

casual luxury plates and good vibes to share.

<i>Wood-fired laffa everybody wants</i>	3980
<i>Tartine country loaf, olive oil, dukkah</i>	1980
<i>Focaccia toast, goat yogurt, zhoug</i>	3980
<i>Miso roast beef carpaccio in fragrant olive oil</i>	5980
<i>Octopus ceviche – sexy spin on the peruvian denim</i>	5480
<i>Ibiza caesar, giant grilled romain - add caviar +8980</i>	9880
<i>Smashed burrata – summer tomato & bread salad</i>	6980
<i>Caviar flat bread, clouds of dill</i>	6480
<i>Duck quesadillas, hot manchego melting in your mouth</i>	6780
<i>Lamb yakitori, zesty salsa verde</i>	7480
<i>Sea bass – whole fish, Italy</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, spicy oil</i>	6980
<i>Crunchy crushed potatoes – add shaved truffle +4980</i>	6480
<i>Spinach leaves swirling into butter and parmesan</i>	4980
<i>Tarragon lettuce leaves bathing in chive mayo</i>	3980
<i>Brutalista</i>	5980
<i>Katsu milanese – bone-in veal chop in golden panko</i>	6480 / 100g
<i>Lobster spaghetti – canadian monster in chili butter</i>	19.980 / 100g

*..and every day we prep ten heavenly
Pasta & Caviar with decadent beurre blanc 39.980*

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