

SALT & FIRE

AYIOS IOANNIS

Sourdough bread, herb butter, EVOO by Salt & Fire ^{1,7}	9
Mixed leaf salad with black truffle vinaigrette, parmesan & pickled mustard ^{7,8,10}	13
Burrata with cherry tomatoes & fresh basil oil ⁷	14
Roasted cauliflower soup ⁷	14
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
Patagonian toothfish, creamy leeks, fennel and kale ^{3,7}	75
Duck confit, glazed vegetables, caramelised citrus jus ⁷	29
Foie gras on brioche & fig chutney ^{1,7}	24
Short rib sliders, black garlic & house pickles ^{1,3,10}	35
Cote de porc, caramelised mushroom pure, aromatic jus ⁷	33
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
Wagyu	
Fillet, Rangers Valley WX9 AUS	120/250g
Ribeye, Snakeriver Farms Gold label USA	190/400g
Bone-in Ribeye, Snakeriver Farms Gold label USA	345/950g
Japanese Wagyu	
Sirloin A5, Kagoshima Japan	110/200g
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
Padron peppers	7
Morels sauce ⁷	7
Green peppercorns sauce ¹⁰	4

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