

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

SMOKED AUBERGINE CAVIAR

CRISPY QUAIL EGG, TOMATO PETALS, SHAVED MANCHEGO

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

CHARGRILLED CHICKEN SUPREME

WHITE BEANS CASSOULET, PICKLED CARROTS, CRISPY CHORIZO

FILLET OF BEEF HANGMAN

LYONNAISE POTATO, CREAMED SPINACH & BONE MARROW
(€1.95 SUPPLEMENT APPLIES)

ASADOR STEAKS

8oz DRY AGED PICANHA

€4.95 SUPPLEMENT APPLIES

10oz STRIPLOIN

€7 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

€3.00 SUPPLEMENT APPLIES

TWO COURSES €24

THREE COURSES €29