



*Your enjoyment is our passion.  
Enjoy authentic Mediterranean dishes cooked to order.  
With our range of fresh ingredients, quality cuts, and unique spices  
Your exclusive fine experience is guaranteed this evening.*

*Bonne soirée  
Chefs, Loui, Tarek and Lipa*

## ASADO

### MEDITERRANEAN BISTRO

#### STARTERS

##### BEEF TACOS 16

Crispy taco shells filled with pulled beef, topped with avocado, served with salsa

##### AUBERGINE CARPACCIO 10 ✓

Entire aubergine grilled and topped with balsamic truffle oil, tahini and tomato, served with toast

##### OX TONGUE 22

Served with rich gravy and button mushrooms

##### BEEF CIGARS 12

Spring roll wrap filled with seasoned ground beef

##### BEEF CARPACCIO 14

Raw beef marinated in truffle oil, topped with pistachio nuts, balsamic cream and cured egg

##### **NEW** Duck Breast 15

Medium cooked ducked breast topped with date duck sauce

##### BEEFY HUMMUS TEHINA 22

A savoury blend of creamy hummus and rich tahini, generously topped with spiced Moroccan-style minced beef. Garnished with fresh herbs and served alongside warm pita

##### **NEW** LAMB FILLET 31

Lamb Steak cut from tender lamb chops, served on a 200°C granite stone for a unique tableside experience, served with marrow butter, mint sauce, and kosher salt

##### **NEW** LIVER TACOS 18

Sautéed liver, fried onions, mushrooms, and salsa-filled crunchy taco shells

##### LAMB RIBLETS 15

Grilled and coated in sweet & spicy BBQ sauce, topped with pistachio nuts



# ASADO



## MEDITERRANEAN BISTRO



### SOUP

#### BEEF & ONION SOUP 9

Prime French onion soup in beef stock with beef shredding  
EXTRA MEAT +£2

#### VEG SOUP OF THE DAY 8 ✓

Veg based, ask for today's soup

\*EXTRA BREAD 2 ✓



### SIDE

#### TRIPPLE COOKED FRIES 7 ✓

#### SWEET POTATO FRIES 8 ✓

#### ASADO JOLLOF RICE 13

#### SALT BEEF CROQUETTES 13

#### GRILLED VEGETABLES 6 ✓

#### HOME ONION RINGS 8 ✓



### MAIN

#### BEEF ASADO 40

Short ribs slow cooked for seven hours, spoon tender, served with  
roast potatoes, grilled vegetables and BBQ sauce

#### LAMB SHANK 41

Braised Lamb Shank served on grilled veg, complemented by confit  
chilly, toast, and house sauce

#### STEAMED SALT BEEF 34

Brisket, pickled in brine for 14 days, slow cooked in reduced fat, accompanied by  
pickles, mushrooms and home sauce

#### BEEF WELLINGTON 37

Prime Top Rib coated in mushrooms and wrapped in puff pastry,  
accompanied by caramelised carrots, beetroot and wine jus

#### **NEW** CARBONARA PASTA 25

Spaghetti in chicken carbonara sauce, topped with vegan Parmesan,  
egg yolk and Facon

#### **NEW** CHEEK MEAT AND LIVER 52

Tender cheek beef, slow cooked in Guinness beer, served with freshly  
sautéed liver, truffle mashed potatoes and crostini toast





# ASADO



## MEDITERRANEAN BISTRO



### MAIN ON THE GRILL

#### MARBLE RIBEYE ENTRECÔTE 400g 42

Aged Ribeye, cooked to your desired perfection, served with Marrow Butter, jenga fries and crispy onion

#### CHICKEN PARGIOT 30

Deboned chicken legs marinated in 11 secret spices, accompanied with sweet onion marmalade, turmeric rice and grilled tomato

#### LAMB CHOPS 35

3 chops marinated and chargrilled, served with sweet potato puree, grilled onion, confit chilly and home sauce

#### GRILLED CHICKEN BREAST 26

Turmeric marinated for 48 hours and grilled on open fire, accompanied with mint pea puree, lettuce and olive tapenade

#### LINE CAUGHT SEA BASS 34

Line-caught daily, unlike usual baby Seabass, one at a time due to fishing restrictions. It is the pinnacle of the coldwater roundfish, a treat one must try. Served with white asparagus and olive tapenade, skin crisped, pan-seared and steamed

#### **NEW** PASTRAMI STEAK 44

Ribeye coated in pepper crust, smoked and grilled to your preference  
Served with Smokey BBQ sauce, mustard, pickles and fries

#### **NEW** T-BONE TOMAHAWK STEAK 85

1kg steak, serves one or two persons, accompanied by fries and chicken rice

#### **NEW** SURPRISE STEAK 49

Secret cut of steak, mouth-wateringly juicy and surprisingly flavourful, served with grilled avocado, onion rings and wine jus



### PLATTERS

#### MIDDLE EASTERN GRILL 99

(Serves 2)

