

EL ASADOR AT SABOR

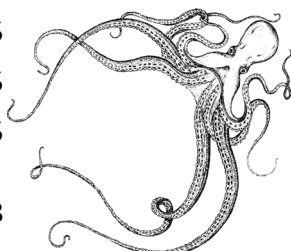
Starters

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.....	14.5



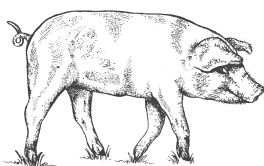
Tapas to share

Pulpo a Feira.....	18.8 / 97.8 / 195
Tortilla Gallega.....	16.5
Morcilla de Burgos & Txistorra	14.5
<i>Rice Black Pudding, Txistorra and Piquillo Peppers.</i>	
Confit Cod, Baby Potatoes & Fried Egg.....	14.8
Seafood Rice.....	32



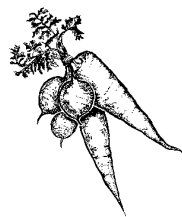
Mains to Share

Segovian Suckling Pig	80/160/320
<i>Certified Segovian Suckling Pig. A jewel of the Castilian Cuisine</i>	
Chuletillas de Cordero	42.5
<i>Iberian Lamb Rack charcoal grilled</i>	
Txuletón De Rubia Gallega (800g).....	105
<i>48 days aged Galician Rib of beef.</i>	



Vegetables

Tomato & Ventresca.....	12.5
Patatas Mojo Rojo & Mojo Verde.....	8.5
Sauté Baby Spinach, Manchego Cheese	12.5
Roasted Aubergine, Pepper sauce.....	16.5
Baby Gem Salad, Sun Dried Tomatoes.....	12.5



a discretionary 14.5% service charge will be added to your bill | all prices include VAT
please speak to your server regarding dietary requirements or allergies