

SMALL PLATES

SEAFOOD	LAND	GARDEN
Hand Dived Scallops €17 Herb Butter Parmesan Pangrattato (1. Wheat 2. 7)	Jamon Ibérico de Bellota €25 Tomato Focaccia Arbequina Olive Oil (1. Wheat 12)	Pan Con Tomate €10 Plum Tomato Smoked Salt Arbequina Olive Oil (1. Wheat)
Grilled Gambas €17/29 Chilli & Garlic Dip Sourdough Smoked Maldon (1. Wheat 2. 7)	Smoked Sirloin €17 Sweet Pepper Chimichurri Jus (9,12)	Ricotta & Spinach Raviolo €12 Beurre Noisette Smoked Almond Pangrattato (1. Wheat 3. 7. 8. Almond)
Seared Tuna €16 Avocado Citrus Dressing Coriander (4. 11. 12)	Suckling Pig €14 Celeriac, Apple & Pomegranate Salad Smoked Pepper Aioli (7,12)	Spring Vegetable & Fennel Risotto €14/19 Asparagus Courgette Flowers Manchego (7)
Dressed Crab €17 Toasted Sourdough Smoked Pepper Mayo Coriander Lime (1. Wheat 2. 3. 7. 12)	Marinated Lamb Chop €13 Parsley & Jalapeño Purée Fennel & Toasted Cumin Salad (12)	Basque Pepper Stew €14 Goats Cheese 'Kataifi' Herb Dressing (1. Wheat 3. 7.)
Arancini €16 Irish Lobster Thermidor Sauce Aged Manchego (1. Wheat 2. 3. 6. 7)	Jamon Croquettes €14 Romesco Sauce Aged Parmesan (1. Wheat 3,7,12)	Ash Baked Beetroot Salad €16 Heirloom Carrots Green Bean Salsa Verde (7. 12.)

All our meats, seafood & game are cooked over fires of oak, apple & Hickory Woods.

Suppliers

MEATS McLoughlin's Butchers
 FRESH SEAFOOD Urban Monger
 FRUITS & VEGETABLES Caterway, Dublin

Please note we apply a discretionary 12.5% service charge for parties of 6 or more.

Please note our seafood comes in fresh each morning and as such some dishes may be unavailable on any given day.

We source our seafood from small sustainable day boats where possible and when weather permits.

Allergens

1. Cereals containing gluten, 2. Crustaceans
 3. Eggs 4. Fish 5. Peanuts 6. Soybeans
 7. Milk 8. Nuts, 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide and sulphites 13. Lupin 14. Molluscs

MAINS

CHARGRILLED SEAFOOD	SIGNATURE AGED STEAKS	SHARING	SIDES
<i>All served with Barbecue New Season Potatoes</i> Half Dover Sole €34 Shallot Ginger Soy Coriander (1. Wheat 4. 12)	<i>All Steaks Served with house Fries or Salad & choice of Sauce</i> 10oz Picanha €29 12oz Delmonico €45 8oz Fillet of Beef €45 10oz Smoked Striploin €34 Half Spatchcock Chicken €21	<i>All Sharing Dishes Include Two Sides and Two Sauces</i> Full Spatchcock Chicken €42 32oz Côte De Boeuf €112 Brat 'Turbot' (7. 12) €POA Please See Our Black Board for More Sharing Steaks and Specials	Grilled Greens €6 Portobello Mushrooms €6 Green Salad €4 Baby Potatoes €5 House Fries €5 Sautéed Onion €4
Halibut €36 Poached Langoustine Tarragon Basque Peppers (2. 4. 7. 12)			
Barbecue Cod €28 Ratatouille Salsa Verde Lobster Arancini (1. Wheat 3. 7. 12)			
Turbot On The Bone €32 Mussel & Tarragon Cream Samphire (2. 4. 7.)			
	SAUCES		
	Smoked Béarnaise (3. 7) €3 Chimichurri (12) €3 Salsa Verde (12) €3	Peppercorn (7,9,12) €3 Garlic Butter (7) €3	

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 THE ART OF BARBECUE FOOD



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