

# ASADO

Asado focuses on the simplicity of Argentine cooking. We pay homage to Argentina's Spanish roots in our smaller plates while the larger meats are cooked over our traditional charcoal-fired parrilla and open fire pit.

We look forward to sharing our food, wine and memories of Spain and Argentina with you.



## **BOTTOMLESS LUNCH AT ASADO!**

Enjoy a selection of Asado's signature dishes paired with house wine, sangria and beer for a 2 hour lunch. Available every Saturday lunch for a maximum of 8 people.

\$90 per person



On Public holidays there will be a 15% surcharge on all food and beverage.

Card payments will incur a fee to cover the cost of the transaction

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## TAPAS ~ PINTXOS



### Empanadas:

- ~ Carne: Beef, mashed potato, Mapuche spice, preserved lemon 7 each
- ~ Humita: Corn, smoked cheese, caramelised onion 7 each

**Aceitunas de la casa:** House marinated Mount Zero olives 6

**Lengua:** Grilled beef tongue skewer, mojo picón 7 each

**Matrimonio:** Serrano ham, dark anchovy, eggplant puree & toast 6 each

**Pan con mantequilla:** Rosemary focaccia, roasted garlic & paprika butter 9 each

**Croqueta:** Jamón serrano & morcilla croquette 7 each

**Vieira:** Hervey Bay half shell scallop, Galician butter 9 each



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## RACIONES

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<b>Champiñones:</b> Confit oyster mushrooms, ajo blanco & spiced hazelnuts	17
<b>Crudo de atun:</b> Albacore tuna, almond tigers milk, charred corn, salted cucumber & coriander	23
<b>Tartar:</b> Beef tartare, pickled mushrooms, confit egg yolk, rye lavosh	22
<b>Provoleta:</b> Provolone cheese, fresh oregano, chilli & lemon	16
<b>Jamón Ibérico de Cebo:</b> Julian Martin paleta Ibérico ham & toast	40g 24



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## PARRILLA ~ CHARCOAL GRILL MÁS PEQUEÑOS ~ SMALL MEATS

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<b>Chorizo:</b> Spiced pork & paprika sausage	16
<b>Morcilla:</b> Spiced black sausage	16
<b>Pulpo en mojo verde:</b> Grilled Fremantle octopus, mojo verde	21
<b>Tira de asado:</b> O'Connor's (VIC) Argentinian style short rib	38

## MÁS GRANDE ~ LARGE MEATS

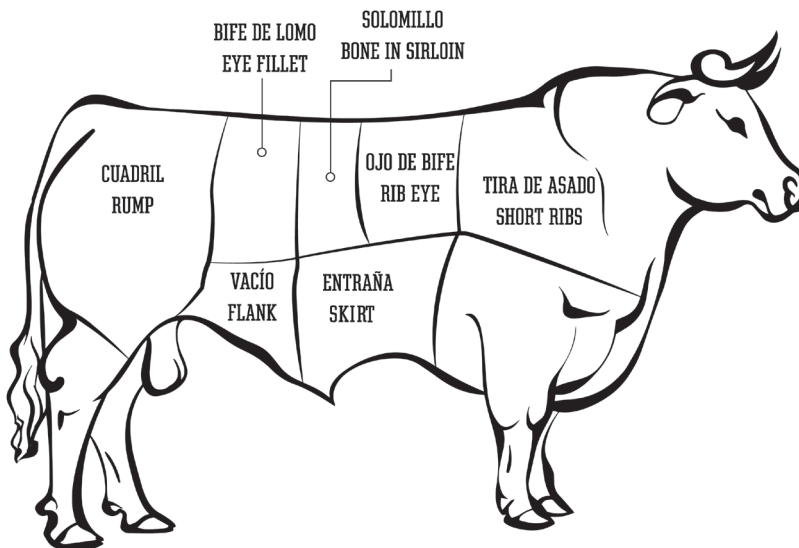
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<b>Pescado:</b> Chargrilled spiced Rockling	200g	38
<b>Pollo:</b> Free range half chicken with salsa brava, white wine and lemon		39
<b>Cochinillo:</b> Western Plains pork, slow-cooked over the fire pit	250g	42
<b>Cordero:</b> Pasture-fed lamb rump, coriander, chipotle	300g	42
<b>Entraña:</b> Black Opal wagyu (VIC) grain-fed inside skirt, MS6	250g	49
<b>Ojo de Bife:</b> O'Connor's (VIC) premium pasture-fed scotch fillet	350g	68
<b>Lomo:</b> O'Connor's (VIC) premium pasture-fed eye fillet	250g	65
<b>Bife Ancho:</b> O'Connor's (VIC) premium dry-aged pasture-fed rib eye	500g	90

