

ASADO

EST. 2018

A concept inspired by Francis Mallmann, Latin American celebrity chef and master Asador. Asado is all about cooking with fire. It simply takes BBQ to a whole new level. Now well established in our fifth year, we cater for all sorts of special occasions.

STARTERS

Halloumi Cubano, Chimi Churri, smoked yoghurt

Briju Chorizo with provolone, charred onion salsa

MAINS

Spatchcock spring chicken, 24hour marinade,
spiced honey glaze

Crispy rice, lime, fresh coriander

DESSERTS

All of our desserts are cooked on open fire.
Please select one of the following for the entire group.

Chocolate fudge brownie, vanilla ice cream

or

Skillet cookie, Dulce de Leche ice cream

or

Pancakes, local honey, caramelized seasonal fruit

or

Apple crumble, rosemary ice cream