





SHARED DINING EXPERIENCE

We recommend 2 to 3 plates per person but encourage everyone to share as they come one at the time!

Vegetarian

- HUMMUS** CHICK PEAS, SWEET POTATO, ZA'ATAR 22
 **SHISHITO PEPPERS** MISO, BONITO FLAKES, SOY 26
 **AVOCADO** KALE, RADISH, JALAPEÑO, NUTS 25


Fish

- TUNA TARTAR** KIMCHI MAYONNAISE, CITRUS, SHALLOT 36
CEVICHE COCONUT MILK, AVOCADO, RED PEPPER, CORIANDER 38
PULPO CHORIZO, FENNEL, CREAM CHEESE, BELL PEPPER 42

Meat

- TENDERLOIN** CELERY ROOT, CAVALO NERO, DUCK LIVER, KUMQUAT 45
BEEF TARTAR CURED EGG YOLK, HORSERADISH, RED BEET 42
PICANHA STEAK '300' SALSA VERDE, ONION RINGS, ARUGULA 55
TOMAHAWK '500' GARLIC, ROASTED CHERRY TOMATOES 70

Sides

-  **GARLIC BREAD** CITRUS HERB BUTTER, PARMESAN 14
 **SWEET POTATO FRIES** TRUFFLE MAYONNAISE 14
 **ROASTED CAULIFLOWER** ZA'ATAR, YOGHURT, TAHINI 20
 **GRILLED GREEN ASPARAGUS** MISO BUTTER, FRIED LEEK 20
 **COUSCOUS** FRESH HERBS, POMEGRANATE 18

Dessert

- BABA AU RUM** PINK PEPPER, RASPBERRY, BASIL 24
CHOCOLATE TACO PEANUTS, BANANA, COFFEE 24

All prices are in Antillean Guilders and include a 9% sales tax.
10% Gratuity Charge added for groups of 7 and over.

We kindly ask everyone to follow social distancing rules outside of your table.

We are now a cash-less facility. No more cash is accepted. Kindly check with your server for questions.