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## ACOMPAÑAMIENTOS ~ SIDES

- Papas:** Fried chat potatoes, garlic & mustard dressing, fresh herbs 13
- Lechuga:** Cos lettuce, French radish, manchego, pickles & buttermilk dressing 13
- Brocolini a la parrilla:** Grilled brocolini, lemon oil & walnuts 14
- Calabaza:** Grilled pumpkin, smoked feta, salsa verde & pepitas 14



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## POSTRES ~ DESSERTS

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<b>Alfajor:</b> Argentine cookie filled with dulce de leche	5		
<i>Pairing: Miro Rojo</i>	<i>Reus, Spain</i>	60ml	9
<b>Panna cota con frutos rojos:</b> Buttermilk panna cotta, citrus granita, strawberries, honeycomb & elderflower	14		
<i>Pairing: 2016 Alta Alella Gafarro</i>	<i>Alella, Spain</i>	75mL	13
<b>Alfajor helado:</b> Dulce de leche parfait, shortbread crumb, chocolate fudge sauce	16		
<i>Pairing: Pentfolds 20 year old</i>	<i>Australia</i>	60mL	20
<i>Tawny Port</i>			
<b>Flan:</b> Dulce de leche crème caramel, salted peanut praline	15		
<i>Pairing: Cardenal Mendoza</i>	<i>Jerez, Spain</i>	30mL	22
<i>Gran Reserva Brandy</i>			
<b>Vigilante:</b> 12 month Chiaverano cheese, honey comb & lavender	12		

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## TAKE HOME

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<b>Alfajores</b>	Pack of 4 for 18
<b>Housemade Chimichurri</b>	12
<b>Housemade Dulce De Leche</b>	12
<b>Smoked Salt</b>	8
<b>Dry Chimichurri</b>	8
<b>Gift box of Three jars</b> Dry Chmimichurri, Smoked Salt & Dulce De Leche	25
<b>Asado Steak Knives by Tramontina</b>	20 each / 110 set of six
<b>Asado branded wine glasses</b>	10 each
<b>Asado branded leather coasters</b>	12 each
<b>Asado branded tea towels</b>	25 each
<b>San Telmo group apron</b>	40

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## Gift Vouchers

Printed vouchers are available or digital vouchers from our website

# ASADO

## GLOSARIO ~ GLOSSARY

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**Tapas/Pintxos** ~ A small bite, served individually.

**Raciones** ~ Raciones are ordered after having some tapas, great to share.

**Chimichurri** ~ Traditional Argentine sauce to accompany chargrilled meats.  
It's made primarily out of parsley, garlic, chilli and olive oil.

**Salsa criolla** ~ Traditional condiment made out of chopped raw tomato, capsicum, onion, dried oregano and olive oil.

**Yerba Mate** ~ Argentine tea, symbol of hospitality.

**Dulce de leche** ~ Homemade caramel made by cooking milk and sugar for a long period of time.

**Flan** ~ Crème caramel made with eggs and sugar.

**Pisco** ~ Unaged brandy made out of distilled grape juice originally from Peru.

**Mapuche spice** ~ Blend of spices such as cayenne pepper, smoked paprika, dried oregano, onion and garlic, originally from Chile.

**Mojo picón** ~ Red pepper sauce

## PRIVATE FUNCTIONS

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Our private dining space can accommodate groups of 8 ~ 44 people.  
Please contact our Reservations Coordinator on 9088 8600 or [info@asado.melbourne](mailto:info@asado.melbourne)