

SOMMELIERS CHOICE

Finca Suarez Semillón, Paraje Altamira 15 / 62

Durigutti 'Proyecto Las Compuertas' Criolla Chica, Lujan de Cuyo 14.5 / 59

APERITIFS

Immigrant Blend Vermouth / 8

Sucre Spritz / 13

Criolla Sangria / 12

Stuffed Gordal Olives, Aji Verde / 7

Beef Empanada / 8

Tortilla De Papas, Nduja, Aioli / 7

Chorizo Criollo, Chimichurri / 7.5

Aged Cheddar, Chilli & Onion Empanada / 7.5

Padron Peppers, Mojo Rojo / 8

Burrata, Caramelised Pumpkin, Harissa, Orange, Honey / 15

Aubergine, Herb Salad, Chilli, Lemon / 14

Chicory & Castelfranco Salad, Pecorino, Sesame, Praline / 9.5

Scallop Tiradito, Coconut, Sesame, Chilli, Avocado / 16

Octopus Tostada, Soy, Lime, Grapefruit, Pomegranate, Avocado / 15

Tamworth Pork Belly, Gochujang, Crackling / 15.5

STOVE

Arroz Caldoso, Scallops, Squid, Guanciale / 36

Mushroom & Smoked Aubergine Canelones, Ricotta, Spinach / 23

Cod, Chickpeas, Leeks, Aioli / 32

Amatriciana Rigatoni, Tomato, Anchovies, Guanciale, Olives / 22

FIRE

Grilled Trout, Lemon & Almond Butter / 32

Iberico Matambre, Pepper Sauce / 30

Chicken A La Brasa, Aji Amarillo / 26

300/600g Striploin, Chimichurri, Fries / 36/70

Bone-in Ribeye To Share, Chimichurri, Fries / 13.5 per 100g

SIDES

French Fries / 6

Shaved Courgettes, Almonds, Lemon / 6.5

Sweet Potato, Honey, Chilli / 6

Baby Gem, Hazelnuts, Honey Dressing / 6.5

Please let us know if you have any particular allergies or dietary requirements.
A discretionary service charge of 12.5% will be added to your bill.