

EL ASADOR

AT SABOR



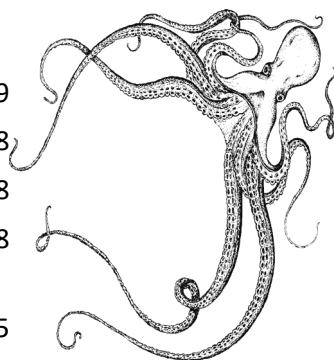
Bread with Arbequina Olive Oil	4
Cecina De Rubia Gallega	16.8
Prawn Croquetas	14.5
Crisp Fried Pig's Ears, Quince Aioli	16.5
Monkfish Tempura, Chilli Jam Aioli	16.5

Tapas to share

Pulpo a Feira	19.80 / 99.8 / 199
Tortilla Gallega	18.8
Pisto, Fried Egg & Talo	16.8
Morcilla de Burgos & Txistorra	16.8

Rice Black Pudding, Txistorra and Piquillo Peppers

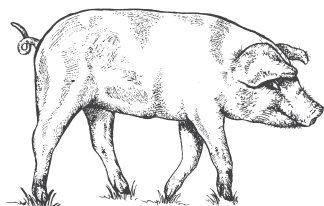
Seafood Rice	34.5
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Mains to share

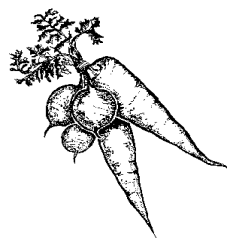
Segovian Suckling Pig	85/160/320
<i>Certified Segovian Suckling Pig. A jewel of the Castilian Cuisine</i>	
Milk-Fed Lamb Shoulder	68.8
<i>Caramelised Shallots, Seasonal Salad</i>	
Txuletón	134.5

40 days aged Rib-eye of 850gr, Tomato Salad



Vegetables

Tomato & Tuna Ventresca	15.8
Patatas Mojo Rojo & Mojo Verde	11.8
Sauté Baby Spinach, Manchego Cheese	12.8
Roasted Aubergine, Pepper sauce & Anchovy Cream	16.8
Baby Gem Salad, Sun Dried Tomatoes	12.8



Please inform your server of any dietary requirements. All prices include VAT. A discretionary 15% service charge and £2 per person filtered water charge will be added to your bill.