

## CRUDO & SOUP

<i>Ceviche – local trout, cippolini, chili and random fresh greens</i>	5280
<i>Angus carpaccio of melting dry-aged chuck, shaved parmesan</i>	4980
<i>Burrata – insane Jerusalem laffa salad, pine nuts, sumac-labneh</i>	5480
<i>Ultimate onion soup – comforting broth, sourdough, toasted gruyère</i>	4280

## CHIC

<i>Spicy lamb gyoza – super tender, clove-scented lamb shoulder confit</i>	5480
<i>Sticky duck confit – 9hr crispy roast, caramelized apple cabbage</i>	5980
<i>Calamari Mosambique – spicy peri peri, citrus butter, shoestring fries</i>	7980
<i>Lobster spaghetti – fresh lobster in garlic chilli butter</i>	1780 / 10 g

## ASADO CHAR GRILL

<i>Sea bream – fresh, whole, Italy</i>	2180 / 50 g
<i>Alpine New York / Rib Eye, dry-aged, Austria</i>	3780 / 50 g
<i>Wagyu Flank 6+, Jack's Creek farm, Australia</i>	4780 / 50 g
<i>Wagyu Rib Eye 9+, Jack's Creek farm, Australia</i>	7480 / 50 g
<i>Wagyu Kagoshima A5, Japan</i>	8980 / 50 g

## SHARES

<i>Slow roasted batata, jalapeno crème fraîche, pico de gallo</i>	3980
<i>Stormy spinach leaves swirling into garlic butter, feta and parmesan</i>	4280
<i>Truffle goat cheese smashed potatoes</i>	5780
<i>Charred whole cauliflower, cumin greek yogurt, bread crumbs</i>	4980

## DENIMS

<i>New Zealand smoky lamb kebab that melts on your tongue</i>	4980
<i>Crispy oxtail tortellini – spicy ragout, arabic yogurt, parmesan butter cream</i>	5280
<i>Wagyu gyros, sweet onions, san marzano, jalapeno tzatziki</i>	7280
<i>Katsu Milanese – veal chop, crunchy panko and parmesan breading, jalapeno mayo</i>	1980 / 50 g

*A 15% service charge is added to your check to benefit the entire team. Share, enjoy and kiss a lot!*

*friends —*

*Fekete Farm biogazdaság*

*Kereki Farm, Kerekegyháza*

*Alberto Callejas*

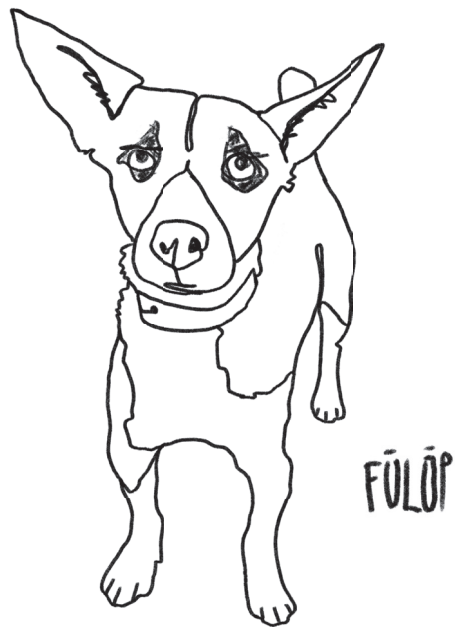
*Terra Pannónia, Pásztó*

*The Fishmonger, Budaörs*

*Séfkertje, Pilis*

*Bandi a kacsás, Békés*

*Száraz András, Galgahévíz*



*dinner —*

*shared dining, dedicated to*

*our crazy journeys in the south.*

*Life is sweet, kiss a lot!*