

THE FIRE SEASSON



Chipá (*Mandioca starch bread*) 800 Ft

Ceviche Manabita 5 900 Ft

Causa & Nikkei Tuna Tataki 5 900 Ft

Provoletta 4 900 Ft

“Anticucho de Lomo” (tenderloin) - Aji de Mani from Ecuador 5 900 Ft

Forest Mushroom Selection - Egg - Truffle Cheese 4 500 Ft

Morrón (Red pepper filled with low temp. egg & cottage cheese) 4 500 Ft



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Choclo 1 500 Ft

Yuca chips 1 500 Ft

Seasonal Cold Salad 4 900 Ft

Seasonal Grilled Salad 4 900 Ft

Arepa de Choclo 2 500 Ft

*Our foods may contain traces of additional allergens in addition to allergens labelled as ingredients.
we advise you to speak to a member of staff in our restaurant if you have any food allergies or intolerance.*

We add a 15% Service charge to the final amount of the bill

The prices include VAT

UMO

Purified by the fire

Txuleta

Txuleton
3 900 Ft /100gr

Txuleta Burger
14 900 Ft (250 gr)

Steak Style

Churrasco
15 900 Ft (250 gr)

“Lomo” (Filet Mignon)
13 900 Ft (200 gr)

Wagyu Kagoshima A5 Baby top JPN
24 900 Ft (250 gr)

Picanha “Omaha”
12 900 Ft (300 gr)

Mangalica

Ribs
13 900 Ft (500 gr)

Secreto
8 900 Ft (300 gr)

Chicken

Picanton Asado!! Peruvian Half Grill Chicken
9 900 Ft (600 gr aprox.)

Fish

Octopus
10 900 Ft

Dorada
3 900 Ft/100 gr

III

Chimichurri

Pedro Ximenez

Salsa Gaucha

Uruguayan
Mojo

1 200 Ft

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