



ASADO

MEDITERRANEAN BISTRO

MENU

STARTERS

MOROCCAN BEEF CIGARS ~ 7

CRISPY FILO PASTRY CIGARS STUFFED WITH SEASONED BEEF

LAMB WRAP PARCEL ~ 9

LAMB, ONION, THYME SAUCE AND POTATO, IN PASTRY WRAP

AUBERGINE CARPACCIO ~ 6

CHARGRILLED SLICED AUBERGINE IN TAHINI, TOMATO AND PESTO SAUCE, SPRINKLED WITH SEA SALT

BREAD: PITA/GARLIC PITA

ITALIAN MEAT FOCACCIA ~ 6

OVEN BAKED ITALIAN FOCACCIA BREAD WITH FRESH TOMATO SAUCE AND MEAT TOPPING

FALAFEL HUMMUS PLATE ~ 7

CHEF'S HUMMUS & TAHINI WITH FRESH CHICKPEAS, EXTRA VIRGIN OLIVE OIL AND FALAFEL BALLS

BREAD: PITA/GARLIC PITA

BEEF CARPACCIO ~ 9

RAW BEEF THINLY SLICED IN OLIVE OIL AND BALSAMIC SAUCE MARINADE, INFUSED WITH PISTACHIO AND TRUFFLE OIL

BREAD: SPECIALTY TOAST

MEDITERRANEAN FEAST FOR TWO ~ 11

COLOURFUL MIX OF 10 FRESH SALADS

BREAD: FOCACCIA

DUCK DELICACY ~ 10

GRILLED DUCK BREAST WITH SWEET SAUCE

TABBOULEH ~ 7

ZESTY MIDDLE EASTERN SALAD WITH COUSCOUS, TOMATOES, RED ONIONS, MINT AND POMEGRANATE

SOUP OF THE DAY ~ 6

PLEASE ASK FOR YOUR CHOICES



ADDITIONAL BREADS

FOCACCIA: PLAIN/WITH TRADITIONAL SAUCE ~ 4

PITA: ORIGINAL/GARLIC ~ 2

SIDES

HOUSE FRIES ~ 4

HOME-MADE HAND CUT FRENCH FRIES

ASADO'S SPECIAL CHICKEN RICE ~ 6

WOK-FRIED RICE WITH CAULIFLOWER, AUBERGINE AND FINE CUT CHICKEN STRIPS

SWEET POTATO FRIES ~ 5

HOME-MADE HAND CUT SWEET POTATO FRIES

GRILLED VEGETABLE MEDLEY ~ 5

COURGETTE, AUBERGINE, SWEET POTATO AND PUMPKIN, LIGHTLY SEASONED WITH OLIVE OIL, ROSEMARY AND THYME

ROSEMARY POTATO BAKES ~ 4

OVEN BAKED POTATOES TOPPED WITH ROSEMARY AND THYME

RATATOUILLE ~ 4

STEWED VEGETABLE DISH WITH TOMATOES, ONIONS, COURGETTE, AUBERGINE AND BELL PEPPERS

BROCCOLI & CAULIFLOWER FLORETS ~ 5

FRIED BROCCOLI AND CAULIFLOWER FLORETS WITH TAHINI AND THYME

VEGETABLE STIR FRY MIX ~ 4

CARROT, COURGETTE, PAPRIKA AND SPINACH IN SOY SAUCE

POTATO CROQUETTE ~ 5

CREAMY POTATOES ROLLED IN BATTER AND OVEN BAKED TO CRISPY PERFECTION

MENU

MAINS

ALL MAINS SERVED AS A SALAD OPTION (+4)

