




APPETIZERS

ENSALADA QUINOA Y KALE (V, D, M)	75
Trio Of Quinoa And Kale Salad, Goat Cheese, Avocado, Roasted Beetroot	
 PROVOLETA ASADA (V, D, G)	85
Grilled Provolone Cheese, Piperade, Pickled Baby Onions	
BURRATA (V, D, G, S)	85
Creamy Burrata, Pesto Cream, Cherry Tomatoes, Orange Reduction, Basil Tuile	
WAGYU BEEF CARPACCIO (D, SP)	95
Wagyu Beef Carpaccio With Escabeche Jelly, Palm Heart, Grana Padano Cheese	
CEVICHE CLASICO (D, S)	95
Classic Yellowtail Ceviche, Spicy Sweet Potato Puree, Tiger's Milk	
ASADO EMPANADAS (G, E)	
CHOOSE 1 PIECE FOR AED 30/ 2 PIECES FOR AED 55/ 3 PIECES FOR AED 80	
BEEF or CHICKEN or CORN (V,D)	
TACOs DE CAMARON (D, S)	85
Charcoal Grilled Shrimp On Crispy Corn Tortilla Bread, Guacamole, And Sour Cream Served As Three Pieces	
 CHORIZO CRIOLLO CON PIMIENTOS PADRON	90
Grilled Home-Made Chorizo With Roasted Vine Tomatoes, Balsamic Reduction, Criolla Sauce	
MOLLEJAS A LA PARRILLA (G,A)	95
Grilled Sweetbreads, Capsicum puree, Green Apple Gastric	
TABLA DE FRITURAS DEL MAR DE LA PATAGONIA (N, G)	90
Fried Seafood Basket: Crab, Shrimps And Calamari, Mustard Mayonnaise	

SOUPS

SOPA DE CALABACIN (V, G)	75
Creamy Baby Marrow Velouté, Pumpkin Seeds, Fresh Cheese	
SOPA DE TERNERA	85
Spiced Beef Broth, Confit Potatoes, Cabbage	

HERITAGE DISHES

POLENTA, HONGOS Y VEGETALES(V, D, G)	135
Mushroom Polenta, Sweet Corn Velouté, Seasonal Vegetables, Corn Tuille	
 SUPREMA DE POLLO CON FOIEGRAS (D, S, G)	195
Grilled Cornfed Chicken Breast With Foiegras, Ashed Corn Puree, Tomato Jam	
LUBINA A LA PARRILLA (G, D)	185
Grilled Greek Seabass, Grilled Vegetables, Bernaise Sauce	


ASADO SIGNATURE

SHOULD YOU HAVE ANY DIETARY REQUIREMENTS OR HAVE SPECIAL NEEDS, PLEASE ASK YOUR SERVER FOR ASSISTANCE
CONTAINS: (A) ALCOHOL / (D) DAIRY/ (G) GLUTEN / (N) NUTS / (V) VEGETARIAN / (S) SEAFOOD/ (E) EGG/ (C) CELLERY/ (M) MUSTARD/

(SP) SULPHITES/ (SB) SOY BEAN/ (SS) SESAME SEEDS

ALL PRICES ARE IN DIRHAMS AED, INCLUSIVE OF 7% MUNICIPALITY FEES, 10% SERVICE CHARGE & 5% VAT

EL ASADOR

 CABRITO ASADO/ROASTED BABY GOAT		
CABRITO ASADO ON TOAST (Starter portion)	140G	90
CABRITO ASADO SHARING (Starter sharing for 2)	220G	175
CABRITO ASADO FUERTE (Leg or shoulder main course/upon availability)		260
CABRITO ASADO ENTERO ASADO (Whole roasted baby goat, serves 6-8 guests)		999

LA PARRILLA

24 MONTHS PREMIUM ARGENTINEAN GRASSFED ANGUS

LOMO/TENDERLOIN STEAK	220G	245
	400G	420
	600G	625
ENTRECOTE/SIRLOIN	220G	215
	400G	325
 OJO DE BIFE/RIB EYE	280G	310
ENTRAÑA/THIN SKIRT (APPRECIATED FOR ITS FLAVOUR)	300G	295


AUSTRALIAN CUTS

TIRA DE ASADO/GRILLED SHORT RIBS (NOT BRAISED)	450G	275
VACIO/FLANK STEAK	250G	250
ENTRECOTE DE WAGYU 7+/WAGYU TAJIMA 7+ SIRLOIN	300G	450

OTHER CUTS

COSTILLAR DE CORDERO/LAMB RACK		245
POLLITO ENTERO SIN HUESO/WHOLE BABY CHICKEN OFF THE BONE (G)		190
LANGOSTA ENTERA/ATLANTIC WHOLE LOBSTER		325
LANGOSTINO ENTERO/ BLACK TIGER PRAWNS	3 PCS	110
	6 PCS	205
PULPO ESPAÑOL/SPANISH OCTOPUS	140 G	115
	220 G	185

EL ASADOR Y LA PARRILLA

 PARILLADA ARGENTINA/ TRADITIONAL MIX GRILL	FOR TWO	499
Baby Goat, Baby chicken, Beef Ribs, Lamb chops, Sirloin, Rib eye, Tenderloin, Sweetbread & chorizo	FOR FOUR	945

UPGRADE YOUR STEAK

FOIEGRAS (ROSSINI STYLE) 75
LOBSTER TAIL (SURF N' TURF) 85
BLUE CHEESE (AU GRATIN) 55
CRAB OSCAR STYLE 65
SMOKED BACON AND SHALLOTS 25

Add Truffle oil for 15 AED

CHOOSE YOUR SIDE 30

CHUNKY FRIES
SAUTEED MIX VEG
GRILLED ASPARRAGUS
TRUFFLED MUSHROOMS
MASHED POTATO
TRUFFLED CHUNKY FRIES 40 AED