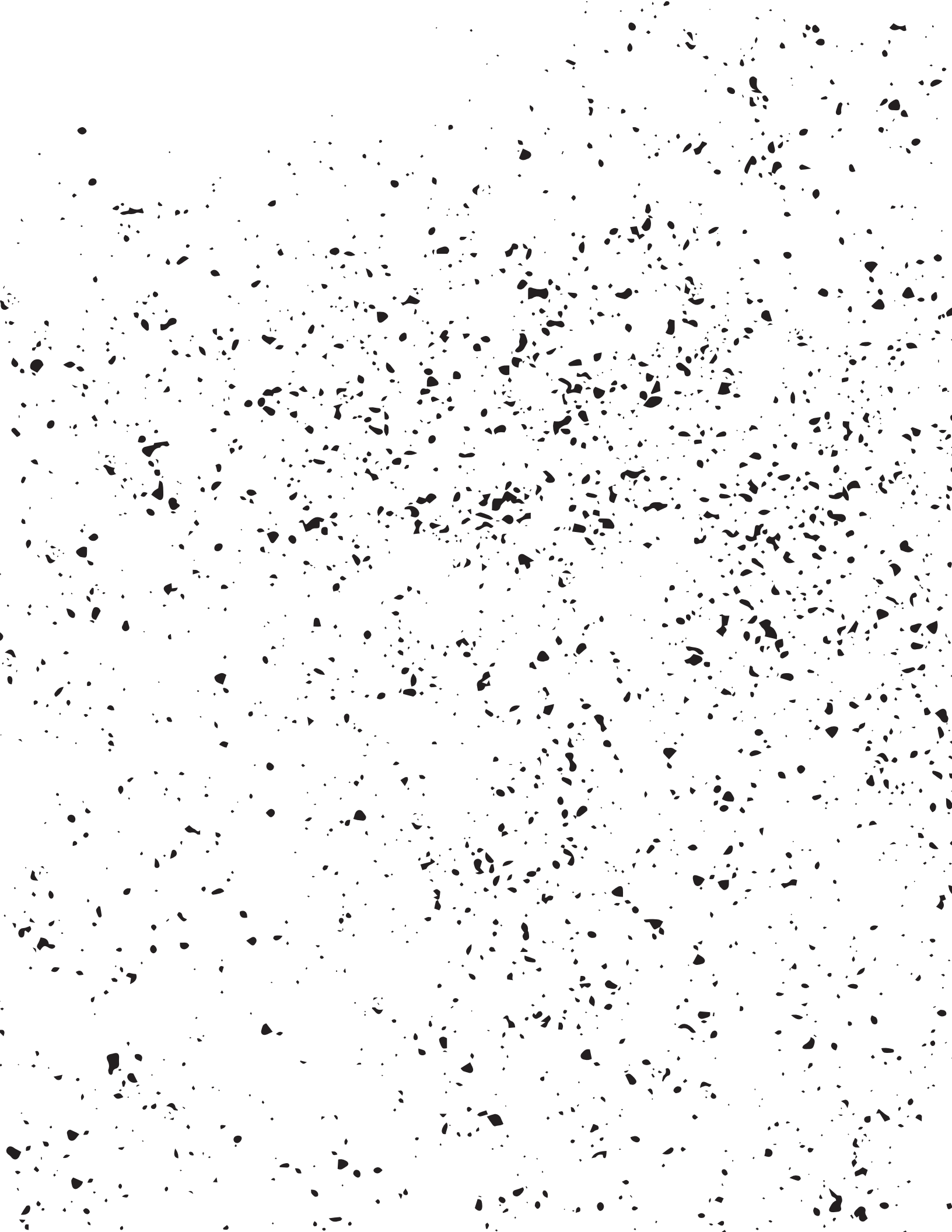


NINA



LAND SEA FIRE

We all come from different origins,
different cultures, different stories,

FIRE (NINA) connects us,
as we sit together and unite.
Let us share our experiences.

by *Diego Muñoz*



SNACKS

Freshly Shucked Kys Oysters

Classic mignonette, roasted chili oil

Price for six

48

Tomato Carpaccio

Balsamic, stracciatella, basil

15

Freshly Sliced Culatello

Pickled strawberries and gherkins

24

Crab and Apple Mustard Beignet

Wasabi and habanero remoulade

16

Oyster and Bone Marrow Tartare

Chives

Price for two

20

Crispy Potato Nest

Wagyu tartare teriyaki, Crown Ossetra caviar, red shiso

48

Wagyu Tenderloin Beef Katsu

Toasted milk bread, spicy potato crisps, coriander

29



APPETIZERS

Akami Tuna Tiradito

Rocoto ponzu, wild rice, shiso

26

Baby Gem Lettuce Salad

Avocado, quinoa, goat cheese dressing

23

Tomato Consommé

Confit tomatoes, soba noodles, fresh leaves

23

Grilled Octopus

Anticuchera, potato mousseline, black olives

31

Roasted Sweetbreads

Preserved lemons, creamy polenta, nasturtium

28

Slow Grilled Eggplant

Tamarind and Aji Panca Reduction, Tahini

14

Fried Pizza

Stracciatella, confit cherry tomatoes, pickled girolles

17

Add: Petrossian Royal Ossetra 30g

170



MAINS

Grilled Miso Chilean Black Seabass

Light dashi, sauteed mushrooms, scallions, broccolini

53

Grilled Halibut

Roasted fish cream, carrot mousseline

38

Free-Range Chicken Breast

Lemon and green asparagus risotto

28

Chicken and Lobster Ravioli

Zucchini and carrot, light bisque

52

Roasted Cauliflower

Garlic, dijon mustard and parmesan

23

Ricotta and Roasted Strawberry Agnolotti

Tomato Grilled Alaskan King Crab, Salmon Caviar

32

House Made Tagliatelle

Mushroom Porcini Cream and Sliced Button Mushrooms

23



GRILL BAR

Snake River Farm Wagyu

All cuts are Dry Aged

Wagyu Rib Eye **12.3oz** – **26.4oz** 108 | 216

Wagyu New York Strip Steak **10.6oz** | 98

Wagyu Filet Mignon **7oz** | 86

Double R Ranch Outside Skirt Steak **10.6oz** | 70

Double R Ranch Coulotte Wagyu Steak **10.6oz** | 60

Kurobuta

Kurobuta Pork Chop **12.3oz** | 52

Kurobuta Pork Loin **8.8oz** | 43

Iowa Premium Black Angus

Black Angus Rib Eye 12.3oz – 26.4oz 66 | 132

Black Angus New York Steak 10.5oz – 24.6oz | 65 | 130

Black Angus Filet Mignon 7oz | 60

New Zealand Grass-Fed Lamb

Cutlets | 48

Grain-Fed Free-Range Chicken

Half marinated chicken, roasted chicken jus

35

House Béarnaise Sauce, Green Pepper Sauce, Chimichurri Sauce, Choice of Side



SIDES

Pomme Dauphinois | 14

Triple Cooked Pomme Pont-Neuf | 12

Creamy Mashed Potatoes | 10

Wilted English Spinach | 10

Green Salad, House Dressing | 9

Grilled Broccolini | 17

With Hoisin Mayo, sesame and olives



DESSERTS

Crème Caramel

Vanilla cream, raspberries

15

Chocolate Éclair

Raspberries, pistachio

24

Lemon Pie

Coffee, meringue

15

Season Berries Pavlova

Yogurt, mint

15

Dulce de Leche “Coulant”

Banana ice cream, Confit orange

18





Prices are in USD and subject to 18 % VAT and 10 % service charge.

NINA