

EL ASADOR

AT SABOR



Starters

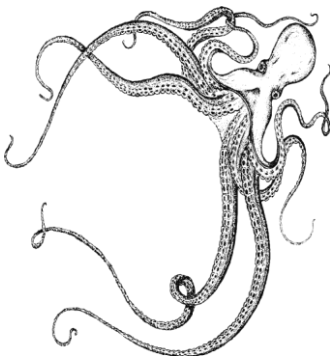
Bread with Arbequina Olive Oil.....	4
Cecina De Rubia Gallega	16.8
Prawn Croquetas.....	14.5
Crisp Fried Pig's Ears, Quince Aioli	16.5
Monkfish Tempura, Chilli Jam Aioli.....	15.8

Tapas to share

Pulpo a Feira.....	19.80 / 99.8 / 199
Tortilla Gallega.....	16.8
Pisto, Fried Egg & Talo	15.8
Morcilla de Burgos & Txistorra	15.8

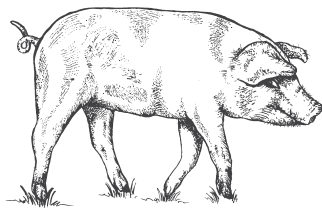
Rice Black Pudding, Txistorra and Piquillo Peppers

Seafood Rice.....	32.8
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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	58.8
<i>Caramelised Shallots, Seasonal Salad</i>	
Txuletón.....	125.8
<i>40 days aged Rib-eye of 850gr, Tomato Salad</i>	



Vegetables

Tomato & Tuna Ventresca	14.8
Patatas Mojo Rojo & Mojo Verde	10.5
Sauté Baby Spinach, Manchego Cheese	12.8
Roasted Aubergine, Pepper sauce & Anchovy Cream.....	16.8
Baby Gem Salad, Sun Dried Tomatoes	12.8



discretionary 15% service charge will be added to your bill | all prices include VAT | Cashless I
please speak to your server regarding dietary requirements or allergies