

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

**ASADOR**  
THE ART OF BARBECUE FOOD

A LA CARTE  
LUNCH MENU

## STARTERS

<b>ASADOR SMOKED CHICKEN WINGS</b> BLUE CHEESE SAUCE, CELERY STICKS	11
<b>HICKORY SMOKED BEEF TARTARE</b> CAPER BERRIES, BROWN BREAD TOAST	13
<b>CHARGRILLED ASPARAGUS</b> PEA PUREE, CRISPY QUAIL EGG	12
<b>FIRE ROASTED ARGENTINIAN PRAWNS</b> LEMON RISOTTO, CRAB BISQUE FOAM	14
<b>MONKFISH CEVICHE</b> APPLEWOOD SMOKED AIOLI, ORANGE, CHARRED FOCACCIA	14

<b>PATA NEGRA</b>	€16
36 MONTHS JAMON DE BELLOTA HOUSE SOURDOUGH OLIVE OIL	

## MAINS

<b>THE ASADOR BURGER</b> CAMELISED ONIONS, JERK MAYO, TOMATO CHUTNEY, AGED CHEDDAR	16
ADD BLUE CHEESE €1 / SMOKED BACON €2	
<b>FISH OF THE DAY</b> PLEASE ASK YOUR SERVER FOR TODAY'S OFFER	MARKET PRICE
<b>WARM QUINOA SALAD</b> CHARRED HALLOUMI, RED PEPPER HUMMUS, HAZELNUT VINAIGRETTE	16
<b>CHARGRILLED CHICKEN PIRI PIRI SUPREME</b> BURNT BABY GEM, TABBOULEH, PICKLED KOHLRABI	19
<b>FIRE ROASTED ARGENTINIAN PRAWNS</b> LEMON RISOTTO, CRAB BISQUE FOAM	22

## ASADOR STEAKS

<b>12oz DELMONICO</b>	34
<b>8oz FILLET</b>	34
<b>10oz STRIPLOIN</b>	30
CHOICE OF SAUCE ASADOR CHIPS OR ROCKET SALAD	
<b>EXTRA SAUCES</b>	2
BONE MARROW GRAVY, SMOKED BEARNAISE, GARLIC BUTTER, BBQ SAUCE, CHIMICHURRI, RED WINE JUS	

## SIDES 4.95

'EMBERS' BAKED POTATO, CREME FRAICHE
ROCKET SALAD
SUMMER GREENS, SHAVED MANCHEGO
CORN ON THE COB
ASADOR CHIPS
HERITAGE TOMATO SALAD, RED ONION, BALSAMIC

## DESSERTS

<b>POACHED APRICOTS</b> ALMOND SPONGE, APRICOT GEL, BUTTERMILK ICE CREAM	9
<b>VALRHONA CHOCOLATE FONDANT</b> VANILLA ICE CREAM	12
<b>ASADOR SUNDAE</b> CHOCOLATE FUDGE, CARAMEL SAUCE, BERRIES	10
<b>SELECTION OF SORBET</b>	8
<b>ASADOR CHEESE BOARD</b> WATER BISCUITS, QUINCE JELLY, PEAR CHUTNEY	12
<b>PETIT 4'S</b>	4.95

MEATS McLoughlins Butchers | FRESH SEAFOOD Doran's of Howth Pier, Dublin, Mourn Seafoods | FRUITS & VEGETABLES Caterway, Dublin

All our Beef is 100% of Irish origin. Some our dishes contain one or more of the 14 food allergens as identified by the HSE. If you have a food allergy please ask a member of staff & we will be happy to advise if your dish of choice contains one of these. Please note we apply a discretionary 12.5% service charge for parties of 6 or more.