



ASA'S TAKEOUT MENU 2021

GRAZE

FRESH SHUCKED OYSTERS | 24 | HALF DOZEN

PATA NEGRA JAMON IBÉRICO | 26

Thin sliced, baguette, olive oil with Parmigiano Reggiano

GARLIC SHRIMP | 19

Wild shrimp, white wine, cream, arbol chili, garlic

ANCHOVY BREAD | 11

Spanish white and Italian brown anchovies over toasted French bread, spread with lemon aioli

SEARED ALBACORE TUNA | 22

Pistachio dusted, carrot, fennel, champagne vinegar shallot drizzle, arugula, and pistachio crumble

PORK RIB APPETIZER | 18

Dry rub of paprika, pepper & salt honey vinegar, arugula, lemon preserve oil

CROQUETAS DE JAMÓN | 12

Crispy béchamel potato fritters filled with pata negra and parmesan, served with tangy red sauce

TRUFFLE FRIES | 9

Thin cut with Périgord black truffle salt, house ketchup

MARGHERITA PIZZA | 18

Fresh mozzarella and Parmigiano Reggiano, crushed tomato, basil

AL PASTOR TACOS | 20

Marinated pork shoulder, pineapple, cilantro, white onion, spicy avocado and roasted tomato salsa

LARGE BAGUETTE & BUTTER | 7

LEAF and GREEN

DAILY ORGANIC VEGETABLE SOUP | 12

Chef's choice

RAINBOW BEET SALAD | 13

Organic beets, local apple, toasted caraway seed dressing

MONTEBELLO FARM ARUGULA SALAD | 13

Shaved Parmigiano Reggiano, toasted pine nuts, lemon preserves olive oil dressing

CLASSIC CAESAR | 12

Chopped local romaine, Italian brown anchovy dressing, shaved Parmigiano Reggiano, garlic croutons
- Add Spanish White Anchovies | 6

DUNGENESS CRAB LOUIS SALAD | 34

Fort Bragg Crab, butter lettuce, avocado, egg, tomato, garlic crouton, Thousand Island dressing - Spanish style

PASTA

ARRABIATA RAFAELA | 18

"Angry Pasta" Traditional spicy spaghetti, EVOO, tomatoes, garlic & arbol chili

ASA'S EXOTIC MUSHROOM PASTA | 26

It's a staple. It's a secret.

CARBONARA | 25

Crispy pancetta, black pepper, egg yolk, Parmigiano, spaghetti

LOBSTER MAC & ARTISAN CHEESE | 40

Atlantic lobster, eighteen month aged Beemster and Gouda, Parmigiano Reggiano, rigatoni, chive & pancetta crumble

FIELD, SEA, PASTURE

ROASTED LEEK CONFIT | 21

Slow cooked in EVOO, garlic and thyme, silky mashed potato, roasted cauliflower, tomatillo/yellow bell pepper puree

VEGETABLE LOVE | 18

Seasonal organic roasted vegetable plate featuring carrots, Brussel sprouts, and fennel, EVOO, and thyme

COQ AU VIN | 36

Slow roasted Petaluma Chicken, pancetta, wild mushrooms, savory wine & veal reduction, mashed potatoes

PAELLA VALENCIA | 36

Gulf Shrimp, crispy edged arroz Valencia, shrimp & vegetable stock, Spanish saffron, paprika, olives, and Spanish chorizo

NORTH ATLANTIC SCALLOPS | 39

Seared, leek risotto, a touch of Parmigiano, veal red wine reduction

MCFARLAND SPRINGS RAINBOW TROUT | 32

Crispy-skinned, boneless pink rainbow fillet basted with herb lemon preserve, EVOO, organic swiss chard

BOWL OF SOUL | 36

Rock cod, wild gulf shrimp, farro, parmesan, in a rich broth of smoky paprika and tomato, topped with cilantro

PORK AND BEANS | 28

Herb marinated, slow braised pork shoulder, large white beans, topped with pickled onion

ROASTED LIBERTY DUCK BREAST WITH LEG CONFIT | 45

Dressed in honey, orange, vinegar glaze, fancy wild rice with baby leeks

ARGENTINE STEAK | 35

Tenderized, marinated sirloin, Spanish style herb chimichurri, house fries and ketchup

GRILLED "NIMAN RANCH" RIBEYE | 65

Herbs de Provence crusted beauty, Manchego herb compound butter, sauteed spinach, roasted fingerling potatoes

