

small plates and good vibes to share.

<i>Wagyu tartare, sesame-citrus mayo, crunchy lavosh</i>	5780
<i>Carpaccio – dry-aged sea bream on goat yogurt in olive oil</i>	6480
<i>Smashed burrata – Tel-Aviv tomato salad</i>	6980
<i>Tan tan – sizzling japanese bolognese on pink chicory</i>	5480
<i>Prawn-pork gyoza, sweet peanut cream</i>	6480
<i>Ibiza caesar, whole grilled romain - add caviar +8980</i>	9880
<i>Duck quesadillas, hot manchego melting in your mouth</i>	6780
<i>Crispy chili chicken on charcoal</i>	7480
<i>Sea bass – whole fish, Italy</i>	6580 / 100g
<i>Angus New York, bone-in / T-bone, Terra Pannonia</i>	9780 / 100g
<i>Dry-aged Angus Chuck, Terra Pannonia</i>	14.980 / 100g
<i>Wagyu Flank 6+ / Rib Eye 9+, Jack's Creek, Australia</i>	19.980 / 100g
<i>Kagoshima rib eye, A5, Japan</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>Carrot mille-feuille, miso glaze, salsa matcha</i>	4980
<i>Eggplant schnitzel stretching on aromatic tomato cream</i>	5480
<i>Ricotta pillows, silky butter & caviar</i>	7980
<i>Katsu milanese – bone-in veal chop in golden panko</i>	6480 / 100g
<i>Lamb polpetti – charred meatballs, clouds of parmesan</i>	7480
<i>Lobster spaghetti – canadian monster in chili butter</i>	19.980 / 100g

*..and every day we prep ten heavenly calamary chorizo,
-first come first serve – 6480*

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