



Welcome

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@ASARESTAURANTS
www.asarestaurants.com

WIFI: Asalg Guest
Password : Asalosgatos

STARTERS from the sea

OSETRA CAVIAR | 65
Crème fraîche, chives, & blini

FRESH SHUCKED OYSTERS | half dozen | 36
Granita cocktail sauce

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

"FISH AND CHIP" | 16
Trout sashimi, paprika house potato chip, lemon aioli, pickled shallot, chive

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

CALAMARI STUFFED w/ HOUSE CHORIZO | 22
Sautéed whole calamari, fennel salad, lemon oil

STARTERS from the land

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

GRILLED ASPARAGUS | 15
Lemon oil, shaved Parmigiano Reggiano

TRUMPET MUSHROOM APP | 16
Thyme brown butter, Calabrian pepper, chickpea puree, Spanish chimichurri

CRISPY PAPAS | 16
Lemon aioli, house black garlic chili, pickled shallot, fennel frond

TRUFFLE FRIES | 12
Thin cut, Périgord black truffle salt, house ketchup

PATA NEGRA JAMON IBÉRICO | 35
100% acorn fed, thin sliced, olive oil, shaved Parmigiano Reggiano

CHEF'S "CHICHARRONES" | 23
Roasted pork belly, pickled vegetable, tomato, garlic herb oil

PORK RIB BITES | 18
Paprika, honey vinegar, arugula, lemon preserve oil

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

PETITE BAGUETTE | 5
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 btl

*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

BOWL OF VEGGIE SOUP | 14
Featured vegetable of the day.

THE ASA SALAD with BEETS | 13
Citrus zest, mixed greens, apple, pecans, caraway seed vinaigrette

CLASSIC CAESAR | 13
Romaine lettuce, Italian anchovy dressing, parmigiano reggiano, garlic crouton

BLEU ROMAINE | 14
Pancetta, Spanish Valdeon bleu cheese crumbles, chive, bleu cheese dressing

ARUGULA SALAD | 13
Shaved radicchio, lemon dressing, aged Parmigiano Reggiano

MAINS

SPANISH JUDION BEAN STEW | 25
Baby leeks, sugar snap peas, white wine, a touch of butter

ARRABIATA RAFAELA | 24
"Angry Pasta", tomato, garlic, arbol chili, spaghetti

ASA'S EXOTIC MUSHROOM PASTA | 34
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
Chilled Judion bean salad, cucumber, carrot, mint, pickled red onion, bell pepper, herb oil

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

SUMMER CHICKEN | 45 - (Please allow 30 minutes)
Roasted 38 North half chicken, ancho chile marinade, sautéed spinach, corn/ tarragon white wine

DOUBLE CUT BONE IN PORK CHOP | 52 - (Please allow 30 minutes)
Brined, mashed potato, sautéed Swiss chard, pomegranate / mustard reduction

ARGENTINE STEAK | 45
Tenderized, marinated sirloin, Spanish chimichurri, house fries and ketchup

HAND CUT NEW YORK STEAK (Please allow 30 minutes)
Petite (12oz) | 55.....or.....Grand (24oz) | 95
Grilled, oven finished, roasted Yukon potatoes, organic broccoli, Manchego herb compound butter, balsamic reduction