



# EL ASADOR

STEAKHOUSE  
RESTAURANT

## STARTERS

### Shrimps & surimi baby eels

Sautéed & surimi baby eels shrimps with chili pepper, creamy yucca mash and leek mousse

### Marinated atlantic salmon roll

Dill marinated salmon with sour cream and Tapenade olive paste on bread chips

### A hundred lettuces

Mixed salad greens with caesar dressing, crab, cherry tomatoes and parmesan cheese in truffle oil

### Pastrami and hummus

Red bean hummus with pastrami, cilantro, feta cheese, sesame crackers

### Carrot & ginger cream soup

Ginger infused vegetable cream soup with orange sponge

## MAIN DISHES

### Stone grill BBQ

(2 people)  
Selection of varied beef, chicken, lamb or pork cuts and 2 artisan sausages with rosemary baked potato, grilled corn on the cob, chimichurri and green pepper sauce

### Mixed meat kabobs

Flambéed in Mamajuana liquor, with mashed potatoes and its gravy on the side

### Top sirloin in coal oil

Top sirloin emincé with savory potato mash, roast onion and Catalan sauce

### Bufalo roast chicken

Spicy oven- roasted half chicken with baked potato in its juice and sprout salad

### Jamaican - style gilthead seabream

Jamaican jerk spiced gilthead seabream fillet with vegetable hash browns and its vegetable cream

## DESSERTS

### Brazilian chocolate pavê

Sponge with a coffee and chocolate infused custard crowned with cream

### Fruit salad

Fresh fruit salad with orange juice

### Romeo and Juliet

Mille- feuille with guava cream, fresh cheese and buttery crumbs

### Passion fruit mousse

Light passion fruit cream with French meringue and red fruit topping

### Copa Belencita

Egg custard, vanilla ice cream, whipped cream, almond sprinkles, caramel syrup and strawberries