THE FORGE

SOFT OPENING MENU

APPETIZERS *Entradas*

Cold *Fríos*

Tiradito de Pargo GF — 10
Localsnapper,sourorange and yuzu, cucumber, chiltepe oil
Pargo local, naranja agria y yuzu, pepino, aceite de chiltepe

Tuna Tostada — 11
Crispflourtortilla, garlic aioli, yellowfin, pearl onion, truffle
Tortilla crujiente, alioli de ajo, atún, cebolla perla, trufa

Green Coconut Ceviche GF — 10
Snapper,greencurryandcoconut, pickled mango, tostones
Pargo, curry verde y coco, mango encurtido, tostones

The Forge Salad — 12
Housekimchi,crisppork, cultured cream, cane syrup, herbs
Kimchidelacasa,cerdocrujiente,crema,mieldecaña,hierbas

Honduran Cacao Beef Tataki — 11
Searedbeef,cacaoandachiote,ponzu, crispy shallot
Res sellada, cacao y achiote, ponzu, chalote crujiente

Papaya Salad GF — 11
Greenpapayaand mango, tamarind nuoc cham, peanut
Papaya y mango verde, nuoc cham de tamarindo, maní

Hot *Calientes*

Chiltepe Edamame GF — 8
Housesaltofchiltepe,morita, achiote and cane sugar
Sal de la casa de chiltepe, morita, achiote y rapadura

Nasu Dengaku — 8
Charredeggplant,sweet miso, cacao nib, pepitas
Berenjena al carbón, miso dulce, nibs de cacao, pepitoria

Forge Bravas — 9
Friedpotatoinkimchi, cilantro aioli, crispy garlic
Papa frita en kimchi, alioli de cilantro, ajo crujiente

Baleada Nigiri — 11
Six,riceandblackbean, mantequilla crema, garlic tortilla crumb
Seis, arroz y frijol, mantequilla crema, migas de tortilla al ajo

Popcorn Shrimp — 10
Localshrimp,threedips: smoked rosada, nuoc cham, cane and árbol
Camarón local, tres salsas: rosada ahumada, nuoc cham, caña y árbol

The Forge

A forge is where raw material meets heat and becomes something it was not. That is the work happening in St. John's Bay. People came here to build, and were given the room to do it.

This kitchen runs the same way. Charcoal, iron, and two cooking traditions that never met, pushed together until they hold.

Nothing here is imitated. Everything is made.

SUSHI *Sushi*

Nigiri *Nigiri*

by the pair / por par

Tuna — 9
Agedthree days, nikiri
Añejado tres días, nikiri

Salmon — 9
Yuzukosho, nikiri
Yuzu kosho, nikiri

Grilled Shrimp — 8
Seared in achiote butter
Sellado en mantequilla de achiote

Wagyu — 11
Seared,ponzu, crispy garlic
Sellado,ponzu,ajocrujiente

Rolls *Rolls*

Veggie Roll — 11
Misoglazedeggplant, avocado, cacao nib, sesame
Berenjena glaseada en miso, aguacate, nibs de cacao, ajonjolí

Aburi Roll — 14
Torchedover the top, truffle, yuzu, nori and tempura crumb
Flameado por encima, trufa, yuzu, migas de nori y tempura

The Forge Roll — 17
Shrimptempuraand avocado, seared wagyu, ponzu, crispy garlic
Camarón en tempura y aguacate, wagyu sellado, ponzu, ajo crujiente

The Three Salsas

Everytable receives macha de chiltepe, morita ahumada and verde de loroco. The heat on this menu lives there, not on the plate.

Ask for more. They are made here and they cost us nothing to give you.

Key

- vegetariano / vegetarian
- vegano / vegan
- GF sin gluten / gluten free
- picante / spicy

Taxes and services not included

THE FORGE

SOFT OPENING MENU

WOK & NOODLES *Wok y Fideos*

Rices & Noodles *Arroces y Fideos*

Kimchi Fried Rice 11
Agedkimchi,caramelised maduro, nori, fried egg
Kimchi añejo, maduro caramelizado, nori, huevo frito

Chicken Pad Thai 15
Tamarindandpalmsugar. Peanut, chicharrón and encurtido alongside
Tamarindo y azúcar de palma. Maní, chicharrón y encurtido al lado

Free City Noodles 16
Ricevermicelli,curryand achiote, shrimp, Honduran char siu
Fideo de arroz, curry y achiote, camarón, char siu hondureño

Chipilin Pad See Ew 17
Widenoodlescharredhard, beef, egg, dark soy
Fideo ancho al wok, res, huevo, soya oscura

Tapado Ramen 17
Garifunacoconutand seafood broth, snapper, shrimp, crab, plantain, yuca
Caldo garífuna de coco y mariscos, pargo, camarón, cangrejo, plátano, yuca

Roatan Dolsot 19
Saffronandachiote, chorizo, shrimp, squid. Crusted. Yolk folded at the table
Azafrán y achiote, chorizo, camarón, calamar. Con costra. Yema en la mesa

Wok *Wok*

Chop Suey Hondureño 18
Chayote,longbean,mushroom, char siu, black vinegar, chicharrón
Chayote, ejote largo, hongos, char siu, vinagre negro, chicharrón

Bay Islands Kung Pao 17
Chiledeárbolandchiltepe, cashew, chayote, scallion
Chile de árbol y chiltepe, marañón, chayote, cebollín

Catacamas Steak 18
Flanksteak,canesugar and soy, garlic, ginger, scallion
Falda de res, rapadura y soya, ajo, jengibre, cebollín

How to Order

Everythingismadeto share. Three or four plates each is about right, and it is better to order twice than to order everything at once.

Your server will tell you what is landing best today. Ask.

FROM THE FIRE *Del Fuego*

Proteins *Proteínas*

Robata Pork Belly 17
Confitandpressed,charcoal, tamarind and soy, encurtido
Confitadayprensada,alcarbón,tamarindoysoya,encurtido



Vegetables *Vegetales*

Elote Ribs 9
Charred,miso and lime butter, cotija, togarashi
Al carbón, mantequilla de miso y limón, cotija, togarashi

Miso Maduros 8
Charcoal,sweetmiso, crumbled queso duro, sea salt
Al carbón, miso dulce, queso duro, sal marina

Robata Mushrooms 9
Localmushrooms,garlicponzu butter, crispy shallot
Hongos locales, mantequilla de ponzu y ajo, chalote crujiente

The Cooking

Asia andCentral America arrived at many of the same answers on their own. Tamarind sours a dish in Bangkok and in Tegucigalpa. Fermented salt deepens one in Seoul and in a Honduran kitchen. Japan built a whole way of eating out of small plates over charcoal, which is how this coast has always eaten anyway.

So we did not lay one cuisine over another. We looked for where the two were already the same thing, and cooked from there.

The kimchi is made here. The masa is ground here. The baleada is still a baleada.

Taxes and services not included