

# GUACAMOLE

Our incontestably famous guacamoles are all prepared fresh to order by our specialist Guacamole chefs. Creamy and yet light, they are a great way to start your meal.

MUST TRY: Add-on savoury garlic Churros for RM 15++

## THE FUEGO GUACAMOLE

Avocado, Green Chilli, Tomato, Cilantro, Garlic, Lime

38

## SUPER SPICY GUACAMOLE

Avocado, Red & Green Chilli Padi, Cilantro, Garlic, Lime, Ancho Chilli

38

## OLIVE & CAPER GUACAMOLE

Avocado, Tomato, Kalamata Olives, Capers, Basil, Roasted Garlic, Vinegar

38

## SMOKED DUCK GUACAMOLE

Caramelized Pineapple, Jalapeño, Cilantro, Lime

40

## PICKLED PRAWN GUACAMOLE

Avocado, Pickled Prawn, Coriander, Green Chilli, Lime, Crispy Prawn Head

40

# CEVICHE & TIRADITO

Ceviche, the ultra-fresh raw fish cooked by the acidity of lemon or lime is well known. Tiradito, it's little cousin has the raw fish not marinated, but topped with a slightly creamy, acidic dressing. If you haven't tried it, today's your day!

## FUEGO CEVICHE

Barramundi, Coconut Tiger's Milk, Shiso Gremolata, Vinegar Puy Lentils, Toasted Coconut

36

## PRAWN CEVICHE

Tiger Prawn, Passion Fruit, Rocoto, Sweet Potato, Coriander

40

## SNAPPER TIRADITO

Tomato Leche de Tiger, Pickled Heirloom Tomato, Avruga Caviar

48

## SALMON TIRADITO

Coconut & Mango Leche De Tiger, Pickled Wakame, Fennel Fronds

58

# LIGHT LITTLE PLATES

These tasty little plates are ideal starters and they are guaranteed to leave you enough room for mains (and dessert).

**GRILLED WATERMELON** 42

Watermelon, Pickled Tomatoes, Fried Halloumi, Raspberry Vinegar Glaze

**GAMBAS AL AJILLO** 54

Tiger Prawns, Ancho Chilli, Toasted Almonds, Tomato Ciabatta

**GRILLED BABY ROMAINE** 32

Cranberries, Yuzu Vinaigrette, Almonds, Quinoa

**GRILLED OCTOPUS** 98

Kalamata Olive Aioli, Shiso Salsa, Smoked Paprika, Fried Kale

**CAULIFLOWER STEAK** 35

Shiso Gremolata, Parmesan & Almond Soils, Lemon Zest, Cumin Toasted Pistachio

**CHICHARRON DE POLLO** 25

Deep Fried Cured Chicken Skin, Tajin, Aji Verde, Lime

# LITTLE PLATES

A bit more substantial, they make a good starter for a man or woman with an appetite. Order one or two instead of Big Plates, if you're on your own.

**CORNED BEEF CROQUETTAS** 38

6 Hours Slow Roasted Corned Beef, Beef Glaze, Onion & Parsley Gremolata, Baby Coriander

**ELOTE - FRESH CORN ON THE COB** 30

Grilled Corn, Shaved Pecorino Cheese, Paprika, Jalapeño Cream

**BEEF SHORT RIB FEJOADA** 68

Stewed Black Beans, Pickled Onion, Roast Tomatoes

**SALT BAKED POTATO & FOIE GRAS** 82

Sage Hollandaise, Balsamic Reduction, Salt Dust

**YUCA FRITES** 28

Deep Fried Cassava Root, Parmesan Cheese, Chives

**LAMB EMPANADAS** 24/PC

Moroccan Pulled Lamb, Salsa Roja, Mint Yoghurt

# ANTICUCHOS

Grilled skewers are a traditional Peruvian street food often made of cheaper cuts. Simply seasoned with black mint, cumin or oregano, they are juicy, meaty and entirely satisfying.

**CHICKEN THIGH** 18

Yoghurt Marination, Huacatay Spice, Chilli Flakes

**BEEF HEART** 24

Brown Garlic & Chive, Sea Salt, Salsa Criolla

**BEEF TONGUE** 28

Beetroot & Orange Glaze, Wasabi Gremolata, Beef Floss

**DON'T MISS  
THE NEW SKEWER!**

**WAGYU TAJIMA MB9** 38

Anticuchera, Grilled Chilli Salsa, Preserved Lemon

# PLATOS NUEVOS

These tasty plates are ideal starters and they are guaranteed to leave you enough room for mains (and dessert).

## HOT SKEWER

**LAMB LOIN** 28

Mojo Verde, Pickled Jackfruit Salsa

## SHARING IS CARING

**CHICKEN COXINHA** 45

Tomatillo Sauce, Pico de Gallo, Coriander

**SOFT-SHELL CRAB AS NACHOS** 48

Avocado Mayo, Sour cream, Tomatoes

# BIG PLATES

Designed to be shared, unless you're ravenous or prepared to pack home.

**ARGENTINIAN ANGUS STRILOIN (±400G)** 220

Peaty Whisky Salt Rub, Green Chimichurri

**ARGENTINIAN GRAIN FED RIB-EYE (±350G)** 200

Peaty Whisky Salt Rub, Salsa Roja

**WAGYU BEEF FLANK (±450G)** 290

Peaty Whisky Salt Rub, Yuzu Pepper

**ANGUS BEEF BACK RIBS** 230

Cider Vinegar, Honey Glaze, Orange Marmalade

**LAMB RIBS** 170

Smoked Paprika Chimichurri, Dastardly Hot Sauce

**CHERMOULA CHICKEN (±750G)** 80

Half Chermoula Chicken, Hot Diablo Sauce

**GRILLED WHOLE SEABASS (±750G)** 160

(WHEN AVAILABLE)

Smoked Chipotle, Salsa Verde, Burnt Lemon

**SEAFOOD MOQUECA** 160

Snapper, Brown Clam, Tiger Prawn,

Stuffed Habanero, Brazilian Rice

# ON THE SIDE

Some carbs to make you feel happy and some vegetables to make you feel virtuous.

**PRESSED POTATO** 28 **MUSHROOMS** 31

Baked Desiree Potatoes  
Flattened By Hand,  
Black Olive Tapenade

**SPINACH HASHBROWN** 31 **FRESH LEAVES** 25

Shredded Potatoes, Baby

# DESSERT

There's always room, if you share!

**FUEGO CHURROS** 35 **BERRIES PAVLOVA (V)** 35

Cinnamon Dust Churros,  
Dulcey Cremeux, Salted  
Caramel Espuma

**CHOCOLATE AND MARSHMALLOW** 35 **TRES LECHE** 35

Hazelnut Chocolate, Ancho  
Chilli, Mint Marshmallow,  
Spiced Biscuit

# NEW & NOT TO MISS

## PIÑA COLADA ICE-CREAM

Coconut Ice Cream, Malibu Charred Pineapple,  
Candied Nuts, Pineapple Compote

35