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

ASADOR
THE ART OF BARBECUE FOOD

DINNER
SET MENU

STARTERS

GRILLED ASPARAGUS

PEA PUREE, QUAIL EGG, PARMESAN CRISP

FIRE ROASTED LOBSTER

LEMON RISOTTO, BROAD BEANS, BISQUE FOAM

SMOKED BEEF TARTARE

CAPER BERRIES, BROWN BREAD TOAST

JAMON IBÉRICO

OLIVE OIL, HOUSE BREAD

MAINS

FIRE ROASTED JOHN DORY

BLACK TRUFFLE GNOCCHI, BABY VEGETABLES, CLAM SAUCE

ASADOR SIGNATURE BURGER

ONION CHUTNEY, SMOKED TOMATO SALSA, JERK MAYO, AGED CHEDDAR

FIRE ROASTED LOBSTER

LEMON RISOTTO, BROAD BEANS, BISQUE FOAM

WARM QUINOA, CHARRED HALLOUMI

COURGETTES, RED PEPPER HUMMUS, HAZELNUT VINAIGRETTE

CHARGRILLED FILLET STEAK

GRATIN POTATO, SMOKED ONION PUREE, EMBER ROASTED LEEKS, JUS

DESSERT

VALRHONA CHOCOLATE MOUSSE

MACERATED STRAWBERRY, MINT GEL

CHOCOLATE FONDANT

VANILLA ICE CREAM

SELECTION OF ICE CREAM

ASADOR CHEESE BOARD

CRACKERS, CHUTNEY

TEA & COFFEE

PETIT 4'S

MEATS McLoughlins Butchers | FRESH SEAFOOD Kish Fish & Dorans | FRUITS & VEGETABLES Caterway, Dublin

All our Beef is 100% of Irish origin. 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.