



## MNKY BITES

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

## RAW CURED

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

## SOFT TACOS

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

## SMALL DISHES

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

## TOSTADAS

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

## MEAT

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

## VEGETABLES

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

## SEAFOOD

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

## RICE

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

