

ASADOR 44

SPANISH GRILL AND WINE HOUSE

APERITIVO

Vilarnau Cava, Brut Reserva, Penedès NV 7
Deutz, Brut classic, Champagne 14
UVA 44, Manzanilla en Rama, Bodegas Barón, Sanlúcar NV 5.9
Padro & co, Vermut blanco, Grape and apricot soda 7.5
Estrella Galicia, Coruña 4.7%, 4.8
Alhambra reserva1925, Granada, 6.4%, 6.5

SNACKS

Charred sourdough, sobrasada butter or burnt onion butter (n) 4.5
Gordal olives, lemon, parsley (vgn,rg) 4.9
Prawn croqueta, charcoal mayo (n) 7.5
Boquerones, yuzu (rg) 8
Air dried Black Angus cecina (rg) 9.5

SET MENU

MONDAY TO FRIDAY 12-3PM

2 COURSE £30

3 COURSE £35

STARTERS

Roasted golden beetroot, goats curd, candied hazelnut, fig (v,n)
Red mullet, ajo blanco, grapes, sea herbs (n)
Manteca pork rillette, pickle relish, apple, mustard, toast

MAINS

Arroz meloso – Artichoke & wild mushroom rice, charcoal aioli (v)
Fish of the day
Slow cook of the day
8oz Feather Blade steak (rg)

Served with olive oil fries or house salad

DESSERT

Petit fours (n)
Spanish honey cake, candied orange & poppy seed ice cream
Spanish cheese of the day, house crackers, accompaniments (n)

SIDES AND SAUCE

Olive oil fries (vgn) 5
Coal roast celeriac, whitebean, crispy kale 7
Winter tomato salad, rama 44 oil, dried olive (vgn,rg) 7.5
Roasted carrots, garlic pureé, date chutney (v) 8
Leek and galmesan cheese gratin, chorizo crumb (n) 8
Fire roast piquillo peppers (vgn,rg) 8.5

Torres brandy peppercorn sauce (rg) 4
Romesco sauce (v,n) 4

ALL ALLERGENS ARE PRESENT IN OUR KITCHEN, WE CANNOT GUARANTEE ANY OF OUR FOOD IS ALLERGEN FREE
RG-NON INTENTIONAL GLUTEN, V-VEGGIE, VGN-VEGAN, N-CONTAINS NUTS

A DISCRETIONARY 12.5% SERVICE CHARGE IS ADDED TO THE BILL AND PAID ENTIRLY TO OUR AMAZING TEAM