

# ASADO

## **Bringing Argentina to East London**

We take our beef and wine very seriously. Asado is proud to exclusively source its beef from Pampas, an area of Argentina famous for its high quality steak.

Every steak comes from Aberdeen Angus cattle reared in the luscious grasslands of Pampas. Fresh water rivers from the Andes flow into the Pampas grasslands, where seventeen grass varieties grow, providing the perfect rearing ground for the highest quality beef, giving you the most authentic taste of Argentina.

Combining over 30 years of experience, our two senior Head Chefs are specialists in Argentinian steak. Combining their knowledge from some of London's top steak houses with their time spent in senior positions at Michelin Star restaurants and working alongside celebrity chefs Gordon Ramsay and Fernando Trocca.

## STARTERS

### **ECUADORIAN CEVICHE**

Freshly cured shrimp, served with spicy roasted pepper & tomato sauce complimented with avocado  
£6.75

### **PAN FRIED SCALLOPS**

Juicy scallops gently pan fried served on celeriac purée and crispy carrots  
£9.45

### **KING PRAWNS**

Orange segments, spring onions and chilli  
£8.95

### **SHRIMP & SQUID TEMPURA**

Cajun spices, red jalapeño, spring onions, garlic aioli  
£6.95

### **EMPANADAS**

Handmade baked pastries stuffed with a variety of meats, vegetables & cheese traditionally served on the streets of Buenos Aires

Choose a minimum of two from:

<b>Beef</b>	£3.25
<b>Chicken</b>	£3.25
<b>Cheese and onion</b>	£3.25

### **BEEF SAUSAGE**

Grilled beef sausage served with bell pepper & balsamic vinegar  
£6.95

### **BRAISED LAMB RIBS**

Hoisin jus, jalapeño peppers, spring onions, orange segments  
£6.95

### **PROVOLETA**

Cheese aged provolone, salsa, part baked bread & basil  
£6.25

## THE BEEF

### FILLET

Lean & tender with a delicate flavour

250g      £29.95  
350g      £37.95

### RUMP

The leanest cut with a distinctive flavour

250g      £18.45  
350g      £24.95

### RIBEYE

Delicately marbled throughout for full-bodied flavour

250g      £24.95  
350g      £32.95

### SIRLOIN

Tender yet succulent with a strip of crackling

250g      £21.95  
350g      £29.95

## SPECIAL CUTS

### MEDALLION FILLET

225g      £27.00

### CHURRASCO SIRLOIN

250g      £24.00

### CHURRASCO FILLET

250g      £33.00

### CHATEAUBRIAND

450g      £52.00

### TIRA DE ANCHO

400g      £39.00

### ASADO TASTING PLATTER

Rump, Ribeye, Sirloin, Fillet  
600g  
£52.95

### ASADO ULTIMATE PLATTER

Rump, Ribeye, Sirloin, Fillet  
1000g  
£85.95

### MIXED GRILL

Half Chicken, Beef Sausage,  
Lamb Ribs, Rump Steak  
£29.95

## SAUCES

Peppercorn / Mushroom / Blue Cheese / Chimichurri  
Choice of one sauce - £2.00

## MAINS

### **BEEF MILANESA**

Bread crumbs, egg, lemon, watercress

£16.95

### **LAMB SHANK**

Bed of mashed potato & lamb jus

£17.95

### **RISOTTO**

Creamed cheese & wild mushrooms

£14.95

### **LINGUINE**

Mixed peppers, datterini tomatoes, shallots

£13.95

### **SPATCHCOCK CHICKEN**

Marinated in chimichurri, grilled garlic, lemon

£15.75

### **SALMON**

Pan-fried salmon fillet, spinach, french beans

£15.95

### **SEA-BASS**

Served with crushed potatoes, finished with white sauce

£14.75

### **CHICKEN CEASER SALAD**

Grilled chicken, lettuce, parmesan cheese, croutons

£12.95

## BURGERS

### **ASADO BURGER**

Freshly toasted bun, two juicy 100% beef patties with onion chutney, aioli, cheese, lettuce & turkey bacon

£15.95

### **BEEF BURGER**

Freshly toasted bun, one juicy 100% beef patties with onion chutney, aioli, cheese, lettuce & turkey bacon

£10.95

### **CHICKEN BURGER**

Freshly toasted bun, chicken breast with onion chutney, aioli, cheese, lettuce & turkey bacon

