

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

ASADOR

THE ART OF BARBECUE FOOD

LUNCH
MENU

PATA NEGRA 100% IBÉRICO DE BELLOTA
AGED FOR +36 MONTHS
16.50

STARTERS

SOUP OF THE DAY SERVED WITH HOUSE BREADS	6.50	ROARING WATER BAY MUSSELS IBÉRICO SOBRASADA, XÉRÈS WINE, HOUSE SOURDOUGH	10.50
ASADOR WINGS BLUE CHEESE SAUCE, CELERY STICKS	9.50	SMOKED AUBERGINE CAVIAR CRISPY QUAIL EGG, TOMATO PETALS, SHAVED MANCHEGO	10.50

LIGHT FARE

'PULPO AL OLIVO' CHARGRILLED OCTOPUS, OLIVES, SCALLIONS, PIQUILLO PEPPER, SAFFRON AIOLI	15.50	ASADOR STEAK SANDWICH SOURDOUGH, SUNDRIED TOMATO SALSA, GARLIC AIOLI, ASADOR CHIPS OR HOUSE SALAD	16.50
CHARGRILLED GAMBAS PAN CON TOMATE, BISQUE AIOLI, ASADOR CHIPS	17.50	SMOKED PAPRIKA CHICKEN STICK CHORIZO, TABOULEH, MIXED LEAVES	11.50
BBQ BEEF SALAD AVOCADO, RED ONION, CHARRED FETA	15.50	MOROCCAN SPICED LAMB STICK MINCED LAMB, PEPPERS, RED ONION, MINTED YOGHURT	11.50
BABY BACK RIBS CHARRED SWEET CORN, SPRING ONIONS, LIME, ASADOR CHIPS OR HOUSE SALAD	16	HALLOUMI & BBQ VEGETABLE STICK COURGETTE, AUBERGINE, BASIL PESTO	11.50

*ADD A SMALL SOUP - 2.50

MAIN COURSES

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 SPINACH & BUTTERNUT SQUASH, COURGETTE LINGUINE AND SWEET POTATO	18

SIDES

ASADOR CHIPS	4.50
CRUSHED SWEET POTATOES AND SCALLIONS	4.50
ROCKET & PARMESAN SALAD	4.50
CREAMED SPINACH	4.50

ASADOR STEAKS

8oz DRY AGED PICANHA	25
10oz DRY-AGED STRIPLOIN	29
8oz FILLET	35
12oz DRY-AGED DELMONICO	34

CHOICE OF SAUCE:
CHIMICHURRI, SMOKED BÉARNAISE, PEPPER,
MESQUITE BBQ SAUCE. RED WINE JUS
EXTRA SAUCE €1.50

PORTOBELLO MUSHROOM	4.50
CORN ON THE COB	4.50
HONEY ROAST CARROTS, BLACK SESAME,	4.50
CRÈME FRAICHE	