

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

# ASADOR

THE ART OF BARBECUE FOOD

A LA CARTE  
DINNER MENU

## STARTERS

<b>SOUP OF THE DAY</b> SERVED WITH HOUSE BREADS	6.50
<b>BEETROOT &amp; FIG TARTLETS</b> YOUNG BUCK BLUE CHEESE	10.50
<b>ASADOR WINGS</b> BLUE CHEESE SAUCE, CELERY STICKS	9.50
<b>BBQ BABY BACK RIBS</b> CHARRED SWEET CORN, SCALLIONS, LIME	13

**PATA NEGRA 100% IBÉRICO DE BELLOTA €16.50**  
AGED FOR + 36 MONTHS  
**SHERRY MANZANILLA, MADURA, GL €6**

<b>ROARING WATER BAY MUSSELS</b> IBÉRICO SOBRASADA, WHITE WINE, HOUSE SOURDOUGH	10.50
<b>CHARGRILLED OCTOPUS</b> CUCUMBER, MOOLI & MANGO SALAD, ROMESCO	13.50
<b>CHARGRILLED GAMBAS</b> PAN CON TOMATE, BISQUE AIOLI	15

## MAIN COURSES

<b>THE ASADOR BURGER</b> CAMELISED ONIONS, JERK MAYO, TOMATO CHUTNEY, AGED CHEDDAR, ASADOR CHIPS <b>ADD BLUE CHEESE €1 / SMOKED BACON €2</b>	18
<b>FISH OF THE DAY</b> PLEASE ASK YOUR SERVER FOR TODAY'S OFFER <b>MARKET PRICE</b>	
<b>SPINACH &amp; MUSHROOM RISOTTO</b> CHARRED PORTOBELLO, CRISPY HEN EGG	18
<b>CHARGRILLED CHICKEN SUPREME</b> SAFFRON POTATO, PIQUILLO PEPPER & CHORIZO SAUCE, ROASTED ARTICHOKE	23
<b>BBQ RACK OF WICKLOW LAMB</b> CRUSHED MINT PEAS, DUXELLES PIE, DRIED CHERRY TOMATO	29

## ASADOR STEAKS

<b>10oz DRY-AGED RIB EYE</b>	30
<b>8oz FILLET</b>	35
<b>16oz DRY-AGED T-BONE</b>	34
<b>CHOICE OF SAUCE:</b> CHIMICHURRI, SMOKED BÉARNAISE, PEPPER, MESQUITE BBQ SAUCE. RED WINE JUS <b>EXTRA SAUCE €1.50</b>	
<b>EXTRAS</b>	
<b>SEARED FOIE GRAS</b>	7
<b>CHARRED BONE MARROW</b>	3
<b>CHARGRILLED GAMBAS</b>	3
	PER PRAWN

## TO SHARE

<b>WHISKEY FLAMED CHÂTEAUBRIAND</b> PLEASE ASK YOUR SERVER FOR TODAY'S AVAILABLE CUTS	3.70/OZ
<b>CÔTE DE BOEUF</b> PLEASE ASK YOUR SERVER FOR TODAY'S AVAILABLE CUTS	3/OZ
<b>MEAT PLATTER</b> PICANHA STEAK, RACK OF LAMB, CHICKEN SUPREME, BABY RIBS	59
<b>CHARGRILLED FISH ON THE BONE</b> PLEASE ASK YOUR SERVER FOR TODAY'S FISH <b>MARKET PRICE</b>	

## SIDES

<b>ASADOR CHIPS</b>	3.95
<b>PICKLED RED CABBAGE</b>	3.95
<b>CORN ON THE COB</b>	4.50
<b>CREAMED SPINACH</b>	4.95
<b>ROCKET &amp; PARMESAN SALAD</b>	4.50
<b>PORTOBELLO MUSHROOM</b>	4.95
<b>CRISPY TENDER STEM BROCCOLI WITH SMOKED PAPRIKA AIOLI</b>	4.95

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.