

SUPERCHIEF

SMALL PLATES

Tomato Jabalieh (GF) 9\$
Charred lebanese heirloom tomato, thyme, basil infused olive oil, smoked sea salt.

Focaccia Mortadella 16\$
Toasted focaccia bread, Italian Mortadella, Stracciatella cheese, crushed pistachio, basil oil

Jamon 100% (GF) 40\$
Jamón Joselito 100% Ibérico De Bellota .

Salmon Blossom Crudo (GF) 22\$
Fresh Salmon, beetroot lime coulis, chopped wasabi, dill oil.

Peruvian Ceviche (GF) 32\$
Sea bass, leche de tigre, passion fruit, sweet potato strings, chulpo furikake.

Korean Steak Tartar 28\$
Grass-fed beef tenderloin, kimchi spices, fermented citrus, crostini.

Beef Tonnato (GF) 24\$
Thinly sliced grass-fed beef tenderloin, creamy tonnato, Parmigiano Reggiano, herb salad, fried capers, and basil oil.

Yellowtail Tartare 26\$
Japanese hamachi, yuzu ponzu, Asian Pear, daikon, cucumber, shiso, Shallot, sesame, crispy rice paper.

Eggplant Milanese 18\$
Breaded eggplant, tomato chutney, scamorza, stracciatella, Parmigiano Reggiano, basil.

Tenderloin Tataki (GF) 28\$
Grass-fed beef tenderloin seared and thinly sliced, miso butter, orange ponzu, leek ash oil, chives, togarashi.

Baja Fish Tacos 29\$
Tempura battered seabass, kimchi slaw, burnt mango salsa, cilantro crema.

SALADS

Burrata Salmorejo 27\$
Handmade fresh burrata, salmorejo, seasonal tomato varieties, red pomegranate seeds, basil oil.

Little Gem Caesar 19\$
Grilled little gem lettuce, adobo chili paste, anchovy, parmigiano reggiano, panko breadcrumbs.
Chefs recommendation: top with Bacon Jam +6\$

Watermelon Greek Salad (GF) 17\$
Heirloom tomato, Lebanese watermelon, wild cucumber, fermented tomato water, pomegranate-balsamic reduction, aged DOP feta, za'atar blend.

Garden Salad (GF) 18\$
Succrine lettuce, mesclun mix, avocado, mustard vinaigrette.

BIG PLATES

Steak Frites 38\$
Grass-fed beef tenderloin, hand cut fries, Café de paris sauce.
Served medium

Pasta Alla Vodka 28\$
Conchiglie, alla vodka sauce, stracciatella, basil oil, peperoncino chili flakes.
Chefs recommendation: top with Nduja +7\$

Linguine Al Limone 20\$
linguini, toasted pistachio, preserved lemon, lemon butter.

House Burger 26\$
180G Wagyu blend patty, American Cheese, caramelized onions, kombu dill pickles, XO Sauce, toasted brioche bun.
Served medium.

Fattet Birria (GF) 32\$
5 hour slow-braised wagyu brisket, mexican chiles, laban-crema, cilantro oil, corn tortilla crisps, consommé reduction.

Herb Crusted Sea Bass 41\$
Baked sea bass filet, breadcrumbs, miso, parmigiano-reggiano, pistachio, basil.

Wagyu Ribeye Steak MB (GF) 34\$/100 gr
upon availability
3 hours sous vide wagyu ribeye, reverse seared medium rare and served with entrecote butter.

SIDES

Hand Cut Fries 8\$
Roasted Asparagus with Grana Padano 14\$

SIDE SAUCES

Café De Paris 5\$
Szechuan Pepper Sauce 5\$
Chimichurri 4\$

DESSERTS

Basque Cheesecake 16\$
Lindt Chocolat Mousse with ginger 16\$
Tiramisu 14\$
Miso Cookie 16\$
(Topped With Salted Caramel Ice Cream)
Ice Cream 4.5\$/scoop
Ask the waiter for available flavor

Please inform your waiter of any food allergies or intolerances.

GF: Gluten free
🌶: Spicy
👨🍳: Chefs Recommendation

SUPERCHEF

SIZZLE & SPIN

