

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

Grilled fish saj, Lime crema, grilled mango and onion salsa
Marinated lamb tenderloin, dry rubbed cabbage, smoked almonds, mint

MAINS

Glazed pork belly
Plancha potatoes, fermented chili aioli, chives

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
Apple crumble, rosemary ice cream