

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

# ASADOR

THE ART OF BARBECUE FOOD

GROUP SET  
DINNER MENU

## STARTERS

**SOUP OF THE DAY**  
SERVED WITH HOUSE BREAD

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

**CHARGRILLED OCTOPUS**  
CUCUMBER AND MOOLI SALAD, MANGO SALSA, ROMESCO

**ASADOR WINGS**  
CELERY STICK, BLUE CHEESE SAUCE

**KILKEEL CRAB**  
AVOCADO, BROWN BREAD TOAST

## 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**

**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

**€65.00**