

# ASADOR

a barbecue restaurant

## GROUP SET LUNCH 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 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

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#### 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

#### 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

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.