

LAS EMPANADAS

SELECTION OF EMPANADAS (6 pieces)	150
CHOICE OF EMPANADAS (1 piece)	30
CRIOLLA (G, D, E) Beef, Green Olives, Egg	CHICKEN (G, D, E) Onion, Tomato, Egg
TUNA (G, D, S, E) Roasted Peppers, Onion, Black Olives	HUMITA (G, D, E, V) Corn, Goat Cheese, Basil
CAPRESE (G, D, E, V) Mozzarella, Sundried Tomato, Basil	SPINACH (G, D, E, V) Ricotta,Onion

SOPA/SOUP

SOPA DE CALABAZA (G, V, D) Roasted Creamy Pumpkin Soup, Homemade Grissini	65
SOPA DE TOMATE (G, VE,) Roasted Tomato Soup, Basil Pesto, Homemade Tomato Grissini	65
CHUPIN DE MAR (S, G, D, C) Seafood Bisque, Poached Fish, Natural Potato, Toasted Garlic Bread	70

ENTRADA/STARTER

VEGAN CEVICHE (SP, VE) Palm Heart, Avocado, Mushroom, Purple Potato Chips, Mango Chutney, Avocado Cream	75
GRILLED ARTICHOKE SALAD (E, V, M, SP) Asparagus, Baby Spinach, Quail Egg, Citric Dressing	80
QUINOA SALAD (SP, VE) Trio of Quinoa, Avocado, Cherry Tomato, Rocket, Confit Spring Onion, Red Onion, Coriander, White Balsamic Dressing	80
ENSALADA DE RUCULA Y PERAS (V, D, N, C) Rocket Leaves, Saffron Pears, Blue Cheese, Fresh Celery, Fennel, Walnut	75
PROVOLETA ASADA (D, G, V, SP) Grilled Provolone Cheese, Oregano, Chili Flakes, Semi Dried Tomato, Toasted Sour Dough, Rocket Leaves	90
BURRATA CUYANA (D, SP, V) Sustainable Burrata, Candy Tomato, Tomato Compote, Preserved Figs, Basil Oil, Crispy Foccacia Bread, Balsamic & Olive Oil Pearls	95
TABLA DE FRITURAS DEL MAR (S, D, G, E, N, M) Prawn, Baby Squid, Mussel A La Marinera, Crab Croquette, Mustard Mayonnaise, Parsley, Garlic, Pine Seeds	105
CARPACCIO CURADO (D, SP) Semi Cured Black Angus Striploin, Balsamic Reduction, Rocket Leaves, Truffle and Parmesan Cream Cheese	110
CEVICHE DE MARISCOS (S, SP) Prawn, Scallop, Calamari, Avocado, Mango, Inca Corn, Tapioca and Purple Potato Chips	115
PULPO GRILLADO (S, SP, D) Grilled Octopus, Confit Potato, Piquillo Pepper, Ajioli Sauce	125
LANGOSTINO PATAGONICO (S, D, G, E) Seared Garlic Infused Argentinian Prawn, Truffled Sauteed Mushroom, Toasted Crumbs, Sweet Potato Crispy Nest, Poached Egg	165

ENTRADA DE LA PARRILLA/STARTER FROM THE GRILL

VEGAN CHORIZO (SP, V, SB) Grilled 100% Plant Base Sausage, Potato Causa Style, Gaucha Sauce	75
CHORIZO PARRILLERO (SP, SB, D, G) Grilled Homemade Sausage, Potato Causa Style, Gaucha Sauce	100
CABRITO BITE (SP, G, D) Slow Grilled Baby Goat, Criolla Sauce, Mixed Salad, Sour Dough Bread	110
MOLLEJA 150G (SP) Grilled Veal Sweetbread, Criolla Sauce, Grilled Lemon	140

ANY DIETARY OR SPECIAL REQUIREMENTS , PLEASE ASK YOUR SERVER FOR ASSISTANCE
CONTAINS: (A) ALCOHOL / (D) DAIRY / (G) GLUTEN / (N) NUTS / (V) VEGETARIAN / (S) SEAFOOD/ (E) EGG/ (C) CELERY/ (M) MUSTARD
(SP) SULPHITES/ (SB) SOY BEAN/ (SS) SESAME SEEDS / VEGAN (VE)

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


PLATO PRINCIPAL/MAIN COURSE

RAVIOL DE ALCAUCIL (G, D, N, V) Homemade Artichoke Ragu Stuffed Ravioli, Cream with Mushrooms and Walnuts	150
MILANESA A CABALLO (G, D, E) Breaded Beef Tenderloin, Fried Egg, Baby Rocket Leaves, Chunky Fries	225
COSTILLITAS DE CORDERO (D, SP) Grilled Lamb Chop, Celeriac Puree, Roasted Tomato, Vegetables Milhojas, Fresh Mint Dressing	250
CHILEAN SEABASS (S, D, G) Glazed Shallots, Leek Cream, Grilled Asparagus	260
LANGOSTA A LA PARRILLA (S, SP, E, D) Grilled 800g-1000g Rock Lobster, Fennel, Bearnaise Sauce	310
100% PLANT BASE STEAK 180G (SP, SB, VE) Grilled Eggplant, Capsicum, Asparagus and Portobello, Gaucha Sauce	175

