

# A LA CARTE MENU

## Traditional Argentine Cuisine



Asador er et argentinsk steakhouse i København, der tilbereder steaks af den bedste kvalitet efter stolte, argentinske traditioner på grill. Hos os får du altid en veltilberedt steak serveret med lækker garniture efter eget valg.

### **Sammensæt selv din menu**

Hos Asador har du stor selvbestemmelse i forhold til, hvad der kommer på din tallerken. Alle vores steaks er af høj kvalitet, og du får lov til selv at vælge steak, størrelse på steaken samt tykkelse og sætte den sammen med lige netop den garniture, du foretrækker.

Vores menukort byder blandt andet på ribeye, tenderloin, lam og kylling, der kan sættes sammen med eksempelvis røgede kartofler med bacon, kartoffelmos, bagte rodfrugter med gedeost eller flere friske grønne salater. Til vores menuer kan du nyde både et udvalg af lækre argentinske vine, samt øl, aperitifs, spiritus og vand. Kort sagt er det fuldstændig op til dig, hvordan dit måltid og dine drikkevarer skal sættes sammen.

### **God mad i hyggelige omgivelser**

Hos Asador er madoplevelsens kvalitet i fokus. For os gælder det både om, at maden skal være velsmagende og veltilberedt, men det handler også om, at vi kan tilbyde vores gæster at nyde den i hyggelige og imødekommende rammer.

I vores restaurant på det hyggelige, gamle Christianshavn har vi derfor gjort meget ud af, at du skal føle dig velkommen. Indretningen er rustik, belysningen og musikken afdæmpet, så fokus er på maden og oplevelsen med at nyde denne. Dermed er vi et af byens mest hyggelige steakhouses, der giver dig plads til at nyde den autentiske, argentinske kogekunst i behagelige omgivelser.

Asador is an Argentine steakhouse in Copenhagen, which prepares steaks of the best quality according to proud Argentine traditions on grilling. With us you always get a delicious steak served with a tasty garnish of your choice.

### **Put together your own menu**

At Asador, you have a great deal of choice as to what comes on your plate. All of our steaks are of high quality, you can choose your own steak, size of steak as well as thickness and combine it with just the garnish you prefer.

Our menu offers, among other things, ribeye, tenderloin, lamb and chicken, which can be combined with, for example, smoked potatoes with bacon, mashed potatoes, baked root vegetables with goat cheese or several fresh green salads. For our menus you can enjoy both a selection of delicious Argentine wines, as well as beer, aperitifs, spirits and water. In short, it is completely up to you how to put together your meal and drinks.

### **Good food in cozy surroundings**

At Asador, the quality of the food experience is the focus. For us, the food must be both tasty and well-prepared, but it is also about offering our guests the opportunity to enjoy it in a cozy and welcoming environment.

Asador is in the charming old neighbourhood of Christianshavn. The decor is rustic, the lighting and the music subdued, so the focus is on the food and the experience of enjoying it. As a result, we are one of the city's most pleasant steakhouses, giving you space to enjoy the authentic Argentinian cuisine in comfortable surroundings.

[info@asador.dk](mailto:info@asador.dk) • (+45) 32 54 54 08

Overgaden Neden Vandet 17, 1414 København K

# SET MENUS

## GAUCHO

### TARTAR

Beef Tartar served with chips

### CHURRASCO (200gr.)

Black Angus Ribeye

### TARTA DE LIMA Y COCO

Lime & Coconut Pie

**395,- kr**

with Wine Pairing *645,- kr*

## LA BOCA

### 2 EMPANADAS

Homemade Filled Pastries

### PARRILLADA ARGENTINA

A Selection of Meat Cuts

### CRÈME BRÛLÉE

with Dulce de Leche

**475,- kr**

with Wine Pairing *725,- kr*

## TANGO

### PROVOLETA ASADA

Pan fried provolone cheese

### 1 EMPANADA

Homemade Filled Pastry

### LOMO (ca. 200gr.)

Beef Tenderloin

### PROFITEROL

with Chocolate Sauce

**495,- kr**

with Wine Pairing *790,- kr*



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# Our Menu

Fokuseret på kødet bevæger det argentinske køkken sig rundt om et udvalg af skønne retter, der fungerer som garniture til det valgte stykke kød. Netop valgfriheden er vigtig i forhold til Asadors restaurant og koncept, hvor vi giver vores gæster mulighed for selv at sammensætte kød og garniture efter egne ønsker. Som gæst hos os vælger du således, hvilken type steak eller kød, du ønsker og sammensætter herefter selv med den garniture, du synes passer bedst til .

A Cuisine mainly focused on meat cuts, Argentine food moves around a selection of simple but delicious dishes that serve as a garnish for the chosen piece of meat. Exactly the freedom of choice is important in relation to Asador's restaurant and concept, where we allow our guests to put together meat and garnishes according to their wishes.



