

THE FIRE SEASSON



Ceviche Manabita *5 900 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*

Purified by the fire

Txuleta

Txuleton
29 900 Ft / 1000 gr

Mangalica

Secreto
8 900 Ft (300 gr)

Steak Style

Churrasco
15 900 Ft (250 gr)

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

Fish

Dorada
3 900 Ft/100 gr

II

Choclo *1 500 Ft*

Yuca chips *1 500 Ft*

Seasonal Cold Salad *4 900 Ft*

Arepa de Choclo *2 500 Ft*

III

Chimichurri

Pedro Ximenez

Aji Amarillo
Beurre Blanc

1 200 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

I

“Tiradito” salmon & Cucumber

5 500 Ft

“Papa Rellena”
stuffed potato mushroom & cheese
(vegetarian)

4 500 Ft



II

“lomo a lo pobre” Picanha

8 500 Ft

Chaufa Quinoa -
daily grilled fish

6 500 Ft

III

Picarones

3 500 Ft