MEATS ARE GRILLED: RARE, MEDIUM RARE, MEDIUM, MEDIUM WELL OR WELL DONE

GLAZED GRILLED CHICKEN ~ 16

*TENDER CHICKEN BREAST WITH AN ORANGE VINEGAR GLAZE,
PREPARED ON THE GRILL*

MARbled RIB EYE ENTRECOTE 300GR/500GR ~ 24/29

*JUICY RIB STEAK, FRESH ONION, GRILLED GARLIC AND CHOICE
OF GRAVY (MUSHROOM, MUSTARD, PEPPER)*

RESERVE CUT T-BONE STEAK ~ 29

*T-BONE STEAK SERVED WITH FRIED ONIONS, GRILLED GARLIC
AND GRAVY*

BISTRO BURGER 300GR ~ 16

*BEEF BURGER ON BUN WITH LETTUCE, PICKLES AND TOMATO
TOPPINGS: PASTRAMI/FRIED EGG
SERVED WITH: HOUSE FRIES*

CHARGRILLED LAMB CHOPS ~ 27

*CHARGRILLED LAMB CHOPS WITH GRILLED POTATO, SWEET
POTATO, AUBERGINE, COURGETTE AND CHIMICHURRI SAUCE*

PIQUANT CHICKEN BROCHETTES ~ 16

*GRILLED CHICKEN THIGH SKEWERS WITH MIXED PEPPERS AND
PIQUANT DIPPING SAUCE*

LAMB BROCHETTES ~ 19

*GRILLED LAMB SKEWERS WITH CHERRY TOMATO AND
CHIMICHURRI DIPPING SAUCE*

MIXED GRILL PLATTER ~ 63, DOUBLE (SERVES 4) ~ 109

*CHICKEN SKEWERS | 300 GRAM ENTRECOTE STEAK | TWO LAMB
CHOPS | GRILLED CHICKEN BREAST | LARGE FRESH SALAD*

COOKED DUCK LEG ~ 29

*SUCCULENT DUCK LEG IN A SWEET SAUCE
SERVED WITH CROQUETTES*



ASADO

SAUTÉED AND THEN SLOW COOKED

BEEF ASADO ~ 24

TOP RIB ON BONE WITH BBQ SAUCE, POTATO, SLICED PEPPER, COURGETTE AND AUBERGINE

LAMB ASADO ~ 27

LAMB SHOULDER WITH BBQ SAUCE, MASHED POTATOES AND GREEN BEANS

LAMB TAJINE ~ 23

BRAISED LAMB SHOULDER IN A DISH WITH POTATO, SWEET POTATO, PUMPKIN AND COURGETTE

CHICKEN TAJINE ~ 19

SLOW COOKED CHICKEN DISH WITH CHICKEN THIGH, LEMON, OLIVES AND ONION

FISH

PREPARED ON THE GRILL AND SERVED WITH TARTAR DIPPING SAUCE

ZESTY SOLE ~ 23

*WHOLE GRILLED SOLE WITH LEMON AND OLIVE OIL
WHOLE FISH OR FILLET, SERVED WITH STIR FRY VEGETABLES*

SALMON FILLET ~ 19

*SALMON FILLET SLICE , GRILLED TO PERFECTION
SERVED ON A BED OF STEAMED VEGETABLES*

SEA BASS ON THE GRILL ~ 17

*FRESHLY GRILLED SEA BASS WITH OLIVE OIL DRIZZLE
SERVED WITH A RATATOUILLE SIDE
WHOLE FISH OR FILLET*

MENU

DESSERTS

HOT CHOCOLATE SOUFFLÉ ~ 9

HOT CHOCOLATE CAKE WITH MOLTEN CHOCOLATE LAVA INSIDE, SERVED WITH A SCOOP OF VANILLA ICE CREAM AND FRESH FRUIT

CASSATA SORBET ~ 9

CHEF'S ITALIAN SORBET IN COCONUT, MANGO AND STRAWBERRY, SERVED WITH FRESH FRUIT

HALVA ICE CREAM ~ 9

HALVA ICE CREAM DRIZZLED WITH DATE HONEY AND SERVED WITH FRESH FRUIT

APPLE TART ~ 9

BAKED APPLE TART SERVED WITH A SCOOP OF VANILLA ICE CREAM, FRESH STRAWBERRIES AND MINT

SORBET 3 FLAVOURS ~ 9

THREE SCOOPS, EACH SERVED WITH ITS CORRESPONDING FRUIT

CHOCOLATE PARFAIT ~ 9

LAYERS OF DARK CHOCOLATE MOUSSE, TOPPED WITH CREAM AND DARK CHOCOLATE SHAVINGS

TORCHED CRÈME BRÛLÉE ~ 9

CREME BRULEE SERVED WITH FRESH FRUIT

STRAWBERRY CREAM DESSERT ~ 9

STRAWBERRY MOUSSE TOPPED WITH FRESH STRAWBERRIES



DRINKS

COFFEE (ALMOND OR SOYA MILK)

