

Aperitivos

Light nibbles to whet the appetite; perfect for sharing...

Pimientos del padron (V)

Pan-fried padron pepper with rock salt. £2.99

Aceitunas marinadas (V)

Marinated gordal olives stuffed with guindilla. £2.99

Cornalitos fritos (G)

Fried whitebait with aioli. £2.99

Tostadas de pate de chorizo (G)

Chorizo pate on toasted bread. £1.99

Jamon iberico de bellota (pata negra)

Premium Iberian ham from free-range, acorn-fed pigs that has been cured for a minimum of three years.

50g - £6.89

100g - £11.89

Entradas

SALCHICHAS A LA PARRILLA

Grilled spicy sausages served with tomato and red onion salad and chimichurri:

Morcilla curada (G)

Traditionally-smoked black sausage flavoured with paprika & sweet caramelised onion. £5.89

Chistorra Artysan

Spiral sausage made from lean pork flavoured with smoked paprika and garlic. £5.99

Salchicha criolla (G)

Our special house recipe sausage flavoured with fresh herbs, lemon and garlic. £5.49

Embutidos y quesos (G) (for 2)

Selection of cured meats with cheese and pickles; Jamon de Teruel, lomos ibericos, chorizo and salchichon served with warm sobrasada bread. Accompanied by olives, sun-blushed tomato and artichoke. £13.99

Morrones asados

Roasted pequillo peppers stuffed with black olives and feta cheese. £4.89

Higados de pollo con uvas y almendras en salsa de jerez (G)

Pan-fried chicken livers, green grapes and almonds in a sherry sauce. £6.79

Pastel de cangrejo (G)

Crab cake served with sweetcorn salsa. £5.79

EMPANADA (G) £4.89 each

Argentine stuffed pastry, served with roasted red pepper chutney:

Carne y papas

beef and potato

Pollo y maiz

chicken and sweetcorn

Espinacas y queso

spinach and provolone cheese

Alitas de pollo a la plancha

Grilled marinated chicken winglets with orange and fennel salad. £5.29

Gambas al ajillo

Tiger prawns tossed in sobrasado, chilli and garlic. £7.99

Costillas de cerdo

Baby back rib of pork, smothered in our signature smoky sauce. £6.89

Rabas fritas (G)

Crisp baby squid rings with aioli sauce. £5.79

Provoleta al horno (G)

Provolone coated in an oregano herb crust served with roasted red pepper sauce. £4.89

Desde la cocina

Bacalao a la plancha

Grilled cod loin wrapped in serrano ham and marinated with lemon and thyme served with roasted vegetables. 16.99

Cerdo asado lentamente y batatas

Slow-roasted 15oz fore rib of pork, sweet potato garlic mash and wilted greens. £17.49

Estofado de ternera

Cubed brisket braised for 12 hours in a malbec & salchichon sauce served with crisp potato and blackened corn. £18.89

Pollo guisado (G)

Chicken poached in white wine with savoy, panchetta and baby onions, served with toasted cereales bread. £14.89

Spaghetinis

con verduras (V) (G)
Spaghetti tossed with black olives, artichokes, sun-blushed tomatoes and basil. £9.89

Linguine con camarones (G)

Tiger prawns cooked with linguine in a sunblushed tomato and garlic sauce with a hint of aji molido. £14.99

De la parrilla

We only use premium, naturally reared grass-fed beef: dry aged for a minimum of 28 days. All of our beef, lamb & chicken is free-range and ethically farmed. All steaks are dusted with our house dry rub and served with fresh chimichurri.

Asador's taste of the old country

Gauchos, the original Argentine cowboys, were a tough hardy breed. They would cook these hearty cuts on make-shift parrillas on the pampas. They certainly knew their meat, and preferred cuts that gave them more of a bite and intense flavours. Here's your chance to eat like the gauchos! The larger cuts are fantastic for 1, but also great for 2...

Bife de costilla (ideal for 2) (MR)

40oz, our largest steak.
One side, tender fillet; on the other a flavoursome sirloin steak cooked on the parrilla. Served with tomato and onion salad, malbec sauce and bearnesa. £49.95

Brochette de cuadril (MR)

Skewered chunks of beef rump with peppers onion and tomato basted with rosemary and garlic. £16.99

Asado de tira (MR)

16oz 4 bone cross cut beef rib; cooked on the bone for a fuller flavour. £18.79

Bife de Angosto (MR)

16oz single muscle taken from the loin, great texture and intense flavour. £23.98

Parrilla Mixta (ideal for 2) (MR)

A selection from the parrilla served with chimichurri and malbec sauce. Vacio, bife de cuadril, chuletas de cordero, alitas de pollo, salchicha criolla, chistorra and morcilla. £37.89

Aguja sin hueso (MR)

14oz chuck eye steak. Cut from the forequarter, with great texture and great flavour. £18.79

BEEF

Bife de lomo

11oz fillet on the bone. £23.49

Ojo de bife

12oz ribeye. £20.79

Vacio a la parrilla (MR)

8oz bavette steak. £13.89

Bife de chorizo

10oz sirloin 100 day grain fed £16.99

LAMB

Costillas de cordero

Grilled rack of lamb. £16.89

CHICKEN

Pollo a la parrilla

Grilled 1/2 chicken marinated in garlic & thyme served with tomato, peppers and capers. [served on the bone] £13.89

FISH

Lubina a la parrilla

Sea bass cooked on the grill with crisp garlic and thyme potato, accompanied by fresh dressed peppers, onions and tomatoes. £16.99

STEAK

ACCOMPANIMENTS

Huevo frito

Fried free-range egg [traditional Argentine accompaniment for steak]. £1.89

Reduccion de Malbec

Traditional malbec pouring sauce. £1.89

Bearnesa

Traditional bearnaise sauce. £1.69

Guarniciones

Ensalada de tomate y cebolla (V)
Tomato and red onion salad
with garlic oil. £1.99

Ensalada de naranja e hinojo (V)
Fennel and orange, tossed with mixed
leaves. £1.99

Salteado de vegetales mixtos (V)
Selection of vegetables tossed in lemon
and butter. £2.99

Pure de batatas (V)
Mashed sweet potato. £1.99

Papas fritas con perejil y ajo (V)
Fries with parsley and garlic. £1.99

Papas criolla (V)
Roasted potato tossed in paprika
and oregano. £1.99

Espinacas ala crema
Spinach cooked with garlic and cream
£2.49

Papas cocidas ala trufa
New potatoes cooked in truffle
cream. £2.99

A discretionary 10% service charge
will be added to all tables of 10 and above

- (MR) Medium rare - due to the nature of
the cut the required cooking degree is
medium rare
- (G) Contains gluten - other dishes may also
contain gluten, please check with server
- (N) Contains nuts - other dishes may also
contain nuts, please check with server
- (V) Suitable for vegetarians



We hate waste. Although it is good business
for us to sell more, we would prefer that you
don't order more food than you can consume.

La carta

Argentine Cuisine Although our cuisine is synonymous with high-protein staples such as Asado-cooked beef, it is invariably a cultural blending of Mediterranean influences, mostly due to Italian and Spanish settlers bringing their favourite foods and cooking styles with them over the last 130 years. Argentina is, in fact, some 85% European and its rich, colourful food reflects this – when we're not eating beef, we're tucking into Spanish-inspired national favourites such as empanadas and various pastas which originated in Italy.

Whilst our menu couldn't possibly include all of Argentina's wonderful dishes at once, it does provide a well-balanced representation of her most popular cuisine – we hope you love eating it as much as we love cooking it...

bueno apetito!