

# EL ASADOR

## AT SABOR

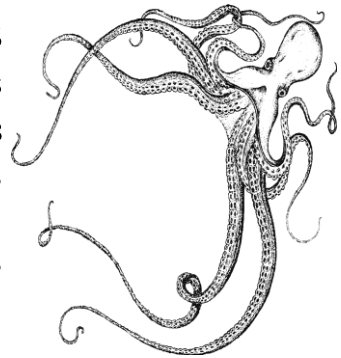


### Starters

Bread with Arbequina Olive Oil.....	4
Cecina De Rubia Gallega.....	16.8
Prawn Croquetas.....	14.5
Crisp Fried Pig's Ears, Quince Aioli.....	14.8
Monkfish Tempura, Chilli Jam Aioli.....	15.6

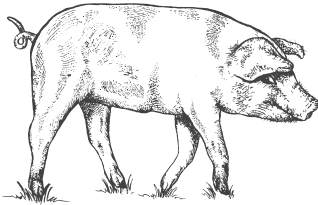
### Tapas to share

Pulpo a Feira.....	18.8 / 97.8 / 195
Tortilla Gallega.....	16.8
Pisto, Fried Egg & Talo.....	14.8
Morcilla de Burgos & Txistorra.....	14.5
<i>Rice Black Pudding, Txistorra and Piquillo Peppers</i>	
Seafood Rice.....	32.5



### Mains to share

Milk-Fed Lamb Shoulder.....	58.8
<i>Caramelised shallots, seasonal salad</i>	
Txuletón De Rubia Gallega.....	125
<i>48 days aged Galician Rib-eye of 850gr, Tomato Salad</i>	



### Vegetables

Tomato & Tuna Ventresca.....	12.8
Patatas Mojo Rojo & Mojo Verde.....	8.5
Sauté Baby Spinach, Manchego Cheese.....	12.8
Roasted Aubergine, Pepper sauce & Anchovy Cream.....	16.8
Baby Gem Salad, Sun Dried Tomatoes.....	12.5

