



# sharing

Edamame with sea salt	7
<b>Beetroot Salad</b> Yellow and red beetroots, seasonal leafy greens, mandarin and pomelo dressing with smoked pecan nuts	12
<b>Smoked Salmon &amp; Kale Salad</b> Quinoa, Ponzu tahini dressing	14
<b>Zoodle Salad</b> Candied tomatoes, mint, pepper confit, oregano, feta crumble & candied walnuts	13
<b>Chicken Caesar Salad</b> Fried chicken tenders, parmesan cheese, croutons, Caesar dressing	14
<b>Garden Salad</b> Seasonal leafy greens, candied pistachio, Umami dressing	11
<b>Yellowfin Tuna Tartare</b>	20
<b>Corn Ribs</b> Chili butter	10
<b>Avocado Pizette</b> Crispy flat bread, yuzu mayo, lemon oil	10
<b>Mini Lobster Roll</b> Canadian lobster, lemon garlic aioli in soft toasted brioche	34
<b>Shrimp Taco</b> Citrus garlic aioli	13
<b>Grilled Beef &amp; Truffle Caramel</b>	21
<b>Crispy Beef</b> Served with a sweet potato mash	16
<b>Fried Chicks</b> Chicken tenders, blue cheese, honey mustard, Miso bbq	13
<b>Sweet Potato Fries</b> Home-made sweet potato fries, French onion dip	6
<b>French Fries</b>	5

# off the bun

<b>Steak &amp; Fries</b> Café de Paris sauce, served with a baguette and rosemary parmesan fries	28
<b>Grilled Seabass</b> Whole seabass, cherry tomatoes, fennel & apple salad, miso beurre blanc	31

# burgers

All burgers are served with French Fries  
All burgers can be served in a lettuce wrap or a gluten-free bun

## FISH

<b>Buns &amp; Pearls</b> Fried seabass, tartare & cheddar cheese, with 15 g Classic Baeri Caviar <i>contains alcohol in batter</i> Without caviar 18	38
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## BEEF

<b>Wagyu</b> Wagyu patty, caramelized onions, Lettuce, provolone cheese & house dressing, Hokkaido milk bun ● 120g patty      ○ 200g patty	22/26
<b>Naked Wagyu</b> Wagyu patty, provolone cheese, Hokkaido milk bun ● 120g patty      ○ 200g patty	21/25
<b>Oklahoma</b> Smashed double Wagyu patties, onions, mustard, cheddar cheese, pickles, Hokkaido milk bun	20
<b>Classic</b> Australian grain-fed, onions, ketchup, mustard, cheddar cheese, pickles, Hokkaido milk bun ● 120g patty      ○ 200g patty	16/21
<b>BUCO's Mc Jr</b> Double Australian Grain-Fed patties, cheddar cheese, lettuce, Mc Jr sauce, Hokkaido milk bun	20
<b>Miso BBQ</b> Australian grain-fed, mature cheddar cheese, jalapeños, pickled red cabbage & homemade miso BBQ sauce, Hokkaido milk bun ● 120g patty      ○ 200g patty	18/21
<b>Truffled Shroomz</b> Australian grain-fed, mushroom duxelles, Emmental cheese, porcini powder, truffle mayo, potato bun ● 120g patty      ○ 200g patty	19/23
<b>Mulberry Bacon</b> Australian grain-fed, pork bacon, cheddar cheese, crispy onion, mulberry jam, Dijon mustard, potato bun ● 120g patty      ○ 200g patty	19/23
<b>L'entreburger</b> Café de Paris sauce, caramelized onions, provolone cheese, Hokkaido milk bun	23
<b>Lebanese Burger</b> Coleslaw, ketchup, onions, tomatoes. Served with soft drink	19

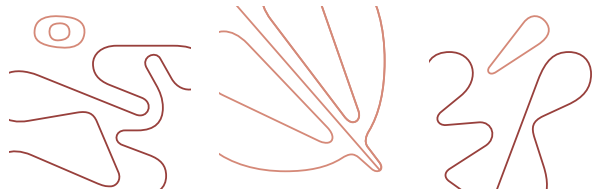
## CHICKEN

<b>Fried Chicken</b> Cheddar cheese, lettuce, mayo, pickles ▲ Mild Spice      ▲ Medium Spice      ▲ Spicy	14
<b>Lemon &amp; Pepper</b> Fried chicken, aged parmesan, iceberg, dried lemon & pepper sauce	14.5
<b>Grilled Chicken Burger</b> Avocado, wasabi mayo, pickles, basil, multi cereal bun	14

## VEGAN

<b>Switch Burger</b> Plant based meat, lettuce, pickles, vegan mayo	18
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Our Rates are in USD inclusive of VAT.  
Should you have any allergies or dietary requirements, please ask your waiter for assistance.



# desserts

Madagascar Vanilla Soft Serve (Madagascar, Vanilla)	7
Cookie Skillet (serves two)	17
Chocolate Fudge, Carob Crumble & Chocolate Ganache	12
Grilled Pineapple	17
Passionfruit custard, coriander paste, sumac, mango ice cream	

# cocktails

## PRE DINNER

Mini Martini A frosted dry Martini served as it should be	6
Rosita Tequila, Amaro, Vermouth, Lime zest	10
Negroni With a salted dark chocolate truffle	12
Dry Daiquiri Rum, campari, passionfruit, lime	10

## SHORT & SOURS

Gigi Margarita Spicy guava margarita with a flair	11
Whiskey Sour Bourbon, citrus, sugar, aquafaba, bitters	11
Celery Sour Celery gin, lacto-pineapple, lime, Aleppo paste, cardamom	12
Peppercorn Gin, native watermint, local peppertree berries, Tagetes Cordial, super grapefruit	12
Thyme Gimlet Thyme vodka, mandarin cordial, lemon juice, organic agave, grapefruit bitters, olive oil	11

## LONG & COBBLERS

Paloma Tequila, grapefruit soda, lime	14
Nikka Highball Nikka from the barrel, soda, bamboo leaf	20
Pimm's Cup Pimm's N1, lemon, ginger ale, strawberry leather	14
Margo Spritz A classic spritz topped with Frisco Margarita	11

## STRONG FINISH

Oaxaca Mezcal, tequila anejo, organic agave, Mexican mole bitters	14
Coco Lime Punch Coconut Rum, lime zest, Ras el Hanout	11
Classic Old Fashioned Because it's so rare to have one	13

## SWEET FINISH

Strawberry Chartreuse Punch Cognac, strawberry, champagne reduction, cream whey, cloves bitters, orange blossom	10
Irish Exit Irish Whiskey, natural cane sugar, fresh coffee, vanilla cream	11
Mezcal Espresso-tini Ojo de Dios Mezcal, coffee liqueur, hazelnut yoghurt	20
Colonel Sgroppino Vodka, lemon sorbet, Prosecco, berries	10
Umami Cobbler Vodka, white cacao, kiwi, pressed apple	13

## LOW & NO

Exotic Sangria Local exotic fruits, dry White Wine, soda	8
Lychee Shrub Lychee, apple vinegar, rose soda	8
Sober Mule Cucumber, ginger, sour mix, ginger ale	6
Chocolate Milkshake	9

# beers

Almaza	4
Elmir	7
Wata Cider	7
961	5
Noam Beer	8

# soft drinks

## COLD

Fresh Orange Juice	4
Water Still Small / Large	3/5
Soft Drinks Pepsi & 7up	3.5
Sparkling Water	3.5

## COLD

Espresso Single / Double / Decaf	3/5/3
Tea A selection of premium loose tea	3.5