

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, XÉRÉS WINE, HOUSE SOURDOUGH

SMOKED AUBERGINE CAVIAR

CRISPY QUAIL EGG, TOMATO PETALS, SHAVED MANCHEGO

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

CHARGRILLED CHICKEN SUPREME

WHITE BEANS CASSOULET, PICKLED CARROTS,
CRISPY CHORIZO

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

BUTTERMILK PANNACOTTA

FIG MARMALADE, PUFFY CRUST

BROWNIE SUNDAE

VANILLA AND MILK CHOCOLATE ICE CREAM, RASPBERRY
SORBET, RASPBERRY COULIS

CHOCOLATE AND PLUM TART

WHIPPED CREAM

ASADOR CHEESE PLATE

CHEESE SELECTION, QUINCE JELLY, PEAR CHUTNEY &
CRACKERS

INCL. TEA OR COFFEE

46.50