

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

### QUINCE TERRINE

CHARRED TENDER STEM BROCOLI, ST TOLA ASH GOATS  
CHEESE, HAZELNUT VINAIGRETTE

## 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

### BARBECUE CHICKEN SUPREME

KALE GNOCCHI, CARROT & GINGER PURÉE, BRUSSEL SPROUTS

## 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

### APPLE & PEAR BAKEWELL TART

CANDIED WALNUTS, STOUT ICE CREAM

### CHOCOLATE CHEESECAKE BROWNIE

COFFEE ICE CREAM

### SELECTION OF HOME MADE ICE CREAM

### STICKY TOFFEE PUDDING

CARAMEL SAUCE, CLOTTED CREAM

### ASADOR CHEESE PLATE

CHEESE SELECTION, QUINCE JELLY, PEAR CHUTNEY &  
CRACKERS

INCL. TEA OR COFFEE

46.50