

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

ASADOR

THE ART OF BARBECUE FOOD

GROUP SET
LUNCH 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, JERK MAYO, TOMATO
CHUTNEY, AGED CHEDDAR, ASADOR CHIPS

CHARGRILLED CHICKEN SUPREME

SAFFRON POTATO, PIQUILLO PEPPER & CHORIZO SAUCE,
ROASTED ARTICHOKE

ASADOR STEAKS

8oz DRY AGED PICANHA

8oz FILLET

€9 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 (€3 SUPPLEMENT)

INCL. TEA OR COFFEE

39.50