



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 17

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

OX TONGUE 23

Served with rich gravy and button mushrooms

BEEF CARPACCIO 15

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

BEEFY HUMMUS TEHINA 23

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 LIVER TACOS 19

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

AUBERGINE CARPACCIO 11

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

BEEF CIGARS 13

Spring roll wrap filled with seasoned ground beef

NEW Duck Breast 16

Medium cooked duck breast topped with date duck sauce

NEW LAMB FILLET 32

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

LAMB RIBLETS 16

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

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

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SOUP

BEEF & ONION SOUP 10

Prime French onion soup in beef stock with beef shredding
EXTRA MEAT +£3

VEG SOUP OF THE DAY 9 ✓

Veg based, ask for today's soup

*EXTRA BREAD 3 ✓

SIDE

TRIPPLE COOKED FRIES 8 ✓

SWEET POTATO FRIES 9 ✓

ASADO JOLLOF RICE 14

SALT BEEF CROQUETTES 14

GRILLED VEGETABLES 7 ✓

HOME ONION RINGS 9 ✓

MAIN

BEEF ASADO 41

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

LAMB SHANK 42

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

STEAMED SALT BEEF 35

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

BEEF WELLINGTON 38

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

NEW

CARBONARA PASTA 26

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

NEW

CHEEK MEAT AND LIVER 53

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



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MAIN ON THE GRILL

MARBLE RIBEYE ENTRECÔTE 400g 43

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

CHICKEN PARGIOT 31

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

LAMB CHOPS 36

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

GRILLED CHICKEN BREAST 27

Turmeric marinated for 48 hours and grilled on open fire, accompanied with mashed potatoes and lettuce



LINE CAUGHT SEA BASS 35

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 turmeric rice, skin crisped, pan-seared, and steamed

PASTRAMI STEAK 45

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



T-BONE TOMAHAWK STEAK 86

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



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 101

(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 187

(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



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SALAD

SALADE D'MÉDITERRANÉE 16 ✓

BEETROOT SALADE 12 ✓

ISRAELI SALADE 9 ✓

PARGIOT SALADE 30

ENTRECOTE SALADE 33

PULLED BEEF SALADE 30

NEW COLESLAW 8 ✓

DESSERTS 12 ✓

CRÈME BRULEE

Custard cream topped with burnt sugar, served with fresh fruit

BABKA & ICE CREAM

Topped with vanilla ice cream with halva shreds.

CHOCOLATE SOUFFLÉ

Hot chocolate molten cake, served with vanilla ice cream

CHOCOLATE PARFAIT

Rich Dark Chocolate, layered with cream and topped with cream and topped with hazelnuts

CASSATA SORBET

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

ETON MESS 12

Cream, meringue and fresh strawberries

NEW *S'MORES PIE 15

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



ASADO



WINE

SPARKLING SEMI

Joyvin Lambrusco White 26
-Moscato

ROSE WINE

Sainte Beatrice Instant B 35
-Blend

SPARKLING SWEET

NEW Baglietti Rose 32

SWEET RED WINE

Jenesse Black 13/28
-Moscato

SPARKLING DRY

NEW Baglietti Brut 36

WHITE WINE

Or Haganuz Amuka 17/38
-Blend

RED

Baron Rothschild 375ml 28
-Blend

NEW Teperberg Vision 12 | 26
-Blend

Hayotzer lyrica GSM 22 | 51
-Blend

Château Le Crock 48 | 113
-Blend

NEW Le Baron Reserve 12 | 27
-Bordeaux Blend

Chateau Les Riganes 12 | 27
-Malbec

Tabernacle Pa'amom 21 | 51
-Cabernet

1848 Reserve Cabernet Sauvignon 32 | 73
-Cabernet



SPIRITS

GIN 8
VODKA 8
TEQUILA 8

RUM 8
COGNAC 8
WHISKEY 9



ASADO



MEDITERRANEAN BISTRO



DRINKS



SOFT DRINKS 4

COKE (REG, DIET, ZERO)
FANTA ORANGE
7-UP(suger free)
ORANGE JUICE
APPLE JUICE
CRANBERRY
MANGO
PASSION FRUIT
pineapple juice
grapefruit juice
TONIC WATER 3

BEER 6

MORETTI
ESTRELA

FLU-BUSTER 14

NEW HOT TODDY

FRESHLY SQUEEZED 7

ORANGE JUICE
LIMONANA

WATER 250ML | 2

STILL WATER
SPARKLING WATER

WATER 750ML | 3

STILL WATER
SPARKLING WATER



MOCKTAILS 10



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



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COCKTAILS 12



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



Strawberry COCKTAIL (Limited Edition) 15



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