

ASADOR

a barbecue restaurant

ASADOR - A SPANISH WORD MEANING GRILL OR SPIT. AT ASADOR ALL OF OUR MEATS, SEAFOOD & GAME ARE COOKED OVER FIRES OF OAK, APPLE & LUMP WOOD CHARCOAL. WE USE BIRCH WOOD CHIPS TO ADD FURTHER FLAVOUR TO OUR STEAKS.

STARTERS

PRE-CONCERT MENU

TWO COURSES - 22.95

THREE COURSES - 24.95

SOUP OF THE EVENING

SERVED WITH HOUSE BREADS

ASADOR WINGS

BLUE CHEESE SAUCE, CELERY STICKS

CHICORY & HALLOUMI TART TATIN

SHAVED PEAR, CARAMELISED WALNUTS, YOUNG
LEAVES

PRAWN PIL PIL

SAUTÉED PRAWNS, GARLIC & CHILLI, FRESH
CIABATTA

MAIN COURSE

FISH OF THE DAY

PLEASE SEE OUR BOARDS FOR TODAY'S FRESH
FISH

VEGETARIAN BBQ BURGER

CARROT & SESAME BURGER, AVOCADO, YOGHURT
SAUCE

FREE RANGE CHICKEN SUPREME

SPRING NETTLE GNOCCHI, ROASTED WHITE TURNIP,
BURNED SHALLOT VELOUTÉ

ASADOR STEAKS

8 OZ DRY AGED PICANHA

(€3.95 SUPPLEMENT)

7 OZ FILLET TAIL STEAKS

(€8 SUPPLEMENT)

10 OZ STRIPLOIN DRY AGED

(€7 SUPPLEMENT)

GARNISH:

ROASTED ROSCOFF ONIONS, ASADOR FRIES OR
ROCKET & PARMESAN SALAD

CHOICE OF SAUCE

CHIMICHURRI, SMOKED BÉARNAISE, PEPPER SAUCE,
MESQUITE BBQ SAUCE

THE ASADOR BURGER

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

LAMB HANGMAN

MOROCCAN TABOULEH, GRILLED COURGETTE,
ROMESCO

DESSERTS

PISTACHIO & RASPBERRY BAKEWELL TART

RASPBERRY RIPPLE ICE CREAM

DARK CHOCOLATE DELICE

COFFEE ICE CREAM

SUNDAE OF THE WEEK

HOUSE MADE ICE CREAM

ASADOR CHEESE PLATE

QUINCE JELLY, PEAR CHUTNEY & CRACKERS
(€3.00 SUPPLEMENT)

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.