

STARTERS

Arancini

Irish Lobster | Thermidor Sauce | Aged Manchego (1. Wheat 2. 3. 6. 7)

Suckling Pig

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

Pan Con Tomate

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

Ash Baked Beetroot Salad

Heirloom Carrots | Green Bean | Salsa Verde (7. 12.)

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 (€12sup) | **Grilled Half Chicken**

All served with house fries and choice of
Peppercorn, Chimichurri or Smoked Béarnaise

DESSERT

Cheesecake of the Day

Chocolate Fondant

€39

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