparagus	11
Padron peppers	7
Morels sauce 7	8
Green peppercorns sauce 10	5

Ask your waiter for our doneness recommendation
or choose between Blue-Rare-Medium-Welldone

Allergens

1.Cereals containing gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybeans 7.Milk - Lactose
8.Nuts 9.Celery 10.Mustard 11.Sesame seeds 12.Sulphur dioxide/sulphites 13.Lupin 14.Molluscs