## STARTERS

### EMPANADAS (Pirogger)

- Beef, egg, olives & red pepper
- Chicken with tomato & onions
- Provolone and mushroom

each 45,- kr

### CEVICHE

Raw marinated salmon with  
"Leche de Tigre"

125,- kr

### PROVOLETA ASADA

Pan fried provolone cheese

115,- kr

### CHORIZO

Grilled Argentine Sausage

45,- kr

### TARTAR

Beef tartar with homemade fries,  
chives and mustard mayo.

105,- kr

### MOLLEJAS A LA PARILLA

Grilled Sweetbreads

110,- kr



## MAINS

### CHURRASCO / Ribeye

250 gr. 199,- kr

400 gr. 345,- kr

600 gr. 475,- kr

### PARRILLADA ARGENTINA

Argentina's national dish:  
Tenderloin, rib-eye, homemade  
chorizo and sweetbreads

325,- kr

### CORDERO PATAGONICO

Slow cooked and grilled lamb  
with eggplant purée and grilled  
cabbage

275,- kr

### LOMO / Beef Tenderloin

180 gr. 249,- kr

350 gr. 349,- kr

### POLLO

Grilled Chicken

195,- kr

### MENU INFANTIL (children max. 14yrs)

Steak or chicken (120g) with french  
fries, salad & ice cream

165,- kr

### LOMO EN CAÑA / Chateaubriand

(2 pers)

600 gr. 599,- kr

extra person. 295,- kr

### SALMON A LA PARILLA

Grilled Salmon

195,- kr

## SIDES & SAUCES

### ENSALADA ANDES

Green salad with celery, pear, nuts, pickled celeriac, goat cheese and mustard vinaigrette  
*85,- kr*

### PURE DE PAPAS

Mashed potato with parmesan cheese  
*45,- kr*

### VERDURAS A LA PARRILLA

Grilled vegetables  
*45,- kr*

### AIOLI

*25,- kr*

### ENSALADA ARGENTINA

Green salad with lettuce, tomatoes, carrots & onions in a mustard-citrus vinaigrette  
*60,- kr*

### PAPAS AHUMADAS

Smoked potatoes wrapped with bacon  
*50,- kr*

### RED WINE SAUCE (MALBEC)

*35,- kr*

### CHIMICHURRI

*25,- kr*

### PATATAS FRITAS

Homemade French fries  
*45,- kr*

### HONGUITOS CON AIOLI

Sauteed mushrooms, onions, aioli, bread crumbs  
*45,- kr*

### BERNAISE

*30,- kr*



## DESSERTS

### CRÈME BRÛLÉE CON DULCE DE LECHE

Caramel toffee crème brûlée  
*85,- kr*

### TARTA DE LIMA Y COCO

Lime and coconut cake with meringue and fresh forest fruits.  
*90,- kr*

### PROFITEROL DE CHOCOLATE

Choux pastry puffs filled with vanilla ice-cream and warm chocolate sauce  
*95,- kr*

### HELADO DE VAINILLA

Vanilla ice cream  
*45,- kr*



## COFFEE

### ESPRESSO /AMERICANO

*30,- kr*

### DOUBLE ESPRESSO

*39,- kr*

### CAPPUCCINO / LATTE

*45,- kr*

### IRISH COFFEE / MENDOZA COFFEE

*75,- kr*

## BEER

### QUILMES 34cl

*45,- kr*

### CARLSBERG (Pilsner or 1883)

25cl *45,- kr*

40cl *60,- kr*

### CARLSBERG IPA BROOKLYN

25cl *50,- kr*

40cl *65,- kr*

## WINE

**HOUSE WINE** *Red or White*      *glass 75,- kr - 1/2 bottle 145,- kr - Bottle 285,- kr*

**WINE OF THE MONTH**      *glass 95,- kr - 1/2 bottle 249,- kr - Bottle 485,- kr*

**DESSERT WINE**      *glass 75,- kr - Bottle 650,- kr*

*We have a vast selection of curated Argentine wines, please ask your waiter for assistance or to see the updated wine list.*



## APERITIFS

**ARGENTINE CAVA**      *glass 75,- kr - Bottle 385,- kr*

**MÖET & CHANDON**      *Bottle 750,- kr*

**BOLLINGER CHAMPAGNE**      *Bottle 1250,- kr*



## COGNAC

**HENNESY V.S.**      *3cl 75,- kr*

**HENNESY FINE**      *3cl 100,- kr*

**HENNESY XO**      *3cl 140,- kr*

**BRANDY CARLOS I**      *3cl 100,- kr*

## WHISKY

**GLENFIDDICH – 12 YEARS**      *3cl 85,- kr*

**CHIVAS REGAL – 12 YEARS**      *3cl 75,- kr*

**GLENLIVET – 12 YEARS**      *3cl 85,- kr*

## CATERING

*Organising a party at your event venue or home? - Hire the Asador Grill, a chef and staff!*

*Contact us at: [info@asador.dk](mailto:info@asador.dk) or call us (+45) 32 54 54 08*



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