£9.95

## **SIDES**

### **THIN CHIPS**

Hand cut chips finished with thyme

£3.25 - Cheese optional £1.00

### **SWEET POTATO CHIPS**

£3.25

### **POTATO PUREE**

Creamy mashed potato

£3.25

### **MAC & CHEESE**

Béchamel sauce & cheddar cheese

£4.50

### **BUTTON MUSHROOMS**

Shallots, garlic, butter

£3.95

### **FRENCH BEANS**

Cherry tomatoes & shallots

£3.95

### **SPINACH**

Sautéed spinach with garlic & lemon

£3.95

## **SALADS**

### **MIXED**

Mixed leaves, black olives, cherry tomatoes, red radish

£3.95

### **TOMATO & ROCKET**

Parmesan cheese & balsamic dressing

£4.50

## **DESSERTS**

### **ASADO CHEESECAKE**

Dulce de leche, finished with mixed berries

£6.95

### **PANCAKE**

Vanilla ice cream, walnuts & dulce de leche

£6.25

### **STICKY TOFFEE PUDDING**

Toffee sauce, vanilla ice cream

£6.50

### **CHOCOLATE TRUFFLE CAKE**

Biscuit base, vanilla ice cream, walnuts

£7.25

### **SELECTION OF ICE-CREAM**

Chocolate, vanilla, strawberry

£4.95

### **DON PEDRO**

Whipped ice cream & walnuts with whiskey

£9.50

## WINES

<b>Red</b>	<b>Glass 175ml</b>	<b>Glass 250ml</b>	<b>Bottle 750ml</b>
<b>Opi, Malbec 2018</b> Mendoza	£5.60	£8.00	£24.00
<b>Salpicado, Malbec/Bonarda 2017</b> Mendoza	£6.65	£9.50	£28.50
<b>The Waxed Bat, Cab Sav/Malbec 2016</b> Patagonia	£7.35	£10.50	£31.50
<b>El Guardado, Syrah 2015</b> San Juan	£7.35	£10.50	£31.50
<b>The Forefather, Malbec/Shiraz 2015</b> Mendoza	£7.70	£11.00	£33.00
<b>Schroeder Estate, Pinot Noir 2017</b> Patagonia	£8.40	£12.00	£36.00
<b>Fabre Montmayou, Cab Franc 2015</b> Mendoza	£8.40	£12.00	£36.00
<b>H.J Fabre Barrel Selection, Malbec 2015</b> Mendoza			£40.00
<b>H.J Fabre Reservado, Cabernet Sauvignon 2015</b> Patagonia			£40.00
<b>Domaines Barons de Rothschild, Malbec 2016</b> Mendoza			£45.00
<b>White</b>			
<b>Alma Andina, Torrontes 2018</b> Salta	£5.60	£8.00	£24.00
<b>Alma Andina, Pinot Grigio 2018</b> Salta	£6.30	£9.00	£27.00
<b>Ascencion, Torrontes 2017</b> Salta	£7.00	£10.00	£30.00
<b>Los Cardos, Sauvignon Blanc 2018</b> Mendoza	£7.00	£10.00	£30.00
<b>Alambrado, Chardonnay 2017</b> Mendoza	£7.70	£11.00	£33.00
<b>Rose</b>			
<b>Opi Rose, Malbec 2018</b> Mendoza	£5.60	£8.00	£24.00

## COCKTAILS

<b>Long Island Iced Tea</b>	£8.50
<b>Mojito</b>	£8.00
<b>Old Fashioned</b>	£8.75
<b>Raspberry Collins</b>	£8.50
<b>Frangelico Sour</b>	£8.50
<b>Espresso Martini</b>	£9.50
<b>Cosmopolitan</b>	£8.50
<b>Amaretto sour</b>	£8.50

*Ask your server for more options*

## BEERS

<b>Peroni, 330ml</b>	£3.50
<b>Pilsner Urquell, 330ml</b>	£3.80
<b>Hop House 13, 330ml</b>	£3.80
<b>Birra Moretti, 330ml</b>	£3.80
<b>Old Speckled Hen, 500ml</b>	£4.00
<b>Guinness, 330ml</b>	£4.00
<b>Asahi, 330ml</b>	£4.00
<b>Rekorderling: strawberry &amp; lime / passion fruit</b>	£3.50

## SOFT DRINKS & JUICES

<b>Coca Cola, 330ml</b>	£2.50
<b>Diet Coke, 330ml</b>	£2.50
<b>Fanta Orange, 330ml</b>	£2.50
<b>Appletiser, 275ml</b>	£2.00
<b>Lemonade, 200ml</b>	£1.50
<b>Tonic water/Light, 200ml</b>	£1.50
<b>Gingerbeer, 200ml</b>	£1.50
<b>Orange Juice</b>	£2.00
<b>Pineapple Juice</b>	£2.00
<b>Cranberry Juice</b>	£2.00
<b>Apple Juice</b>	£2.00
<b>Still water, 330ml</b>	£2.25
<b>Still water, 750ml</b>	£3.75
<b>Sparkling water, 330ml</b>	£2.25
<b>Sparkling water, 750ml</b>	£3.75