

ASADOR 44

Snacks

- Charred Asador bread, jamón butter £4
- Gordal olives, lemon, parsley V, GF £4
- XL salted Cantabrian anchovies, Rama 44 olive oil GF £6

Starters

- Smoked leek, vinaigrette, tomato, Señorío cheese V, GF £7
- Escabeche, sourdough, mussel £7
- Asturian cider cured salmon, mustard, apple, charcoal mayonnaise GF £8.5
- Ex-dairy beef tartare, onion ketchup, cured egg, cracker £9
- Spiced pork rilette, pepinillo, grilled sourdough £8.5

Mains

- Grilled aubergine, tomato, piquillo, hazelnut, miso V, GF, N £14
- Hake, romesco GF, N £16
- Cod, jamon butter GF £17
- Whole sea bream, salsa verde GF £22
- Grilled chicken breast, chorizo, romesco sauce N £17
- 200g Presa Iberica de bellota pork shoulder steak, served rare GF £23
- 300g Welsh flat iron steak GF £22

Sharing

- Slow cooked Welsh lamb shoulder for 2, lamb sauce GF £38
- 500g Spanish ex-dairy sirloin for 2, medium rare GF £42
- 600g 45 day dry aged Welsh bone on ex-dairy sirloin for 2, medium rare GF £65
- 1kg 45 day dry aged Welsh ex-dairy Rib for 2, medium rare GF £100

Our ex-dairy cows are 7-9 years old. They have a higher fat content than a traditional steak and with age they lose some tenderness, but the flavour is rich and intense. The dry aging process removes moisture to add to the flavour.

Sides

- Beetroot and orange salad, Pedro Ximénez V, GF £5.5
- Grilled Jersey Royals, onion ketchup V, GF £6
- Heritage tomato salad, house dressing V, GF £7
- Asador olive oil fries V, GF £4
- Grilled courgette, hazelnut, romesco N V £7
- Asparagus, peas, spring greens, wild garlic, jamon GF £7
- Roscoff onions, beef broth, Señorío GF £7

Sauces £3

- Beef & Rioja GF
- Torres brandy peppercorn GF
- Romesco V,N

Please advise one of our team of any allergies
An optional 10% service charge is added to the bill and paid entirely to our amazing team