
RESTAURANT ASA | LOS GATOS |

GRAZE

OSETRA CAVIAR HALF OUNCE | 50

OSETRA GOLDEN CAVIAR HALF OUNCE | 60

- Served with creme fraiche, chives, & blini

FRESH SHUCKED OYSTERS | 24 |

half dozen

"FISH AND CHIP" | 14

Chilled sashimi trout, house paprika potato chip, lemon aioli, pickled shallot

PATA NEGRA JAMON IBÉRICO | 26

Thin sliced, baguette, olive oil with Parmigiano Reggiano

GARLIC SHRIMP | 23

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

HEIRLOOM TOMATO | 15

Locally grown, fresh shucked corn, tarragon, balsamic reduction, basil

ANCHOVY BREAD | 11

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

CHILLED HALIBUT "COCKTAIL" CUP | 18

Fresh line caught halibut, lime bath, tomato, avocado, cilantro, tortilla chip

CROQUETAS DE JAMÓN | 12

Crispy béchamel potato fritters filled with Pata Negra and parmesan, served with tangy red sauce

PORK RIB APPETIZER | 18

Paprika and spice dry rub, honey vinegar, arugula, lemon preserve oil

TRUFFLE FRIES | 9

Thin cut with Périgord black truffle salt, house ketchup

PETITE BAGUETTE & BUTTER | 3

LEAF & GREENS

ORGANIC VEGETARIAN SOUP | 12

RAINBOW BEET SALAD | 13

Organic beets, local apple, toasted caraway seed dressing

ASA GREENS | 13

Arugula, baby spinach, blanched radicchio, green apple, tarragon vinaigrette

CLASSIC CAESAR | 13

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

BLEU ROMAINE | 14

Crispy pancetta, creamy bleu cheese, crumbles, chive

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FIELD

GRILLED GARDEN SQUASH | 22

White wine risotto, spinach, crème fraiche cauliflower purée, micro green/purple kale chiffonade, mint oil

BELLA PIMIENTA | 19

Roasted bell pepper filled with Spanish saffron arroz, melted house mozzarella, roasted garlic crema, shallot strings

PASTA

ARRABIATA RAFAELA | 19

"Angry Pasta" garganelli pasta, 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

SEA

PAELLA VALENCIA | 36

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

SUSTAINABLY SOURCED FISH | 38

Pan seared, oven finished, white wine risotto spinach, crème fraiche /cauliflower purée, micro green and purple kale chiffonade, mint oil

HOKKAIDO SCALLOPS | 49

Seared, grilled squash, herbed mashed potato, jalapeno beurre blanc, crispy leek

MCFARLAND RAINBOW TROUT | 32

Crispy-skin, pink rainbow trout, sauteed, whole leaf Swiss chard, red quinoa, roasted turnip, cured lemon

SEARED ALBACORE TUNA | 42

Coriander crusted, seared rare, basmati rice, pistachios, carrot beurre blanc, truffle essence arugula

PASTURE

COQ AU VIN | 36

Half Petaluma chicken, pancetta, red wine / browned chicken reduction, organic carrots, wild mushroom, thyme, herbed mashed potato

ROASTED 38 NORTH DUCK BREAST WITH LEG CONFIT | 45

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

THE PAPA PORK CHOP | 36

24 hour brined, grilled, bone in, roasted sweet potato, sautéed organic heirloom kale, topped with exotic mushroom compound butter (allow 30 minutes)

ARGENTINE STEAK | 37

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

THICK HAND CUT NEW YORK STEAK | 75

Grilled, oven finished, local roasted fingerling potatoes, organic broccoli, Manchego herb compound butter, balsamic reduction (allow 30 minutes)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. It may also increase your chances of having a really good time.