

# ASADOR 44

WINE DINNER WITH TIM ATKIN MW

7 pm, Friday 30th November 2018

£80 PER PERSON

including wine pairing to compliment each course

## MENU

Scallop ceviche

Barbate sardine boquerón, ink alioli

Pigs head croqueta, apple, mustard

*Colet Navazos extra brut 2013, Penedès*

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Seared tuna, white crab, watercress ajo blanco, toasted almond

*Txiki Txakoli 2016, Bodegas Akarregi, Getaria*

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Rabbit and game terrine, quince, girolles

*Finca Allende 2014, Rioja*

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## Sharing main

Confit & roast leg of IGP Castilian milk fed lamb

Charcoal king oyster mushroom, celeriac

Broccoli, morcilla curada, romesco

Escalivada

*Altaroses 2015, Cellars Joan d'Anguera, Montsant*

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Aerated Seval blue, toasted chestnuts, mosto

*López Cristóbal reserva 2013, Ribera del Duero*

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Tarta de Santiago, lemon curd, moscatel roast medlars

*Flor de Narcea 2011, Dominio de Urogallo*

Email enquiries@asador44.co.uk to book.

Please note that places are limited and payment will be required in full when booking.