

STARTERS

*PRIME BEEF TARTARE 🌿

Prime Beef Tenderloin, Capers,
Onion, Chili Oil, Cured Egg Yolk,
Roasted Garlic Mayo, Sourdough
Toast

32

WOOD FIRED ARTICHOKE 🌿

Sesame Yogurt,
Sourdough Breadcrumbs,
Gremolata Sauce, Extra Virgin
Olive Oil

39



OCTOPUS 'A LA PLANCHA' 🌿

Spanish Octopus,
Potato Confit, Tomato Sofrito,
Garlic Aioli, Kalamata Olives,
Smoked Paprika Oil, Fresh Herbs

39

YELLOWFIN TUNA CRUDO

Avocado Mayonnaise, Pickled
Onion, D'espelette Pepper, Paille
Potatoes

36

WOOD OVEN EMPANADA 🌿

Hand-Cut Prime Filet,
Llajua Sauce

15

or

Port Salut Cheese, 🌿
Mozzarella Cheese, Gouda Cheese,
Caramelized Onion, Oregano

12

PEAR 🌿

Pear Wrapped with
Crispy Prosciutto,
Burrata, Salsa Verde

28



SANDWICHES

* LOMITO SANDWICH 🌿

Prime Beef Tenderloin, Tomato,
Grilled Onions, Arugula, Aioli,
Dijon Mustard, Crispy Potato Wedges,
House Made Vienna Bread

46

WOOD-FIRED PIADINNA WITH PROSCIUTTO 🌿

Fresh Stracciatella, Prosciutto, Tomatoes Confit,
Arugula, Pesto Genovese, Extra Virgin Olive Oil,
Mixed Greens, Radicchio and Herbs Salad

35

* PRIME ANGUS CHEESEBURGER 🌿

Bacon, Cheddar Cheese, Tomato, Onion Jam,
Pickled Cucumber, Garlic Aioli,
Crispy Potato Wedges,
House Made Brioche Bun

38



MAINE LOBSTER ROLL 🌿

Lobster Salad Tossed with Dill, Citrus,
Celery Mayonnaise, Fresh Chives,
Herbed Potato Chips,
House Made Brioche Bun

48

TUNA SANDWICH 🌿

Charred Yellowfin Tuna Lightly Seared,
Avocado, Roasted Garlic Mayonnaise, Fresh
Chives, Mix Greens and Herbs Salad

42

SALADS

BEETS CARPACCIO 🌿

Beets "Cooked In Ashes," Pistachio Yogurt,
Shallot Vinaigrette, Pistachio Crumble, Garlic
Chips, Fresh Herbs Salad

32

TIGER PRAWNS "A LA BRASA" 🌿

Nigerian Tiger Prawns, Florida Grapefruit,
Florida Oranges, Red Onion, Avocado,
Roasted Hazelnuts, Parmigiano Reggiano,
Fresh Herbs Salad, Extra Virgin Olive Oil

52

ORGANIC HEIRLOOM TOMATO SALAD 🌿

Burrata Cheese, Wood-Fired
Heirloom Tomato, Cucumber,
Tapenade, Basil, MInt

32

ALAN'S SALAD

Fresh Grated Carrots, Roasted Beets,
Avocado, Hard Boiled Eggs,
Dijon Honey Mustard Vinaigrette

29

WOOD FIRED ROASTED CHICKEN SALAD 🌿

Free Range Organic Chicken, Charred Romaine
Lettuce, Hazelnut & Pistachio Dressing,
Crispy Shallots, Parmigiano Reggiano

28

ORGANIC GREENS AND PECORINO 🌿

Mix Greens, Radicchio, Endives, Herbs, Pickled
Onions, Roasted Walnuts and Sourdough
"Granola," Herbed Vinaigrette

