

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 • (+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

375,- kr

Wine Menu *650,- kr*

LA BOCA

2 EMPANADAS

Homemade Filled Pastries

PARRILLADA ARGENTINA

A Selection of Meat Cuts

CRÈME BRÛLÉE

with Dulce de Leche

475,- kr

Wine Menu *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

Wine Menu *850,- 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

245,- 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

40,- kr

CARLSBERG (Pilsner or 1883)

25cl *39,- kr*

40cl *45,- kr*

CARLSBERG IPA BROOKLYN

25cl *39,- kr*

40cl *45,- 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 70,- kr*

HENNESY FINE *3cl 98,- kr*

HENNESY XO *3cl 140,- kr*

BRANDY CARLOS I *3cl 98,- 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 or call us (+45) 32 54 54 08



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