

MENU

WATERMELON TIRADITO (A) (A)







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

BONE MARROW ((a)



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

GRILLED CAULIFLOWER (A) (A) (A)





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

ARGENTINE PICADA ((a) (h)





Chistorra sausage, Argentinian chorizo, Brazilian sausage.

"DROWNED" TACOS (*) (*)





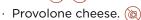
Corn tortilla, grilled shrimp, and mashed potatoes with chorizo, avocado and raw salsa verde.

EMPANADAS

· Beef. (a) (b)









· Criolla sauce, chimichurri, macha sauce. (*) (*) (*)





BEEF SOUP (®) (a)







Traditional beef soup with roasted seasonal vegetables.

POTATO SOUP (*) (*) (*)





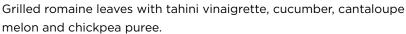


Baked potato, noodles, roasted vegetable stock, chili oil and fried leeks.

GRILLED ROMAINE (a) (b)







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.



GRILLED OCTOPUS (%) (%)



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

BRISKET AND MUSHROOM STROGANOFF (iii)



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

CATCH OF THE DAY (8) (6)





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 ((a)



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.

GARLIC LOBSTER (ADDITIONAL COST) ((a)



Mashed potatoes, shellfish cream and chives.



COAL AND WOOD FIRED

NY STEAK
RIB EYE
SKIRT STEAK
TENDERLOIN

DRY-AGED

(ADDITIONAL COST)

BONE-IN NY STEAK BONE-IN RIB EYE TOMAHAWK















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.

Chimichurri. (*) (*) (*)





Salsa Criolla. 🗷 🕲 🐧 🕸



Salsa Borracha. 🥦 🍥 🛅 🈩





Habanero tatemado chili. (*) (*) (*)

Salted caramel demi and pickled peppers. 🛞 🔘

Jus de Birria. 🥦 🍥















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.











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.

