

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, XÉRÈS WINE, HOUSE SOURDOUGH

QUINCE TERRINE

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

MAIN COURSES

FISH OF THE DAY

PLEASE ASK YOUR SERVER FOR TODAY'S OFFER

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

LAMB HANGMAN

LYONNAISE POTATOES, GRILLED RATATOUILLE, ROMESCO
AND MINTED YOGHURT

ASADOR STEAKS

8oz DRY AGED PICANHA

€4.95 SUPPLEMENT APPLIES

10oz STRIPLOIN

€7 SUPPLEMENT APPLIES

7oz FILLET TAIL

€8 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

ASADOR CHEESE PLATE

CHEESE SELECTION, QUINCE JELLY, PEAR CHUTNEY &
CRACKERS

€3.00 SUPPLEMENT APPLIES

TWO COURSES €24

THREE COURSES €29