

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

ASADOR

THE ART OF BARBECUE FOOD

GROUP SET
LUNCH MENU

STARTERS

SOUP OF THE DAY
SERVED WITH HOUSE BREAD

HEIRLOOM TOMATO & GOAT CHEESE TARTLET
CHARRED SCALLION, CASHEW NUTS, AGED BALSAMIC

ASADOR WINGS
CELERY STICK, BLUE CHEESE SAUCE

ASADOR PIL PIL
FIRE ROASTED ARGENTINIAN PRAWNS, CHARRED
FOCACCIA

MAIN COURSES

THE ASADOR BURGER
CARAMELISED ONIONS, SPICY JERK MAYO, TOMATO CHUTNEY,
AGED CHEDDAR, ASADOR CHIPS

FISH OF THE DAY
PLEASE ASK YOUR SERVER FOR TODAY'S OFFER

CHARGRILLED HALLOUMI
BLACK TRUFFLE GNOCCHI, WILD MUSHROOM FRICASSEE

FIRE ROAST CHICKEN SUPREME
CRISPY POLENTA, CELERIAC & CHORIZO, CHICKEN VELOUTÉ

ASADOR STEAKS

10OZ STRIPLOIN

8OZ FILLET

€8 SUPPLEMENT APPLIES

GARNISH:

SERVED WITH ASADOR CHIPS OR ROCKET SALAD

CHOICE OF SAUCE:

BONE MARROW GRAVY, CHIMICHURRI,

SMOKED BÉARNAISE, PEPPER SAUCE, BBQ SAUCE

€2 CHARGE FOR ADDITIONAL SAUCES

DESSERTS

VALRHONA CHOCOLATE FONDANT
VANILLA ICE CREAM, PLEASE ALLOW 10MINS

GOOSEBERRY TART
MACERATED GOOSEBERRY, WALNUT & PEDRO XIMÉNEZ
ICE CREAM

ASADOR SUNDAE
GLAZED BERRY, BLACKBERRY SORBET,
VANILLA ICE CREAM, CHOCOLATE RICE CRISPY

ASADOR CHEESE PLATE
CRACKERS, PEAR CHUTNEY

INCL. TEA OR COFFEE

42.50