

## Aperitivos

*Light nibbles to whet the appetite; perfect for sharing...*

### Pimientos del padron (V)

Pan-fried padron pepper with rock salt. £2.99

### Aceitunas marinadas (V)

Marinated gordal olives stuffed with guindilla. £2.99

### Cornalitos fritos (G)

Fried whitebait with aioli. £2.99

## Entradas

### SALCHICHAS A LA PARRILLA

Grilled spicy sausages served with tomato and red onion salad and chimichurri:

#### Morcilla curada (G)

Traditionally-smoked black sausage flavoured with paprika & sweet caramelised onion. £5.89

#### Chistorra Artysan

Spiral sausage made from lean pork flavoured with smoked paprika and garlic. £5.99

#### Salchicha criolla (G)

Our special house recipe sausage flavoured with fresh herbs, lemon and garlic. £5.49

#### Embutidos y quesos (G) (for 2)

Selection of cured meats with cheese and pickles; Jamon de Teruel, lomos ibericos, chorizo and salchichon served with warm sobrasada bread. Accompanied by olives, sun-blushed tomato and artichoke. £13.99

#### Morrones asados

Roasted pequinillo peppers stuffed with black olives and feta cheese. £4.89

#### Higados de pollo con uvas y almendras en salsa de jerez (G)

Pan-fried chicken livers, green grapes and almonds in a sherry sauce. £6.79

#### Mollejas

Rose veal sweetbreads resting on crisp leaves, onion and tomato dressed with lemon, garlic and parsley. £6.99

#### Pastel de cangrejo (G)

Crab cake served with sweetcorn salsa. £5.79

### Tostadas de pate de chorizo (G)

Chorizo pate on toasted bread. £1.99

### Jamon iberico de bellota (pata negra)

Premium Iberian ham from free-range, acorn-fed pigs that has been cured for a minimum of three years. 50g - £6.89, 100g - £11.89

### Provoleta al horno (G)

Provolone coated in an oregano herb crust served with roasted red pepper sauce. £4.89

### EMPANADA (G) £3.99 each

Argentine stuffed pastry, served with roasted red pepper chutney and spring onion & cilantro sauce:

#### Carne y papas

beef and potato

#### Pollo y maiz

chicken and sweetcorn

#### Espinacas y queso

spinach and provolone cheese

#### Alitas de pollo a la plancha

Grilled marinated chicken winglets with orange and fennel salad. £5.29

#### Gambas al ajillo

Tiger prawns tossed in sobrasado, chilli and garlic. £7.99

#### Costillas de cerdo

Baby back rib of pork, smothered in our signature smoky sauce. £6.89

#### Rabas fritas

Crisp baby squid rings with aioli sauce. £5.79

## Desde la cocina

### Bacalao a la plancha

Grilled cod loin wrapped in serrano ham and marinated with lemon and thyme served with roasted vegetables. 16.99

### Cerdo asado lentamente y batatas

Slow-roasted 15oz fore rib of pork, sweet potato garlic mash and wilted greens. £17.49

### Estofado de ternera

Short rib of beef braised for 12 hours in a malbec & salchichon sauce served with crisp potato and blackened corn. £18.89

### Pollo guisado (G)

Chicken poached in white wine with savoy, panchetta and baby onions, served with toasted cereales bread. £14.89

### Spaghetinis con verduras (V) (G)

Spaghetti tossed with black olives, artichokes, sun-blushed tomatoes and basil. £9.89

### Linguine con camarones (G)

Tiger prawns cooked with linguine in a sunblushed tomato and garlic sauce with a hint of aji molido. £14.99

## De la parrilla

*We only use premium, naturally reared grass-fed beef: dry aged for a minimum of 28 days. All of our beef, lamb & chicken is free-range and ethically farmed. All steaks are dusted with our house dry rub and served with fresh chimichurri.*

## Asador's taste of the old country

*Gauchos, the original Argentine cowboys, were a tough hardy breed. They would cook these hearty cuts on make-shift parrillas on the pampas. They certainly knew their meat, and preferred cuts that gave them more of a bite and intense flavours. Here's your chance to eat like the gauchos! The larger cuts are fantastic for 1, but also great for 2...*

### Bife de ancho (ideal for 2)

38oz prime rib eye steak grilled slowly on the parrilla, our biggest steak and a firm fiesta favourite. £45.98

### Brochette de cuadril

Skewered chunks of beef rump with peppers onion and tomato basted with rosemary and garlic. £16.99

### Asado de tira

16oz 4 bone cross cut beef rib; cooked on the bone for a fuller flavour. £18.79

### Bife de Angosto

16oz single muscle taken from the loin, great texture and intense flavour. £23.98

### Parrilla Mixta (ideal for 2)

A selection from the parrilla served with chimichurri and malbec sauce. Vacio, bife de cuadril, chuletas de cordero, alitas de pollo, salchicha criolla, chistorra and morcilla. £37.89

### BEEF

#### Bife de lomo

11oz fillet on the bone. £23.49

#### Ojo de bife

12oz ribeye. £20.79

#### Vacio a la parrilla

8oz bavette steak. £13.89

#### Bife de chorizo

12oz rump £16.99

### LAMB

#### Costillas de cordero

Grilled rack of lamb. £16.89

### CHICKEN

#### Pollo a la parrilla

Grilled 1/2 chicken marinated in garlic & thyme served with tomato, peppers and capers. [served on the bone] £13.89

### FISH

#### Lubina a la parrilla

Sea bass cooked on the grill with crisp garlic and thyme potato, accompanied by fresh dressed peppers, onions and tomatoes. £16.99

### STEAK

#### ACCOMPANIMENTS

#### Huevo frito

Fried free-range egg (traditional Argentine accompaniment for steak). £1.89

#### Reduccion de Malbec

Traditional malbec pouring sauce. £1.89

#### Bearnesa

Traditional bearnaise sauce. £1.69

## Guarniciones

Ensalada de tomate y cebolla (V)  
Tomato and red onion salad  
with garlic oil. £1.99

Ensalada de naranja e hinojo (V)  
Fennel and orange, tossed with mixed  
leaves. £1.99

Salteado de vegetales mixtos (V)  
Selection of vegetables tossed in lemon  
and butter. £2.99

Pure de batatas (V)  
Mashed sweet potato. £1.99

Papas fritas con perejil y ajo (V)  
Fries with parsley and garlic. £1.99

Papas criolla (V)  
Roasted potato tossed in paprika  
and oregano. £1.99

Espinacas ala crema  
Spinach cooked with garlic and cream  
£2.49

Papas cocidas ala trufa  
New potatoes cooked in truffle  
cream. £2.99

## La carta

*Argentine Cuisine* Although our cuisine is synonymous with high-protein staples such as Asado-cooked beef, it is invariably a cultural blending of Mediterranean influences, mostly due to Italian and Spanish settlers bringing their favourite foods and cooking styles with them over the last 130 years. Argentina is, in fact, some 85% European and its rich, colourful food reflects this – when we're not eating beef, we're tucking into Spanish-inspired national favourites such as empanadas and various pastas which originated in Italy.

Whilst our menu couldn't possibly include all of Argentina's wonderful dishes at once, it does provide a well-balanced representation of her most popular cuisine – we hope you love eating it as much as we love cooking it... *bueno apetito!*



We hate waste. Although it is good business for us to sell more, we would prefer that you don't order more food than you can consume.

(G) Contains gluten - other dishes may also contain gluten, please check with server

(N) Contains nuts - other dishes may also contain nuts, please check with server

(V) Suitable for vegetarians