

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

ASADOR PIL PIL

FIRE ROASTED ARGENTINIAN PRAWNS,
CHARRED FOCACCIA

ASADOR SMOKED CHICKEN WINGS

BLUE CHEESE SAUCE, CELERY STICKS

CHARGRILLED WHITE ASPARAGUS

WILD GARLIC MAYONNAISE, CURED EGG YOLK,
MELBA TOAST

SOUP OF THE DAY

SERVED WITH HOUSE BREAD

MAIN COURSES

SPINACH & AGED CHEDDAR TORTELLI

CHARGRILLED VEGETABLES, PEANUTS

FIRE ROASTED CHICKEN SUPREME

LEMON QUINOA, GIROLLES, GARDEN PEA SAUCE

ASADOR CHARGRILLED BURGER

CARAMELISED 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

€8 SUPPLEMENT APPLIES

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

42.50