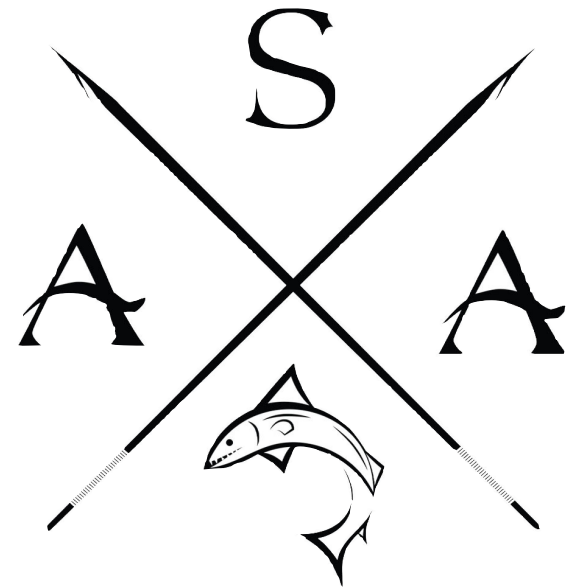




Welcome

SHARE YOUR EXPERIENCE
@ASARESTAURANTS
www.asarestaurants.com

07.10.26

STARTERS from the sea

FRESH SHUCKED OYSTERS | half dozen | 36
Granita cocktail sauce

ANCHOVY BREAD | 16
Spanish white & brown anchovies, lemon aioli, toasted baguette

GARLIC SHRIMP | 26
Wild shrimp, white wine, cream, arbol chili

“FISH & CHIP” SASHIMI | 22
Sashimi rainbow trout, paprika potato chip, pickled shallot, lemon aioli

PAELLA VALENCIA APP | 26
PEI Mussels, Gulf Shrimp, Spanish chorizo, crispy edged arroz Valencia, shrimp stock, garlic, saffron, paprika, Castelvetro olives

STARTERS from the land

HOUSE MADE BURRATA | 18
Fresh mozzarella pocket, ricotta filled, Nekeas Spanish olive oil, basil, sal, crostini

GRILLED SQUASH W/SQUASH BLOSSOM | 20
Ricotta/Manchego filled squash blossom,
tomato/ garlic cream sauce

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, garlic,
calabrian pepper vinegar, crouton crumble, lemon oil

HOUSE CHILI DUSTED FRIES | 13
Our specialty chili -black garlic dust blend, lemon aioli

CROQUETTES DE POLLO | 20
Jamón ibérico, sweet onion béchamel breaded fritters, tangy marinara

PATA NEGRA JAMON IBÉRICO | 38
100% acorn fed, thin sliced, olive oil, shaved Parmigiano Reggiano

PORK TENDERLOIN SKEWER | 18
Chef marinade, squash, red bell pepper, sweet onion,
mushroom, black garlic chili oil

PETITE BAGUETTE | 6
Spanish extra virgin olive oil, maldon salt, rosemary

Please respect our two-hour first seating for reservations at 6:30 PM or earlier, so other guests may also enjoy their dining experience. Thank you.

Split plate fee \$2.50 per person | Automatic 20% gratuity added to parties of 7 or more
Outside dessert fee \$4 per person | Corkage fee \$35 per 750ml bottle

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

GREENS

ASA'S SOUP | 14
Veggie soup of the day.

HEIRLOOM RED BEETS | 16
Orange segments, citrus zest, pistacchio, French feta puree, fennel frond

CLASSIC CAESAR | 16
Romaine lettuce, Italian anchovy dressing, parmigiano reggiano, garlic crouton

BUTTER LETTUCE | 16
Radish, Italian shallot dressing, chives, cashew purée

PERSIAN CUCUMBER SALAD | 17
Chickpea, English peas, quinoa, dill, avocado, shallot dressing,
pickled spring onion

MAINS

SPANISH JUDION BEAN STEW | 28
Asparagus, carrots, leeks, white wine, evoo

ARRABIATA RAFAELA | 26
“Angry Pasta”, tomato, garlic, arbol chili

EXOTIC MUSHROOM RIGATONI | 38
Garlic, cream, shiitake mushroom stock, dry marsala

PESTO PASTA | 28
Local basil, marcona almonds, Parmigiano, garlic, egg tagliatelle,
ricotta cheese, lemon oil

SEARED SUSTAINABLE TUNA | AQ
Coriander crusted, pistachio basmati rice, arugula, carrot beurre blanc

MCFARLAND PINK RAINBOW TROUT | 42
Chilled corn, tomato, tarragon, tomato oil, basil oil

38 NORTH HALF CHICKEN | 42
Grilled, oven finished, herb dressed, green beans w/ leek confit, chicken jus
(cooked to order, please allow 30 minutes)

PAPA PORK CHOP | 58
Thick cut - bone in, wet brine, herb rub, grilled peach & arugula salad,
fennel, red onion, Spanish balsamic vinaigrette
(cooked to order, please allow 30 minutes)

ARGENTINE STEAK | 48
Tenderized, marinated sirloin, Spanish chimichurri, house fries & ketchup

HAND CUT NEW YORK STEAK | Petite (12oz) | 55 Grand (24oz) | 95
Grilled, oven finished, roasted Yukon potatoes, organic broccoli,
Manchego herb compound butter
(cooked to order, please allow 30 minutes)