

El Asador

El Asador
STEAKHOUSE & BAR

Monday–Friday

LUNCH: 12pm–3pm

DINNER: 5pm–11pm

Saturday 12pm–11pm

Sunday 12pm–10.30pm

**PLEASE LET STAFF KNOW
IF YOU ARE COELIAC!**

**Dishes in this menu are
considered free from gluten-
containing ingredients.**

**Please be aware that while
we take precautions, we
cannot guarantee a gluten-
free environment due to the
presence of gluten-containing
ingredients in our kitchen.**

**Unfortunately, we do not
stock gluten free bread
substitutes at this time.**

as gluten free

**559-565 Bradford Road,
Birkenshaw BD11 2AQ**

Email: info@elasadorsteakhouse.co.uk

Telephone: +44 (0) 1274 05 05 22

Find us on socials @elasador.uk

Aperitivo

APPETISERS

Antipasti

SERVES ONE **8.95**

TO SHARE **15.95**

Selection of cured meats, olives & parmesan.

Aceitunas Mixtas^v **4.5**

Marinated mixed olives.

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Entrantes

STARTERS

Escalope **10.95**

Pan-seared scallops with crispy pancetta, chilli lime butter & pea purée.

Gambas Pil Pil **10.95**

King prawns cooked in white wine with chilli, garlic, paprika & parsley.

Chuletas de Cordero **10.95**

Grilled lamb chops, marinated in homemade spice. Served with mixed salad.

Mejillones Picante **9.95**

Black mussels cooked in white wine, tomato & garlic sauce.

Prosciutto con Papa **8.95**

Prosciutto ham served with crispy potato rosti topped with balsamic reduction & parmesan.

Ensalada de Queso de Cabra y Tomate^v **8.95**

Baked goat cheese & tomato salad, served with caramelised onion & balsamic reduction.

Ensalada

SALAD

Ensalada Cesar ^v 8.95

Romaine lettuce, parmesan cheese, homemade Caesar dressing.

Add chicken £3 extra.

Cuscús de Tomate ^v 9.95

Roasted cherry tomatoes, spiced roasted chickpeas, feta cheese, thyme, lemon & cucumber with a homemade honey vinaigrette.

Salmón Ahumado 10.95

Smoked salmon with mixed leaves, roasted bell peppers, avocado, cucumber, red onion, parsley & lemon.

Lado Platos

SIDES & EXTRAS

Mixed House Salad ^v 4.95

Skin-on Fries ^v 3.95

Potato Wedges ^v 3.95

Sweet Potato Fries ^v 4.95

Mashed Potato ^v 4.95

Creamy Mushrooms ^v 6.95

Cooked in a creamy garlic & chilli sauce.

Fried Halloumi ^v 8.95

Deep-fried halloumi cheese. Served with a homemade spicy barbecue sauce.

Grilled Chorizo 6.95

Chicken Wings 6.95

Chicken Skewers 8.95

Asador de Carne

STEAK & GRILLS

All our steaks are 32-day, dry-aged & served with hand-cur chips, roasted peppers & chimichurri:

Sirloin

6oz **20.95**
10oz **30.95**

Rump

10oz **25.95**

Fillet

8oz **32.95**

Rib-Eye

10oz **30.95**

T-Bone

20oz **45.95**

Tomahawk

1.1kg/39oz **75.95**

Plato de El Asador **34.95**

Grilled mixed meat platter with 6oz sirloin steak, lamb chops, chicken wings, chicken skewers & chorizo.

Chuletas de Cordero y Pollo **22.95**

Marinated & grilled lamb chops, chicken wings & chicken breast.

Salsa

STEAK SAUCES ^v **3.95**

Salsa de Pimienta en Grano

Green peppercorns in a creamy sauce.

Salsa de Queso Azul

Blue cheese & parsley in a creamy sauce.

Salsa Tomate

A traditional spicy sauce with parsley, garlic, olive oil, paprika & chilli flakes.

Salsa Diane

Creamy mushroom & brandy sauce.

Plato Principal

MAINS

Pancetta de Cerdo **25.95**

Roasted pork belly cooked with aroma spices served with creamy mashed potatoes & gravy.

Lubina **28.95**

Pan-seared sea bass with creamy dill sauce, mixed fish, king prawns & mussels. Served with sautéed mixed vegetables.

Salmón **28.95**

Pan-seared salmon with creamy tomato sauce, mixed white fish, king prawns & mussels. Served with sautéed mixed vegetables.

Risotto

Creamy risotto, served with slice of garlic bread:

MARE **28.95**

Mixed fish, king prawns & mussels, topped with Manchego cheese.

CARNE **26.95**

Beef & tomato sauce.

VERDE ^v **23.95**

Mixed vegetables & tomato sauce.

Postre

DESSERT

Helado de Vainilla ^v **4.95**

Madagascar vanilla ice cream, served with strawberry or chocolate sauce.