

ASADOR 44

OUR MENU IS BASED AROUND COOKING OVER DIFFERENT WOODS ON OUR CUSTOM-MADE ASADOR GRILL

SNACKS

Olives **GF 3.6**

House smoked almonds **N, GF 3.5**

House made breads, jamón butter, rama 44 olive oil **3**

JAMÓN

Hand carved Jamón Ibérico, 5J 100% bellota, Jabugo **GF 16**

STARTERS

White asparagus, chorizo, piquillo, almond **N 7**

Leek, tomato, moscatel, zamorano, burnt onion **V, GF 7**

Artichoke, wild garlic, jamón ibérico de bellota, almond **N 8**

Cured duroc belly pork, crispy pigs head, apple **8**

Mackerel, endive, charcoal mayonnaise, capers **GF 7.5/11.5**

Seared spiced tuna, avocado **GF 9**

CARABINERO

The world's finest red prawn **16ea**

MAINS FROM THE CHARCOAL

Hake **15**

Hake fillet, albarino clams, salsa verde

Pulpo **17**

Octopus, braised lentils, piquillo, chorizo migas

Calabaza **V, N, GF 11**

Squash, chard, beetroot, goats curd, watercress, hazelnut

Cochinillo **20**

Slow roast suckling pig, smoked morcilla, caramelised onion, charred shallot, courgette

WELSH BEEF

300g picanha **GF 22**

of 40 day dry aged Welsh black

Cooked to your liking to a maximum of medium

Served with Asador fries

RARE BREED OLD COW

Our large steaks of revered old Galician and Asturian cattle.
Cut daily from our dry ageing cabinets.

Served rare and sliced, these steaks are big, wonderful
To share

500g Entrecote **GF**

Sirloin of 9 year old Asturian ex dairy cow **41**

Rubia Gallega chuletón **GF**

Rib of 45 day dry aged 10 year old Galician blonde
8.5 per 100g (see today's board)

Both options are served with a choice of two sides

LECHAZO

Segovian milk fed lamb

700g whole slow roast leg of milk fed lamb **GF**

Ideal for two. Served with a choice of two sides **39**

TURBOT

Whole charcoal grilled turbot, the king of the sea

Fresh from the market daily, varying in size and great to
share **GF**

Served with a choice of two sides

5 per 100g (please see todays board)

SIDES

Olive oil and asador
fat fries **GF 4**

Charcoal spiced cauliflower,
sage **V, GF 4**

Jersey Royal, asparagus,
broad bean and manchego
salad **V, GF 6**

Charcoal squash, hazelnut
V, N 4.5

Heritage tomatoes, cherry
tomatoes, rama 44 oil,
sherry vinegar **V, GF 5**

Black kale, rainbow chard,
anchovy, sumac **GF 5**

White bean, saffron and
roast garlic purée **GF 4**

Escalivada **V, GF 6**

SAUCES

3ea

Romesco **V, N**

Torres brandy peppercorn

Rioja and bone marrow

Cabrales blue cheese

PLEASE NOTIFY A MEMBER OF STAFF OF ANY ALLERGENS. ALLERGEN FILE AVAILABLE ON REQUEST