2 Burger patties, 2 lamb chops, 1p chicken pargiot, 1p chicken breast, BBQ wings, 1 300g sliced steak, 2 sausages, grilled vegetables, lemon, garlic, onions and 3 sauces

#### ASADO BUFFET 183

(Serves 4)

6 Lamb chops, 3 burger patties, 2p chicken pargiot, 1p chicken breast, BBQ wings, fakon, 1 450g steak, 2 sausages, 1 grilled duck leg, fried egg, grilled tomatoes, rosemary potato bakes, chillies, rice and 3 sauces served with grilled pita

# ASADO

## MEDITERRANEAN BISTRO

### SALAD

SALADE D'MÉDITERRANÉE 15 ✓

BEETROOT SALADE 11 ✓

ISRAELI SALADE 8 ✓

PARGIOT SALADE 29

ENTRECOTE SALADE 32

PULLEDBEEF SALADE 29

**NEW** COLESLAW 7 ✓

### DESSERTS 11 ✓

#### CRÈME BRULEE

Custard cream topped with burnt sugar, served with fresh fruit

#### BABKA & HLAVA ICE CREAM

Topped with vanilla ice cream

#### CHOCOLATE SOUFFLÉ

Hot chocolate molten cake, served with vanilla ice cream

#### CHOCOLATE PARFAIT

Rich Dark Chocolate, layered with cream and topped with hazel nuts

#### CASSATA SORBET

Italian smooth sorbet made from 100% fresh fruit, consists of strawberry, mango and coconut

#### ETON MESS

Cream, meringue and fresh strawberries

#### **NEW** \*S'MORS PIE 14

Campfire snack turned elegant. Graham cracker crust, dark chocolate ganache, and toasted marshmallows





# ASADO

## MEDITERRANEAN BISTRO



### WINE

#### SPARKLING SEMI

Joyvin Lambrusco White 26  
-Moscato

#### ROSE WINE

Sainte Beatrice Instant B 34  
-Blend

#### SPARKLING SWEET

**NEW** Baglietti Rose 31

#### SWEET RED WINE

Jenesse Black 27  
-Moscato

#### SPARKLING DRY

**NEW** Baglietti Brut 35

#### WHITE WINE

Or Haganuz Amuka 37  
-Blend

#### RED

Baron Rothschild 375ml 27  
-Blend

**NEW** Teperberg Vision 11 | 25  
-Blend

Hayotzer Iyrica GSM 21 | 50  
-Blend

Château Le Crock 47 | 112  
-Blend

**NEW** Le Baron Reserve 11 | 26  
-Bordeaux Blend

Chateau Les Riganes 11 | 26  
-Malbec

Tabernacle Pa'amon 20 | 50  
-Cabernet

1848 Reserve Cabernet Sauvignon 31 | 72  
-Cabernet



### SPIRITS

GIN 7

RUM 7

VODKA 7

COGNAC 7

TEQUILA 7

WHISKEY 9





# ASADO



## MEDITERRANEAN BISTRO



### DRINKS

#### SOFT DRINKS 3

COKE (REG, DIET, ZERO)

FANTA ORANGE

7-UP

TONIC WATER

ORANGE JUICE

APPLE JUICE

CRANBERRY

MANGO

PASSION FRUIT

#### BEER 5

MORETTI

ESTRELA

#### FLU-BUSTER 14

**NEW** HOT TODDY

#### FRESHLY SQUEEZED 6

ORANGE JUICE

LIMONANA

#### WATER 250ML | 2

STILL WATER

SPARKLING WATER

#### WATER 750ML | 3

STILL WATER

SPARKLING WATER



### MOCKTAILS 9



#### DAISY

Apple Juice, Pineapple Juice,  
Passion Fruit Juice, Sugar  
Syrup, Orange Juice



#### PASSION FRUIT COLLINS

Grenadine, Orange Juice,  
Passion Fruit Juice



#### BLUEBERRY MOJITO

Blueberries, Mint Leaves,  
Lemonade, Sugar Syrup



#### VIRGIN MOJITO

Sparkling Water, Lemon  
Juice, Mint Leaves, Lime





# ASADO



## MEDITERRANEAN BISTRO



### COCKTAILS 11



#### PINA COLADA

Pineapple Juice, Rum and  
Coconut Cream



#### APPLE MARTINI

Vodka, Cloudy Apple Juice,  
Sour Apple, Apple Syrup  
(optional)



#### MANGO MARGARITA

Tequila, Mango Purée,  
Mango Juice, Lime Juice



#### SEA BREEZE

Vodka, Cranberry Juice,  
Grapefruit Juice



#### SUNSET MARTINI

Passion Fruit Puree, Passion  
Fruit Juice, Raspberry Vodka



#### PARADISE

Grenadine, Pineapple/Orange  
Juice, Vodka, Blue Curaçao



#### BLUE LAGOON

Vodka, Blue Curaçao,  
Lemonade



#### SOB

Vodka, Peach Schnapps,  
Orange Juice, Cranberry Juice



- Allow 30 min for main courses - 15% mandatory service charge - Ask staff for food allergens -

