

casual luxury plates and good vibes to share.

<i>Wood-fired laffa everybody wants</i>	3980
<i>Spicy nduja flatbread with peri-peri butter</i>	6480
<i>Focaccia toast, goat yogurt, zhoug</i>	3980
<i>Miso roast beef carpaccio in aromatic olive oil</i>	5980
<i>Octopus ceviche – sexy spin on the Peruvian denim</i>	5480
<i>Ibiza caesar, giant grilled romaine - add caviar +8980</i>	9880
<i>Smashed burrata – aromatic tomato & bread salad</i>	6980
<i>Tan tan – sizzling japanese bolognese on pink chicory</i>	5480
<i>Duck quesadillas, hot manchego melting in your mouth</i>	6780
<i>Lamb yakitori on charcoal zesty salsa verde</i>	7480
<i>Sea bass – whole fish, ITA</i>	6580 / 100g
<i>Angus New York, bone-in / T-bone</i>	9780 / 100g
<i>Wagyu Flank 6+ / Rib Eye 9+ AUS</i>	19.980 / 100g
<i>Kagoshima rib eye, A5 JAP</i>	24.980 / 100g
<i>Flame-charred wild broccolini, tahini, crunchy oil</i>	5780
<i>Crunchy crushed potatoes – add shaved truffle +4980</i>	4980
<i>Clouds of spinach boiling in fragrant garlic & feta</i>	4780
<i>Brutalista – the Australian lasagne burning at 550 °C</i>	7980
<i>Katsu milanese – bone-in veal chop in panko</i>	6480 / 100g
<i>Lobster spaghetti – Canadian monster in chili butter</i>	19.980 / 100g
<i>..and every day we prep ten heavenly</i>	
<i>Pasta & Caviar with decadent beurre blanc 39.980</i>	

*Our service charge benefits the entire team.
Tipping your waiter is optional and sexy. Share, enjoy and kiss a lot!*