

STEAKHOUSE ASADO

Nice to Meat you.

**Asado is the ultimate hotspot, to enjoy a night out in the South-American ambiance.
Enjoy our tasty dishes, prepared with passion and love by our chef in a lovely warm ambiance
while enjoying your drinks and a lot of cosiness with your beloved friends/family!**

**In our kitchen, we only work with fresh and high quality ingredients in particular our fresh steaks,
imported from the warm South-America (Argentina) - where the cows walk around freely, on the pampa's
better described as, the subtropical fields of South-America. The perfect climate and the right humidity
contribute to the right living environment, where the cows are fed with grain.**

STEAKHOUSE ASADO
SOUTH AMERICAN FINE DINING

What to know?

Welcome at Asado! We're glad that you're here!
On this page we share some information about our concept.

**All starters can be ordered per person or to share
with your friends/family, for a shared-dining experience.**

All main courses are served without side dishes.
Would you like side dishes on the table?
Feel free to order it! These are perfect for sharing.

All steaks are served medium as standard.
Do you have a different wish regarding the method of preparation?
Then we kindly ask you to tell our team!

Do you have any other questions about our dishes?
Or do you have any allergens? Please let us know!
Make it a beautiful evening.
With Love, Team Asado.

Starters or to share!

Black tiger piripiri | 15

peeled black tiger prawns
homemade piri piri | cream

Asado's carpaccio | 15

thin sliced tenderloin | premium garnish

Smoked brisket | 16

slow cooked | served cold

Smoked rib-eye | 16

thin sliced | served cold

Empanada's (2 st.) | 9

also vegan available

premium meat | spice mix from
argentina | fresh herbs

Boneless spareribs | 17

spareribs without bones | homemade marinade

Asado's meatballs (3 pcs.) | 10

premium minced meat | homemade
tomato sauce | red wine | fresh herbs

Barbacoa tostada's (2 pcs.) | 13

slow cooked tender meat
habanero | spiced | light spicy

Padron pepers | 8

extra vierge olive oil | sea salt flakes

Out of the oven

Homemade bread | 4 P.P.

out of the oven | homemade garlic butter

Asado's toasties (2 pcs.) | 5

out of the oven | homemade salsa

Asado's Tapas

Asado's tapas dishes

2 persons | 30

3 persons | 45

4 persons | 60

five different small dishes, made by the chef

- asado's meatballs
- chickentighs in homemade piripiri
- rib-eye pieces in a homemade spiced sauce
- fried chicken in an argentinian spicemix
- argentinian empanada's

The Steak corner

Tenderloin from the grill

200gr (36) | 300gr (54) | 400gr (72)
super tender | without fat

Picanha from the grill

200gr (28) | 300gr (42) | 400gr (56)
sliced per 100gr | thin fat on the outside

Rib-eye from the grill

200gr (34) | 300gr (51) | 400gr (68)
very tasty | marbled with fat

Lamb-shank out of the oven | 32

homemade sauce from the chef | premium garnish

T-bone steak from the grill | 50

tenderloin | entrecote | +- 500gram

Steak specials

Surf & turf from the grill

200gr (48) | 300gr (72) | 400gr (96)
tenderloin | black tiger prawns
piripiri | fired up with white wine

Rib-eye special from the chef

200gr (40) | 300gr (60) | 400gr (80)
homemade piripiri-butter
piripiri spices | fresh herbs

Fish & Chicken

Pan-grilled salmon | 28

piripiri | lemon thyme | onions
garlic | white wine | fresh herbs

Black tiger prawns from the grill | 28

fresh herbs | lemon | spices blend

Chickenthighs from the grill | 23

argentinian spices blend | fresh herbs

Burgers & Ribs

Tango burger | 23

black angus | cheddar | burgersauce | pickle
lettuce | tomato | caramelized onion
brioche bread | steakfries

Chef's special burger | 28

slow cooked brisket | smoked | jack daniels
cheddar | burgersauce | caramelized onion
briosche bread | steakfries

Spareribs from the grill | 23

homemade marinade | spicy or sweet

Chef's special spareribs | 35

spareribs | peeled black-tiger shrimps
homemade piripiri sauce

Mixed grill Classic

Asado's mixed grill classic

1 pers (40) | 2 pers (80)
3 pers (120) | 4 pers (160)

five different meats from the grill

- tenderloin
- picanha
- chickenthighs
- argentinian chorizo
- spareribs in a homemade marinade

