



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.

Guests on the all-inclusive package participating in the Dine Around program enjoy dishes marked with the symbol ✨ at no extra charge, while a 30% discount applies to all other dishes based on the listed prices.

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 ✨ <i>Smoked hummus cream, grilled avocado tzatziki, taramas, and pita bread</i> V • EF • NF	12 €
Charred Garden Vegetables ✨ <i>Grilled vegetables with herbs and sea salt</i> VG • GF • DF • EF • NF • SF	14 €
Grilled Mushrooms ✨ <i>Selection of mushrooms with thyme and garlic ash</i> VG • GF • DF • EF • NF • SF	14 €
Marinated Sardines ✨ <i>Lightly cured sardines with chili and lemon notes</i> EF • NF	14 €

SOUPS

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

Green Garden Salad ✨ <i>Garden leaves with herbs, toasted walnuts, honey, and aged balsamic</i> V • GF • DF • EF • SF	13 €
Wild Greens ✨ <i>With smoked olive oil and lemon</i> VG • GF • DF • EF • NF • SF	14 €
Greek Salad ✨ <i>Tomato with charred pepper, cucumber, olives, feta cheese, capers, samphire, oregano, and carob rusk</i> V • EF • NF • SF	15 €

Smoked Sausage <i>Smoky sausage with tomato, chili, basil, and crispy tortilla</i> DF • EF • NF • SF	17 €
Grilled Octopus <i>Charcoal-grilled with paprika, oregano, and aged balsamic</i> GF • DF • EF • NF	19 €
Beef Carpaccio <i>Dry-aged beef with parmesan shavings, bitter leaves, and zesty lemon</i> GF • EF • NF • SF	25 €

MAINS FROM THE SEA

Calamari ✨ <i>Cooked over fire with squid ink, tomato, capers, olives, and samphire</i> GF • DF • EF • NF	16 €
Cod ✨ <i>Grilled with bonito flakes powder, saffron aioli, charred zucchini, and lemon</i> GF • DF • EF • NF	16 €
Prawns <i>With tartar sauce, remoulade with charred fennel, and garden herbs</i> GF • DF • EF • NF	28 €
Catch of the Day (per kilo) <i>Fresh fish of the day grilled over charcoal</i> GF • DF • EF • NF	80 € / kg

MAINS FROM THE LAND

Chicken Parrilla ✨ <i>Chicken thigh with cumin, smoked chili, and fresh verben</i> GF • DF • EF • NF • SF	18 €
Tomahawk Steak 700gr (for 2 persons) ✨ <i>Pork tomahawk with smoked pepper and garlic confit</i> GF • DF • EF • NF • SF	38 €
Pork Spare Ribs <i>BBQ pork ribs with smoke and caramelisation</i> GF • DF • EF • NF • SF	24 €
Lamb Chops <i>With five-spice crust, honey, and rosemary</i> GF • DF • EF • NF • SF	32 €
Ribeye Steak <i>Beef ribeye with smoked salt, herb beurre noisette, and toasted hazelnuts</i> GF • EF • NF • SF	40 €

SIDE DISHES

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

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

Traditional Orange Pie ✨	9 €
Cheesecake ✨ <i>Cheesecake with wild cherry topping</i> SF	11 €
Chocolate Brownie ✨ V • SF	11 €
Grilled Seasonal Fruits <i>Seasonal fruits cooked over fire with honey</i> V • GF • DF • EF • NF • SF	12 €
Ice Cream Selection (2 scoops) ✨ V • NF • SF	8 €