

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 LUNCH 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

THE ASADOR BURGER
CAMELISED ONIONS, JERK MAYO, TOMATO CHUTNEY, AGED CHEDDAR, ASADOR CHIPS

GRILLED FILLET OF HAKE
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) €7 SUPPLEMENT

DRY AGED STRIPLION (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, PEARS CHUTNEY

TEA OR COFFEE INCLUDED

SET LUNCH MENU €52.50

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.