



Entrees

Mackerel tiradito

green apple / Asian vinaigrette / tropical salad with strawberry and peach
\$293

Beef carpaccio

bell pepper vinaigrette / creamy avocado / arugula salad
\$306

Portobello sope

braised duck meat / cheese / sour cream / touch of green sauce
\$335

Grilled octopus

fine herbs / lemon zest / roasted peppers sauce
\$342

Salads

Spring mix and arugula

goat cheese / serrano ham /
plantain / balsamic vinaigrette with Dijon
\$231

Classic Caesar's

Romain lettuce / house Caesar's dressing
\$148

***Platillos clásicos de Asao
Precios incluyen impuesto al valor agregado (iva)*



Soups

Roasted corn cream

parmesan / basil / corn kennels

\$153

Tomato soup

touch of epazote / sundried tomato crostini

\$144

Main Dishes

Salmon in dill sauce

citrus mix / guajillo pepper risotto / sauteed vegetables

\$637

Chicken breast in Dijon sauce

filled with brie cheese / sundried tomato / smoked mashed potatoes

\$324

Confit duck in tamarind sauce

spring mix salad with strawberry and salicornia

\$381

Bone-In tenderloin (Angus Prime) 300gr

cheese filed capon pepper / mestizo beans

\$743

Filet mignon in red fruit and wine sauce 200gr

serrano ham / garlic mashed potatoes / sauteed vegetables

\$484

Grilled Rib Eye 350gr

corn kernels with parmesan / baked potato or mashed potatoes

\$788

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