

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

ASADOR

THE ART OF BARBECUE FOOD

PRE-CONCERT
MENU

STARTERS

SOUP OF THE DAY

SERVED WITH HOUSE BREADS

ASADOR WINGS

BLUE CHEESE SAUCE, CELERY STICKS

ROARING WATER BAY MUSSELS

IBÉRICO SOBRASADA, WHITE WINE, HOUSE SOURDOUGH

BEETROOT & FIG TARTLETS

YOUNG BUCK BLUE CHEESE

MAIN COURSES

FISH OF THE DAY

PLEASE ASK YOUR SERVER FOR TODAY'S OFFER

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

SIDES

CREAMED SPINACH	4.95
PORTOBELLO MUSHROOM	4.95
PICKLED RED CABBAGE	3.95
ASADOR CHIPS	3.95

ASADOR STEAKS

8oz DRY AGED PICANHA

€4.95 SUPPLEMENT APPLIES

10oz DRY AGED RIB EYE

€7 SUPPLEMENT APPLIES

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

TWO COURSES €24

THREE COURSES €29