

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

ASADOR

THE ART OF BARBECUE FOOD

Mother's Day
MENU

STARTERS

SOUP OF THE DAY

SERVED WITH HOUSE BREADS

ASADOR WINGS

BLUE CHEESE SAUCE, CELERY STICKS

ROARING WATER BAY MUSSELS

IBÉRICO SOBRASADA, XÉRÈS WINE, HOUSE SOURDOUGH

CHARRED KING OYSTER MUSHROOM

BLACK GARLIC PURÉE, SMOKED GUBBEEN & SAUCE VIERGE

SUNDAY ROAST

RUMP HEART, ROAST GARLIC,
CREAMED SPINACH, BONE MARROW,
YORKSHIRE PUDDING, HONEY & THYME
ROASTED CARROTS, DUCK FAT
ROASTED POTATOES.
HOMEMADE HORSERADISH CREAM.

MAIN COURSES

FISH OF THE DAY

PLEASE SEE OUR BOARDS FOR TODAY'S FRESH FISH

VEGETARIAN PUFF PIE

HOME MADE RICOTTA, SPINACH & BUTTERNUT SQUASH,
COURGETTE LINGUINE AND SWEET POTATO

THE ASADOR BURGER

CARAMELISED ONIONS, JERK MAYO, TOMATO
CHUTNEY, AGED CHEDDAR, ASADOR CHIPS

'ADOBO' CHICKEN SUPREME

SOFT CHORIZO POLENTA, GRILLED SUGAR SNAPS,
TOMATO SALSA

ASADOR STEAKS

8oz DRY AGED PICANHA

8oz FILLET

€9 SUPPLEMENT APPLIES

GARNISH:

SERVED WITH ASADOR TRIPLE COOKED CHIPS

CHOICE OF SAUCE:

CHIMICHURRI, SMOKED BÉARNAISE, PEPPER,
MESQUITE BBQ SAUCE.

EXTRA SAUCE €1.50

DESSERTS

LEMON TART

RASPBERRY MERINGUE, COCONUT & WHITE CHOCOLATE
ICE CREAM

ASADOR BANOFFEE SUNDAE

CRUNCHY PEANUT TOFFEE SAUCE, VANILLA, BANANA &
COFFEE ICE CREAM, CARAMEL POPCORN

VALRHONA CHOCOLATE 'FINANCIER'

PECAN MOUSSE WITH RHUBARB COMPOTE &
CHANTILLY CREAM

ASADOR CHEESE PLATE

CHEESE SELECTION, QUINCE JELLY, PEAR CHUTNEY
& CRACKERS (€3 SUPPLEMENT)



INCL. TEA OR COFFEE

35.00