

Sea Salt...



Chilled:

Lobster & King Crab (S) 45
Asparagus Salpicon,
House Mayo & Salmon Roe

Market Ceviche (A) 40
Fresh Catch, Burnt Piquillo,
Avocado, Calamansi & Tequila

Smoked Brandade 35
Mackerel, Chips, Chili Oil
& Dried Tomatoes

Blue Fin Tartare (S) 55
Akami & Chutoro, Dashi Glaze,
Crème Fraiche & Sea Crisps

Fired:

Hot Smoked Salmon 40
Crispy Egg, Pomegranates
& Lemon Mascarpone Cream

Crab Relleno (S) 40
Old Bay Spice
& Citrus- Fennel Salad

Toothfish 55
Celeriac Remoulade
& Saffron Bearnaise

Gambas (S) 40
Ala plancha, Pico de Gallo
& Crab-Fat Alique

Palamos Octopus 50
Smoked Potato Foam, Chips
& Chimichurri



The Garden...



Chilled:

Green House Salad 30
Grains & Sprouts, Cold
Pressed EVOO & Sea Salt

"Fake" Carpaccio (N) 35
Watermelon, Crème Fraiche,
Pine Nuts & Tarragon

Cheese Cigar 20
Goats' Cheese, Chives,
Beetroot Popcorn & Gel

Burattini 38
Smoked Buratta, Datterini
Tomato & Espresso Oil

Fired:

Burnt Leeks (N) 38
Hazelnuts, Browned Butter,
Shimeji-Truffle Paste

Padrón Chips 35
Padron Pepper, Smoked Salt
& Roast Garlic Sauce

Patatas Bravas 25
Desiree Potatoes
Tomato Sugo & Saffron

"Chef's Specials"

Chef John and his team
constantly create exciting new
dishes everyday depending on
what they find in the market.

We strongly advise you to
order from our existing menu
if you are a first timer. We
really want you to understand
our food philosophy before
trying our "special dishes".

Once you get the hang of it, we
will be more than happy to
take you on a culinary journey.

Farm Ville...



Chilled:

"CLP" (A) 35
Chorizo Marmalade
Sherry Gel & Sourdough

Our Cured Meats 40
Cecina De Leon, Duck
Prosciutto, Pressed Melons
& EVOO

Beef Tartare 35
Fillet, Quail Egg,
Truffle Essence, Paprika Mayo
& Crispy Basket

Fired:

Quail Pastilla (N) 35
Tabouleh, & Pomegranates

Cuisinero Slider 30
Wagyu Patty, Smoked Cheese,
Home Ketchup & Kale slaw

DXB Short Ribs 45
Madrouba, Pickled Onion
& Spiced Ghee

Seared Duck 35
Cous Cous, Muhammara,
Apricot Chutney & Chicharon

Charcoal Chicken 30
Boneless Thigh, Papaya
Atchara & Chorizo oil

Our "Taco" 20
Pulled Mutton Adobo,
Mint Raita & Tomato Slaw



@cuisinero uno

@chefjohn08



/cuisinero uno/

Sweet Tooth...



Desserts:

Banana Turrón (N) 35
Jackfruit, Coconut
Ice Cream & Smoked Caramel

Churros & Milk (N) 35
Saffron Citrus Sugar
& Flora White Chocolate

Chamorado 33
Cocoa Rice Pudding, Wafer &
Evaporated Milk Ice Cream

Simple Fruit Salad 35
Berries, Citrus, Fennel
& Calamansi Sorbet

Leche Flan 28
Lemon-Lime Segments
& Caramelized Sugar

Nitro Ice Cream & Sorbet:

Cream Galletes 20
Pastillas & Vanilla Anglaise

Chocolate Overload 20
Literally.

Jalapeno & Lime 25
Spicy Candy, Lime Pulp

Earl Grey & Orange 25
Orange Segments

Strawberry & Basil 25
Aged Balsamic & Dried
Strawberry delicious

#frealicious
"freakin' delicious"

Like



Signature Cocktails...



