

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

CHARGRILLED OCTOPUS

CUCUMBER & MOOLI SALAD, MANGO SALSA
- 13 -

HALIBUT CEVICHE

AVOCADO MOUSSE, GINGER BREAD TOAST
- 10 -

BBQ BABY BACK RIBS

JACK DANIEL'S STICKY SAUCE, CHARGRILLED CORN
ON THE COB
- 12/23 -

BEETROOT & DATE TART TATIN

BLUEBELL FALLS GOATS CHEESE, WALNUTS, AGED
BALSAMIC
- 9 -

PRAWN PIL PIL

SAUTÉED PRAWNS, GARLIC & CHILLI, FRESH
CIABATTA
- 12 -

ASADOR WINGS

BLUE CHEESE SAUCE, CELERY STICKS
- 9 -

PRE-DINNER COCKTAILS

HENDRICKS & FEVER TREE TONIC	10.50
BASIL SMASH	10
PASSION FRUIT MOJITO	10
THE ASADOR FLING	10
ASADOR SOUR	11
GIN GIN MULE	10

MAIN COURSE

FLAME ROASTED HALIBUT

WHOLEGRAIN MUSTARD MASH, SAUTÉED SAVOY
CABBAGE & BACON, CAULIFLOWER PURÉE, CRAB
BUTTER
- 25 -

FISH OF THE DAY

PLEASE SEE OUR BOARDS FOR TODAY'S FRESH FISH
- MARKET PRICE -

WILD PHEASANT

CHARGRILLED PHEASANT BREAST, POTATO FONDANT,
MUSHROOM FRICASSÉE, SPICED CELERIAC PURÉE,
CRANBERRY MARMALADE, TRUFFLE JUS
- 24 -

BBQ SEAFOOD PLATTER FOR TWO

MARKET FISH, PRAWN PIL PIL, CHARGRILLED OCTOPUS,
MACKEREL, HALIBUT, SERVED WITH GARDEN SALAD &
ASADOR FRIES
- 65 -

ASADOR STEAKS

8oz DRY AGED PICANHA
- 23 -

WHISKEY FLAMED CHÂTEAUBRIAND

(PLEASE SEE OUR BOARDS FOR TODAY'S PRICE)

8oz FILLET - 34

10oz DRY-AGED STRIPLOIN - 27

PAT MCLOUGHLIN'S
12oz DRY-AGED DELMONICO - 34

CÔTE DE BOEUF FOR TWO

(PLEASE SEE OUR BOARDS FOR TODAY'S PRICE)

ADD BBQ PRAWN SKEWER - 7 EURO

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
- 18 -

BBQ WICKLOW VENISON

CHARGRILLED VENISON HAUNCH, DAUPHINOISE
POTATOES, PUMPKIN CAVIAR, BLACKBERRY PURÉE,
JUS
- 26 -

VEGETARIAN BURGER

CARROT & SESAME BURGER,
AVOCADO, YOGHURT SAUCE
- 16 -

BBQ MEAT PLATTER FOR TWO

WILD PHEASANT, BBQ WICKLOW VENISON, PICANHA
STEAK, MOROCCAN SPICED LAMB KEBAB, BABY BACK
RIBS, SERVED WITH ROASTED ROSCOFF ONIONS,
CHOICE OF TWO SAUCES, GARDEN SALAD & ASADOR
FRIES
- 69 -

& THE SIDES

ASADOR FRIES	3.95
TRIPLE COOKED CHIPS	3.95
PAPRIKA SWEET POTATOES	3.95
ROCKET & PARMESAN	3.95

CORN ON THE COB	2.95
CREAMED SPINACH	3.95
PORTOBELLO MUSHROOM	3.95

AS WE BARBECUE OUR FOOD WE AIM TO DO AS LITTLE AS POSSIBLE WITH GREAT QUALITY PRODUCE. GREAT BARBECUED FOOD IS ALL ABOUT THE FLAVOUR THAT COOKING IN THIS ANCIENT WAY IMPARTS ON THE BEST SEAFOOD & MEATS.

MEATS
HICK'S BUTCHERS
MC LOUGHLIN'S

FRESH SEAFOOD
DORAN'S OF HOWTH PIER, DUBLIN
MOURNE SEAFOODS

FRUITS & VEGETABLES
KEELING'S FRESH FOODS, DUBLIN

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.