

# ASADO

## EXCLUSIVE PREMIUM KFG MENU

### STARTERS

#### DUCK BREAST 15

Served medium to well with date sauce, orange segment and pomegranates

#### BEEFY HUMMUS TEHINA 19

Topped with Algerian ground beef, serves 2

#### LIVER TACOS 18

Sautéed liver and mushroom filled tacos, topped with guacamole and served with salsa dip

#### LAMB FILLET 29

Cooked blue, served with white asparagus on hot granite. Slice and cook your fillet to your desired perfection. Accompanied by marrow butter, Kosher salt and Mint sauce

### MAINS

#### CHEEK MEAT AND LIVER 52

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

#### PASTRAMI STEAK 42

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

#### T-BONE TOMAHAWK STEAK 82

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

#### CARBONARA PASTA 25

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

#### SURPRISE STEAK 47

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

### SIDE

ASPARAGUS SPEARS 9

### SALADS

COLESLAW 6

### DESSERT

S'MORS PIE 12