

## SMALL PLATES

SEAFOOD	LAND	GARDEN
<b>Hand Dived Scallops</b> €18 Herb Butter   Parmesan   Pangrattato (1. Wheat 2. 7)	<b>Jamon Ibérico de Bellota</b> €25 Tomato   Focaccia   Arbequina Olive Oil (1. Wheat 12)	<b>Pan Con Tomate</b> €10 Plum Tomato   Smoked Salt   Arbequina Olive Oil (1. Wheat)
<b>Grilled Gambas</b> €17/29 Chilli & Garlic Dip   Sourdough   Smoked Maldon (1. Wheat 2. 7)	<b>Smoked Sirloin</b> €17 Sweet Pepper   Chimichurri   Jus (9,12)	<b>Ricotta &amp; Spinach Raviolo</b> €12 Beurre Noisette   Smoked Almond   Pangrattato (1. Wheat 3. 7. 8. Almond)
<b>Seared Tuna</b> €16 Avocado   Citrus Dressing   Coriander (4. 11. 12)	<b>Suckling Pig</b> €14 Celeriac, Apple & Pomegranate Salad   Smoked Pepper Aioli (7,12)	<b>Spring Vegetable &amp; Fennel Risotto</b> €14/19 Asparagus   Courgette Flowers   Manchego (7)
<b>Dressed Crab</b> €17 Toasted Sourdough   Smoked Pepper Mayo   Coriander   Lime (1. Wheat 2. 3. 7. 12)	<b>Marinated Lamb Chop</b> €13 Parsley & Jalapeño Purée   Fennel & Toasted Cumin Salad (12)	<b>Kataifi Goats Cheese</b> €14 Basque Pepper Stew (1. Wheat 3. 7.)
<b>Arancini</b> €16 Irish Lobster   Thermidor Sauce   Aged Manchego (1. Wheat 2. 3. 6. 7)	<b>Jamon Croquettes</b> €14 Romesco Sauce   Aged Parmesan (1. Wheat 3,7,12)	<b>Ash Baked Beetroot Salad</b> €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> <b>Half Dover Sole</b> €34/€68 Shallot   Ginger   Soy   Coriander (1. Wheat 4. 12)	<i>All Steaks Served with house Fries or Salad &amp; choice of Sauce</i> <b>10oz Picanha</b> €34 <b>12oz Delmonico</b> €47 <b>8oz Fillet of Beef</b> €47 <b>10oz Smoked Striploin</b> €34 <b>Half Spatchcock Chicken</b> €23	<i>All Sharing Dishes Include Two Sides and Two Sauces</i> <b>Full Spatchcock Chicken</b> €46 <b>32oz Côte De Boeuf</b> €POA <b>Whole Fish for Two</b> (7. 12) €POA  Please See Our Black Board for More Sharing Steaks and Specials	<b>Grilled Greens</b> €6 <b>Portobello Mushrooms</b> €6 <b>Green Salad</b> €4 <b>Baby Potatoes</b> €5 <b>House Fries</b> €5 <b>Sautéed Onion</b> €4
<b>Halibut</b> €36 Poached Gamba   Tarragon   Basque Peppers (2. 4. 7. 12)			
<b>Barbecue Cod</b> €28 Ratatouille   Salsa Verde   Lobster Arancini (1. Wheat 3. 7. 12)			
<b>Turbot On The Bone</b> €32 Mussel & Tarragon Cream   Samphire (2. 4. 7.)			
	SAUCES		
	<b>Smoked Béarnaise</b> (3. 7) €3 <b>Chimichurri</b> (12) €3 <b>Salsa Verde</b> (12) €3	<b>Peppercorn</b> (7,9,12) €3 <b>Garlic Butter</b> (7) €3	

**ASADOR**  
 THE ART OF BARBECUE FOOD



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