# ASADOR 44 

VEGAN MENU

## SNACKS

Charred Asador bread, Rama 44 olive oil ( $\mathrm{v}, \mathrm{n}$ ) $£ 4.5$
(Sourdough is vegan but is made in a bakery with gluten, dairy and nuts) Gordal olives, lemon, parsley (vgn, rg) $£ 4.5$

## STARTERS

Grilled lion’s mane mushroom, aubergine, root vegetable pisto (vgn, rg) $£ 8.5$

## MAIN

Charcoal celeriac, cauliflower, walnut, apple, salsa verde (vgn, n) £17

## SIDES

Asador olive oil fries (v) $£ 4.5$
(Fries are vegan but cooked in a fryer that may contain dairy and gluten) Heritage tomato salad, house dressing (vgn, rg) $£ 7$
Courgette salad, lemon, chilli, garlic (vgn, rg) £6
Escalivada 44 - coal roast peppers, aubergine, red onion, dried olive (vgn, rg) £7
Charred beetroot, garlic, sesame seeds, preserved lemon (v, n, rg) $£ 7$
Grilled squash, kale, pomegranate, almond ( $v, n$ ) $£ 8$

SWEET
Sorbet of the day (vgn) - $£ 3.5$ per scoop

Please note, all allergens are present in our kitchens.
We cannot guarantee that any of our food is allergen free.
$r g=n o$ intentional gluten, $v=$ vegetarian, vgn - vegan, $n=$ contains nuts

