

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

### ASADOR PIL PIL

FIRE ROASTED ARGENTINIAN PRAWNS, CHARRED FOCACCIA

### 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