ASADOR 44

SNACKS
Charred Asador sourdough, sobrasada butter (n) £4.5
Gordal olives, lemon, parsley (vgn, rg) £4.5
Red prawn bisque croqueta, charcoal mayonnaise (n) £6
Iberico de Bellota salchichón (rg) £6

STARTERS
Grilled oyster mushroom, aubergine, root vegetable pisto (v, rg) £8.5
Grilled Mackerel, XO sauce, daikon radish, charcoal mayo (rg) £9.5
Duroc pork belly, miso mayo, cockle vinaigrette £10
Ex-dairy beef tartare, onion ketchup, cured egg, cracker £10.5

FIRE COOKED MAINS
Charcoal roast celeriac, cauliflower, walnut, apple (v, n, rg) £21
Hake, tomato, mussels, crab bisque (rg) £27
Whole grilled squid, ink mayonnaise (rg) £24
Arroz – Ex-dairy ox cheek, beef rice, salsa verde (rg) £26
300g aged rump steak, onion ketchup, Roscoff onion, beef fat powder (rg) £30

SHARING MAINS
Slow cooked Welsh lamb shoulder, lamb sauce, salsa verde (rg) £50
500g Spanish ex-dairy sirloin for 2, medium rare (rg) £54
600g Welsh ex-dairy sirloin for 2, dry aged, medium rare (rg) £65

*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 flavour and richness. The lengthy dry aging process
in house enhances that further.*

SIDES
Asador olive oil fries (v) £5
Charcoal turnips, whey sauce, jamon, Señorio cheese (rg) £8
Escalivada 44 – Coal roast peppers, aubergine, red onion, dried olive, dressing (vgn, rg) £7
Courgette, basil, honey, pumkin seeds (n, v) £7
Charred beetroot, horseradish yoghurt, garlic, sesame seeds (v, n, rg) £8
Grilled squash, kale, pomegranate, almond (v, n, rg) £8
Heritage tomato salad, en rama 44 oil, dried olive (v, rg) £7

SAUCES £3.5
Torres brandy peppercorn (rg)   Romesco (v, n)