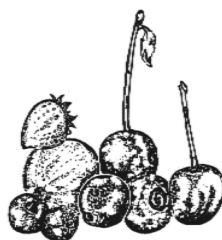


EL ASADOR AT SÁBOR

Desserts

| | |
|--|------|
| Whiskey Mascarpone Mousse, Berries..... | 12.5 |
| Cuajada, White Truffle Honey | 12.5 |
| Seasonal Fruit Empanadilla..... | 12.5 |
| Goat's Cheese Ice Cream & Liquorice Sauce..... | 8.8 |
| Honey & Saffron Ice Cream | 8.8 |
| Pineapple Sorbet | 8.8 |
| Selection of Spanish Cheese | 16.8 |



Sweet Wines & Digestifs

| | |
|--|-----|
| Moscatel Pasas, Cesar Florido | 10 |
| <i>Chipiona, Moscatel. Sweet, floral notes with hints of caramel and walnuts.</i> | |
| El Candado, Valdespino | 10 |
| <i>Jerez de la Frontera, PX. Sweet, dense and unctuous: raisins, honey and quince.</i> | |
| Marco Fabio, Bodegas Ontañon | 7 |
| <i>Rioja, Moscatel. Aromas of pears, peaches and white flowers.</i> | |
| Carajillo..... | 7.5 |
| <i>Espresso and Brandy, comforting and boozy way to finish a meal.</i> | |
| Carajillo & Rum..... | 9.5 |
| <i>Brugal 1888 and Espresso, warm and comforting coconut notes.</i> | |



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.