

# BRASA

*Pampas Grasslands in Patagonia, Buenos Aires.*

*Rich in nutrients and indigenous to the area, these fibrous plants are just one of ten different varieties of plant matter that the cattle feast on throughout the year.*

# 7 FIRE TASTING MENUS

## GRILLED BABY CORN

*Chili Emulsion*

## PA O DE QUEIJO

### TARTARE

*Fermented Seasonal Fruits, Caviar,  
Summer Truffle, Ponzu, Yuzu Kosho*

### LOBSTER (SF)

*Leche de Tigre, Calamansi, Burnt  
Cucumber, Pickled Celery, Heirloom  
Tomatoes, Fermented Chili*

### STRACCIATELLA (D) (SF)

*Smoked Ikura, Potatoes, Rucola, Yeasted  
Cabbage, Gremolata*

### WAGYU (D)

*Australian Ribeye Cap Wagyu, Garlic  
Puree, Black Garlic Aioli, Charred Leek,  
Citrus Miso Eggplant, Kampot Pepper Jus*

### MUESLI (D)

*Cereal Ice Cream, Muesli Foam, Crumble,  
Apple, Berries*

## FAREWELL TREATS (N) (D)

• \$295++ *Per Person* •

*All prices are in USD and subject to service charge and applicable taxes*

(V)VEGETARIAN • (VE)VEGAN • (SF)SEAFOOD • (D)DAIRY • (P)PORK • (N)NUTS • (GF)90% GLUTEN FREE

# STARTERS

Inspired by traditional Argentinian street food, these offer a quintessential taste of the hearty flavours found in every aisle of the Central Market in Buenos Aires.

## HEIRLOOM BEETROOT (D)

*Stracciatella, Arugula, Apple,  
Pomegranate Molasses*

• 32 •

## STEAK TARTARE (SF)

*Wagyu Beef, Brasa Dressing, Beluga  
Caviar, Sourdough*

• 57 •

## TUNA (SF)

*Purple Potato, Leche de Tigre, Red Onion, Chili,  
Citrus Kosho, Coconut, Avocado*

• 48 •

## LOBSTER (SF)

*Leche de Tigre, Yuzu, Burnt Cucumber, Pickled Celery,  
Heirloom Tomatoes, Fermented Chili*

• 48 •

# MAINS

## REEF FISH “A EL INFIERNILLO” (D)

*Pil Pil, Chorizo & Artichoke Barigoule*

• 70 •

## CHARRED OCTOPUS LEG (SF)

*Char Siu, Grilled Lemon*

• 45 •

## IBERIAN PORK BELLY (D)(N)

*Carrot Textures, Spiced Apple Chutney, Dukkha, Mustard Jus*

• 65 •

## LAMB

*Sumac, Sikil Pak, Smoked Ponzu*

• 75 •

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# FROM THE BUTCHER'S BLOCK

## WAGYU M7 RIBEYE

300g • 125

## WAGYU M7 STRIPLOIN

225g • 110

## WAGYU M7 TENDERLOIN

180g • 118

## SIDES

### BRASA FRIES (D)(V)

• 15 •

### MASHED POTATOES (D)(V)

• 15 •

### SAUTEED MUSHROOMS (V)

• 15 •

### CHERRY TOMATO SALAD (V)

• 15 •

## SAUCES

### CHIMICHURRI

• 10 •

### DEMI-GLACE

• 10 •

### BEARNAISE (D)

• 10 •

### ROMESCO (N)

• 10 •

*Inquire with our team for the Cuts in display in our Aging Cabinet*

## FAREWELL

### RICE PUDDING (D)(N)

*Orange custard, Lemon Curd, raisins, Hazelnut*

• 22 •

### MILLE FILLE

*Charred Peach, Seabuckthorn, Grilled Mille Filles,  
Crème Diplomat*

• 28 •

### MUESLI

*Cereal Ice Cream, Muesli Foam, Crumble,  
Apple, Berries*

• 28 •

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