



ASADOR

FARM TO FLAME

DIETARY INDICATIONS

VG - Vegan, V - Vegetarian, GF - Gluten Free, DF - Dairy Free, EF - Egg Free,
NF - Nut Free, SF - Seafood Free

Please inform the staff of any allergies or dietary requirements.
A full allergen list is available upon request.

Prices include all Taxes.
No payment is required without a valid receipt or invoice.

Welcome to Asador.

A gastronomic experience centered around fire, inspired by the
purity of flame and the richness of natural ingredients from the earth.
Simple techniques, bold flavors, and authentic charcoal cooking.

STARTERS

The Asador Platter	12 €
<i>Smoked hummus cream, grilled avocado tzatziki, taramas, and pita bread</i>	
V • EF • NF	
Grilled Octopus	19 €
<i>Charcoal-grilled with paprika, oregano, and aged balsamic</i>	
GF • DF • EF • NF	
Beef Carpaccio	25 €
<i>Dry-aged beef with parmesan shavings, bitter leaves, and zesty lemon</i>	
GF • EF • NF • SF	

SOUPS

Fire-Roasted Beetroot	12 €
<i>Beetroot with goat cheese, fennel, and warm spices</i>	
V • GF • EF • NF • SF	

SALADS

Green Garden Salad	13 €
<i>Garden leaves with herbs, toasted walnuts, honey, and aged balsamic</i>	
V • GF • DF • EF • SF	
Greek Salad	15 €
<i>Tomato with charred pepper, cucumber, olives, feta cheese, capers, samphire, oregano, and carob rusk</i>	
V • EF • NF • SF	

SNACK

Urban Turkey Club	15 €
<i>Turkey fillet, smoked turkey, gouda, tomato, lettuce, honey mustard-mayonnaise</i>	
NF • SF	
3 Beef Mini Burgers	16 €
<i>Brioche bun, cheddar, cucumber pickle, caramelised onion, bacon jam</i>	
NF • SF	

PASTA

Penne Napoletane	14 €
<i>Tomato, basil, garlic</i>	
VG • DF • EF • NF • SF	
Papardelle Alla Polo	17 €
<i>Chicken, mushrooms, basil pesto, parmesan, cream</i>	
NF • SF	

MAINS FROM THE SEA

Prawns	28 €
<i>With tartar sauce, remoulade with charred fennel, and garden herbs</i>	
GF • DF • EF • NF	
Catch of the Day (per kilo)	80 € / kg
<i>Fresh fish of the day grilled over charcoal</i>	
GF • DF • EF • NF	

MAINS FROM THE LAND

Tomahawk Steak 700gr (for 2 persons)	38 €
<i>Pork tomahawk with smoked pepper and garlic confit</i>	
GF • DF • EF • NF • SF	
Ribeye Steak	40 €
<i>Beef ribeye with smoked salt, herb beurre noisette, and toasted hazelnuts</i>	
GF • EF • NF • SF	

SIDE DISHES

Fire-roasted baby potatoes with wild herbs	4 €
VG • DF • GF • EF • NF • SF	
Sweet Potato Fries	4 €
VG • GF • DF • EF • NF • SF	
Charred green vegetables	4 €
VG • DF • GF • EF • NF • SF	
Grilled Corn with paprika	4 €
VG • GF • EF • NF • SF	

SAUCES

Chimichurri VG • DF • EF • NF • SF
Pepper EF • NF • SF
Béarnaise V • NF • SF
BBQ DF • EF • NF
Yogurt Sauce V • GF • EF • NF • SF

** All main meat courses are served with a choice of one side and one sauce.*

DESSERTS

Cheesecake	11 €
<i>Cheesecake with wild cherry topping</i>	
SF	
Chocolate Brownie	11 €
<i>V • SF</i>	
Grilled Seasonal Fruits	12 €
<i>Seasonal fruits cooked over fire with honey</i>	
V • GF • DF • EF • NF • SF	
Ice Cream Selection (2 scoops)	8 €
V • NF • SF	