




## STARTERS



**\*PRIME BEEF TENDERLOIN TARTARE**  32  
Paille Potatoes, Capers, Shallots and  
Black Truffle Hollandaise Sauce



**\*YELLOWFIN TUNA CRUDO**  35  
Wood-Fired Sourdough Bread,  
Tomato Water, Roasted Garlic Aioli

**OCTOPUS 'A LA PLANCHA'**  36  
Spanish Octopus, Potato Confit, Garlic Aioli,  
Kalamata Olives, Fresh Herbs


**BUTTERNUT SQUASH**  29  
Parmigiano Reggiano Fonduta, Crispy  
Sicilian Pistachio and Squash Seeds Crumble,  
Chermoula Sauce

**PEAR**  28  
Pear Wrapped with Crispy Prosciutto,  
Burrata, Salsa Verde


**EGGPLANT**  29  
Wood-Fired Eggplant "Milanesa",  
San Marzano Tomato Chutney,  
Eggplant Yogurt, Basil, Fresh Herbs Salad

**TOMATO**   26  
Roasted Organic Heirloom Tomato,  
Stracciatella, Roasted Tomato Jus, Crispy  
Garlic, Almonds and Chili Oil,  
Aged Balsamic, Fresh Herbed Salad




**WOOD-OVEN EMPANADA**  12  
Hand-Cut Prime Filet, Llajua Sauce  
or  
Port Salut Cheese, Mozzarella Cheese, Gouda 9  
Cheese, Caramelized Onion and Oregano





**BEETS**  28  
Beets "Cooked in Ashes" Carpaccio, Pistachio  
Yogurt, Shallot Vinaigrette, Garlic Chips

**MUSHROOM**   35  
Wood-Fired Mushrooms, Potato and Roasted  
Garlic Cream, Cured Organic Egg Yolk,  
Sourdough Breadcrumbs

**GRAPEFRUIT**  25  
Local Florida Citrus, Fresh Avocado,  
Parmigiano Reggiano, Onion, Roasted  
Hazelnuts, Fresh Herbs, Extra Virgin Olive Oil



**ARTICHOKES**  35  
Wood-Fired Artichokes, Sesame Yogurt,  
Sourdough Breadcrumbs, Gremolata Sauce,  
Extra Virgin Olive Oil

**U8 SEA SCALLOPS**  48  
"A La Plancha", Brown Butter Hollandaise  
Sauce, Chanterelles "Escabeche"



CONTAINS GLUTEN



CONTAINS NUTS



CONTAINS DAIRY


\*APPLICABLE TAXES AND A 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SEVERAL MENU ITEMS MAY CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY AND GLUTEN. INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. APPLICABLE TAXES AND AN 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.





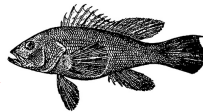
## MAINS

### FROM OUR CAST IRON PLANCHA

**MEDITERRANEAN BRANZINO**  48  
Quinoa Tabbouleh Salad,  
Beet Yogurt, Roasted Hazelnuts

**MALLMANN'S BEEF**   78  
**TENDERLOIN 'MILANESA'**  
Boulangère Potato, Soft Egg, Dijon Mustard


**LOCAL RED SNAPPER 'A LA PLANCHA'**   65  
Butternut Squash Puree, Brown Butter,  
Almonds and Garlic Crust, Spicy Gremolata  
Sauce, Fennel and Herbs Salad

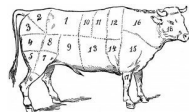


### FROM OUR WOOD FIRE OVEN


**CHILEAN SEA BASS**  65  
Crispy Black Rice, Lemon Aioli, Salsa Verde Sauce


**ROASTED CAULIFLOWER**  39  
Almonds and Capers Vinaigrette, Fresh Herbs  
Salad, Crispy Rice, Cauliflower Purée


**WOOD-FIRED HALF ORGANIC CHICKEN**  45  
Deboned Half Chicken, Orange Skin, Thyme,  
Chicken Jus, Roasted Garlic Mayonnaise,  
Crispy Potato Allumette



### TO SHARE

**\*WOOD-FIRED MEAT PARRILLADA**  290  
Skirt Steak, Prime Ribeye Steak, Australian Lamb,  
Chorizo, Morcilla, Domino Potato, Roasted Sweet  
Potato, Criolla and Chimichurri Sauce



**WOOD-FIRED FISH PARRILLADA**  260  
Mediterranean Branzino, Local Snapper, Chilean  
Seabass, Nigerian Tiger Prawns, Spanish Octopus,  
Domino Potato, Roasted Sweet Potato, Criolla and  
Chimichurri Sauce


**\*WOOD-FIRED MIXED PARRILLADA**  320  
Skirt Steak, Prime Ribeye Steak, Chorizo, Morcilla,  
Mediterranean Branzino, Local Snapper, Nigerian  
Tiger Prawns, Domino Potato, Roasted Sweet Potato,  
Criolla and Chimichurri Sauce


**\*WOOD-FIRED PRIME PORTERHOUSE**  240  
Chimichurri Butter, Domino Potatoes,  
Organic Mixed Greens Salad

### FROM OUR WOOD FIRE GRILL

**\*PRIME ANGUS SKIRT STEAK** 70  
'Papa Aplastada', Grilled Onion Rings,  
Chimichurri Sauce

**AUSTRALIAN LAMB RACK**   79  
Andes Potatoes, Tomato Chutney, Wood-Fired  
Eggplant, Mint Yogurt, Lamb Jus,  
Pistachio Crumble, Herbs and Onion Salad

**\*PRIME BEEF TENDERLOIN**  79  
Wood-Fired Onion Stuffed with Potato Aligot,  
Truffle Beef Jus, Parsley and Onion Salad


**\*PRIME NEW YORK STRIP STEAK**  85  
Crispy Potato Mille Feuille, Black Truffle Aioli,  
Fresh Chives



**\*PRIME RIBEYE STEAK**  89  
Domino Potato, Chimichurri



### HANDMADE PASTAS

**POTATO GNOCCHI 'A LA PLANCHA'**  48  
Wood-Fired Wild Mushrooms, Crème Fraîche,  
Parmigiano Reggiano

**OVEN BAKED SPINACH & RICOTTA ROTOLO**   38  
San Marzano Tomato Sauce, Parmigiano  
Reggiano

**BUTTERNUT SQUASH TORTELLINI**   40  
Butternut Squash Tortellini, Squash and  
Vermont Butter Sauce, Parmigiano Reggiano,  
Crispy Sage



### SIDES 17



**SWEET POTATO**    
'AL RESCOLD'  
Brown Butter

**MIXED GREENS &  
HERBS SALAD**  
Pecorino and Pickled  
Onion Dressing

**GRILLED ASPARAGUS**  
Lemon Zest

**DOMINO POTATO**    
Criolla Sauce

**GRILLED BROCCOLINI**  
Lemon, Chili,  
Shallot Vinaigrette

**YUKON POTATO PURÉE**    
Truffle Butter



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