




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 PLANCHAS'  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  30
Beets "Cooked in Ashes" Carpaccio, Pistachio
Yogurt, Shallot Vinaigrette, Garlic Chips

MUSHROOM   38
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  38
Wood-Fired Artichokes, Sesame Yogurt,
Sourdough Breadcrumbs, Gremolata Sauce,
Extra Virgin Olive Oil

U8 SEA SCALLOPS "A LA PLANCHAS"  55
"A La Plancha", Brown Butter Hollandaise
Sauce, Fresh Black Truffle



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   82
TENDERLOIN 'MILANESA'
Boulangère Potato, Soft Egg, Dijon Mustard


LOCAL RED SNAPPER 'A LA PLANCHA'   68
Butternut Squash Puree, Brown Butter,
Almonds and Garlic Crust, Spicy Gremolata
Sauce, Fennel and Herbs Salad

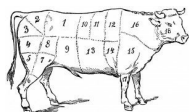


FROM OUR WOOD FIRE OVEN


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** 75
'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**  82
Wood-Fired Onion Stuffed with Potato Aligot,
Truffle Beef Jus, Parsley and Onion Salad



***PRIME NEW YORK STRIP STEAK**  89
Crispy Potato Mille Feuille, Black Truffle Aioli,
Fresh Chives

***PRIME RIBEYE STEAK**  95
Domino Potato, Chimichurri



HANDMADE PASTAS

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

OVEN BAKED SPINACH & RICOTTA ROTOLO   40
San Marzano Tomato Sauce, Parmigiano
Reggiano

BUTTERNUT SQUASH TORTELLINI   40
Butternut Squash Tortellini, Brown Butter,
Whipped Ricotta, Crispy Sage



SIDES 18



SWEET POTATO 
'AL RESCOLDI'
Brown Butter

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

GRILLED ASPARAGUS
Lemon Zest

DOMINO POTATO  
Criolla Sauce

GRILLED BROCOLLINI
Lemon, Chili,
Shallot Vinaigrette

YUKON POTATO PURÉE  
Truffle Butter



CONTAINS GLUTEN



CONTAINS NUTS



CONTAINS DAIRY