

# EL ASADOR AT SÁBOR



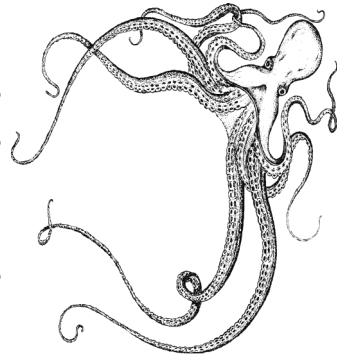
## Starters

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 .....	14.5

## Tapas to share

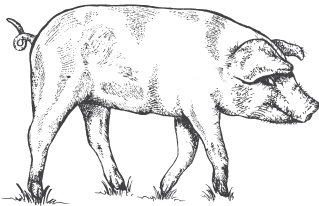
Pulpo a Feira .....	18.8 / 97.8 / 195
Tortilla Gallega.....	16.5
Pisto, Fried Egg & Talo.....	14.8
Morcilla de Burgos & Txistorra .....	14.5

*Rice Black Pudding, Txistorra and Piquillo Peppers*



## Mains to share

Segovian Suckling Pig .....	80/160/320
<i>Certified Segovian Suckling Pig. A jewel of the Castilian Cuisine</i>	
Milk-Fed Lamb Shoulder .....	58.8
<i>Caramelised Shallots, Seasonal Salad</i>	
Txuleton De Rubia Gallega.....	105
<i>48 days aged Galician Rib of beef 850gr, Tomato Salad</i>	



## Vegetables

Tomato & Tuna Ventresca.....	12.5
Patatas Mojo Rojo & Mojo Verde.....	8.5
Sauté Baby Spinach, Manchego Cheese .....	12.5
Roasted Aubergine, Pepper sauce & Anchovy Cream.....	16.5
Baby Gem Salad, Sun Dried Tomatoes .....	12.5

