

# EL ASADOR

## AT SABOR

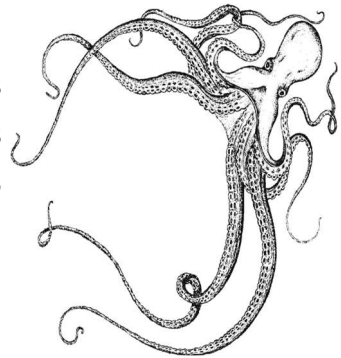


### Starters

Bread with Arbequina Olive Oil .....	4
Cecina De Rubia Gallega .....	16.8
Prawn Croquetas.....	14.5
Crisp Fried Pig's Ears, Quince Aioli.....	14.8
Monkfish Tempura, Chilli Jam Aioli.....	15.6

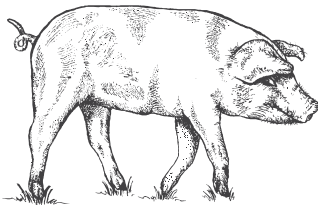
### Tapas to share

Pulpo a Feira .....	18.8 / 97.8 / 195
Tortilla Gallega .....	16.8
Pisto, Fried Egg & Talo .....	14.8
Morcilla de Burgos & Txistorra .....	14.5
<b>Rice Black Pudding, Txistorra and Piquillo Peppers</b>	
Seafood Rice.....	32.5



### Mains to share

Segovian Suckling Pig.....	80/160/320
<i>Certified Segovian Suckling Pig. A jewel of the Castilian Cuisine</i>	
Churrasco de Cordero.....	58.8
<i>Iberian Lamb Ribs roasted in the wood oven, Seasonal Salad</i>	
Txuletón De Rubia Gallega.....	125
<i>48 days aged Galician Rib-eye of 850gr, Tomato Salad</i>	



### Vegetables

Tomato & Tuna Ventresca.....	12.8
Patatas Mojo Rojo & Mojo Verde.....	8.5
Sauté Baby Spinach, Manchego Cheese.....	12.8
Roasted Aubergine, Pepper sauce & Anchovy Cream.....	16.8
Baby Gem Salad, Sun Dried Tomatoes .....	12.5

