

ASADOR

a barbecue restaurant

GROUP SET DINNER MENU

STARTERS

ASADOR WINGS

BLUE CHEESE SAUCE, CELERY STICKS

BEETROOT & DATE TART TATIN

BLUEBELL FALLS GOATS CHEESE,
WALNUTS, AGED BALSAMIC

HALIBUT CEVICHE

AVOCADO MOUSSE, GINGER BREAD
TOAST

SOUP OF THE EVENING

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

-

10oz STRIPLOIN

-

8oz FILLET

(8€ 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

THE ASADOR BURGER

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

VEGETARIAN BURGER

CARROT & SESAME BURGER, AVOCADO
YOGHURT SAUCE

FREE RANGE CHICKEN SUPREME

POTATO FONDANT, MUSHROOM
FRICASSÉE, SPICED CELERiac PURÉE,
CRANBERRY MARMALADE, TRUFFLE
JUS

DESSERTS

WARM APPLE & CINNAMON PIE

CALVADOS GLAZED PECANS, VANILLA ICE CREAM

DARK CHOCOLATE MOUSSE

DULCE DE LECHE CREAM, CARDAMON BISCUITS, ORANGE SORBET

SUNDAE OF THE WEEK

HOUSE MADE ICE CREAMS

ASADOR CHEESE PLATE

QUINCE CHUTNEY, PEAR CHUTNEY & CRACKERS

TEA & COFFEE

- 39.50 -

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.