



*Welcome*

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@ASARESTAURANTS  
[www.asarestaurants.com](http://www.asarestaurants.com)

01.20.26

## STARTERS from the sea

**FRESH SHUCKED OYSTERS** | half dozen | 36

Granita cocktail sauce

**ANCHOVY BREAD** | 16

Spanish white & brown anchovies, lemon aioli, toasted baguette

**BOWL OF CLAMS** | 28

Pancetta, white wine, pernod flambé, cilantro, reggiano-garlic bread

**GARLIC SHRIMP** | 26

Wild shrimp, white wine, cream, arbol chili

**BLACK GARLIC CHILI CALAMARI & SHRIMP** | 26

King trumpet mushroom, capers, parsley

**SMOKED TROUT DIP** | 22

Creamy, paprika, capers, chives, celery, potato chip

**PAELLA VALENCIA APP** | 23

Gulf Shrimp, Spanish chorizo, crispy edged arroz Valencia, shrimp stock, garlic, saffron, paprika, Castelvetrano olives

## STARTERS from the land

**HOUSE MADE BURRATA** | 18

Fresh mozzarella pocket, ricotta filled, Nekeas Spanish olive oil, basil, sal, crostini

**ROASTED DELICATA SQUASH** | 18

Cashew puree, toasted squash seeds, brown butter, pomegranate reduction, fried sage

**KING TRUMPET MUSHROOM** | 16

Thyme brown butter, Calabrian pepper, chickpea puree, Spanish chimichurri

**HEIRLOOM ROASTED CAULIFLOWER** | 18

Sicilian fennel seed, French feta puree, fried capers, calabrian pepper vinegar, garlic crouton crumble, lemon oil

**CRISPY PAPAS** | 16

Lemon aioli, house black garlic chili, pickled shallot, fennel frond

**HOUSE CHILI DUSTED FRIES** | 13

Our specialty chili dust blend, lemon aioli

**CROQUETTES DE POLLO** | 20

Jamón iberico, sweet onion béchamel breaded fritters, tangy marinara

**PORK RIB BITES** | 20

Paprika, honey vinegar, arugula, lemon preserve oil

**PATA NEGRA JAMON IBÉRICO** | 38

100% acorn fed, thin sliced, olive oil, shaved Parmigiano Reggiano

**PETITE BAGUETTE** | 6

Spanish extra virgin olive oil, maldon salt, rosemary

Please respect our two hour first seating  
so others may also enjoy the evening. Thank you.

## GREENS

**ASA'S SOUP** | 14

Veggie soup of the day.

**MIXED GREENS W/ HEIRLOOM BEETS** | 16

Citrus zest, mixed greens, apple, pecans, caraway seed vinaigrette

**CLASSIC CAESAR** | 16

Romaine lettuce, Italian anchovy dressing, parmigiano reggiano, garlic crouton

**BLEU ROMAINE** | 16

Pancetta crumble, Spanish Valdeon bleu cheese crumbles, chive, bleu cheese dressing

**THE FIFTY - FIFTY SALAD** | 16

Radicchio, arugula, fennel, feta, walnuts, walnut & red beet vinaigrette

## MAINS

**SPANISH JUDION BEAN STEW** | 28

Kale, carrots, white wine, a touch of butter

**ARRABIATA RAFAELA** | 26

"Angry Pasta", tomato, garlic, arbol chili, spaghetti

**ASA'S EXOTIC MUSHROOM PASTA** | 38

It's a staple. It's a secret.

**CARBONARA** | 36

Pancetta, Parmigiano Reggiano, egg yolk, black pepper, spaghetti

**SEARED SUSTAINABLE TUNA** | AQ

Coriander crusted, pistachio basmati rice, arugula, carrot beurre blanc

**MCFARLAND PINK RAINBOW TROUT** | 42

Braised lentils, chick pea purée, fried parsley herb & preserved citrus oil

**COQ AU VIN** | 48

Roasted 38 North bird, red wine / brown chicken reduction, organic carrots, wild mushrooms, thyme, mashed potatoes  
(please allow 30 minutes)

**BONE IN PORK MILANESE** | 56

Roasted sweet potato, whole grain mustard beurre blanc, parsley, pomegranate reduction

**HALF DUCK** | 52

38 North Bird, parmigiano polenta, braised shallot, roasted carrots, cranberry /ancho chili sauce

**ARGENTINE STEAK** | 48

Tenderized, marinated sirloin, Spanish chimichurri, house fries and ketchup

**HAND CUT NEW YORK STEAK**

Petite (12oz) | 55.....or.....Grand (24oz) | 95

Grilled, oven finished, roasted Yukon potatoes, organic broccoli, Manchego herb compound butter  
(Please allow 30 minutes)

Split plate \$2.50 per person | Automatic 20% gratuity on parties of seven or more  
Outside dessert fee \$4 per person | corkage \$35 per 750ml bt

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness, especially if you have certain medical conditions.