26

MAINS

MALLMANN'S BEEF 🌿

TENDERLOIN 'MILANESA' 88

Endives and Radicchio Salad,
Dijon Mustard

*PRIME ANGUS SKIRT STEAK 🌿 76

Domino Potatoes, Criolla Sauce,
Chimichurri Sauce

*PRIME RIBEYE STEAK 🌿 112

Domino Potatoes, Criolla Sauce,
Chimichurri Sauce

PIZZA MARGHERITA 🌿

Fresh Mozzarella Cheese,
Heirloom Tomatoes, Basil

28

CAULIFLOWER 🌿

Crispy Rice, Cauliflower Purée,
Almonds and Capers Vinaigrette,
Fresh Herbs Salad

39

*MEDITERRANEAN BRANZINO 🌿 49

Quinoa Tabbouleh Salad,
Beet Yogurt, Roasted Hazelnuts

*WOOD FIRED MUSSELS 🌿

PROVENÇAL
Fresh Parsley, Garlic, White Wine,
Homemade Sourdough Bread

30



CONTAINS GLUTEN



CONTAINS NUTS



CONTAINS DAIRY



OUR MENU REFLECTS OUR DEDICATION TO SUSTAINABILITY; FOR INSIGHTS INTO OUR RESPONSIBLE SOURCING AND PARTNERSHIPS, PLEASE ASK A MEMBER OF OUR TEAM TO LEARN MORE.

• SIGNATURE COCKTAILS •

FAENA SPRITZ

Absolut Elyx Vodka,
G.H. Mumm 'Grand Cordon' Champagne,
Aperol, Rose Water, Hibiscus

28

FAENA WHISPER

Absolut Elyx Vodka,
Red Bull Yellow Edition, Passion Fruit,
Abricot Du Roussillon

20

SMOKE & SPARKS

Código Reposado Tequila,
Del Maguey 'Vida' Mezcal, Jalapeño,
Fresh-Pressed Lime

25

ROYAL ROSE

Komos Reposado Rosa Tequila,
Fresh-Pressed Lemon Juice, Agave,
Giffard Lychee Liqueur, Fresh Raspberries

38

• BEER •

10

AMSTEL LIGHT

HEINEKEN

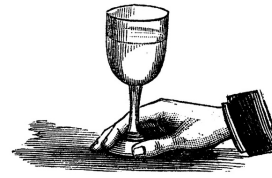
PERONI

QUILMES, ARGENTINE LAGER

WYNWOOD LA RUBIA BLONDE ALE

MONOPOLIO CLARA

MONOPOLIO IPA



• CLASSIC COCKTAILS •

28

OLD FASHIONED

Maker's Mark Faena Private Barrel Select
Whiskey, Angostura Bitters

TOMMY'S MARGARITA

Código Reposado Tequila,
Fresh-Pressed Lime, Agave

PALOMA

Código Reposado Tequila, Martini Fiero,
Organic Agave, Fresh Grapefruit Juice
Topped with East Imperial Grapefruit Soda

BOULEVARDIER

Angel's Envy Bourbon, Campari,
Carpano Antica

SIDECAR

D'Usse VSOP, Cointreau,
Fresh-Pressed Lemon, Sugar Rim

GOLD RUSH

Smooth Ambler Bourbon, Fresh-Pressed
Lemon, Lavender Honey Syrup



• WINE BY THE GLASS •



Dom Pérignon, Épernay, 2015	155	Château la Gondonne La Chappelle Gondonne, Provence 2020	18
G.H. Mumm Rosé, Reims NV	40	Malbec, Faena Wines, Valle de Uco 2019	22
Felipe Rutini, Trumpeter, Rosé de Malbec, Mendoza 2018	15	Cabernet Sauvignon, Trefethen, Oak Knoll District 2020	28
G.H. Mumm Grand Cordon, Reims NV	35	Overture by Opus One, Napa Valley MV Coravin	115
Sancerre, Château Sancerre 2022	25	Bordeaux, Château Ormes de Pez, Saint Estephe 2016	45
Pinot Grigio, Livio Felluga, Friuli-Venezia Giulia 2022	20		
Chardonnay, Kenwood Six Ridges, Russian River Valley 2019	18		