

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

ASADOR

THE ART OF BARBECUE FOOD

GROUP SET
DINNER 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

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, SPICY JERK MAYO, TOMATO CHUTNEY,
AGED CHEDDAR, ASADOR CHIPS

'ADOBO' CHICKEN SUPREME

SOFT CHORIZO POLENTA, GRILLED SUGAR SNAPS,
TOMATO SALSA

ASADOR STEAKS

10oz STRIPLOIN

8oz FILLET

€5 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, PASSION FRUIT &
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

INCL. TEA OR COFFEE

46.50