

BRASA



Pampas Grasslands in Patagonia, Buenos Aires.

Rich in nutrients and indigenous to the area, these fibrous plants are just one of ten different varieties of plant matter that the cattle feast on throughout the year.

7 FIRE TASTING MENU

GRILLED BABY CORN

Chili Emulsion

PAO DE QUEIJO

TARTARE

Fermented Seasonal Fruits, Caviar

Summer Truffle, Ponzu, Yuzu Kosho

LOBSTER (SF)

Leche de Tigre, Calamansi, Burnt Cucumber

Pickled Celery, Heirloom Tomatoes, Fermented Chili

STRACCIATELLA (D) (SF)

Smoked Ikura, Potatoes, Rucola

Yeasted Cabbage, Gremolata

WAGYU (D)

Australian Wagyu Tenderloin, Garlic Puree

Black Garlic Aioli, Charred leek

Citrus Miso Eggplant, Kampot Pepper Jus

CITRUS DESSERT(D)

Citrus Curd, Citrus Supreme

Meringue, Lemon Thyme Ice Cream

FAREWELL TREATS (N) (D)

• 295 Per Person •

(V)VEGETARIAN • (VE)VEGAN • (SF)SEAFOOD • (D)DAIRY • (P)PORK • (N)NUTS • (GF)90% GLUTEN FREE

All prices are in USD and subject to 10% service charge and 12% GST
If you have any dietary preferences, please advise our team while ordering

STARTERS

Inspired by traditional Argentinian street food, these offer a quintessential taste of the hearty flavors found in every aisle of the Central Market in Buenos Aires.

HEIRLOOM BEETROOT (D)

*Stracciatella, Arugula, Apple,
Pomegranate Molasse*

• 32 •

STEAK TARTARE (SF)

*Wagyu Beef, Brasa Dressing,
Beluga Caviar, Sourdough*

• 57 •

TUNA (SF)

*Purple Potato, Leche de Tigre, Red Onion,
Chili, Citrus Kosho, Coconut, Avocado*

• 48 •

LOBSTER (SF)

*Leche de Tigre, Yuzu, Burnt Cucumber, Pickled
Celery, Heirloom Tomatoes, Fermented Chili*

• 48 •

MAINS

REEF FISH “A EL INFIERNILLO” (P)(SF)

Pil Pil, Chorizo & Artichoke Barigoule

• 70 •

CHARRED OCTOPUS LEG (SF)

Char Siu, Grilled Lemon

• 45 •

IBERIAN PORK BELLY (D)(N)

*Carrot Textures, Spiced Apple Chutney,
Dukkha, Mustard Jus*

• 65 •

LAMB

Sumac, Sikil Pak, Smoked Ponzu

• 75 •

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FROM THE BUTCHER'S BLOCK

WAGYU M7 RIBEYE

300g • 125

WAGYU M7 STRIPLOIN

225g • 110

WAGYU M7 TENDERLOIN

180g • 118

SIDES

BRASA FRIES (D)(V)

• 15 •

MASHED POTATOES (D)(V)

• 15 •

SAUTEED MUSHROOMS (V)

• 15 •

CHERRY TOMATO SALAD (V)

• 15 •

SAUCES

CHIMICHURRI

• 10 •

DEMI-GLACE

• 10 •

BEARNAISE (D)

• 10 •

ROMESCO (N)

• 10 •

Inquire with our team for the Cuts in display in our Aging Cabinet

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FAREWELL

CHOCOLATE HAZELNUT (D)(N)

*Chocolate Manjari Cremeux, Coffee Cream,
Hazelnut Sponge, Caramelia Sorbet*

• 28 •

CITRUS

*Citrus Curd, Citrus Supremes, Meringue,
Lemon Thyme Ice Cream*

• 28 •

CHURROS (D) (G) (N)

Caramelized Banana Parfait

• 28 •

THREE SIGNATURE

EARTH & FIRE

Rye Whiskey | Artichoke | Campari | Ash

• 26 •

SMOKE & MIRRORS

*Tequila | Mezcal | Lemon | Malted Barley |
Caramelized Butter*

• 26 •

INNOCENT COLLINS

Seedlip Spice | Island Citrus | Honey | Soda

• 16 •

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