

MEZZE & SMALL PLATES

CRISPY HALLOUMI   	125
Thyme Honey Dressing	
SPICED LAMB CROQUETTE   	130
Salsa Verde	
CURED HAM & SAUCISSON, AGED CHEESE  	165
Kalamata Olives	
TIGER PRAWNS SAGANAKI 	165
Aromatic Sea Salt, Prawn Head Emulsion	
MERGUEZ PITAS   	135
Tzatziki, Pickled Onion, Lettuce	
LAMB KÖFTE 	165
Harissa, Roasted Tomato Compote, Yoghurt Tahina Sauce	
BEEF CARPACCIO 	155
Rosemary, Lemon, Cauliflower, Watercress and Parmesan	
WHIPPED BEETROOT LABNEH  	115
Salt-Baked Beets, Candied Walnuts, Raisins	

GRILLED SKEWERS & BREAD

GRILLED LAVASH BREAD WITH DIP	85
Choice of: Muhammara, Baba Ghanoush, or Spinach Borani	
CHARRED SQUID SKEWER  	115
Confit Garlic, Za'atar Oil	
SLOW-GRILLED CHICKEN THIGH 	105
Honey, Thyme, Garlic Glaze, Tahini	
WAGYU SOUVLAKI 	385
Capers, Whipped Feta, Oregano, Parsley	
GLAZED OCTOPUS TENTACLE SKEWER  	115
Romesco, Crispy Onion	
TOFU SHISH KEBAB   	85
Lemon Tahini, Dehydrated Chickpeas	

SIDES

CHARCOAL-GRILLED MIXED PEPPERS	65
Onion, Capers, Smoked Garlic Oil	
HOUMOUS  	75
Coal-Roasted Cumin Carrots, Pul Biber, Honey Glazed	
SKORDALIA POTATO MASH	65
Wild Herbs	
WOOD-FIRED AUBERGINE CAPONATA 	65
Young Basil Leaves	
GREEK LEMON RICE	65
CRISPY POTATO TERRINE	65
Mustard Aioli	

MAIN COURSES

WAGYU SIRLOIN 200 G 	625
Marbello' Cut, Beef Bone Sauce, Caponata	
BRAISED OXTAIL  	295
Slow-Baked Orzo Pasta, Bone Marrow Breadcrumbs	
FLAMED BARRAMUNDI 	275
Fennel, Pomegranate, Lemon, Coriander	
RAS EL HANOUT SPICED CAULIFLOWER STEAK   	125
Whipped Tahina, Brown Butter, Burnt Orange	
GRILLED LAMB CHOPS 	295
Sweet and Sour Pickle, Tzatziki	

PASTAS

PACCHERI AL RAGÙ   	175
12-Hour Short Rib Ragù, Basil	
SPAGHETTI CACIO E PEPE   	135
Aged Pecorino, Tellicherry Pepper, Sous Vide Egg	
FETTUCCINE FRUTTI DI MARE    	175
Seafood Stew, Cured Egg Yolk	
GNOCCHETTI ALL'AGNELLO   	175
Lamb Ragù, Pecorino, Mint	
LINGUINE AL LIMONE    	175
Lemon, Mascarpone, Basil, Salmon Caviar	

DESSERT

BAKLAVA    	65
Layer Filo, Pistachios Crème, Pistachios Nut, Orange Blossom Honey Syrup	
CHOCOLATE OLIVE OIL TORTE   	75
Olive oil Torte Cake, Hazelnut Crisp, Espresso Syrup, Olive Oil Gelato, Dulce	
PINE NUT SEMIFREDDO  	65
Honey Semifredo, Caramelized Pine Nuts, Honey Crisp	
BASQUE BURNT CHEESECAKE  	85
Silky Cheese Cake, Caramelized Palm Date Sabaione, Cherry Apple Sorbet	

 contains pork  contains gluten  spicy  contains egg  contains fish  contains soybeans  contains seafood  contains sesame seeds

*prices are in thousands of rupiah and subject to 21% government tax and service charge

PREMIUM BEEF

Each Cut Is Served With Smoked Bone Marrow Butter, Two Flavoured Salts, And One Sauce Of Your Choice.

SIGNATURE CUTS

WAGYU TENDERLOIN MB6 200 G	585
WAGYU SIRLOIN MB6 200 G	615
ANGUS RUMP STEAK (GRASS-FED) 300 G	355
WAGYU RIB EYE MB8 200 G	850
PORTERHOUSE STEAK MB5 650 G	1,385

DRY-AGED EXCLUSIVES

35-DAY DRY-AGED CÔTE DE BŒUF (GRASS-FED MB5) APPROX. 1.2- 1.5 KG	2,200
30-DAY DRY-AGED WAGYU NEW YORK STRIPLOIN BONE IN 600 G	720

SAUCES

GREMOLATA	35
TAHINI SAUCE	35
ROMESCO	35
EZME TOMATO, GREEN CHILI, POMEGRANATE  	35
RED WINE SHALLOT JUS	35