



CHRISTMAS DINNER

ASADOR

THE ART OF BARBECUE FOOD

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

STARTER

Grilled Sumac Wings

Fennel Aioli, Coriander, Chilli & Lime

Ash Baked Beets

Green Beans, Salsa Verde, Goats Cheese

Grilled Octopus

Sweet Potato & Chimichurri

Asador Pil-Pil

Grilled Prawns With Asador Pil-Pil Sauce, Toasted Sourdough

Beef Carpaccio

Aged Fillet, Crispy Shallot, Citrus Dressing

MAIN

Porcini & Truffle Risotto

Grilled King Oyster Mushroom, Shaved Black Truffle, Parmesan Cream

Fire Roasted Chicken Supreme

Fregola, Charred Butternut Squash, Cep Butter

Grilled Market Fish Of The Day

Asador Signature Chargrilled Steaks

8oz Fillet Of Beef | 10oz Picanha | 6oz Venison Haunch

All Our Steaks Come With Hand Cut Fries Or Salad

Choice of Sauce : Chimichurri | Peppercorn | Red Wine

DESSERT

Asador Chocolate Fondant, Vanilla Gelato

Christmas Pudding, Cinnamon Gelato & Brandy Custard

Selection of Cheeses, Preserves & Crackers

TEA & COFFEE

€69

