

ASADOR 44

SPANISH FIRE COOKING AND WINE HOUSE

SNACKS

- Charred sourdough: *Wild garlic or sobrasada butter* (n) 4.5
- Gordal Olives, lemon, parsley (vgn,rg) 4.9
- Prawn croqueta, charcoal mayo (n) 7.5
- Boquerones, yuzu (rg) 8
- Cod cococha, mojo rojo 8.5
- Black truffle salchichón 9.5

STARTERS

- Roasted golden beetroot, goats curd, candied hazelnut 9.5 (rg,n)
- White Crab, heritage tomato, salmorejo 12
- Monkfish cheek, ossobuco, ajillo (rg) 14.5
- Manteca pork rillette, pickle relish, apple, mustard, toast 10
- Venison tartare, ajo blanco, hash brown 13

MAINS

- Arroz meloso – Artichoke, wild mushroom rice, charcoal aioli (rg,v) 20
- Hake, bilbaina sauce, smoked almonds (n) 27
- Pulpo a la Gallega – Octopus, potato, capers, paprika, charcoal mayo (rg) 29
- Confit duck leg, peas, broad beans, morels, wild garlic (rg) 29
- Rump steak, onion ketchup, roscoff onion (rg) 28

SHARING MAINS

- Slow cooked Welsh lamb shoulder, lamb sauce, salsa verde (rg) 51
- 500g Spanish sirloin, 45-day dry aged, served medium rare (rg) 62
- 600g Welsh bone in sirloin, 45-day dry aged, served medium rare (rg) 69

SIDES

- Olive oil fries (vgn) 5
- Coal roast celeriac, whitebean, crispy kale 7
- Heritage tomatoes, 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
- Beef & rioja sauce 4
- Torres Spanish brandy peppercorn sauce (rg) 4
- Romesco sauce (vgn,n) 4

SUNDAY SIDES

- Make your sharing main a sharing roast feast,
by enjoying all the below for £18
- Yorkshire pudding, chorizo
 - Olive oil roast potatoes
 - Honey & mustard roast carrots
 - Leek & cheese gratin, chorizo crumb (n)
 - Beef & rioja or lamb sauce

ALL ALLERGENS ARE PRESENT IN OUR KITCHEN, WE CANNOT GUARANTEE ANY OF OUR FOOD IS ALLERGEN FREE
RG-NONINTENTIONAL 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