

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 ^{1,3,10}	29
Wagyu carpaccio, shitake vinaigrette, pickled shimeji ⁷	33
Gambero prawn on brioche citrus cream & Oscietra caviar ^{1,2,3,4,7}	24
Fresh Oyster served with mignonette & lemon (Upon availability)	
Gillardeau ¹⁴	9
Fine de Claire ¹⁴	7
Charcoal baked Gillardeau oysters & garlic butter ^{1,7,14}	18
Fresh gnocchi with crab and saffron ^{1,2,4,7,9}	24
Grilled octopus, broad beans pesto, aubergine, pepper & fennel ^{14, 15}	34
Jumbo Tiger prawn and herby beurre blanc ^{2,7}	38
Patagonian toothfish, creamy leeks, fennel and kale ^{3,7}	75
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	165/1kg
Tomahawk, Creekstone Farms Prime USA	310/1.5kg

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	147/150g

Creamy spinach with slow roasted garlic ⁷	9
House Jus	8
Broccolini, wagyu fat and parmesan ⁷	10
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 15. Broad beans