

Appetizers

Rye Bread, Fennel Remoulade, Smoked Fennel, Sunchoke Powder 24

Tuna Tartare, Caviar, Egg Yolk Cream, Preserved Lime 28

Aged Denver, Rice Cake, Jalapeño, Hollandaise 26

Raw

Oyster Gilardo, Shoyu Ponzu, Pickled Celery, Lime Oil 39/228/450

Spanish Mackerel, Smoked Mussels, Caviar, Green Tabasco 96

Amberjack TarTar, Pickled Kohlrabi, Chives, Charred Lime Salasa 88

Tuna Sashimi, "Leche de tigre", Millet, Pine Oil 94

Amberjack Carpaccio, Shrimp, Chicken Garum, Lime 98

Beef Tartare, Furikake, Kale, Miso 86

Vegetables

Baby Gem Lettuce, Caesar Dressing, Nuts, Pecorino 68

Kohlrabi, Tare, Sesame, Spicy Leaves 62

Sunchoke Soup, Leek, Artichoke Chips, Black Garlic oil 66

Oyster Mushrooms, Cashew, Coffee, Porcini Ice Cream 76

Agnolotti, Sweet Potato, Ginger, Poppy Seeds 88

Seafood

Shrimp, Harissa Oil, Miso Espuma, Shrimp Crumble 86

Seafood Skewer, Lahoh, Chives Aioli, Fermented Chilli 84

Pici, Snow Peas, Shrimp, Kimchi Broth 146

Drum Fish, Olives Beurre Blanc, Gremolata, Pom Purée 158

Spanish Mackerel, Green Peas, Miso Butter, Artichoke Barigoule 198

Meat

Lamb Spare Ribs, Lahoh, Condiments, Bell Pepper Glaze 134

Picanha , Onion Purée, Onion Confit, Demi-Glace 182

Aged Prime Rib 88 Per 100 Grams

Sourdough · Koji Butter · Mallow Schug · Fermented Papaya 32

