

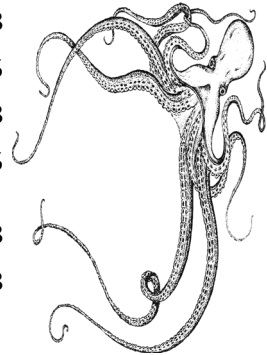


Starters

Bread with Arbequina Olive Oil.....	3.5
Cecina De Rubia Gallega.....	16.8
<i>Traditional Galician Air-dried Beef</i>	
Prawn Croquetas.....	7.8
Crisp Fried Pig's Ears, Quince Aioli.....	7.8
Monkfish Tempura, Chilli Jam Aioli.....	9.5

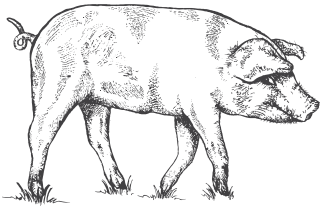
Tapas to share

Pulpo a Feira.....	16.8
Tortilla Gallega.....	10.5
Confit Crisp Fried Rabbit.....	9.8
Morcilla de Burgos & Txistorra.....	9.5
<i>Rice Black Pudding, Txistorra and Piquillo Peppers.</i>	
Cuttlefish Wrapped in Pancetta.....	12.8
Seafood Rice.....	22.8



Mains to share

Segovian Suckling Pig.....	42.5/105/210
<i>Certified Segovian Suckling Pig. A jewel of the Castilian Cuisine</i>	
Lamb Rack.....	28.8
<i>Iberian Lamb with Jerusalem Artichokes & sage</i>	
Txuleton De Rubia Gallega.....	9.5
<i>Galician Rib of beef aged for 48 days</i>	



Vegetables

Tomato & Ventresca.....	8.5
Patatas Mojo Rojo & Mojo Verde.....	6.8
Baby Spinach, Manchego Cheese.....	7.5
Roasted Aubergine, Pepper sauce.....	8.8
Baby Gem Salad, Sun Dried Tomatoes.....	7.5



EL ASADOR AT SABOR

FEAST MENU

£110 pp – Minimum 4 pax



Cecina de Rubia Gallega x 2

Prawn Croquetas x 4

Pulpo a Feira x 2



Tortilla Gallega x 2

Seafood Rice x 2



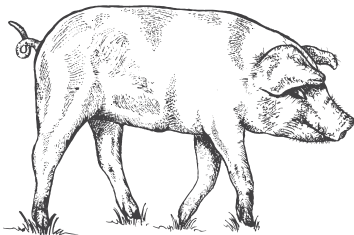
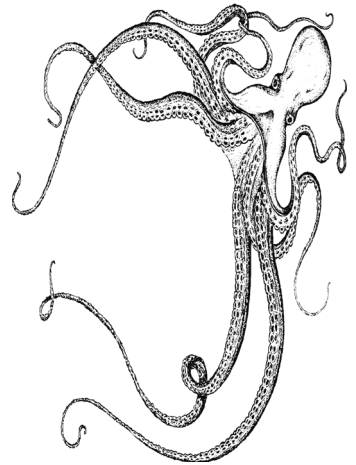
Half Segovian Suckling Pig

Green Salad x 2



Txuletón Gallego x 1

Tomato Salad x 2



Papas with Mojo Rojo & Mojo Verde x 2



Cuajada x 4

Saffron Ice Cream x 4



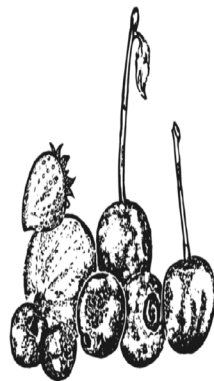
a discretionary 12.5% service charge will be added to your bill | all prices include VAT
please speak to your server regarding dietary requirements or allergies

EL ASADOR

AT SÁBOR

Desserts

Cuajada, White Truffle Honey	6.8
Almond and Chocolate Cake & Amaretti Ice cream	9.5
Goat's Cheese Ice Cream, Liquorice Sauce	8
Honey and Saffron Ice Cream.....	5
Pineapple Sorbet.....	4.5
Selection of Spanish Cheeses.....	12.8



Sweet Wines

Cesar Florido Cream 7
Chipiona. Palomino Fino, Moscatel
Medium Sweet with notes of Vanilla, spices and nuts.

Alvear PX de Añada 2015.....8.5
Montilla-Moriles. PX
Sweet, dense and unctuous. Raisin grape, honey and quince.
100 Parker points.

Marco Fabio. Bodegas Ontañon.....6.5
Rioja. Moscatel
Aromas of Pears, peaches and white Flowers. Ripe stone fruit, and tropical notes

