

# 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

Parmesan gnocchi, jamon iberico and parmesan cream 1,7	28
Duck confit, glazed vegetables, caramelised citrus jus 7	29
Foie gras on brioche & fig chutney 1,7	24
Braised veal cheeks, potato foam and veal jus 7,6,14,11	34
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, USDA Prime Creekstone Farms USA	165/1000g

## Wagyu

Ribeye, Gold Label Snakeriver Farms USA	190/400g
Bone-in Ribeye, Gold Label Snakeriver Farms 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-Well done

## 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