

ASADOR

a barbecue restaurant

STARTERS

ASADOR WINGS

BLUE CHEESE SAUCE, CELERY STICKS

CHARRED KOHLRABI

WHIPPED FETA, BROWN BUTTER, LEEK & POPPY SEEDS

HALIBUT CEVICHE

AVOCADO MOUSSE, GINGER BREAD TOAST

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 STEAK

-

10oz STRIPLOIN

(5€ SUPPLEMENT)

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GARNISH:

ROASTED ROSCOFF ONIONS, ASADOR FRIES OR ROCKET & PARMESAN SALAD

CHOICE OF SAUCE

CHIMICHURRI, SMOKED BÉARNAISE, PEPPER, 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

FREE RANGE CHICKEN SUPREME

PEARL BARLEY WITH GREEN VEGETABLES, HONEY ROASTED SQUASH, LEMON & CAPER BUTTER

HOMEMADE TAGLIATELLE

CHERRY TOMATOES, BABY SPINACH, FETA CHEESE

DESSERTS

PISTACHIO & RASPBERRY BAKEWELL TART

RASPBERRY RIPPLE ICE CREAM

VALRHONA CREMEUX

FRESH CHERRIES, BANANA 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.