

## STARTERS



## \*PRIME BEEF TENDERLOIN TARTARE

Paille Potatoes, Capers, Shallots and Black Truffle Hollandaise Sauce

## \*YELLOWFIN TUNA CRUDO

Wood-Fired Sourdough Bread, Tomato Water, Roasted Garlic Aioli

## OCTOPUS 'A LA PLANCHA'

Spanish Octopus, Potato Confit, Garlic Aioli, Kalamata Olives, Fresh Herbs

## BUTTERNUT SQUASH

Parmigiano Reggiano Fonduta, Crispy Sicilian Pistachio and Squash Seeds Crumble, Chermoula Sauce

## PEAR

Pear Wrapped with Crispy Prosciutto, Burrata, Salsa Verde

## EGGPLANT

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



## TOMATO AND STRACCIATELLA

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

35

36

39

29

28

29

32

## WOOD-OVEN EMPANADA

Hand-Cut Prime Filet, Llajua Sauce  
or

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



## BEETS

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

## MUSHROOM

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

15

12

32

39



## GRAPEFRUIT

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

## ARTICHOKE

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

27

39

59

## U8 SEA SCALLOPS "A LA PLANCHA"

"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 A 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.





## MAINS

## FROM OUR CAST IRON PLANCHA

## MEDITERRANEAN BRANZINO

Quinoa Tabbouleh Salad,  
Beet Yogurt, Roasted Hazelnuts

49

## MALLMANN'S BEEF

## TENDERLOIN 'MILANESA'

Boulangère Potato, Soft Egg, Dijon Mustard

88

## LOCAL RED SNAPPER 'A LA PLANCHA'

Butternut Squash Pureée, Brown Butter,  
Almonds and Garlic Crust, Spicy Gremolata  
Sauce, Fennel and Herbs Salad

68

## FROM OUR WOOD FIRE OVEN



## CHILEAN SEA BASS

Crispy Black Rice, Lemon Aioli, Salsa Verde Sauce

69

## ROASTED CAULIFLOWER

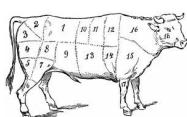
Almonds and Capers Vinaigrette, Fresh Herbs  
Salad, Crispy Rice, Cauliflower Purée

39

## WOOD-FIRED HALF ORGANIC CHICKEN

Deboned Half Chicken, Orange Skin, Thyme,  
Chicken Jus, Roasted Garlic Mayonnaise,  
Crispy Potato Allumette

46



## TO SHARE

## \*WOOD-FIRED MEAT PARRILLADA

Skirt Steak, Prime Ribeye Steak, Australian Lamb,  
Chorizo, Morcilla, Domino Potato, Roasted Sweet  
Potato, Criolla and Chimichurri Sauce

305

## WOOD-FIRED FISH PARRILLADA

Mediterranean Branzino, Local Snapper, Chilean  
Seabass, Nigerian Tiger Prawns, Spanish Octopus,  
Domino Potato, Roasted Sweet Potato, Criolla and  
Chimichurri Sauce

270

## \*WOOD-FIRED MIXED PARRILLADA

Skirt Steak, Prime Ribeye Steak, Chorizo, Morcilla,  
Mediterranean Branzino, Local Snapper, Nigerian  
Tiger Prawns, Domino Potato, Roasted Sweet Potato,  
Criolla and Chimichurri Sauce

335

## \*WOOD-FIRED PRIME PORTERHOUSE

Chimichurri Butter, Domino Potatoes,  
Organic Mixed Greens Salad

245

## FROM OUR WOOD FIRE GRILL

## \*PRIME ANGUS SKIRT STEAK

'Papa Aplastada', Grilled Onion Rings,  
Chimichurri Sauce

76

## AUSTRALIAN LAMB RACK

Andes Potatoes, Tomato Chutney, Wood-Fired  
Eggplant, Mint Yogurt, Lamb Jus,  
Pistachio Crumble, Herbs and Onion Salad

85

## \*PRIME BEEF TENDERLOIN

Wood-Fired Onion Stuffed with Potato Aligot,  
Truffle Beef Jus, Parsley and Onion Salad

89

## \*PRIME NEW YORK STRIP STEAK

Crispy Potato Mille Feuille, Black Truffle Aioli,  
Fresh Chives

95

## \*PRIME RIBEYE STEAK

Domino Potato, Chimichurri

112



## HANDMADE PASTAS

## POTATO GNOCCHI "A LA PLANCHA"

Wood-Fired Wild Mushrooms, Crème Fraîche,  
Parmigiano Reggiano

48

## OVEN BAKED SPINACH &amp; RICOTTA ROTOLI

San Marzano Tomato Sauce, Parmigiano  
Reggiano

40

## BUTTERNUT SQUASH TORTELLINI

Butternut Squash Tortellini, Brown Butter,  
Whipped Ricotta, Crispy Sage

40



## SIDES

## SWEET POTATO 'AL RESCOLDO'

Brown Butter

## DOMINO POTATO

Criolla Sauce

## MIXED GREENS &amp; HERBS SALAD

Pecorino and Pickled  
Onion Dressing

## GRILLED BROCOLLINI

Lemon, Chili,  
Shallot Vinaigrette

## GRILLED ASPARAGUS

Lemon Zest

## YUKON POTATO PURÉE

Truffle Butter



CONTAINS GLUTEN



CONTAINS NUTS



CONTAINS DAIRY