

EAT, DRINK & BE MERRY!

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

**ASADOR**  
THE ART OF BARBECUE FOOD

SET DINNER MENU

## STARTERS

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

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

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

**ASADOR PIL PIL**  
ROASTED ARGENTINIAN PRAWNS, CHARRED FOCACCIA

**CELERIAC & CHARRED PEAR**  
YOUNG BUCK, WALNUT VINAIGRETTE

## MAINS

**CHARGRILLED WICKOW VENISON SADDLE**  
SWEET POTATO, CEP, BURNT FIG, CHESTNUT JUS

**GRILLED FILLET OF HALIBUT**  
CRAB & SAFFRON RISOTTO, CHARRED BABY FENNEL

**PUMPKIN & SMOKED HEGARTY CHEDDAR PIE**  
MASH POTATO & GRILLED PUMPKIN

**FIRE ROAST CHICKEN SUPREME**  
LENTIL CASSOULET, PARSNIP PURÉE, CHARGRILLED SALSIFY

## STEAKS

**FILLET (8 OZ)**

**DRY AGED RIB-EYE (10 OZ)**

SELECTION OF ASADOR SAUCES

## DESSERTS

**VALRHONA CHOCOLATE FONDANT**  
VANILLA ICE CREAM

**ALMOND & QUINCE TART**  
WHISKEY CARAMEL SAUCE, CHRISTMAS PUDDING ICE CREAM

**SELECTION OF ICE CREAM**  
HOME MADE ICE CREAMS

**ASADOR CHEESE PLATE**  
CRACKERS, PEAR CHUTNEY

**TEA OR COFFEE INCLUDED**

**SET DINNER MENU €69.00**

Merry Christmas From All The Team At Asador

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

Some of 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.