

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,
 Lljaja 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 🌿
DI PARMA
 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
 38

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 🌿 28
 Fresh Mozzarella Cheese,
 Heirloom Tomatoes, Basil

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

***MEDITERRANEAN BRANZINO** 🌿 49
 Quinoa Tabbouleh Salad,
 Beet Yogurt, Roasted Hazelnuts

***WOOD FIRED MUSSELS** 🌿 30
PROVENÇAL
 Fresh Parsley, Garlic, White Wine,
 Homemade Sourdough Bread



🌿 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.

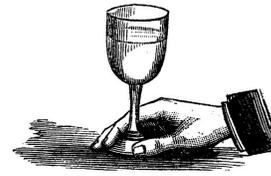
· SIGNATURE COCKTAILS ·

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



· 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

· BEER ·

10

AMSTEL LIGHT
HEINEKEN
PERONI
QUILMES, ARGENTINE LAGER
WYNWOOD LA RUBIA BLONDE ALE
MONOPOLIO CLARA
MONOPOLIO IPA

· WINE BY THE GLASS ·



Dom Pérignon, Épernay, 2015 155
 G.H. Mumm Rosé, Reims NV 40
 Perrier-Jouët, Grand Brut, NV 38
 Sancerre, Château Sancerre, 2024 25
 Pinot Grigio, Livio Felluga, Friuli-Venezia Giulia, 2023 20
 Chardonnay, Kenwood Six Ridges, Russian River Valley, 2020 18

Château la Gironne La Chappelle Gironne, Provence 2023 20
 Malbec, Faena Wines, Valle de Uco 2022 22
 Mount Veeder Winery, Cabernet Sauvignon, Napa Valley, 2022 30
 Overture by Opus One, Napa Valley MV Coravin 115
 Baron De Brane, Margaux, Bordeaux, 2018 42