Mixed grill Deluxe

Asado's mixed grill deluxe

1 pers (55) | 2 pers (110)
3 pers (165) | 4 pers (220)

three different meats + black tiger prawns

- tenderloin
- picanha
- rib eye
- black tiger prawns

Side Dishes

Steakfries | 6

premium quality | cajun | mayonaise

Sweet-potato fries | 8

premium quality | homemade trufflemayonaise

Fresh vegetables mix | 5

different vegetables out of the pan | butter

Padron pepers | 8

extra vierge olijfolie | sea salt flakes

Corn (2 pcs.) | 6

two halves | baked in honey-butter

Sauces

Pepersauce | 2

homemade | cream | green peppercorns

Mushroomsauce | 2

homemade | cream | fresh mushroom

Chimichurri | 2

homemade | extra vierge olive oil | fresh herbs

Asado's Salsa | 2

homemade | extra vierge olive oil | vegetables

Kids corner

Kidsmenu sparerib | 13

sweet marinade | steakfries | mayonaise

Kidsmenu hamburger | 13

premium patty | steakfries | mayonaise

Kidsmenu chickenthighs | 13

from the grill | steakfries | mayonaise

Kidsmenu tenderloin | 20

from the grill | steakfries | mayonaise

Kids Afterparty | 6

premium bourbon vanilla ice | fresh cream

The Vegan Side

Vegan steak | 28

100% vegan steak | meatless | vegetables

Vegan burger | 22

premium veganpatty | burgersauce | pickle
lettuce | tomato | caramelized onion
brioche bread | steakfries

Desserts

Asado's dulce de leche | 11

homemade caramelpaste | strawberry | kiwi
whipped cream | pistachio crumble

Triple chocolate | 13

pastry | multiple types of chocolade | crumble

Vanilla martini | 11

espresso martini | espresso chocolate crumble
bourbon vanilla ice | vanilla from madagascar

Tropical pleasure | 10

premium sorbet ice | fruity crumble

From Asado with Love | 11

heart shaped | vanilla | red fruit

Churros to-share (6 pcs.) | 15

homemade chocolatesauce | cinnamonsugar
(+6 for homemade dulce de leche dip)

Various Liqueurs

Limoncello | 7

Passimoncello | 7

Sambuca | 7

Grand Marnier | 7

Baileys | 7

Cointreau | 7

Amaretto | 7

Southern Comfort | 7

Coffee

Espresso | 3.3

Coffee | 3.6

Cappuccino | 3.9

Latte Macchiato | 4.2

Double espresso | 6

Tea | 3.5

Asado coffee

liqueur 43 | cointreau | coffee | cream

Brazilian coffee | 8

kahlua | coffee | cream

Italian coffee

amaretto | coffee | cream

Irish coffee | 8

jameson | coffee | cream

Irish cream coffee | 8

baileys | coffee | cream

Spanish coffee | 8

tia maria | coffee | cream

Coffee Liqueurs

Patron XO café | 9

Tia Maria | 7

Likeur 43 baristo | 7

Kahlua | 7

Soft drinks

Coca cola | 3.5
Cola cola zero | 3.5
Fuze tea green | 3.5
Fuze tea sparkling | 3.5
Fever tree ginger-ale | 4
Fever tree tonic | 4
Fanta orange | 3.5
Appelsap | 3.5
Sprite | 3.5
Fristi | 3.5
Chocomilk | 3.5

Table water

Still 0.25L | 3.2
Sparkling 0.25L | 3.2
Still 0.7L | 7
Sparkling 0.7L | 7

Beers

Tapbeer (hertog jan) 0.25L | 3.5
Tapbeer (hertog jan) 0.5L | 7
Desperado 5.9% | 4.8
Desperado 0.0% | 4.8

Others

Jonge jenever | 5.5
Rode port (10yrs) | 7.5
Vieux | 5.5

Gin tonics

Asado's own gin (tonic) | 14
Hendrick's gin (tonic) | 13

Whisky

Aberour (12yrs) | 13
Bushmills (10yrs) | 10
J. Walker black label | 9
J. Walker red label | 8
J. Daniels honey | 7.5
J. Daniels tennessee | 7.5
Jameson | 7
Balentines | 7
Chivas regal | 7.5
Monkey shoulder | 8.5
Four Roses | 7.5

Vodka & rum

Ketel one bianco | 7
Ketel one grapefruit | 7
Ciroc bianco | 8
Ciroc pineapple | 8.5
Ciroc redberry | 8.5
Ciroc peach | 8.5
Bacardi bianco | 7
Bacardi mango | 7
Bacardi razz | 7
Bacardi limon | 7
Bacardi carta oro | 7.5
Bacardi carta negra | 7.5

Would you like to make a mix
out of the drink? (+ 1.5)

Dark rum

Don papa baroko | 8

Philippines | limited edition | spiced & sweet
cinnamon | gingerbread | vanilla | caramel | espresso

Don papa maskara | 8

Philippines | small batch | citrusy & sweet
sugarcoated fruits | citrus | honey | herbs

