

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

**ASADOR SMOKED CHICKEN WINGS**  
BLUE CHEESE SAUCE, CELERY STICKS

**GRILLED WILD SEA BREAM**  
GLOBE ARTICHOKE, FISH VELOUTÉ, PARMESAN  
FOAM

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

**CHARGRILLED WHITE ASPARAGUS**  
WILD GARLIC MAYONNAISE, CURED EGG YOLK,  
MELBA TOAST

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

## MAIN COURSES

**SPINACH & AGED CHEDDAR TORTELLI**  
CHARGRILLED VEGETABLES, PEANUTS

**FIRE ROASTED CHICKEN SUPREME**  
LEMON QUINOA, GIROLLES, GARDEN PEA SAUCE

**ASADOR CHARGRILLED BURGER**  
CAMELISED ONIONS, JERK MAYO, DUBLINER  
CHEDDAR, SMOKED TOMATO CHUTNEY  
*SERVED WITH ASADOR CHIPS*

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

## ASADOR STEAKS

10oz STRIPLOIN

8oz FILLET

**GARNISH:**

SERVED WITH ASADOR CHIPS OR ROCKET SALAD

**CHOICE OF SAUCE:**

CHIMICHURRI, SMOKED BÉARNAISE, PEPPER  
SAUCE, BBQ SAUCE, BONE MARROW GRAVY

**EXTRA SAUCE €2**

## DESSERTS

**WHITE CHOCOLATE PANNA COTTA**  
RHUBARB COMPOTE, SHORT BREAD, RHUBARB SORBET

**VALRHONA CHOCOLATE FONDANT**  
VANILLA ICE CREAM  
*PLEASE ALLOW 10MINS*

**ASADOR SUNDAE**  
MACERATED STRAWBERRY, STRAWBERRY SORBET,  
VANILLA ICE-CREAM, CHOCOLATE RICE CRISPIES

**ASADOR CHEESE PLATE**  
CRACKERS, PEAR CHUTNEY

INCL. TEA OR COFFEE

**65.00**