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# Appetizers

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Zucchini salad, smoked yogurt with herbs, grapefruit

\$168

Smoked blue fin tuna, spanish tomato, piparra pickles, shallots

\$198

Burnt eggplant, feta cheese, capers parsley emulsion, seeds

\$168

Charred padron peppers, smoked mentaiko cream, crispy corn

\$168

Grilled Artichokes, egg yolk, cured pork jowl

\$188

Smoked Hamachi, burnt jalapeño "leche de tigre" sauce, corn

\$168

El Capricho Ox premium Cecina, 30 months

\$258

Burnt Brittany lobster roll, smoked salmon roe, black brioche

\$288

Beef tartare with MF potatoes, smoked egg yolk, oscietra caviar

\$328

Grilled Bone marrow with oscietra caviar

\$458

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# Signatures

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"Carabinero" Scarlet Cardinal prawn flambadou

\$298

Dry- aged Ma Yao fish "Threadfin"

\$458

Duck confit, almond wood fire-cooked bomba rice, morel mushroom,

\$688



## Sides

Charred baby gem lettuce,  
avocado cream, cured cheese  
\$98

Piquillo peppers,  
confited with garlic  
\$108

Smashed crispy potatoes,  
aioli & herbs  
\$128

Homemade smoked  
butter & sourdough  
\$48

Aveyron lamb belly bone-in, burnt eggplant, pistachio gremolata  
\$458

Dry-aged Spanish Iberico pork rack, sambal matah  
\$458

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(Steak sizes and weights are for reference) (30min + cooking time thick steaks)

Marango Ribeye, Italian working cow, grass-feed, 28+ days dry aged  
\$198/100gr (From 480gr)

Carima marbled Italian Holstein, 15-24 months old cow, 32+ days dry aged  
\$208/100gr. (From 520gr)

Mayura Station "chocolate feed" Australian Wagyu M5 OP rib  
\$238/100gr. (From 600gr)

Australian Vintage wagyu ribeye, 13 year old cow, grass feed  
\$218/100gr. (From 500gr)

Spanish Rubia Gallega ribeye, 9 years old cow 38 + days dry aged  
\$208/100gr. (From 500-550gr)

El Capricho Jose Gordon Iberian cow, 8-13 years old cow, 50+ days dry aged  
\$258/100gr. (From 600gr)

Blackmore Australian Wagyu M9+ striploin  
\$348/100gr (From 280gr)

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# The Butcher Room

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