



Welcome

SHARE YOUR EXPERIENCE
@ASARESTaurants
www.asarestaurants.com

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

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 BABY CARROTS | 18
Greek yogurt, turmeric, toasted hazelnuts

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 ibérico, 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.

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.

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, red beet/ walnut vinaigrette, feta, walnuts

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

PAELLA VALENCIA | 38
Gulf Shrimp, Spanish chorizo, crispy edged arroz Valencia, shrimp stock, saffron, paprika, Castelvetro olives

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, black garlic compound butter (Please allow 30 minutes)