

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

PRE DINNER COCKTAILS

HENDRICKS & FEVER TREE TONIC	10.50
HADDINGTON BELLINI	10.50
CAVA ROSSINI	10.50
ASADOR SPRITZER	10
GRAPEFRUIT MARTINI	10

STARTERS

SOUP OF THE DAY SERVED WITH HOUSE BREADS	6.50
QUINCE TERRINE CHARRED TENDER STEM BROCCOLI, ST TOLA ASH GOATS CHEESE, HAZELNUT VINAIGRETTE	10.50
ASADOR WINGS BLUE CHEESE SAUCE, CELERY STICKS	9.50
BARBECUE BABY BACK RIBS CHARRED SWEET CORN, SCALLIONS, LIME	13
ROARING WATER BAY MUSSELS IBÉRICO SOBRASADA, XÉRÈS WINE, HOUSE SOURDOUGH	10.50
CHARGRILLED OCTOPUS CUCUMBER AND MOOLI SALAD, MANGO SALSA, ROMESCO	13.50
CHARGRILLED GAMBAS PAN CON TOMATE, BISQUE AIOLI	15

JAMÓN IBÉRICO DE BELLOTA RESERVA €15.50
AGED FOR + 36 MONTHS PERFECT WITH
SHERRY MANZANILLA, MADURA, GL €6

MAINS

THE ASADOR BURGER CARAMELISED ONIONS, JERK MAYO, TOMATO CHUTNEY, AGED CHEDDAR, ASADOR CHIPS	18
ADD BLUE CHEESE €1 / SMOKED BACON €2	
FISH OF THE DAY PLEASE ASK YOUR SERVER FOR TODAY'S OFFER	MARKET PRICE
VEGETARIAN PUFF PIE HOME MADE RICOTTA, SPINACH & BUTTERNUT SQUASH, COURGETTE LINGUINE, SWEET POTATO	18
BARBECUE CHICKEN SUPREME KALE GNOCCHI, CARROT & GINGER PURÉE, BRUSSEL SPROUTS	24
WICKLOW VENISON HAUNCH CHARGRILLED VENISON HAUNCH, CHAMP MASH, ROASTED ROOT VEGETABLES, BLACKBERRY JUS	27

TO SHARE

WHISKEY FLAMED CHÂTEAUBRIAND PLEASE ASK YOUR SERVER FOR TODAY'S AVAILABLE CUTS	3.70/OZ
CÔTE DE BOEUF PLEASE ASK YOUR SERVER FOR TODAY'S AVAILABLE CUTS	3/OZ
MEAT PLATTER PICANHA STEAK, VENISON, CHICKEN SUPREME, BABY BACK RIBS, SPICED LAMB BROCHETA,	69
CHARGRILLED FISH ON THE BONE PLEASE ASK YOUR SERVER FOR TODAY'S FISH	MARKET PRICE

ASADOR STEAKS

8oz DRY AGED PICANHA	25
8oz FILLET	35
10oz DRY-AGED STRIPLOIN	29
12oz DRY-AGED DELMONICO	36.50
CHOICE OF SAUCE: CHIMICHURRI, SMOKED BÉARNAISE, PEPPER SAUCE, BBQ SAUCE, RED WINE JUS. EXTRA SAUCE €1.50	
EXTRAS	
SEARED FOIE GRAS	9
CHARGRILLED BONE MARROW	5
CHARGRILLED GAMBAS	3
	PER PRAWN

SIDES

ASADOR CHIPS	4.50
ROASTED SWEET POTATOES	4.50
CORN ON THE COB	4.50
CREAMED SPINACH	4.50
ROCKET AND PARMESAN SALAD	4.50
PORTOBELLO MUSHROOM	4.50
ROASTED SPROUTS WITH BACON	4.50

MEATS McLoughlins Butchers | FRESH SEAFOOD Doran's of Howth Pier, Dublin, Mourné Seafoods | 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.