Cuisinero Old Fashioned 59
Gentleman Jack Whiskey, Orange Zest, Pickled Cherry, Burnt Rosemary & Chocolate Bitters

Cosmo - Uno 59
Vodka, Lychee Liqueur, Cranberry & Fresh Lychee

Special Mojito 59
Gold Rum, Fresh Lime, Mint & the flavor of your choice

Grand Mandarin 59
Gold Rum, Grand Marnier, Mandarin, Our Spiced Syrup and Angostura

Dolce Vita 59
Rum, Apricot Brandy, Gum Syrup, Pineapple and a Spray of Flame

Bad Boy 59 | 99 | 199
Vodka, Gin, Blue Curacao and Pineapple

Bad Girl 59 | 99 | 199
Vodka, Gin, Passionfruit, Peach Schnapps and Mixed Berries

Jack Daniel's:

Penicillin 53
Old No.7, Fresh Ginger, Angostura and Ginger Beer

Oramond 53
Old No.7, Amaretto, Southern Comfort and OJ

JD Alexander 53
Sour Mash, Crème De Cacao, Fresh Cream

Vodka:

Kwicumber 51
Elderflower, Green Apple, Fresh Kiwi and Cucumber

Sweet Spot 51
Lychee Liqueur, Midori and Pineapple

Rum:

Triple Rum Punch 52
White, Gold and Dark Rum, Peach Liqueur, Pineapple, Orange Bitters and Soda

Full Moon Fever 52
White Rum, Malibu, Watermelon and Pineapple

Gin:

Cuisineroyal 54
Tri-Sec, Midori and Lemon

Chi Martini 54
Cherry Brandy, Apple, Raspberry, Basil and Chili

Tequila:

Solero 53
Passionfruit, Vanilla and Fresh Cream

Gasolina 53
Crème De Cassis, Peach Liqueur & Soda

"Jet Chill" or Smoke? 10

We make your cocktail into a science experiment with Liquid CO2 and Smoke!

Ask our mixologists... it's really cool

Shooters...



Bubble Gum 45
Blue Curacao & Irish Cream

Donkey Kong 45
Kahlua & Banana Liqueur

Flaming Bugatti 120
Irish Cream, Blue Curacao, Sambuca

Bartender Knock - Out 250
10 Different Vodka Based Shooters

Jack Daniel's...



Old No. 7 39
Honey 39
JD Fire 35
Gentleman Jack 49
Cuisinero Single Barrel 68
Old No. 27 110
Sinatra Select 142

All your favorite classic cocktails and shooters are available upon request

Beers & Cider...



Craft Draught:

½ Pint

Brewdog 38 | 50
Frontier 38 | 50

Bottled:

San Miguel Pale 36
Heineken 36
Asahi 41
Tiger 41
Hoegaarden 39
Corona 41
Peroni 41

Bulmers 56
Kopparberg Pear/ Strawberry 59

Mocktails...



Very Berry 36
Mixed Berries, Passion Fruit, Pickled Cherry & Pineapple

Apple Bites 33
Cloudy Apple, Cubes, Elderflower & Lemon

Pretty in Pink 33
Strawberry Puree, Pineapple, Coconut Milk & Cream

The Usual...



Fresh Juice 25
Ask us what we have

Soft Drinks 18
Pepsi Products

Still Water:
Acqua Panna 75cl 28
Acqua Panna 50cl 17

Sparkling Water:
S. Pellegrino 75cl 28
S. Pellegrino 50cl 17

Energy Drinks:
Red Bull Regular 25
Red Bull Sugar Free 25

Hot Stuff...



Tea Land:



Earl Grey, Green Tea 22
Chamomile, Jasmine & English Breakfast

Single - Origin Coffee:



Espresso 15
Long Black & Macchiato 17
Cappuccino, Latte, Mocha & Flat White 19