

ASADOR

a barbecue restaurant

STARTERS

ASADOR WINGS

BLUE CHEESE SAUCE, CELERY STICKS

CHICORY & HALLOUMI TART TATIN

SHAVED PEAR, CARAMELISED WALNUTS,
YOUNG LEAVES

POTTED IRISH CRAB

VADOUVAN BUTTER, TOASTED BRIOCHE,
MARINATED CUCUMBER, SEAWEED SALSA

SOUP OF THE DAY

SERVED WITH HOUSE BREADS

PRAWN PIL PIL

SAUTÉED PRAWNS, GARLIC & CHILLI, FRESH
CIABATTA

MAIN COURSE

FISH OF THE DAY

PLEASE SEE OUR BOARDS FOR TODAY'S
FRESH FISH

ASADOR STEAKS

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10 OZ STRIPLOIN

(5€ SUPPLEMENT)

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GARNISH:

ROASTED ROSCOFF ONIONS, ASADOR FRIES
OR ROCKET & PARMESAN SALAD

CHOICE OF SAUCE

CHIMICHURRI, SMOKED BÉARNAISE,
PEPPER SAUCE, MESQUITE BBQ SAUCE

- €1 surcharge for additional sauces -

THE ASADOR BURGER

CARAMELISED ONIONS, SPICY JERK MAYO,
TOMATO CHUTNEY, AGED CHEDDAR,
ASADOR FRIES
ADD BLUE CHEESE €1 / SMOKED BACON €2

VEGETARIAN BBQ BURGER

CARROT & SESAME BURGER, AVOCADO,
YOUGHURT SAUCE

FREE RANGE CHICKEN SUPREME

SPRING NETTLE GNOCCHI, ROASTED
WHITE TURNIP, BURNED SHALLOT
VELOUTÉ

DESSERTS

PISTACHIO & RASPBERRY BAKEWELL TART

RASPBERRY RIPPLE ICE CREAM

DARK CHOCOLATE DELICE

COFFEE ICE CREAM

SUNDAE OF THE WEEK

HOUSE MADE ICE CREAMS

ASADOR CHEESE PLATE

CHEESE SELECTION, QUINCE JELLY, PEAR CHUTNEY & CRACKERS

TEA & COFFEE

-29.50-

Some of our dishes contain one, or more of the 14 food allergens as identified by the HSE. If you have a food allergy please ask a member of staff & we will be happy to advise if your dish of choice contains one of these. Please note we apply a discretionary 12.5% Service Charge for parties of 6 & more.