

ASADO NIGHTS

BY CHEF RODRIGO

Join me on a journey to the heart of Argentina, where our roots run deep and a cherished dish binds us.
I invite you to discover the tale of the Asado, a symbol of unity that defines our very essence.

- Rodrigo Llanes

ON THE TABLE – À LA CARTE

Bocadito

Empanadas Fried or Baked in Clay Oven

Empanada de Entraña (G, D, E,) AED 38

Empanada de Humita (G, D, E) AED 35

Empanadas de Bondiola (P, G, D, E) AED 38

Picaña Wagyu Tartar (G, F) AED 125

Oscietra caviar, dried chimichurri, chicharron-lavash

Provoleta (G, D) AED 45

Crispy provoleta cheese, caramelized fig, torta frita

Chorizo Argentino (P, G) AED 55

Grilled chorizo de matanza, crispy felipe

Sweetbread (D) AED 85

Wild flower honey, Amalfi lemon glaze

Grilled Octopus (D, F) AED 85

Citric chimichurri, smoked piquillo pepper,
roasted celeriac puree, citrus segments

Potato Rosti (D, F) AED 75

ASADO smoked Atlantic salmon, dill, lime cream cheese,
Amalfi lemon cheek

Confit Piquillo Peppers (V) AED 42

Extra virgin olive oil, garlic, smoked cayenne

Grilled Mushrooms (N) AED 55

Mix of forest mushrooms, confit mushroom jam, pine nuts

D - CONTAINS DAIRY G - CONTAINS GLUTEN N - CONTAINS NUTS

SF - CONTAINS SEAFOOD E - CONTAINS EGG V - VEGETARIAN P - PORK

ALL PRICES ARE IN UAE DIRHAMS AND INCLUSIVE OF 7% MUNICIPALITY FEES, 10% SERVICE CHARGE AND VALUE ADDED TAX

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ON THE TABLE – À LA CARTE

Ensalada

Charcoal Roasted Beetroot Salad (D, N) AED 65

Ash Goat cheese, Kalamata olives, crispy capers, raspberry vinegar, roasted pine nuts

Heirloom Tomato Salad (V) AED 68

Avocado, burnt sweet corn, grilled and caramelized endives, baby gem lettuce, apple cider

Desposte

Chef's hand selected cuts expertly grilled on our Omakase Asado

Wagyu Tenderloin (250g) AED 350

Wagyu Ribeye (250g) AED 300

Wagyu Skirt (250g) AED 200

Wagyu Picaña (250g) AED 250

Wagyu Tomahawk (1.2kg) AED 1350

Argentina Burger (G, D, E) AED 115

Wagyu entraña, baby gem salad hearts, provoletta cheese, tomato de la huerta, chimichurri-mayonnaise

Cordero Merino Patagonico AED 165

Hand prepped lamb rack cooked over burning coals

Vegan

Asado Roasted Vegan Locro (V) AED 95

Sugar pumpkin, sweet corn, potato, sweet potato, white beans, chickpeas

Pork

"Iberico" Pluma (250g) (P) AED 155

Pescado

Atlantic Salmon (F) AED 135

Yellow Fin Tuna (F) AED 145

Whole Seabass and Refrito Vasco (F) AED 240

Antojos

Humita (V) AED 38

Sweet corn, white onions, yellow bell pepper

Chimichurri Potato (V) AED 35

Andean potato, cooked in our clay oven

Vegetables Cooked in our Clay Oven (D, V) AED 38

Rainbow baby carrot, shallot, cherry tomato, Roscoff onion, sweet corn, asparagus

Dulce

Roasted Pineapple (D) AED 48

Crema de mascapone, blood orange granite

Volcan De Dulce De Leche Estilo

Colonial (G, D, N, E) AED 55

Madagascan vanilla ice cream, burned banana & roasted walnuts sauce

Panqueque (G, D, E) AED 45

Dulce de leche, Madagascan vanilla ice-cream

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