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

ASADOR
THE ART OF BARBECUE FOOD

A LA CARTE
LUNCH MENU

STARTERS

GRILLED ASPARAGUS 10

PEA PUREE, QUAIL EGG, PARMESAN CRISP

FIRE ROASTED ARGENTINIAN PRAWNS 12

LEMON RISOTTO, BROAD BEANS, BISQUE FOAM

SMOKED BEEF TARTARE 13

CAPER BERRIES, BROWN BREAD TOAST

JAMON IBÉRICO 14

OLIVE OIL, HOUSE BREAD

MAINS

FIRE ROASTED HAKE 22

BLACK TRUFFLE GNOCCHI, BABY VEGETABLES, CLAM SAUCE

ASADOR SIGNATURE BURGER 16

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

FIRE ROASTED ARGENTINIAN PRAWNS 22

LEMON RISOTTO, BROAD BEANS, BISQUE FOAM

WARM QUINOA, CHARRED HALLOUMI 16

COURGETTES, RED PEPPER HUMMUS, HAZELNUT VINAIGRETTE

CHARGRILLED FILLET STEAK 33

CHIPS, CHOICE OF PEPPER SAUCE/RED WINE JUS

SIDE ORDERS

ASADOR CHIPS 4.50

ROCKET SALAD 4.50

SUMMER GREENS WITH
SHAVED MANCHEGO 4.50

BBQ CORN ON THE COB 4.50

DESSERT

VALRHONA CHOCOLATE MOUSSE 8

MACERATED STRAWBERRY, MINT GEL

SELECTION OF ICE CREAM 8

ASADOR CHEESE BOARD 10

CRACKERS, CHUTNEY

PETIT 4'S 4

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.