

#### **Bread and Wood Fire Pizza**

Lavash

Chilli and Flame / Guajillo Butter

San Daniele, Mizuna

Zucchini, Ricotta

Tomatoes, Fior di Latte

Tuna Carpaccio

### Raw and Cured

Oysters, Fermented Chilli and Smoked Oil
Salmon Cured with Dil and Kombu
Torched Toro, White Balsamic
Beluga Caviar, Avocado on a Crisp Lavash
Yellowtail, Burnt Aubergine, Pickled Turnip
Seabass, Watercress

Beef Ribeye Tartare with Langoustine

Roast Beef with Black Garlic Aioli

Iberico Extremadura

Queen Scallop, Grilled Corn, and Leche De Tigre

# Vegetables and Salads

Roasted Pointed Cabbage and Lemon Truffle

Mushroom Salad and Crispy Parmesan

Aubergine Filet, Salsa Verde

Crispy Zucchini, Charred Cucumber Tzatziki

Crispy Shimeji Mushroom, Chipotle Aioli

Charred Padrón Peppers

Baby Leeks, Mustard Dressing, Belper knolle

Artichoke on Amber Charcoals

Wild Spinach, Toasted Pumpkin Seeds

Slow Roasted Beets, Delice De Bourgogne

Green Asparagus with Harissa

Potato Millefeuille

with Truffle

Firecamp Potato, Cream and Beluga Caviar

Corn, Charcoal, Lime and Chilli

### Fish and Seafood

Grilled Scallops with Potato Cream

Crunchy Shrimp, Tomato Salsa

Grilled Langoustine, Green Salsa

Red Shrimps, Chipotle Honey Glaze

Stuffed Whitefish Longest Chilli

Octopus, Butter Beans

Open Flame Sea Bream, Green Rub

Chilean Seasbass Extra Virgin Olive Oil, Sea Salt

## **Poultry and Meat**

Grilled NO-BONE Chicken Wings
Scottish Short Rib Slow Cooked
Beef Tenderloin 180gr
Beef Ribeye 300gr
Wagyu Japanese A3-A5 per unit 100gr
Grilled, Pressed Spring Chicken
Lamb Chops Chilli Paste

Nela Sauce, Salsa Verde, Sage Salt