

Aperitivos

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

Pimientos del padron (v)

Pan-fried padron peppers with rock salt. £2.99

Aceitunas marinadas (v)

Marinated gordal olives stuffed with guindilla. £2.99

Cornalitos fritos (g)

Fried whitebait with aioli. £4.89

Tostadas de pate de chorizo (g)

Chorizo pate on toasted bread. £2.49

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 - £12.79

Entradas

SALCHICHAS A LA PARRILLA

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

Morcilla curada (gm)

Traditionally-smoked black sausage flavoured with paprika & sweet caramelised onion. £6.49

Chistorra Artysan (m)

Spiral sausage made from lean pork flavoured with smoked paprika and garlic. £6.49

Salchicha criolla (gm)

Our special house recipe sausage flavoured with fresh herbs, lemon and garlic. £5.99

Embutidos y quesos (dgm) (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. £15.49

Morroneos asados (dm)

Roasted pequillo peppers stuffed with black olives and feta cheese. £6.49

Higados de pollo con uvas y

almendras en salsa de jerez (dgn)

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

Pastel de cangrejo (gmf)

Crab cake served with sweetcorn salsa. £6.49

EMPANADAS £5.89

Argentine stuffed pastries, served with roasted red pepper chutney:

Carne y papas (gfm)

beef and potato

Pollo y maiz (gfm)

chicken and sweetcorn

Espinacas y queso (dgm)

spinach and provolone cheese

Alitas de pollo a la plancha (fm)

Grilled marinated chicken winglets with orange and fennel salad. £6.49

Gambas al ajillo (fm)

Tiger prawns tossed in sobrasado, chilli and garlic. £8.79

Costillas de cerdo (fm)

Baby back rib of pork, smothered in our signature smoky sauce. £7.89

Rabas fritas (fg)

Crisp baby squid strips with aioli sauce. £6.49

Provoleta al horno (dgm)

Provolone coated in an oregano herb crust served with roasted red pepper sauce. £5.79

Desde la cocina

Bacalao a la plancha (f)

Grilled cod loin wrapped in serrano ham and marinated with lemon and thyme served with roasted vegetables. £17.89

Cerdo asado

lentamente y batatas (d)

Slow-roasted belly of pork, sweet potato mash and a gravy, wilted greens. £18.49

Estofado de ternera

Cubed brisket braised for 12 hours in a malbec & salchichon sauce served with crisp potato and blackened corn. £19.89

Pollo guisado (g)

Chicken poached in white wine with savoy, panchetta and baby onions, served with toasted cereales bread. £16.89

Spaghetinis

con verduras (vg)

Spaghetti tossed with black olives, artichokes, sun-blushed tomatoes and basil. £9.89

Linguine con camarones (gf)

Tiger prawns cooked with linguine in a sunblushed tomato and garlic sauce with a hint of aji molido. £15.99

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 (mf)

(ideal for 2) (MR)

400z, our largest steak. One side, tender fillet; on the other a flavoursome sirloin steak cooked on the parilla. Served with tomato and onion salad, malbec sauce and bearnesa. £55.99

Brochette de quadri (mf) (MR)

Skewered chunks of beef rump with peppers onion and tomato basted with rosemary and garlic. £17.99

Asado de tira (mf) (MR)

16oz 4 bone cross cut beef rib; cooked on the bone for a fuller flavour. £21.99

Marucha sin hueso (mf) (MR)

20 oz flat iron steak taken from the "feather" muscle – chuck and blade section of the beef, nicely marbled lean steak. £26.99

Parrilla mixta (mf)

(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. £39.89

Aguja sin hueso (mf) (MR)

14oz chuck eye steak. Cut from the forequarter, with great texture and great flavour. £20.49

BEEF

Bife de lomo (mf)

11oz fillet on the bone. £27.89

Ojo de bife (mf)

12oz ribeye. £23.89

Vacio a la parrilla (mf) (MR)

8oz bavette steak. £15.49

Bife de chorizo (mf)

10oz sirloin. £21.49

LAMB

Costillas de cordero (mf)

Grilled rack of lamb. £19.89

CHICKEN

Pollo a la parrilla (mf)

Grilled 1/2 chicken marinated in garlic & thyme served with tomato, peppers and capers. [served on the bone] £15.99

FISH

Lubina a la parrilla (mf)

Sea bass cooked on the grill with crisp garlic and thyme potato, accompanied by fresh dressed peppers, onions and tomatoes. £19.89

STEAK

ACCOMPANIMENTS

Huevo frito

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

Reduccion de Malbec

Traditional malbec pouring sauce. £1.89

Bearnesa (d)

Traditional bearnaise sauce. £1.89

Guarniciones

Ensalada de tomate y cebolla (v)
Tomato and red onion salad
with garlic oil. £2.49

Ensalada de naranja e hinojo (v)
Fennel and orange, tossed with
mixed leaves. £2.49

Salteado de vegetales mixtos (vd)
Selection of vegetables tossed
in lemon and butter. £3.25

Pure de batatas (vd)
Mashed sweet potato. £3.25

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 (d)
Spinach cooked with garlic
and cream. £2.99

Papas cocidas ala trufa (d)
New potatoes cooked in
truffle cream. £3.25

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 traces of nuts as nuts are used in
our kitchen, please check with server
- (f) Contains Shellfish - some of our dishes
may contain shell/fish bones. As shellfish
and fish is used in our kitchen, other
dishes may also contain traces
- (v) Suitable for Vegetarians
- (m) Contains Mustard
- (d) Contains Dairy products



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!