ASADOR 44

SPANISH GRILL AND WINE HOUSE

APERITIVO

Vilarnau Cava, Brut Reserva, Penedès NV 7.5
UVA 44, Manzanilla en Rama, Bodegas Barón, Sanlúcar NV 6.5
Estrella Galicia, Coruña 4.7%, 5
Tinto Sangria, 11

SNACKS

Charred sourdough, seaweed or morcilla butter (n) 4.5
Gordal olives, lemon, parsley (vgn,rg) 4.9
Prawn croqueta, charcoal mayo (n) 7.5
Cod cococha, mojo rojo (rg) 8.5
Boquerones, yuzu (rg) 8
Black truffle salchichón (rg) (rg) 9.5

SET MENU

MONDAY TO FRIDAY 12-3PM
2 COURSE £30
3 COURSE £35

STARTERS

Roasted golden beetroot, goats curd, candied hazelnut (rg,n,v)
Cod cococha, mojo rojo (rg)
Manteca pork rillette, pickle relish, apple, mustard, toast (n)

MAINS

Arroz meloso – 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)
Almond and cherry tart, vanilla ice cream (n)
Spanish cheese of the day, house crackers, accompaniments (n)

SIDES AND SAUCE

Olive oil fries (vgn) 5
Tenderstem broccoli, romesco, lemon (vgn,n) 9.5
Heritage tomato salad, rama 44 oil, dried olive (vgn,rg) 7.5
Glazed carrots, mojo verde, pumpkin seeds (v,rg) 8
Leek and galmesan cheese gratin, paprika crumb (n) 9
Fire roast piquillo peppers (vgn,rg) 8.5

Torres brandy peppercorn sauce (rg) 4
Rom.esco 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 ENTIERLY TO OUR AMAZING TEAM