

ASADOR 44

SPANISH GRILL AND WINE HOUSE

APERITIVO

Vilarnau Cava, Brut Reserva, Penedès NV 6.7
UVA 44, Manzanilla en Rama, Bodegas Barón, Sanlúcar NV 6
Nordés, Mediterranean tonic 8
Estrella Galicia, Coruña 4.7%, schooner 4.5
Tinto sangria 10

SNACKS

Charred sourdough: *choose burnt onion or 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
White Crab, heritage tomato, salmorejo 12
Scallop, chicharrones, XO sauce (rg) 14.5
Manteca pork rillette, pickle relish, apple, mustard, toast (n) 10
Spanish fillet carpaccio, onion ketchup, beef fat crumb, aged Manchego 13

MAINS

Arroz meloso - Artichoke & wild mushroom rice, charcoal aioli (v) 20
Hake, romesco, mussels, chorizo crumb (n) 27
Pulpo a la Gallega – Octopus, potato, capers, paprika, charcoal mayo (rg) 29
Confit duck leg, Fabada Asturiana (rg) 27
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, Ex-dairy bone in sirloin, 45 day dry aged, served medium rare (rg) 69

SIDES AND SAUCES

Olive oil fries (vgn) 5
Coal roast celeriac, whitebean, crispy kale 7
Heritage tomato salad, rama 44 oil, dried olive (vgn,rg) 7.5
Courgette, 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-VEGAN, N-CONTAINS NUTS

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