

BEGIN



Crispy Lentil Salad • tahini dressing • halloumi • pickled red onions • 5
Charred Corn & Kale Salad • maple chilli dressing • 5
Truffle Caesar Salad • shaved mushrooms • charcoal sourdough • parmesan • 5
Baby Gem Salad • lemon crème fraîche • red apple • almonds • 5
Salmon Nigiri • yuzu kosho • pickled shallots • 3
Otoro Nigiri • fatty tuna • 10
Akami Nigiri • lean tuna • 7
Avocado Nigiri • lime chipotle kewpie • corn tortilla floss • 3
Wagyu Aburi • truffle glaze • black truffle • 8
Spicy Salmon Crispy Rice • spicy yuzu kewpie • 4
Truffle Yellowtail Crispy Rice • black truffle • truffle ponzu • tobiko • 7
Crispy Shiso Tuna • spicy kewpie • puffed quinoa • 5
Beetroot Maki • cream cheese • avocado • spicy yuzu mayo • 5
Shrimp Tempura Maki • mango • yuzu aioli • furikake • 6
Salmon Maki • avocado • cucumber • spicy mayo • 5
Nikkei Maki • wagyu • mango • avocado • truffle mayo • 8
Seabass Ceviche • citrus dressing • puffed quinoa • 6
Butterfish Tiradito • aji amarillo leche de tigre • chalaquita relish • 8
Yellowtail Usuzukuri • truffle soy • crispy shallots • 11 (add fresh truffle • 2)
Nikkei Tiradito • salmon • shiso ponzu • aji amarillo mayo • puffed quinoa • 6
Truffle Wagyu Tataki • black truffle • truffle ponzu • 10

NEXT

Potato Mille-Feuille • black truffle • raclette béchamel • 4
Charred Aubergine • tahini yoghurt • pomegranate • chimichurri • 6
Crispy Potatoes • mirasol aji aioli • honey soy glaze • charcoal tempura • 5
Cauliflower Tempura • miso tahini • 3
Comte Truffle Frites • comté cheese sauce • truffle oil • 4.5 (add fresh truffle • 2)
Shrimp Gyoza • chilli butter • ponzu • 6
Rock Shrimp • yuzu honey kewpie • 6
Kataifi Prawns • red pepper aioli • 4
Mini Lobster Bao • spicy herb mayo • 5
Chicken Karaage Buns • yuzu black garlic kewpie • pickles • 4
Steak Mini Tacos • salsa roja • 3.5
Short Rib Crispy Rice • shiitake • truffle soy glaze • 4
Petite Burgers • salsa brava • gruyère • 5
Short Rib Shawarma • mini pitas • charred jalapeno tahini • pickled shallots • 5
Wagyu Sando • katsu sauce • truffle aioli • 9
Veneto Burgers • woodfired bread • brie • balsamic onions • truffle mayo • 5
Chimichurri Anticucho • tenderloin • charred chilli • 5.5
Gyū Kushiyaki • wagyu • togarashi lime mayo • 9
Garlic Flatbread • mozzarella • ricotta • parmesan • 4.5 (add fresh truffle • 2)
Gomiti Cacio e Pepe • truffle paste • pecorino romano • black pepper • 6 (add fresh truffle • 2)
Korean Short Rib Fried Rice • gochujang short ribs • oyster mushrooms • bean sprouts • shiitake • 12
Wild Mushroom Arroz • 15 (add fresh truffle • 3)
Whole Lobster Tagliatelle • roasted cherry tomato sauce • chilli • 18 • (half portion • 10)

FLAME

Tiger Shrimp • paprika d'la vera • crispy garlic • 7
Whole Seabass • calabrian chilli • preserved lemon relish • 18
Roasted Baby Chicken • umeboshi chili glaze • 8
Flank Steak • mojo de ajo • 8
Habanero Lamb Chops • peach salsa • 9.5
Beef Rib • truffle honey glaze • 16
Steak Au Poivre • tenderloin • pepper cream • 16
220+Grain Fed Tenderloin • truffle demi-glaze • 17
220+Grain Fed Rib-Eye • black garlic butter • 18
Wagyu Rib-Eye • sauce au jus • 26
9+ Margaret River Wagyu Tenderloin • honey miso • 27

• asparagus 3 • miso portobello mushrooms 3 • fries 3 •
• broccolini 4 • maple glazed sweet potato 3 •

@ofk.kuwait

215





COCKTAILS

Matcha Spritz • lemon • basil • thyme • 4

Cardamom Flower • saffron • lemon • 4

Mango Sour • saffron • raspberry dust • 4

Wildberry • mixed berries • 3.5

Strawberry Sunrise • rhubarb • strawberry • grapefruit • 3.5

Watermelon Basil Martini • 3.5

Sodas • 1.5

Voss 375ml • 2

Voss 800ml • 3

Voss Sparkling • 2



END

- Miso Banoffee** • 5
Whipped Latte • salted milk chocolate • 5
Tiramisu • 5
Basque Cheesecake • woodfired strawberry sorbet • 6
Molten Chocolate Cake • double milk ice cream • 6
Dark Chocolate Pie • crème chantilly • 5
OFK Special • (4-6 persons) • 18

COFFEE.TEA

- Americano** • 2
Espresso • 1.5
Double Espresso • 2
Cappuccino • 2
Latte • 2
Macchiato • 2
Cortado • 2
Turkish Coffee • 2
Sencha Green Tea • 3
Chamomile • 3
Jasmine Tea • 3
Mint Tea • 1

