TAPAS

Pan de Cristal with Tomato A 7
Crispy bread, grated tomato, olive oil

Gildas XXL D 11
Anchovy, olive & guindilla pepper skewer

Cantabrian Anchovies in Olive Oil D 12
Hand-filleted

Roasted Piquillo Peppers 8
Sweet peppers from Navarra

Pata Negra Jamón, 24 months 14
Hand-carved Ibérico ham

Wagyu Cecina 28
Cured Wagyu beef

Spanish Green Olives 8

COLD STARTERS

Pink Tomatoes with Onion 15
Ripe tomatoes, red onion, olive oil

Cauliflower Salad with Goat Cheese G 15
Cauliflower, goat cheese, olive oil

Green Salad with Parmesan G 12
Mixed leaves, Parmesan, light dressing

Burrata with Roasted Pepper G 18
Creamy burrata, roasted sweet pepper

Dry-Aged Ribeye Carpaccio 21
Thinly sliced, olive oil, sea salt

Tuna Tartare D 24
Chopped tuna, light dressing

Tableside Beef Tartare A 24
Prepared at your table, cornichons, toasted bread

HOT STARTERS

Grilled Carabinero Prawns B 21
Whole prawns, chimichurri

Fried Artichokes with Eggs & Pata Negra Jamón C 19
Crispy artichokes, fried eggs, Ibérico ham

Padrón Peppers with Smoked Maldon Salt 14
Blistered, smoked flaky salt

DRY-AGED BEEF

Chuletón, Galician Blonde 89
Bone-in beef rib, grilled

Entrecôte *(lomo bajo, Galician Blonde) 30 dias* 95
Marbled beef, grilled

Tomahawk Steak 98
Long-bone ribeye, grilled

Bone-In Ribeye, (lomo alto con hueso, Galicia) 98
Juicy, full-flavoured

Filet Mignon (solomillo) 95
Centre-cut tenderloin, the most tender steak

MEAT

Grilled Lamb Chops 36
Chargrilled, served pink

Oxtail Braised in Malbec 32
Slow-braised, rich sauce

FISH & SEAFOOD

Whole Grilled Sea Bass D 34
Whole fish over fire, lemon

Galician-Style Octopus R 28
Potato, smoked paprika, olive oil

SIDES & SAUCES

Confit Potatoes 11
Slow-cooked until tender, fried until crisp

Grilled Broccolini 10
Lightly charred

Green Salad 8
Mixed leaves, light dressing

Chimichurri 4
Parsley, garlic, vinegar, olive oil

Truffle Aioli 4
Creamy, truffle-scented

House-Made Ketchup 4
Roasted tomato

DESSERTS

Basque Cheesecake A,C,G 10
Burnt top, creamy centre

Chocolate Fondant A,C,G, 10
Molten centre

INIGO ASADOR
BASQUE STEAKHOUSE

A	*Cereals containing gluten*
B	*Crustaceans*
C	*Eggs*
D	*Fish*
E	*Peanuts*
F	*Soybeans*
G	*Milk, including lactose*
H	*Nuts*
L	*Celery*
M	*Mustard*
N	*Sesame seeds*
O	*Sulphites*
P	*Lupin*
R	*Molluscs*