

**STARTERS**

**Pan Con Tomate**

Plum Tomato | Smoked Salt | Arbequina Olive Oil (1. Wheat)

**Suckling Pig**

Celeriac, Apple & Pomegranate Salad | Smoked Pepper Aioli (7,12)

**Seared Tuna**

Avocado | Citrus Dressing | Coriander (4. 11. 12)

**Asador Prawn Pil - Pil**

Chilli & Garlic Dip | Sourdough | Smoked Maldon (1. Wheat 2. 7)

**MAINS**

**Barbecue Cod**

Ratatouille | Salsa Verde | Lobster Arancini (1. Wheat 3. 7. 12)

**Asador Picanha Burger**

Tomato Relish, Smoked Pepper Relish, Baby Gem, Aged Cheddar (1,7,8)

**Spring Vegetable & Fennel Risotto**

Asparagus | Courgette Flowers | Manchego (7)

**ASADOR GRILL**

**10oz Smoked Sirloin | 8oz Fillet of Beef | Grilled Half Chicken**

All served with house fries and choice of  
Peppercorn, Chimichurri or Smoked Béarnaise  
€6 supplement for Fillet steak

**DESSERT**

**Cheesecake of the Day**

**Chocolate Fondant**

**€69**

**All our meats, seafood & game are cooked over fires of Oak, Apple & Hickory Woods.**

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