

Bites (Bocados)

OYSTERS + FINGER LIME MIGNONETTE \$7/EA

ZUCCHINI FLOWER + MANCHEGO + FERMENTED HONEY \$10/EA

SHORT RIB CROQUETTE + ROMESCO + BUNYA NUT \$8/EA

SOURDOUGH FOCCACIA + SMOKED BUTTER \$7

MARINATED MOUNT ZERO OLIVES \$9

SPICED NORTHERN RIVERS MACADAMIAS \$10

WAGYU BEEF TARTARE + MAC SAUCE + CURED EGG YOLK + CRISPS \$24

HIRAMASA KINGFISH + ANCHOVY GARUM + SORREL + CUCUMBER \$26

Off the Coals (A las Brasas)

FREMANTLE OCTOPUS + JAMON XO + CONFIT POTATO + OLIVE OIL \$40

DIAMENTINA WAGYU DENVER STEAK + SHERRY & PIMENTON BUTTER \$90

Sides (Guarniciones)

FRIES + BRAVA SAUCE + FURIKAKE \$12

GRILLED BROCCOLINI + CITRUS LABNEH + CRISPY ONIONS \$12

OX HEART TOMATOES + PICKLES \$12

Cold Cuts & Cheese (Embutidos y Queso)

JAMÓN IBERICO DE CEBO + 34 MONTHS + 80G \$30

VALDIVIESO MANCHEGO ARTESANO SEMICURADO DOP 50G \$13

GRILLED LP'S SMOKED CHORIZO \$16

Desserts (Postres)

BASQUE CHEESECAKE + PEDRO XIMENEZ + STRAWBERRIES \$18

DARK CHOCOLATE CREMEAUX + HAZELNUT + OLIVE OIL \$16



WELCOME TO UNO MAS...

TIME TO SIT BACK, RELAX,
AND LET OUR TEAM TAKE CARE OF YOU!

PLEASE NOTE THAT WE DO NOT MAKE ALTERATIONS TO OUR MENU ITEMS

YOUR EXPERIENCE HAS BEEN CURATED WITH LOVE...
WE TRUST YOU WILL ENJOY, STAY A LITTLE LONGER,
AND SAVOUR ONE MORE...