DE LA PARRILLA/FROM THE GRILL

 SUSTAINABLE SALMON (S, SP)	250G	185
 SUSTAINABLE YELLOW FIN SEA BREAM FILLET (S, SP) Served with Grilled Asparagus and Baby Carrot		190
POLLITO ASADO/GRILLED BABY CHICKEN (SP)		190


CORTES ARGENTINOS/ARGENTINIAN GRASS FED BLACK ANGUS

All the Steaks Are Marinated with Asado's Chimichurri		
LOMO/TENDERLOIN STEAK (SP)	200G	240
	350G	395
	600G	675
ENTRECOTTE /STRIPLOIN (SP)	250G	245
BIFE DE CHORIZO/STRIPLOIN (SP)	400G	330
 OJO DE BIFE/RIB EYE (SP)	300G	330


CORTES ARGENTINOS/ARGENTINIAN GRAIN FED BRAFORD

All the Steaks Are Marinated with Asado's Chimichurri		
PICAÑA/RUMP CAP (SP)	250G	180
T-BONE (SP) Includes of 2 side dishes	900G	620
CORTES DE WAGYU AUSTRALIANO/AUSTRALIAN WAGYU MB7 CUTS		
WAGYU SIRLOIN (SP)	300G	410
VACIO DE WAGYU/WAGYU FLANK (SP) Includes 2 side dishes	900G	750
ENTRAÑA DE WAGYU/WAGYU INSIDE SKIRT (SP)	250G	180

PARA COMPARTIR/TO SHARE

BLACK ANGUS RIBEYE BONE IN (SP) Includes 2 side dishes	1000G	730
PARRILLA DE MAR (S, SP) Sustainable Salmon, Seabass, Sustainable Yellow Fin Sea Bream, Scallops, Prawns, Calamari		450
 PARRILLADA ARGENTINA (SP) Tenderloin, Ribeye, Striploin, Veal Sweetbread, Chorizo, Baby Chicken, Beef Short Ribs, Entraña, Lamb Chops, Cabrito		525

CABRITO A LA ESTACA/GRILLED BABY GOAT

 CABRITO (SP) Leg or Shoulder (Upon Availability)		280
WHOLE CABRITO (SP) Whole Slow Grilled Baby Goat, include 3 Side Dishes, Serves 6-8 Guests		999

GUARNICION/SIDE DISHES

AED 40

MASHED POTATO (D, E, V), CREAMY TRUFFLED MUSHROOMS (D, V), CORN ON THE COB (V, D), MIX SALAD (V, SP)
CREAMY MASCARPONE SPINACH (D, V), GRILLED ASPARAGUS (V, SP), TRUFFLED FRIES / CHUNKY FRIES (G, V)
ROASTED VEGETABLES (V), SWEET POTATO FRIES (G, V), RUCULA Y PARMESANO (D, V), BAKED POTATO (D, V)

 (Most of Micro Herbs and Vegetables are Cultivated and Home Grown in United Arab Emirates)

 ASADO SIGNATURE



ARGENTINE GRILL

COOKING TEMPERATURE GUIDE

BLEU	Very red & cold "rare"
RARE	Cool red center, some pink at the edge
MEDIUM RARE	Warm red center, otherwise pink
MEDIUM	Warm pink center, about 2/3 gray
MEDIUM-WELL	Mostly gray, still moist
WELL DONE	Gray throughout, usually not moist

Asado Restaurant is named after a technique for cooking cuts of meat, usually consisting of beef alongside various other meats, which are cooked on a Parrilla (grill) or open fire. Asado is quite popular in the Pampa region of South America and it is the traditional dish of Argentina. The rustic interiors blend seamlessly to transport guests into another world of Latin American culture with the Asador – the fire pit, in the middle of the restaurant as the proverbial heart of the outlet.

Argentina has the world’s highest consumption rate of beef at 68 kg a year per capita. Argentine beef production has played a major part in the Culture of Argentina, from the Asado to the history of the gauchos of the Pampas. Produced with the objective of responding to England’s food market expansion during Britain’s industrial revolution, the Hereford is known for its high yield of beef. It was first introduced to Argentina in 1858 and is characterized by its juice and flavor consistency. Just as the Argentina’s Shorthorn has evolved, so did the Argentine Hereford through crossbreeding with local breeds.

Bienvenido.

Wishing you a wonderful dining experience!

The Asado Family