

ENTRADAS (APPETIZERS)

Empanadas

Savory Turnovers. Lamb and Beef, Vegetarian or Seasonal. \$11

Ceviche*

Daily Selection of Marinated Seafood, Guacamole, Plantain Chips. \$14

Calamari

Calamari Steak Sliced Thin and Breaded with Seasoned Parmesan Bread Crumbs. Roasted Yellow Pepper Aioli. \$12

Fried Plantain Chips

With Housemade Guacamole Salsa. \$7

Chorizo Crab Cakes

Uli's Spanish Chorizo, Peppadew, Chilean Rock Crab, Cilantro Jalapeño Aioli, Crystalized Cilantro. \$15

SOPY Y ENSALADAS (SOUP AND SALADS)

Asado Chop Salad

Grilled Buttermilk Marinated Chicken, Mixed Greens, Quinoa, Dried Fruit, Serrano Ham, Walnut Vinaigrette, Fresh Mango, Apple Reduction. \$15

Argentine Quinoa Cobb

Grilled Marinated Chicken, Uli's Spanish Chorizo, Grilled Prawns, Malbec Hard Boiled Egg, Avocado, Walnuts, Quinoa, Cilantro Mint Vinaigrette. \$19

Roasted Vegetable & Prawn Salad

Roasted Vegetables, Farro and Charred Potatoes, Pine Nuts, Caper Berries, Peppadews, Goat Cheese, Chimichurri Vinaigrette, Grilled Tiger Prawns. \$19

Butternut Squash Soup

Spiced Butternut Squash Soup, Apple Cider, Cream, Apple Chip. \$7

SKEWER COMBOS

Choose an Asado Side Salad or Soup and A Skewer. With your choice of Poblano Polenta or Peruvian Purple Mashed Potatoes. \$16

Herb Marinated Prawn Skewer
Chimichurri Marinated Chicken Skewer
Skirt Steak Skewer*

Asado Caesar
Herb Mixed Greens
Butter Lettuce Wedge
Butternut Squash Soup

PARILLA (FROM THE GRILL)

Served with Chimichurri and Salsa Criolla. Your Choice of Purple Peruvian Mashed Potatoes, Poblano Polenta, Tomato Braised Quinoa or Bacon Braised Lentils

Espalda Asado*

Mesquite Grilled Flat Iron Steak
10 ounce- \$29 5 ounce- \$17

Parrilla Mixta*

Skewered Skirt Steak, Grilled Marinated Jumbo Prawns, Uli's Chorizo Sausage.
Regular- \$32 Petite- \$18

Costilla De La Carne*

Frenched 14 oz Mesquite Grilled Rib Steak \$41

Top Sirloin*

Marinated Top Sirloin Cap Steak, Ancho Demi Glace \$28

Lomo*

Tenderloin Steak, Rosemary Demi Glace
8 ounce \$39 12 ounce \$49

Free Range Mesquite Chicken

Mesquite Grilled Jidori Chicken Breast, Asparagus, Balsamic Glaze, Piquillo Beurre Blanc, Salsa Criolla. \$18

COCINA (FROM THE KITCHEN)

Chicken Fried Chicken

House Fried Buttermilk Parmesan Chicken Breast, Chorizo Sausage Gravy, Grilled Potato Bread, 2 Eggs. \$18

Seared Scallops*

Seared Jumbo Scallops, Poblano Polenta, Sweet Chili Butter Sauce, Chimichurri, Salsa Criolla. \$18

Housemade Gnocchi

Butternut Squash Dumplings, Calabasita, Macadamia Nuts, Forest Mushrooms, Brown Butter Sauce, Cotija. \$16

Asado Puttanesca

Clams, Serrano Bits, Capers, Arugula, Chili Flake, Molido Sauce, Fresh Pasta, Charred Lemon. \$17

Chicken Piccata

Seared Boneless Chicken Breast, Caperberry, White Wine Lemon Pan Sauce, Wilted Arugula, Cherry Tomatoes. \$15

ASADO

*The Tacoma Pierce County Health Department compels us to remind you that the consumption of raw or undercooked meats, seafood, dairy or poultry may increase the chance of foodborne illness, especially in pregnant women and the elderly.

CHORIPAN (SANDWICHES)

With Sweet Potato Fries, Poblano Aioli and Housemade Day Pickles

Asado Burger

In-House Ground Sirloin and Chorizo, Fried Provolone, Serrano Ham, Sauteed Onion and Peppers, Poblano Aioli, Macrina Bakery Brioche Bun. \$15

Chicken Bacon Tomatillo

Grilled Buttermilk Marinated Chicken Breast, Grilled Tomatillos, Arugula, Bacon, Chipotle Caper Mayo, Guiseppe Roll \$14

Asado Burger Dip

House Ground Sirloin and Chorizo, Bacon Leek Slaw, Poblano Aioli, Beecher's White Cheddar, On Toasted Guiseppe. Roasted Garlic and Veal Au Jus. \$14

Beecher's Grilled Cheese

Beecher's White Cheddar and Roasted Poblano Pepper on Toasted Brioche, Molido Dip. \$13.75

Grilled Steak Sandwich

Mesquite Grilled Flat Iron, Rajas, Poblano Aioli, Chimichurri and Melted Spanish Bleu Cheese on Toasted Guiseppe. \$16

Roasted Portobello Burger

Mesquite Grilled Portobello Mushroom, Red Wine Simmered Red Onions, Yellow Bell Pepper Aioli, Roasted Poblano Pepper, Beecher's White Cheddar, Brioche Burger Bun. \$15

QUINOA BOWLS

Pearl Grain Simmered in Molido Broth

Flat Iron Steak*

Grilled Flatiron Steak, Minced Jalapeno, Salsa Criolla, Chimichurri, Green Onions. \$15

Chimichurri Chicken

Grilled Chimichuri-Marinated Chicken, Diced Avocado, Roasted Corn, Minced Jalapeño, Balsamic Syrup. \$13

Mesquite Tiger Prawn

Herb Marinated Grilled Tiger Prawns, Warm Tomatillo Salsa, Green Onions, Cumin Honey. \$17

Grilled Vegetable

Grilled Grey Squash, Asparagus, Portobello Mushroom, Chimichurri, Salsa Criolla, Cotija. \$12