

# EL ASADOR AT SÁBOR

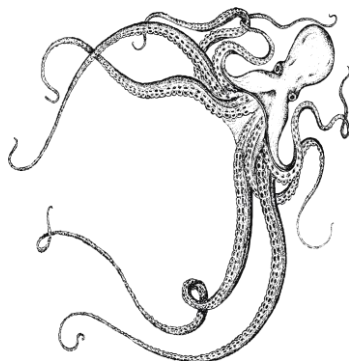


## Starters

Bread with Arbequina Olive Oil .....	3
Cecina de Rubia Gallega.....	14.8
<i>Traditional Galician Air-dried Beef</i>	
Prawn Croquetas.....	6.8
Crisp Pig's Ears with Quince Alioli.....	7
Empanada Gallega .....	12.8
<i>Puff Pastry stuffed with Tuna cooked with Marinera Sauce</i>	

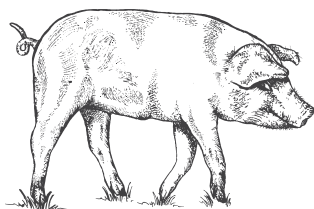
## Tapas to share

Pulpo a Feira.....	14.8
<i>Boiled Galician octopus, with sweet or hot paprika</i>	
Tortilla Gallega.....	7.8
<i>Traditional Galician Tortilla with Lovers Potatoes and Egg</i>	
Morcilla de Burgos & Txistorra .....	8.5
<i>Rice Black Pudding, Basque Sausage and Piquillo Peppers</i>	
Prawn Selection.....	12.8
<i>White Prawns from Huelva and Tiger Prawns from Sanlucar</i>	
Seafood Rice.....	19.5



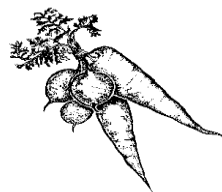
## Mains to share

Segovian Suckling Pig.....	39.5 / 98 / 195
<i>Certified Segovian Suckling Pig. A jewel of the Castilian Cuisine</i>	
Txuleton Gallego.....	90
<i>Galician Rib of Beef aged for 48 days</i>	
Churrasco de Cordero.....	19.8
<i>Iberian Lamb Ribs roasted in the wood oven</i>	
Frit Mallorquin .....	8.5
<i>Lamb Offal and Vegetables brunoise served with Celeriac Puree</i>	



## Vegetables

Green Salad.....	6.8
Patatas Mojo Rojo & Mojo Verde.....	6.8
Beetroot Salad.....	6.8
Spinach & Manchego Cheese.....	6.8
Radicchio, Walnut & La Peral Cheese Salad.....	8.5



a discretionary 12.5% service charge will be added to your bill | all prices include VAT  
please speak to your server regarding dietary requirements or allergies