



Asador

◆ RESTAURANT ◆

HOT ELIXIRS

Rich soups layered with depth of flavor and refined texture, offering a gentle and elegant beginning to your culinary journey.

Seafood Soup

Fish of the day, potato, onion, carrots, celery

600

Land & Flavor

Veal thigh, carrots, shallots, potato, celery roots, guacamole

600

Asador Marine Elegance

Fish of the day, prawn, shellfish, prawn bisque, soya

900

THE FARM GARDEN

From soil to plate, carefully grown seasonal produce, composed in a delicate harmony of color, texture and taste.

In The Middle

Spinach, beetroot,peppers, olives, white Cheese

700

Antioxidant Tropical Refresh

Rocket, mango, almonds, apple, pomegranate, honey & vinegar dressing

800

Burrata with Mediterranean Flavor

Burrata, pesto, sun dried tomatoes, pistachio

800

Sea & Land

Iceberg, prawns, anchovies, corn, parmesan

900

Rocket & Jamon Serrano Salad

Rocket, Jamon Serrano, cherry tomatoes, parmesan, olive oil

900

Vegetable Harmony & Smoked Salmon

Mixed leaf, smoked salmon, avocado, vegetable dressing

1.000

Asador Salad

Beetroot, spinach, endive, goat's cheese & balsamic dressing

1.100

COLD BEGINNINGS-FRESHNESS & ELEGANCE

A refined selection of chilled beginnings, awakening the palate with vibrant coastal freshness and vitality of the earth.

Oysters Mignonette Champagne vinegar, shallots, apple Vinegar	500
Scallop Carpaccio Crème fraiche, herba chipolina, dill, lemon	700
Arctic Char -Salmon with Essence of the Sea Salmon, seaweed, salmon caviar, herba chipolina	1.200
Tuna Mix Tuna, avocado, apple, cucumber, soya sauce, sesame oil	1.400
Leche de Tigre Fusion from Peru Catch of the day, Leche de Tigre	kg
Tropical Ceviche Sea bass, avocado, coconut milk, lime	1.400
Pearls of the Sea Mix crudo for two, tiger prawns, red prawns, langoustine, sea bass, smokes salmon, tuna carpaccio.	3.500
Homemade Hummus Marrakesh with "Ras El Hanout" spices Chickpeas, tahini, lime, blend of spices, Tortilla Chips	900
Black Angus Beef Carpaccio Black Angus fillet, enoki mushrooms, parmesan	1.200
Symphony of Beef Beef fillet, bone reduction, Foie Grass	1.500
Iberico & Olives Jamon Iberico de Bellota 100%, selected olives	2.100
Symphony of the Earth Selected sharing board for two, curated aged cheeses, prosciutto and cured meats	2.500

WARM STARTERS -AN AROMATIC PRELUDE

A refined selection of warm creations, designed to introduce depth, warmth and anticipation.

Fish Croquettes & Nero di Sepia Aioli	800
Fish of the day, Nero di Sepia aioli, coriander	
Secret of the Sea	900
Steamed Cod, horseradish, beurre blanc, salmon caviar	
Mediterranean Flavored Octopus	1.200
Octopus, chickpea puree, honey, vinegar, olive oil	
Prawns Aglio & Olio	1.200
Prawns, garlic, cherry tomatoes, chili, potato foam	
Grilled Octopus & Chimichurri	1.200
Octopus, chimichurri, capers, coriander, lime	
Black Angus Tacos	1.000
Beef, guacamole, pickled onion, iceberg, aioli	
Bone Marrow-Vital Essence	800
Baked bone marrow, homemade chimichurri	
Seafood Bouillabaisse	1.400
Sea bass, prawn, shellfish, celery, white wine	
Josper Grilled Picanha Brioche	1.500
Picanha, aioli, rucola, parmigiano	

FIRST EMOTIONS

The beginning of a culinary journey, unfolding with softness, finesse and a delicate balance between land and sea.

Mediterranean Embrace	900
Artisanal Fagotini filled with mozzarella & smoked salmon carpaccio	
Prawn Caramelle	1.200
Artisanal Caramelle pasta, filled with prawns, prawn bisque	
Cacio Pepe & Scampi	1.300
Linguini, scampi, pecorino	
Black Angus Ravioli	1.200
Ravioli, Black Angus beef, demi-glace sauce	

The Elegance of Duck Linguini & smoked duck carpaccio	1.400
The Aroma of fresh Cikale Carnaroli rice, cikale crudo, parmesan	1.100
Scampi Risotto Carnaroli rice, scampi, parmesan	1.300
Viola Prawns & Stracciatella Risotto Carnaroli rice, prawns, stracciatella, parmesan	1.500
Veal Risotto Carnaroli rice, veal thigh & parmesan	1.200

CREATIONS FROM THE LAND

Deep flavours, tender textures and warm aromas that embody the art of cooking over charcoal in our Jospes Grill.

Picanha Black Angus Grain-Fed, Arg 200gr	1.600
Rack of Lamb-French Prime, NZ 200gr	1.900
Black Angus Fillet Grain-Fed, Arg 200gr	2.500
Duck Breast 150gr	2.700
Black Angus Entrecote Grain-Fed, Arg 300gr	3.200
Tomahawk Premium Irish	9.500/kg
Wagyu Tomahawk	15.000/kg

*Served with seasonal vegetables, baby potatoes, chimichurri, demi-glace or bearnaise sauce

FROM JAPAN WITH LOVE COMES WAGYU

Carefully sourced from Japan, cooked with care in our Jospes grill, revealing the exceptional aroma, unrivaled tenderness and absolute elegance of the rarest meat in the world.

Wagyu Entracote Japan 200gr	6.300
Wagyu Filett Japan 200gr	8.800
Kobe Beef Japan 150gr	11.500

CATCH OF THE DAY

STRAIGHT FROM THE FRESHNESS OF OUR SEA

Selected each morning and prepared with simplicity and elegance to preserve the pure aroma of the sea. Each dish tells a new story from the sea. Please ask your server for today's fresh catch.

	Prices per kg
Sole I/II	5.900/4.900
Sea Bass I/II	5.900/4.500
Sea Bream I/II	7.900/5.900
Red Mullet I/II	5.500/4.500
Red Snapper	8.500
Monkfish	3.500
Red Gurnard	5.900
Grouper	6.500
Fagri	5.500
Turbot	3.900
John Dory	5.900
Skorfano	6.500
Tiger Prawns	6.900
Red Viola Prawns	8.900
Langoustine	9.500
Astice from our Aquarium	14.000
Lobster from our Aquarium	16.000
King Crab from our Aquarium	25.000
Squid I/II	5.500/3.900
Cuttelfish I/II	5.000/3.500
Shellfish I/II	6.500/4.500
Octopus I/II	7.500/6.000

KING OF THE SEA

Pearls of the Sea, rich in deep flavor and delicate texture, a true symbol of absolute elegance.

Seabass Bisque	1.500
Seabass fillet, prawn bisque, asparagus & fennel puree	
Salmon Royale	2.900
Fillet of Wild Salmon steamed in milk & Endive	
Foie Gras & Scallops	3.500
Siberian Classic Caviar 20gr	6.600
Beluga the Emperor Caviar 20gr	11.200

DESSERTS

Cold Tiramisu	600
Served with homemade ice cream	
Tonka Ice Cream	600
Biscuit, polen, strawberries	
Brownie by Asador	800
Served with Tonka vanilla ice cream	
Cold Chocolate Fondue	1.100
Chef's recipe	
Chef's Souffle	900
Warm rich chocolate & ice cream	
Surprise of the day	900
Triumph of Fruit for 2	900