Bumbu | 9

Barbados | exotic | sweet | cinnamon
vanilla | nutmeg | caramel

Bumbu XO | 9

Panama | exotic | spiced & sweet
oak | toffee | vanilla | orange | herbs

Ron Colon red banana oleo | 9

El Salvador | award winning | unique | spiced & sweet
banana | cherry | raspberry | herbs

Plantation pineapple | 7

Trinidad | spiced & fresh | queen victoria pineapples

Barcelo imperial onyx | 8

Dominican | depth | fruity & herby
cherry | coffee | dried fruits | woody | vanille

Diplomatico mantuano | 7

Venezuela | complex | sweet & spiced
dried fruits | oak | woody

Diplomatico seleccion di familia | 10

Venezuela | depth | smooth & fruity
red fruits | vanilla | toffee | oak

Ron Zacapa (23 yrs) | 14

Guatemala | unique | smooth | complex
honey | abricot | nutmeg | butterscotch
cacao | vanilla | caramel | sugarcane

Ron Zacapa XO (25 yrs) | 24

Guatemala | worldclass | ultra premium
brown sugar | toffee | oak | cedar | tobacco
cacao | aged fruits | smooth

Tequila

Don Julio (blanco) | 7

Mexico | agave | fresh | bright
lime | lemon | grapefruit

Don Julio (reposado) | 9

Mexico | agave | aged in american wooden barrels
lemon | spices | aged fruits | cacao | pear | apple

Casamigos (reposado) | 10

Mexico | agave | oak | caramel | butter | tabacco | vanilla

Patron (reposado) | 8

Mexico | agave | aged in american whisky barrels
citrus | flowery | vanilla | honey

Rooster Rojo pineapple (anejo) | 8

Mexico | agave | aged in ex-bourbon barrels
spanish cooked pineapple | aged banana | smokey | smooth

Cognac

Remy martin VSOP | 10

France | 4 years aged | oak | powerful & elegant
vanilla | abricot | baked apple | slightly flowery

Martell red barell VSOP | 9.5

France | red barrels aging | rich & fruity
abricot | peach | vanilla

Courvoisier VSOP | 9

France | blend | flowery & spiced
peach | roasted almonds | jasmin

Joseph guy VS | 7

France | 2.5 years aging | medium fruity
oak | vanilla | rich in taste

Hennessy VS | 9

France | aging in oak barrels | intense
warm and fruity taste palette

Selected Wines

Per glass and bottle

Vida Organica | bonarda (red)

Argentina | mendoza | smooth and medium rich
strawberry | black cherry | plums
glass (8) | bottle (36)

Finca San Carlos | malbec (red)

Argentina | mendoza | smooth and fruity
blueberries | blackberries | tabacco | coffee | vanilla
glass (6.5) | bottle (29)

Mas Ekum | sauvignon blanc (white)

Chili | central valley | smooth and fruity
citrus | pineapple | medium body
glass (8) | bottle (36)

Trapiche Melodias | chardonnay (white)

Argentina | mendoza | mild and dry
tropical fruits | pineapple | green apple
glass (6.5) | bottle (29)

Torre de la Poblela | blend (sweet white)

Spain | valencia | merseguera | moscatel
orange | mango | papaya | pineapple | jasmin
glass (6.5) | bottle (29)

Espiritu de Chile | cab. sauvignon (rosé)

Chili | curico valey | fresh and fruity
strawberry | raspberry | cherry
glass (6,5) | bottle (29)

Only per bottle

Salentein Numina | blend (red)

Argentinië | gran corte red | mendoza | purple red
red fruits | violets | vanilla | malbec | cab. sauvignon
merlot | cab. franc | petit verdot
bottle (95)

Montes Alpha | cab. sauvignon (red)

Chili | colchagua valley | 12 months aging | french oak
velvet red | black fruits | tabacco | vanilla | chocolate
bottle (65)

Trapiche broquel | malbec (red)

Argentina | handpicked grapes | mendoza
dark red | dried fruits | vanilla | spices
bottle (45)

Trapiche broquel | cab. sauvignon (red)

Argentina | handpicked grapes | mendoza
dark red | smoky | chocolate | vanilla
bottle (45)

Trapiche broquel | chardonnay (white)

Argentina | handpicked grapes | mendoza
golden yellow | exotic fruits | vanilla
bottle (45)

Torres Celeste | verdejo (white)

Spain | pago del cielo | powerful nose
light golden | apple | fennel | mango
bottle (42)

Mirada Organic (rosé)

Spain | tempranillo and bobbel | smooth finish
buttery | fruity | strawberry | citrus | roses
fles (40)

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Nice to Meat you.

**Follow us via our social media channels @SteakhouseAsado
for the latest news, updates and so on!**

Want to organize something at Asado?

**Ask our team about the possibilities
or simply contact us via our website**

www.steakhouseasado.nl | 0174-220610

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