ESPRESSO/DOUBLE ~ 2/3
MACCHIATO/DOUBLE ~ 2/3
LATTE ~ 3
CAPPUCCINO ~ 3
AMERICANO ~ 3
TURKISH COFFEE ~ 2

HERBAL TEA ~ 2

SELECTION OF HERBAL TEAS

STILL WATER SML/LRG ~ 2/4

SOFT DRINKS ~ 2

COKE
COKE ZERO
FANTA ORANGE
SODA
TONIC WATER
SLIMLINE TONIC
GINGER BEER
LEMONADE
APPLE JUICE
ORANGE JUICE
BUMBLEBERRY

FRESHLY SQUEEZED JUICES ~ 3

ORANGE
LEMON MINT
GRAPEFRUIT

MENU

WINES & SPIRITS

RED WINES

	GLASS	BOTTLE
HOUSE WINE	6	-
DALTON ESTATE PETIT SYRAH, ISRAEL	13	32
PSAGOT SINAI, ISRAEL	14	35
THE CAVE, ISRAEL	33	81
ALEXANDER SANDRO, ISRAEL	19	46
TABOR LIMITED EDITION, ISRAEL	25	62
OR HAGANUZ FRENCH BLEND, ISRAEL	29	71
RAMON CORDOVA RIOJA, SPAIN	10	25
CAPCANES PERAJ PETITA, SPAIN	11	27
BARON ROTHSCHILD HAUT MEDOC, FRANCE	18	44
CHATEAU PARSAC ST EMILLION, FRANCE	17	42
CHATEAU LE CROCK, FRANCE	37	93
SEGALS UNFILTERED CABERNET SAUVIGNON ISRAEL	35	89

WHITE WINES

CHABLIS LES MARRONNIERS, FRANCE	20	50
1848 GENERATION WHITE, ISRAEL	14	33
DALTON ESTATE SAUVIGNON BLANC, ISRAEL	13	31
PSAGOT CHARDONNAY, ISRAEL	18	44

ROSE WINES

GOOSE BAY BLANC DE PINOT, NEW ZEALAND	15	36
BARTENURA MOSCATO ROSE, ITALY	11	26
CARMEL SELECTED ROSE, ISRAEL	10	24
BARKAN SHIRAZ ROSE, ISRAEL	10	24

SPARKLING WINES/CHAMPAGNE

BARTENURA PROSECCO, ITALY	-	27
DRAPPIER NATURE ZD, FRANCE	-	73



SPIRITS *SERVED BY THE GLASS ~ 6*

LOUIS ROYER VSOP, *COGNAC*

GLENFIDDICH IPA, *WHISKY*

TOMINTOUL 16 YO, *WHISKY*

BOONDOCKS 11 YO, *WHISKY*

TANQUERAY NO10, *GIN*

HENDRICKS, *GIN*

BOMBAY SAPPHIRE, *GIN*

GORDON'S, *GIN*

PATRON SILVER, *TEQUILA*

JOSE CUERVO BLANCO, *TEQUILA*

JOSE CUERVO ANEJO, *TEQUILA*

BACARDI BLANCO, *RUM*

BACARDI ORO, *RUM*

BAILEY'S, *LIQUEUR*

TIA MARIA, *LIQUEUR*

ASK FOR SPECIAL WHISKY

BEER ~ 4

GOLDSTAR UNFILTERED

BIRRA MORETTI

ESTRELLA BARCELONA

MENU

WINES & SPIRITS

COCKTAILS ~ 7

NEGRONI

CAMPARI, GIN AND MARTINI ROSSO

MARGARITA

COINTREAU OR GRAN MARINER, TEQUILA AND FRESH LIME JUICE

GINGER COSMOPOLITAN

COINTREAU, GREY GOOSE VODKA, CRUSHED GINGER, HOME-MADE GINGER SYRUP AND MANGO JUICE

SANGRIA

RED WINE, RUM, ORANGES, PEARS & APPLES, ORANGE JUICE, BROWN SUGAR AND RIOJA

APPLETINI

VODKA, APPLE JUICE, FRESH LEMON JUICE AND HONEY

MOSCOW MULE

VODKA, GINGER BEER, MINT, LEMON & LIME

CAPIROVSKA

VODKA, LIME AND BROWN SUGAR

WHITE RUSSIAN

VODKA, COFFEE AND SINGLE CREAM

SEABREEZE

VODKA, CRANBERRY JUICE, GRAPEFRUIT JUICE AND LIME

MOJITO

BACARDI, BROWN SUGAR, LIME, SUGAR SYRUP AND SODA



SNOW WHITE COSMO

VODKA, APPLE JUICE, LIME JUICE

PENICILIN

GIN, HONEY SYRUP, LEMON JUICE, GINGER SYRUP

PENICILLIN

MALIBU COCONUT RUM, PINEAPPLE JUICE, VANILLA SYRUP

PINA COLADA

RUM, PINEAPPLE JUICE AND COCONUT CREAM

NON-ALCOHOLIC COCKTAILS ~ 6

DAISY

PASSION FRUIT SYRUP, PINEAPPLE JUICE, APPLE JUICE, VANILLA SYRUP

PASSION MULE

PASSION SYRUP, HONEY SYRUP, LIME JUICE, GINGER BEER, CUCUMBER

ROSEMARY BLUEBERRY SMASH

ROSEMARY, BLUEBERRIES, HONEY SYRUP, LEMON JUICE, SODA

BLUEBERRY MOJITO

MINT LEAVES, BLUEBERRIES, LIME JUICE, SUGAR SYRUP, LEMONADE



ASADO

MEDITERRANEAN BISTRO