

EL ASADOR

AT SABOR



Starters

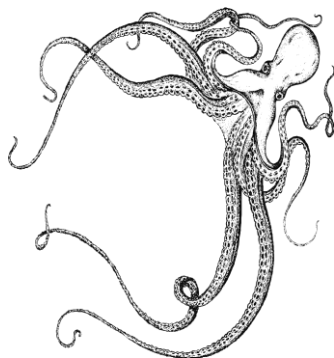
Bread with Arbequina Olive Oil	4
Cecina De Rubia Gallega	16.8
Prawn Croquetas.....	14.5
Crisp Fried Pig's Ears, Quince Aioli.....	14.8
Monkfish Tempura, Chilli Jam Aioli.....	15.6

Tapas to share

Pulpo a Feira	19.80 / 99.8 / 199
Tortilla Gallega	16.8
Pisto, Fried Egg & Talo	14.8
Morcilla de Burgos & Txistorra	14.5

Rice Black Pudding, Txistorra and Piquillo Peppers

Seafood Rice.....	32.5
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Mains to share

Segovian Suckling Pig.....	80/160/320
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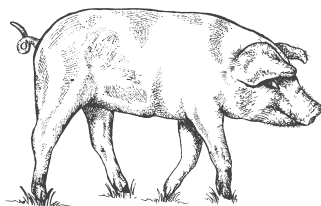
Certified Segovian Suckling Pig. A jewel of the Castilian Cuisine

Milk Fed Lamb Shoulder	58.5
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Roasted Shallots, Seasonal Salad

Txuletón De Rubia Gallega.....	130
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48 days aged Galician Rib-eye of 850gr, Tomato Salad



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

