

# KRAMER MENU.

EN

**WILD ROCK OYSTERS** with Japanese kabosu ponzu and grated giant chilli radish. 6

Grilled **ATLANTIC PRAWNS** served on pineapple ponzu + chili oil. 3 / 18  
6 / 29

**SMOKED YELLOWTAIL** with pickled radishes snack / 18  
starter / 29

## Feed me Menu.

standard 99pp  
veggie 89pp

Tender **IBERICO DE BELLOTA PORK BELLY** + kimchi mole. 24

Grilled **BEEF TONGUE**, salsa verde + crunchy potato. 29

Grilled **PINEAPPLE CEVICHE** in aged leche de tigre with coriander oil. 19

**KINILAW CEVICHE** tropical filipino ceviche with hamachi tuna in rich aromas of virgin coconut oil 29

Glazed grilled **PUMPKIN** with Mexican-style beluga lentils + ricotta. 29

Butterflied **GRILLED MACKEREL** with taggiasche olives, physalis and jalapeño. 100g / 16

Rack of glazed **IBERICO DE BELLOTA RIBS** from our wood-fire grill with charred lime. 42

**BEEF FROM THE FIRE** with homemade chimichurri. cuts and sizes on request 100g / 20

**CRUNCHY BEETROOT SALAD**, hazelnut cream + candied lemon. 19

**PAN DE QUESOS** - potato sourdough with Mozzarella, Gorgonzola + Alpine cheese and zatar. 15

**FIRE-GRILLED YAM** with crème fraîche and lime. 14

**KING OYSTER MUSHROOM** served with cashew-miso foam. 16

Smoked **MASHED POTATOES** and gravy. 12

**POTATO SOURDOUGH BREAD** with aioli. 11

