

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

### PRAWN PIL PIL

SAUTÉED PRAWNS, GARLIC & CHILI, FRESH FOCACCIA

### BEETROOT & FIG TARTLETS

YOUNG BUCK BLUE CHEESE

## MAIN COURSES

### FISH OF THE DAY

PLEASE SEE OUR BOARDS FOR TODAY'S FRESH FISH

### SPINACH & MUSHROOM RISOTTO

CHARRED PORTOBELLO, CRISPY HEN EGG

### THE ASADOR BURGER

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

### CHARGRILLED CHICKEN SUPREME

SAFFRON POTATO, PIQUILLO PEPPER & CHORIZO SAUCE,  
ROASTED ARTICHOKE

## ASADOR STEAKS

### 10oz DRY AGED RIB EYE

### 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

### FORCED RHUBARB

GENTLY POACHED, OAT CREME  
PATISSIERE, SOUR RHUBARB SORBET

### WHISKEY CARAMEL SUNDAE

VANILLA AND SALTED CARAMEL ICE CREAM

### TORTA DE SANTIAGO

GALICIAN ALMOND CAKE WITH CHOCOLATE  
MOUSSE AND VANILLA CREAM

### ASADOR CHEESE PLATE

CHEESE SELECTION, QUINCE JELLY, PEAR CHUTNEY &  
CRACKERS

INCL. TEA OR COFFEE

**49.50**