

# ASADOR44

## SNACKS

- Charred sourdough, sobrasada butter (n) £4.5
- Gordal olives, lemon, parsley (vgn, rg) £4.5
- Cantabrian anchovies, yuzu vinegar (rg) £8.5
- Prawn bisque croqueta, charcoal mayo (n) £7
- Truffle Ibérico de Bellota salchichón (rg) £8.5

## STARTERS

- Wild mushroom, aubergine, root vegetable pisto (v, rg) £8.5
- Scallop, Jamon, XO sauce (rg) £14.5
- Duroc pork belly, miso mayo, cockle vinaigrette £10.5
- Ex-dairy beef tartare, onion ketchup, cured egg, cracker £11

## FIRE COOKED MAINS

- Grilled cauliflower, romesco, capers, lemon (v, n)**  
£19 Hake, tomato, mussels, crab bisque (rg)  
£27.5
- Whole grilled squid, squid ink mayonnaise (rg)**  
£24.5

- Arroz – Ex dairy Ox cheek, beef rice, salsa verde (rg) £26
- 300g aged rump steak, onion ketchup, Roscoff onion, beef fat powder (rg) £26

## SHARING MAINS

- Slow cooked Welsh lamb leg, lamb sauce, salsa verde (rg) £51
- 500g Spanish ex-dairy sirloin for 2, dry aged, medium rare (rg) £54
- 600g Welsh bone on ex-dairy sirloin for 2, dry aged, medium rare (rg) £69

Our ex-dairy cows are 7- 10 years old; they have enjoyed a long life compared to commercial animals, improving the beef as well as sustainability. They have a higher fat content than a traditional steak and benefit from incredible flavor and richness. The lengthy dry aging process enhances that further.

## SIDES

- Asador olive oil fries (v) £5
- Charcoal turnips, whey sauce, jamon, Señorío cheese (rg) £8
- Fire - roast piquillo peppers (vgn, rg) £8
- Grilled leeks, romesco, paprika crumb (n, v) £7.5
- Charred beetroot, sesame, chickpea (v, n, rg) £8
- Celeriac, herb ricotta, dukka (n) £8
- Heritage tomato salad, en rama 44 oil, dried olive (v, rg) £7.5

## SAUCES £4

- Torres brandy peppercorn (rg) Romesco (v,n)

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