



MNKY BITES

GRILLED PADRON PEPPERS V	650	GUACAMOLE TOREADO V)	1250
GRILLED PADRON PEPPERS WITH MALDON SALT		SERRANO, SOY GUACAMOLE, RADISHES	
SPICY PADRON PEPPERS V)	750	GUACAMOLE TOMATILLO V	1250
GRILLED PADRON PEPPERS WITH SPICY SAUCE		TOMATILLO, LIME, PICO DE GALLO	

RAW & CURED

YELLOW TAIL AGUACHILE	1700
KYUSHU ISLAND YELLOWTAIL, ORANGE, GINGER, PASSION FRUIT, JICAMA	
HIRAMASA CEVICHE	1650
AUSTRALIAN HIRAMASA, LATIN AMERICAN PONZU, SWEET POTATO NEST	
CAULIFLOWER CEVICHE V	1000
CUCUMBER - LIME JUICE, CHILLI SERRANO	
CHU - TORO TARTAR	2250
SPANISH BLUEFIN TUNA, YUZU SOY, CRISPY QUINOA	
COBIA TIRADITO	1400
PATAGONIAN COBIA, SHIRO MISO - SOY, BABY LEAVES	
VENISON TARTAR	1500
SMOKED BRITISH VENISON, MEZCAL, EGG YOLK	

SOFT TACOS

SPICED CHICKEN CHIPOTLE)	1500
SPICED FREE - RANGED BRITISH CHICKEN, CHIPOTLE GUACAMOLE, CRUNCHY SKIN	
CARNITAS DE PATO	1700
DUCK CONFIT, TOMATILLO SAUCE, CORIANDER, CORN TORTILLAS	
WAGYU BEEF BRISKET)	1500
SMOKED AUSTRALIAN WAGYU BEEF, GUACAMOLE, EPICE MORITA	
BRAISED LAMB TACO	1600
SHREDDED BRAISED BRITISH LAMB, GUACAMOLE, ROMERO PEPPERS	

SMALL DISHES

TOMATES V	1100
SMOKED HEIRLOOM TOMATOS, RADISHES, MORITA OIL	
QUINOA SALAD V	1200
RED QUINOA, MIXED CORNISH LEAVES, YUZU DRESSING	
COURGETTES FLOWERS V)	1800
STUFFED WITH GOAT CHEESE, POBLANO PEPPER CHILLI DE ARBOL	
CORN SALAD V)	850
CHILLI DE ARBOL MAYO, EDAMAME, TOMBERRIES, BABY GEM	
ROCK SHRIMP TEMPURA)	2200
TAJIN, SPICY MAYO	

TOSTADAS

OCTOPUS AND CHORIZO TOSTADA)	1200
GUACAMOLE, CHILLI MAYO, CORIANDER	
WAGYU TOSTADA)	1450
AUSTRALIAN WAGYU, GUACAMOLE, PICO DE GALLO, CHILLI DE ARBOL	
PRAWN CEVICHE TOSTADA)	1200
GUACAMOLE, VALENTINA CHIPOTLE SAUCE, CORIANDER	
MAGURO TOSTADA)	1350
YELLOWFIN TUNA, GUACAMOLE, SPICY YUZU - SOY	
DATTERINO TOSTADA V)	850
SICILIAN MIXED TOMATOS, GUACAMOLE, LIME, MORITA DRESSING	
YELLOW TAIL TOSTADA)	1350
JAPANESE YELLOW TAIL ,MAYAN SAUCE, HABANERO CHILLI, CORIANDER	

MEAT

GLAZED BABY CHICKEN	1600
24HRS MARINATED FRENCH POUSSIN, SPICY SOY, SHISHITO PEPPERS	
BRAISED LAMB SHANK	2400
COOKED IN AROMATIC SPICES	
PORK CHOP IBERICO)	2400
MARINATED IN MISO, SAKE AND SPECIAL MNKY HSE SAUCE	
SHORT RIB	2600
FRESH AVOCADO HUMMUS, CHILMOLE	
MNKY LAMB CHOPS)	2800
BRITISH LAMB CUTLETS, MNKY BBQ SAUCE PICKLED DATTERINI	
BEEF SIRLOIN (280G)	3500
BRITISH 21 DAYS AGED SIRLOIN BEEF, CHIMICHURRI SAUCE	
BEEF TENDERLOIN (220G)	3900
BRITISH 28 DAYS AGED BEEF TENDERLOIN, CHIMICHURRI SAUCE, PREMIUM US BEEF	
GRILLED WAGYU TOMAHAWK (1KG)	26000
AUSTRALIAN WAGYU TOMAHAWK, CHIMICHURRI SAUCE	

VEGETABLES

SAUTEED PAPAS V	650
CHIMICHURRI SAUCE	
TENDERSTEM BROCCOLI V	600
OLIVE OIL, MALDON SEA SALT	
CAULIFLOWER GRATIN V	800
ARBOL CHILLI, PARMESAN, LIME	
ROASTED VEGETABLES V	650
YUZUKOSHO - SOY, COURGETTES, PEPPERS, AUBERGINES	

SEAFOOD

MNKY BLK COD)	4250
48HRS MARINATED W/T MISO, CHILLIES	
PIPIAN VERDE SEA BASS	3200
PUMPKIN SEEDS, AND MEXICAN HERB SAUCE	
KAMCHATKA KING CRAB LEG)	5500
SPICY SMOKED MAYO	
OCTOPUS	2900
AVOCADO - POBLANO CHILLI SAUCE	
SEABREAM	1600
CHARCOAL GRILLED SEABREAM, FRESH CITRUS SOY	
LANGOSTA AL CARBON (600G)	MARKET PRICE
SCOTTISH BLUE LOBSTER, SPICY SOY BUTTER, MICRO HERBS	

RICE

ARROZ CON HONGOS / MUSHROOM RICE	2200
TRUFFLE, ASSORTED MUSHROOMS, SOFT EGG	
ARROZ CON MARISCOS / SEA FOOD RICE	2900
LOBSTER MISO BROTH, TIGER PRAWNS, CLAMS	

