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
Celeriac and white truffle soup 7	14
Beetroot, wild rocket, buche de lucay, candied pecans 7,8	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
Patagonian toothfish, creamy leeks, fennel and kale 3,7	75
Fresh gnocchi, mushroom cream, fresh girolles and egg yolk 3,7	19
Pork belly with celeriac and chives 7,9	23
Slow smoked brisket sliders, mustard emulsion and pickles 3,7,10	25
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
72h short rib with black garlic emulsion and pickles 3,10	38

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