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

ASADOR

THE ART OF BARBECUE FOOD

TERRACE
TASTING MENU

PATA NEGRA, IBÉRICO DE BELLOTA
AGED FOR + 36 MONTHS, HOUSE BREAD, OLIVE OIL

ASADOR CHARRED LOBSTER, LEMON & BISQUE RISOTTO
TRUFFLE FOAM

GRILLED TURBOT
SAUTEED GIROLLES, CELERIAC PURÉE, FISH VELOUTÉ

CHARGRILLED FILLET OF BEEF
POTATO GRATIN, CREAMED SPINACH, RED WINE JUS

CHOCOLATE FONDANT & VANILLA ICE CREAM

OR

SELECTION OF CHEESE

TEA & COFFEE

€75 PER PERSON

WINE PAIRING AVAILABLE
SERVICE CHARGE NOT INCLUDED

MEATS McLoughlins Butchers | FRESH SEAFOOD Sustainable Seafood Ireland & Mourne | 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.