

# **BLACK IRON**

**WOODFIRE GRILL**

M E N U

## APPETIZERS

### WATERMELON TIRADITO

Smoked watermelon, pumpkin puree and heirloom seeds, tomato and green salad, seasonal "leche de tigre".

### BONE MARROW

Black garlic butter, purslane and scallion salad, sourdough bread.

### GRILLED CAULIFLOWER

Adobo zarandeado, chickpea purée, mixed local greens and radish.








### ARGENTINE PICADA

Chistorra sausage, Argentinian chorizo, Brazilian sausage.

### "DROWNED" TACOS

Corn tortilla, grilled shrimp, and mashed potatoes with chorizo, avocado and raw salsa verde.

### EMPANADAS

- Beef.  
- Provolone cheese. 
- Sauteed mushrooms. 
- Criolla sauce, chimichurri, macha sauce.   

## SOUP & SALAD

### BEEF SOUP

Traditional beef soup with roasted seasonal vegetables.

### POTATO SOUP

Baked potato, noodles, roasted vegetable stock, chili oil and fried leeks.

### GRILLED ROMAINE

Grilled romaine leaves with tahini vinaigrette, cucumber, cantaloupe melon and chickpea puree.

### QUINOA AND HEART OF PALM

Mixed greens, crispy quinoa, grilled palm hearts, mango, red onion, black beans, cilantro and lime oregano dressing.

### GRILLED LETUCE ROLLS

Grilled lettuce, xcatic chili dressing with tartufo, pickled anchovies, parmesan and sourdough croutons.



GLUTEN FREE



NUT FREE



DAIRY FREE



VEGAN



VEGETARIAN

Dishes are subject to change without prior notice.

# MAIN COURSES

## GRILLED OCTOPUS

Butternut squash puree, local pumpkin, Valladolid sausage with chorizo jus.

## BRISKET AND MUSHROOM STROGANOFF

Fresh pasta, smoked brisket, creamy mushroom sauce, mascarpone cheese and chives.

## CATCH OF THE DAY

Cauliflower puree, white chocolate, spicy leaves and chili relish with tropical fruit.

## ROCK CORNISH JERK

Cornish chicken marinated in Caribbean spices, roasted garlic, pickled lime and smashed potatoes.

## MARINATED SHRIMP

Grilled shrimp, adobo negro, roasted pineapple salsa, mint, fried yucca with Caribbean mojo.

## ACEVICHADO POWER BOWL

Roasted vegetables, coconut rice, beans, tomato, lime emulsion, chili paste, avocado.

## BLACK IRON BURGER

Prime beef, cheddar cheese, caramelized onions, pickles, tomato, lettuce, bacon, and house dressing on brioche bun.

## SHORT RIBS (SERVES 2)

Braised in ginger, burnt chili, sweet potato puree, honey and fresh slaw.

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## GARLIC LOBSTER (ADDITIONAL COST)

Mashed potatoes, shellfish cream and chives.

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## COAL AND WOOD FIRED

NY STEAK  
RIB EYE  
SKIRT STEAK  
TENDERLOIN

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## DRY-AGED (ADDITIONAL COST)

BONE-IN NY STEAK  
BONE-IN RIB EYE  
TOMAHAWK

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## SIDE PLATES

Baby corn with spiced milk.  



Baked russet potato with gravy and cream.  

Roasted seasonal vegetables with herb gremolata.    

Mashed potatoes with cotija cheese.   

Roasted plantains with sage honey and fried shallots.    

Truffle fries with pecorino and parsley.  

Sweet potato fries and garlic cream.  





Macaroni and asadero cheese mousse, rye bread crust.





Josper spinach, cotija cheese cream, bread crumbs.

## SAUCES

Chimichurri.    

Salsa Criolla.    

Salsa Borracha.    

Habanero tatemado chili.    

Salted caramel demi and pickled peppers.  

Jus de Birria.  



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# DESSERTS

## FRIED PLANTAINS

Fried plantains in josper butter, piloncillo toffee, Greek yogurt, peanut butter ice cream, cocoa nibs with yucatecan lime.

## STRAWBERRY PAVLOVA

Roasted strawberries marinated in raspberry vinegar, with cherry cream, jam and meringue.

## CHOCOLATE AND ROASTED PINEAPPLE

Bittersweet chocolate cake, roasted pineapple marinated with piloncillo and spices.

## GRILLED SEASONAL FRUIT

Roasted spiced seasonal fruit, red berry coulis, vegan oat crumble, vegan chocolate ice cream.

## ICE CREAM

Pumpkin fudge, almond with “leche quemada”, vanilla.

## SORBETS

Mango, seasonal fruits.



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Due to the risk of foodborne illness, the consumption of raw and/or undercooked foods is at the discretion of the consumer. If you have any allergies, dietary restrictions, or alimentary intolerance, please inform your server.



Your well-being is our priority. We encourage you to choose healthy options during your stay, and explore nutritious and delicious dishes at our restaurant.

