

EL ASADOR DE



STARTERS

Chargrilled Oysters with Ponzu and Lime.

3,25€ Each // Half a Dozen 19€

Chargrilled Avocado with San Simó

Cheese Cream, Corn and Green Sprouts. **12.90€**

Charcoal-Grilled Octopus, Potato with

Piparra Pepper, Kimchi and Fried Kale. **19.50€**

Galician Tomato with Herbal Smoothie,

Hazelnut Praline, and Burela's White

Tuna Ventresca. **15.50€**

Bluefin Tuna Tartar and Spicy Avocado

with Sesame. **15€**

Charcoal-Roasted Leeks, Ajoblanco Cold Soup

and Eggplant Emulsion. **12€**

Homemade Spider Crab Raviol

with Codium Seaweed Béchamel

and Sauce Américaine. **16€**

Brioche of Galicia Blond Beef's Steak Tartare

Roll and Truffle Mayonnaise. **15€**

FROM THE SEA GRILL

Freshly bought chargrilled fish

and seafood from the Market

Turbot, Brill, Sole, Sea Bass, Pierre Fish,

Sea Ream... **(Price on Market)**

Chargrilled Bass with Seasonal Vegetables

and Bilbaína Sauce. **26€**

Chargrilled Bluefin Tuna Ventresca,

Teriyaki and Sautéed Vegetables. **37€**

THE CHARCOAL GRILL

Selection of breeds and cuts of beef

Born, raised and sustainably fed in a traditional,

natural manner. Dry aging can vary based on

weight, intramuscular marbling, and fat

coverage, ranging from 45 to 120 days.

Grilled Gourmet Matured Beef Steak. **65€/Kg**

Chargrilled Matured Central European

Beef T-Bone Steak. **69€/Kg**

SIDE DISHES

French Fries. **3,5€**

Potato Parmentier with Piparra Pepper. **6€**

Lettuce Hearts Salad Dressed with Tomato. **7€**

Chargrilled Peppers with Rosemary Oil. **8€**

Chargrilled Seasonal Vegetables. **12.50€**

OTHER MEATS AND CUTS

Chargrilled Gourmet Matured

Beef Tenderloin. **22€**

Chargrilled Iberian Acorn-fed

"Los Pedroches" T-Bone Steak. **18.50€**

(These meats are served with French Fries)

POSTRES

"El Raposo" Cocoa Brownie

with Cream Sorbet. **5.90€**

Cherry Chocolate Millefeuille

with Vanilla Ice Cream. **6.50€**

Creamy Cheesecake

with Red Berris Coulis **6.50€**

Fresh Grilled Pineapple with Caribbean Rum

and Coconut Ice Cream. **5.90€**

Homemade Vanilla and Yuzu Flan. **5.90€**

(**) 10% IVA INCLUIDO