

# 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++

<b>THE FUEGO GUACAMOLE</b>	<b>38</b>
Avocado, Green Chilli, Tomato, Cilantro, Garlic, Lime	
<b>SUPER SPICY GUACAMOLE</b>	<b>38</b>
Avocado, Red & Green Chillipadi, Cilantro, Garlic, Lime, Ancho Chilli	
<b>OLIVE &amp; CAPER GUACAMOLE</b>	<b>38</b>
Avocado, Tomato, Kalamata Olives, Capers, Basil, Roasted Garlic, Vinegar	
<b>SMOKED DUCK GUACAMOLE</b>	<b>40</b>
Caramelized Pineapple, Jalapeño, Cilantro, Lime	
<b>PICKLED PRAWN GUACAMOLE</b>	<b>40</b>
Avocado, Pickled Prawn, Coriander, Green Chilli, Lime, Crispy Prawn Head	

# 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!

<b>FUEGO CEVICHE</b>	<b>36</b>
Barramundi, Coconut Tiger's Milk, Shiso Gremolata, Vinegar Puy Lentils, Toasted Coconut	
<b>PRAWN CEVICHE</b>	<b>40</b>
Tiger Prawn, Passion Fruit, Rocoto, Sweet Potato, Coriander	
<b>SNAPPER TIRADITO</b>	<b>48</b>
Tomato Leche de Tiger, Pickled Heirloom Tomato, Avruga Caviar	
<b>SALMON TIRADITO</b>	<b>58</b>
Coconut & Mango Leche De Tiger, Pickled Wakame, Fennel Fronds	

# LIGHT LITTLE PLATES

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

<b>GRILLED WATERMELON</b>	<b>42</b>
Watermelon, Pickled Tomatoes, Fried Halloumi, Raspberry Vinegar Glaze	
<b>GAMBAS AL AJILLO</b>	<b>54</b>
Tiger Prawns, Ancho Chilli, Toasted Almonds, Tomato Ciabatta	
<b>GRILLED BABY ROMAINE</b>	<b>32</b>
Cranberries, Yuzu Vinaigrette, Almonds, Quinoa	
<b>GRILLED OCTOPUS</b>	<b>98</b>
Kalamata Olive Aioli, Shiso Salsa, Smoked Paprika, Fried Kale	
<b>CAULIFLOWER STEAK</b>	<b>35</b>
Shiso Gremolata, Parmesan & Almond Soils, Lemon Zest, Cumin Toasted Pistachio	
<b>CHICHARRON DE POLLO</b>	<b>25</b>
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.

<b>CORNEB BEEF CROQUETTAS</b>	<b>38</b>
6 Hours Slow Roasted Corned Beef, Beef Glaze, Onion & Parsley Gremolata, Baby Coriander	
<b>ELOTE – FRESH CORN ON THE COB</b>	<b>30</b>
Grilled Corn, Shaved Pecorino Cheese, Paprika, Jalapeño Cream	
<b>BEEF SHORT RIB FEJOADA</b>	<b>68</b>
Stewed Black Beans, Pickled Onion, Roast Tomatoes	
<b>SALT BAKED POTATO &amp; FOIE GRAS</b>	<b>82</b>
Sage Hollandaise, Balsamic Reduction, Salt Dust	
<b>YUCA FRITES</b>	<b>28</b>
Deep Fried Cassava Root, Parmesan Cheese, Chives	
<b>LAMB EMPANADAS</b>	<b>24/PC</b>
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.

<b>ARGENTINIAN ANGUS STRIPLOIN (±400G)</b>	<b>220</b>
Peaty Whisky Salt Rub, Green Chimichurri	
<b>ARGENTINIAN GRAIN FED RIB-EYE (±350G)</b>	<b>200</b>
Peaty Whisky Salt Rub, Salsa Roja	
<b>WAGYU BEEF FLANK (±450G)</b>	<b>290</b>
Peaty Whisky Salt Rub, Yuzu Pepper	
<b>ANGUS BEEF BACK RIBS</b>	<b>230</b>
Cider Vinegar, Honey Glaze, Orange Marmalade	
<b>LAMB RIBS</b>	<b>170</b>
Smoked Paprika Chimichurri, Dastardly Hot Sauce	
<b>CHERMOULA CHICKEN (±750G)</b>	<b>80</b>
Half Chermoula Chicken, Hot Diablo Sauce	
<b>GRILLED WHOLE SEABASS (±750G) (WHEN AVAILABLE)</b>	<b>160</b>
Smoked Chipotle, Salsa Verde, Burnt Lemon	
<b>SEAFOOD MOQUECA</b>	<b>160</b>
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.

<b>PRESSED POTATO</b>	<b>28</b>	<b>MUSHROOMS</b>	<b>31</b>
Baked Desiree Potatoes Flattened By Hand, Black Olive Tapenade		Portobello, Eryngii, Pickled Enoki, Garlic Cream Cheese	
<b>SPINACH HASHBROWN</b>	<b>31</b>	<b>FRESH LEAVES</b>	<b>25</b>
Shredded Potatoes, Baby		Mixed Salad Bowl, Charcoal Roasted Onion, Lime & Ginger	

# DESSERT

There's always room, if you share!

<b>FUEGO CHURROS</b>	<b>35</b>	<b>BERRIES PAVLOVA (V)</b>	<b>35</b>
Cinnamon Dust Churros, Dulcey Cremeux, Salted Caramel Espuma		Pavlova Dome, Yogurt Sorbet, Chantilly Cream, Macerated Berries, Flambé Brandy	
<b>CHOCOLATE AND MARSHMALLOW</b>	<b>35</b>	<b>TRES LECHE</b>	<b>35</b>
Hazelnut Chocolate, Ancho Chilli, Mint Marshmallow, Spiced Biscuit		Vanilla Sponge Cake, Almond Florentine, Coconut Ice Cream	

# NEW & NOT TO MISS

## PIÑA COLADA ICE-CREAM

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

**35**