Asado South American Steakhouse

Asado • (V) VEGETARIAN, (D) DAIRY, (N) NUTS, (S) SEAFOOD, (SF) SHELL FISH, SIGNATURE DISHES - RECOMMENDED BY CHEFWE WELCOME ENQUIRIES FROM CUSTOMERS WHO WISH TO KNOW WHETHER ANY DISHES CONTAIN PARTICULAR INGREDIENTS. PLEASE INFORM US OF ANY ALLERGY OR SPECIAL DIETARY REQUIREMENTS THAT WE SHOULD BE MADE AWARE OF WHEN PREPARING YOUR MENU REQUESTS.

CEVICHE ENSALADAS FRIAS ENTRADAS SOPAS CARRERA DE MANOS GRANDES PARRILLA GUARNICIONES TOPPINGS CHURRASCO POSTRES

CEVICHE

CEVICHE DE OCTOPUS [S] — OMR 7.000
CHERRY TOMATO, ROASTED YELLOW PEPPER TIGER MILK, ZESTY LIME MELON SPAGHETTI

TUNA CEVICHE [S] — OMR 6.000
CHARRED PINEAPPLE, CHILI CORIANDER DRESSING, TOASTED SESAME

SALMON CEVICHE [S] — OMR 6.500
JALAPENO DRESSING, RED ONION, AVOCADO, SPRING ONION

ENSALADAS FRIAS

ENSALADA DE PALTA Y CAMARONES [S] — OMR 6.000
MIXED LETTUCE, AVOCADO, CHERRY TOMATOES, GRILLED SHRIMPS BEETROOT & HEIRLOOM TOMATOES AVOCADO PUREE, PISTACHIO VINAIGRETTE, SHAVED FENNEL, FETA CHEESE ACHURAS

BEEF CHORIZO SAUSAGE [D] — OMR 10.500

MOLLEJAS [D] — OMR 8.500
SEARED SWEETBREADS, LEMON, MASH POTATOES, ROASTED RED ONIONS

ENTRADAS

CLASSIC STYLE PROVOLETA [D] [V] — OMR 8.000
CLASSIC MELTED PROVOLONE CHEESE, OREGANO, CHILI FLAKES, ROASTED PEPPER PUREE

PAN SEARED SCALLOPS [S] — OMR 9.000
SAFFRON CAULIFLOWER PUREE, GREEN PEAS, SHIMEJI MUSHROOM, CRISPY TURKEY BACON, VEAL JUICE

SMOKED BBQ PULPO [S] — OMR 9.500
CORIANDER VELVET PUREE, BABY POTATOES, GRILLED ONION, SQUID INK

SOPAS

SOPA DE TOMATES Y ALBAHACA [V] — OMR 5.000
TOMATO & BASIL SOUP

CHUPE DE CAMARONES [S] [D] — OMR 7.500
SHRIMP, CORNS, 64 DEGREE POACHED EGG, PEAS

CARRERA DE MANOS

RIBS ARE BACK — OMR 15.000
BRAISED SHORT RIBS, PARSNIP PUREE, MUSHROOMS, CRUMBS COATED CARROTS, CORIANDER SAUCE

SIGNATURE BEEF CHEEKS — OMR 16.000
CORN PUREE, CONFIT SWEET POTATO, PUY LENTIL STEW

PAN SEARED HALIBUT MOQUECA — OMR 14.000
PALM HEART, BABY VEGETABLES, CREAMY COCONUT SAUCE

STUFFED CHICKEN BREAST — OMR 12.500
CARROT – GINGER PUREE, QUINOA, RED VINEGAR CARAMEL SAUCE

MILANESE DE BERENJENA [V] [D] — OMR 10.500
DEEP FRIED BREADED EGGPLANT, TOMATO SAUCE, MOZZARELLA CHEESE

GRANDES

GRANDES CHARCOAL BURGER (D) — OMR 16.500
BRAISED BEEF CHEEKS, RIB EYE, MUSTARD JALAPENO PATTY, PINEAPPLE & TOMATO SALSA RUSTIC POTATO FRIED COOKED CHIPS

PARRILLA

LOMO FILLET — OMR 18.000
LEAN AND TENDER WITH A DELICATE FLAVOR 200 GM

CHORIZO — OMR 20.000
TENDER SIRLOIN YET SUCCULENT WITH A STRIP OF JUICY CRACKLING 300 GM

ANCHO — OMR 22.000
DELICATELY MARBLED RIBEYE 300 GM

BIFE DE CHORIZO — OMR 23.000
CON HUESO TENDER SIRLOIN WITH BONE 350 GM

CUADRIL — OMR 20.000
THE LEANEST CUT WITH A PURE, DISTINCTIVE FLAVOR RUMP 225 GM

COSTILLA'S DE COREDERO — OMR 20.000
TENDER LAMB RACK

CUATRO LANGOSTINOS [S] — OMR 21.000
A LA PARRILLA GRILLED KING PRAWNS 4 PIECES [S]

BIFE DE COSTILLA — OMR 26.000
CON LOMO T BONE STEAK 500 GM

GUARNICIONES

PAPAS A LA CREMA [V] [D] — OMR 2.500
CREAMED MASH POTATOES

HONGOS SALTEADOS [V] [D] — OMR 2.500
SAUTÉED WILD MUSHROOMS

LEGUMBRES SALTEADAS [V] [D] — OMR 2.500
SAUTÉED BUTTER VEGETABLES

GARLIC FRIES [V] [D] — OMR 2.500
PARSLEY TOSSED FRENCH FRIES WITH GARLIC OIL

TOPPINGS

FRIED EGG — OMR 1.000

TRUFFLE & BLACK PEPPER — OMR 1.000

BUTTER [D] — OMR 1.000

MELTED PROVOLONE — OMR 1.000

CHEESE [D] — OMR 1.000

CHURRASCO

PARRILLADA DE MARESTILO PATAGONICO (S) — OMR 38.000
SEABASS, SALMON, SQUID, SCALLOPS SAUSAGE, OCTOPUS

PARRILLADA ARGENTINA — OMR 35.000
CHICKEN, BEEF RIBEYE, SIRLOIN, CHORIZO SAUSAGE, LAMB CHOPS

POSTRES

AFFOGATO [D] [N] — OMR 4.000
ESPRESSO, DULCE DE LECHE, CHURROS, VANILLA ICE CREAM, SHORT BREAD CRUMBLE, HAZELNUTS

COCONUT TRES LECHE [D] — OMR 4.000
COCONUT FLOURLESS CAKE, PEACH PUREE

MANGO CHEESECAKE [D] — OMR 4.000
TOASTED MARSHMALLOW, WILD BERRIES, MANGO CARAMELIZED PURE

ARTISAN INTERNATIONAL — OMR 6.000
CHEESE BOARD CRACKERS, CHUTNEY, GRAPES

EXOTIC FRESH FRUIT PLATTER (D) — OMR 4.000
SEASONAL AVAILABILITY FRESH FRUITS

ICE CREAMS & SORBETS — OMR 2.500
FLAVOR OF THE DAY