

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

ROARING WATER BAY MUSSELS

IBÉRICO SOBRASADA, XÉRÈS WINE, HOUSE
SOURDOUGH

QUINCE TERRINE

CHARRED TENDER STEM BROCCOLI, 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, JERK MAYO, TOMATO
CHUTNEY, AGED CHEDDAR, ASADOR CHIPS

BARBECUE CHICKEN SUPREME

KALE GNOCCHI, CARROT & GINGER PURÉE, BRUSSEL SPROUTS

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

APPLE & PEAR BAKEWELL TART

CANDIED WALNUTS, STOUT ICE CREAM

CHOCOLATE CHEESECAKE BROWNIE

VANILLA ICE CREAM

STICKY TOFFEE PUDDING

CARAMEL SAUCE, CLOTTED CREAM

ASADOR CHEESE PLATE

CHEESE SELECTION, QUINCE JELLY, PEAR CHUTNEY &
CRACKERS (€3 SUPPLEMENT)

SELECTION OF HOME MADE ICE CREAM

INCL. TEA OR COFFEE

36.50