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# ASADOR

THE ART OF BARBECUE FOOD

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## ◆ DESSERTS ◆

<b>TORTA DE SANTIAGO</b> GALICIAN ALMOND CAKE WITH CHOCOLATE MOUSSE AND VANILLA CREAM	8.50	<b>ASADOR CHOCOLATE FONDANT</b> VANILLA ICE CREAM (ALLOW 15 MIN)	11
<b>FORCED RHUBARB</b> GENTLY POACHED, OAT CREME PATISSIERE, SOUR RHUBARB SORBET	8.50	<b>ASADOR CHEESE BOARD</b> CHEESE SELECTION, QUINCE JELLY, PEAR CHUTNEY & CRACKERS	12.50
<b>WHISKEY CARAMEL SUNDAE</b> VANILLA AND SALTED CARAMEL ICE CREAM	8.50		

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## ◆ AFTER DINNER COCKTAILS ◆

### ESPRESSO MARTINI

COFFEE, KAHLUA, VANILLA VODKA

12

### ASADOR ALEXANDER

BRANDY, CRÈME DE CACAO, CRÈME FRAÎCHE

12

### PORTS

**WARRE'S WARRIOR FINEST RESERVE**

GL 7

**WARRE'S OTIMA 10 YEARS**

GL 11

**WARRE'S LATE BOTTLED VINTAGE 2004**

GL 10

### DESSERT WINES

**DISZNÓKO, TOKAJI**

**LATE HARVEST 2015**

GL 11.50 / BTL 49

**DEE, BOTRYTIS**

**SEMILLION, 2017**

GL 7.50 / BTL 34

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.