

ASADO

EL MATADOR SET MENU

95 P/P



Tapas ~ individual starters

Empanada de carne: Slow cooked beef, sundried tomatoes, cashews, dates, coriander

Boquerón: Yurrita white anchovy, cultured cream & tomato on garlic toast

Raciones ~ small share dishes

Ceviche de trucha: Ocean trout, celeriac tigers' milk, pickled kohlrabi, smoked Avruga caviar, puffed corn & coriander

Provoleta: Provolone cheese, jalapeño salsa, Malbec reduction, lemon

Chorizo: Spiced pork & paprika sausage

Parrilla ~ shared mains

Bife de chorizo: Pure Black barley fed Angus striploin, MS4

Acompañamientos ~ shared sides

Papas bravas: Hand cut potatoes, salsa brava, aioli, oregano

Lechuga: Mixed leaf salad, pickled fennel, crispy chickpeas, parsley, citrus dressing

Postre ~ shared desert

Flan: Dulce de leche crème caramel, salted peanut praline

Paired wines available
Designed to be shared for 2 or more people.