

ASADOR 44

SPANISH GRILL AND WINE HOUSE

APERITIVO

Vilarnau Cava, Brut Reserva, Penedès NV 6.5
UVA 44, Manzanilla en Rama, Bodegas Barón, Sanlúcar NV 5.9
White Vermut, grape and apricot soda 7.5
Estrella Galicia, Coruña 4.7%, schooner 4.5
Tinto sangria 10

SNACKS

Charred sourdough, sobrasada butter (n) 4.5
Gordal olives, lemon, parsley (vgn,rg) 4.9
Prawn croqueta, charcoal mayo (n) 7.5
Boquerones, yuzu (rg) 8
Air dried Black Angus Cecina (rg) 9.5

STARTERS

Wild mushroom, sherry, ajillo, soy egg yolk, toast (n) 11
Grilled mackerel, ajo blanco, sea herbs (n) 11
Scallop, chicharrones, XO sauce (rg) 14.5
Manteca pork rilette, pickle relish, apple, mustard, toast (n) 10
Spanish fillet carpaccio, onion ketchup, beef fat crumb, aged Manchego 13

MAINS

Grilled celeriac, wild mushroom, crispy kale, miso sauce (vgn) 20
Hake, romesco, mussels, chorizo crumb (n) 27
Pulpo a la Gallega – Octopus, potato, capers, paprika, charcoal mayo (rg) 29
Confit duck leg, aged rice, salsa verde (rg) 26
Rump steak, onion ketchup, roscoff onion (rg) 26

SHARING MAINS

Slow cooked Welsh lamb shoulder, lamb sauce, salsa verde (rg) 51
500g Spanish sirloin, served medium rare (rg) 62
600g Welsh bone in sirloin, 40-day dry aged, served medium rare (rg) 69

SIDES AND SAUCES

Olive oil fries (vgn) 5
Roast Jerusalem artichokes, ajillo (vgn,rg) 7
Heritage tomato salad, rama 44 oil, dried olive (vgn,rg) 7.5
Tenderstem broccoli, ajo blanco, almond, chilli (n,v) 8
Leek and galmesan cheese gratin, chorizo crumb (n) 8
Fire roast piquillo peppers (vgn,rg) 8.5

Torres brandy peppercorn sauce (rg) 4

Romesco sauce (vgn,n) 4

ALL ALLERGENS ARE PRESENT IN OUR KITCHEN, WE CANNOT GUARANTEE ANY OF OUR FOOD IS ALLERGEN FREE
RG-NONINTENTIONAL GLUTEN, V-VEGGIE, VGN-EGGAN, N-CONTAINS NUTS

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