

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	9
Pan Con Tomate, Grilled Sourdough, Smoked Salt (v)	7
Jamon Croquetas	7
House Baked Breads, Kalamata Olive Oil & Sea Salt	5

SMALL PLATES

Grilled Gambas, Asador Pil Pil & Toasted Sourdough	18
Ash Baked Beets, Salted Ricotta, Green Beans, Salsa Verde, Goats Cheese	15
Jamon Ibérico de Bellota	27
Dressed Crab Sourdough, Red Pepper Aioli	17
Roaring Water Bay Mussels, Sobrasada, Leeks, Samphire	16
Barbecued Chicken Thigh, Romesco & Prune	15
Asador Wings, Smoked Free Range Wings, Blue Cheese Dip	15
Beef Carpaccio, Aged Fillet, Crispy Shallot, Citrus Dressing	17

CHARGRILLED ON THE ASADOR

Fillet 8oz	46
Delmonico 12oz	45
Picanha 10oz	29

ASADOR dry aged steaks served with hand cut fries or a green salad
Sauces: Chimichurri | Pepper | Red Wine Jus

Cauliflower Steak, Chimichurri	18
ASADOR Signature Burger, Tomato Relish, Caramelised Onion, Beef Tomato	19
Fire Roasted Chicken Supreme, Fregola, Asparagus, Cep Butter	24

ASADOR SEAFOOD

Grilled Halibut Steak, Basque Peppers	35
Monkfish on the Bone, Salsa Verde	33
Swordfish, Arbequina Olives, Pine Nuts, Aubergine & Tomato Salsa	28
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	26
Spring Vegetable Arroz, Grilled Asparagus, Ember Roasted Leeks, Wild Garlic (v)	21

SIDES & EXTRAS

Baby Gem, Smoked Bacon, Anchovies, Shallot Dressing	9
Ember Roasted Greens - Romesco Sauce & Smoked Almonds (v)	9
Red Quinoa & Watercress Salad	6
Baby Potatoes - Smoked Butter & Herbs	6
Triple Cooked Fries	6
Grilled Portobello Mushroom - Garlic Parsley Butter	7

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.