

# ASADOR

THE ART OF BARBECUE FOOD

## A LA CARTE

ALL OUR MEATS, SEAFOOD & GAME  
ARE COOKED OVER FIRES OF OAK,  
APPLE & HICKORY WOODS.

### SNACKS

Mixed Olives (v)	4
Smoked Almonds (v)	4
Chipirones, Smoked Pepper Aioli	8
Pan Con Tomate, Grilled Sourdough, Smoked Salt (v)	6
Jamon Croquetas	6
House Baked Breads, Kalamata Olive Oil & Sea Salt	5

### SMALL PLATES

Grilled Gambas, Asador Pil Pil & Toasted Sourdough	17
Ash Baked Beets, Salted Ricotta, Green Beans, Salsa Verde, Goats Cheese	14
Jamon Ibérico de Bellota	25
Dressed Crab Sourdough, Red Pepper Aioli	16
Roaring Water Bay Mussels, Sobrasada, Leeks, Samphire	15
Barbecued Chicken Thigh, Romesco & Prune	14
Asador Wings, Smoked Free Range Wings, Blue Cheese Dip	14
Beef Carpaccio, Aged Fillet, Crispy Shallot, Citrus Dressing	16

### CHARGRILLED ON THE ASADOR

Fillet 8oz	44
Delmonico 12oz	42
Picanha 10oz	28

ASADOR dry aged steaks served with hand cut fries or a green salad

Sauces: Chimichurri | Pepper | Red Wine Jus

Cauliflower Steak, Chimichurri	17
ASADOR Signature Burger, Tomato Relish, Caramelised Onion, Beef Tomato	18
Fire Roasted Chicken Supreme, Fregola, Asparagus, Cep Butter	22

### ASADOR SEAFOOD

Grilled Halibut Steak, Basque Peppers	33
Monkfish on the Bone, Salsa Verde	31
Swordfish, Arbequina Olives, Pine Nuts, Aubergine & Tomato Salsa	26
Fish of the day	Market Price

Our seafood is cooked over hard woods & charcoal, served with grilled baby potatoes

### RISOTTO

Prawn Risotto, Grilled Gambas, Chorizo, Green Beans, Squid Ink Aioli	24
Spring Vegetable Arroz, Grilled Asparagus, Ember Roasted Leeks, Wild Garlic (v)	19

### SIDES & EXTRAS

Baby Gem, Smoked Bacon, Anchovies, Shallot Dressing	8
Ember Roasted Greens - Romesco Sauce & Smoked Almonds (v)	8
Red Quinoa & Watercress Salad	5
Baby Potatoes - Smoked Butter & Herbs	5
Triple Cooked Fries	5
Grilled Portobello Mushroom - Garlic Parsley Butter	6

MEATS McLoughlin's Butchers | FRESH SEAFOOD Sustainable Seafoods Ireland, Mourne Seafoods | FRUITS & VEGETABLES Caterway, 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 or more.