

# EL ASADOR

## AT SABOR



VIEW DRINKS MENU

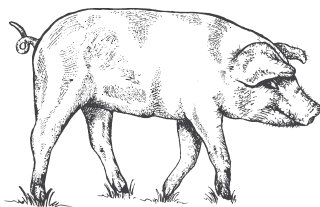
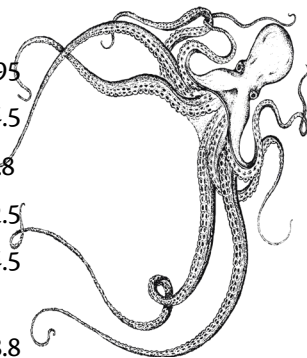


### Starters

|                                            |       |
|--------------------------------------------|-------|
| Bread with Arbequina Olive Oil.....        | 3.8   |
| Cecina De Rubia Gallega .....              | 16.8  |
| <i>Traditional Galician Air-dried Beef</i> |       |
| Prawn Croquetas.....                       | 12.5  |
| Crisp Fried Pig's Ears, Quince Aioli ..... | 12.5  |
| Monkfish Tempura, Chilli Jam Aioli.....    | 12.50 |

### Tapas to share

|                                                            |                   |
|------------------------------------------------------------|-------------------|
| Pulpo a Feira.....                                         | 18.5 / 97.5 / 195 |
| Tortilla Gallega.....                                      | 14.5              |
| Salted Cod Brandada Piquillo Peppers.....                  | 16.8              |
| Confit Rabbit Shoulder.....                                | 12.5              |
| Morcilla de Burgos & Txistorra .....                       | 14.5              |
| <i>Rice Black Pudding, Txistorra and Piquillo Peppers.</i> |                   |
| Seafood Rice .....                                         | 28.8              |

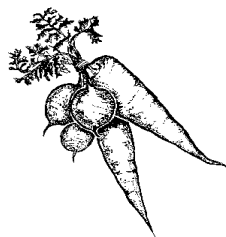


### Mains to share

|                                                                          |            |
|--------------------------------------------------------------------------|------------|
| Segovian Suckling Pig.....                                               | 48/116/232 |
| <i>Certified Segovian Suckling Pig. A jewel of the Castilian Cuisine</i> |            |
| Churrasco de Cordero.....                                                | 48         |
| <i>Iberian Lamb Ribs roasted in the wood oven.</i>                       |            |
| Txuletón De Rubia Gallega .....                                          | 98         |
| <i>48 days aged Galician Rib of beef 850gr, Tomato Salad.</i>            |            |

### Vegetables

|                                           |      |
|-------------------------------------------|------|
| Tomato & Ventresca.....                   | 9.5  |
| Patatas Mojo Rojo & Mojo Verde.....       | 7.5  |
| Sauté Baby Spinach, Manchego Cheese ..... | 8.5  |
| Roasted Aubergine, Pepper sauce .....     | 14.5 |
| Baby Gem Salad, Sun Dried Tomatoes.....   | 8.5  |



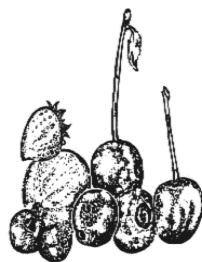
a discretionary 12.5% service charge will be added to your bill | all prices include VAT  
please speak to your server regarding dietary requirements or allergies

# EL ASADOR

## AT SÁBOR

### Desserts

|                                                  |      |
|--------------------------------------------------|------|
| Cheesecake Mousse, Berries & Almond Crumble..... | 12.5 |
| Cuajada, White Truffle Honey .....               | 12.5 |
| Figs & Custard Empanadilla with Plums & PX.....  | 12.5 |
| Goat's Cheese Ice Cream, Liquorice Sauce.....    | 8.5  |
| Honey & Saffron Ice Cream.....                   | 6.5  |
| Pineapple Sorbet.....                            | 7.5  |
| Selection of Spanish Cheese.....                 | 12.8 |



### Sweet Wines



Cesar Florido Cream..... 7

*Chipiona. Palomino Fino, Moscatel*

*Medium Sweet with notes of vanilla, spices and nuts*

El Candado. Valdespino ..... 8.5

*Jerez de la Frontera. PX*

*Sweet, dense and unctuous. Raisins, honey and quince.*

Marco Fabio. Bodegas Ontañon ..... 6.5

*Rioja. Moscatel*

*Aromas of Pears, peaches and white Flowers. Ripe stone fruit, and tropical notes*

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## FEAST MENU

*Min 4 pax*

*£110 pp*

Cecina de Rubia Gallega

Prawn Croquetas

Pulpo a Feira



Tortilla Gallega

Seafood Rice



Half Segovian Suckling Pig

Green Salad



Brill

Tomato & Ventresca Salad

Papas with Mojo Rojo & Mojo Verde



Cajada

Saffron Ice Cream

