

EAT, DRINK & BE MERRY!

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

ASADOR

THE ART OF BARBECUE FOOD

CHRISTMAS
LUNCH SET MENU

STARTERS

ASADOR WINGS

BLUE CHEESE SAUCE, CELERY STICKS

FOIE GRAS PÂTÉ

POACHED PEARS, SWEET BRIOCHE

SOUP OF THE DAY

SERVED WITH HOUSE BREAD

QUINCE TERRINE

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

ASADOR PIL PIL

SAUTÉED PRAWNS, GARLIC & CHILLI, FRESH CIABATTA

MAIN COURSES

THE ASADOR BURGER

CARAMELISED ONIONS, SPICY JERK MAYO, TOMATO CHUTNEY,
AGED CHEDDAR, ASADOR FRIES

CHARGRILLED CHICKEN SUPREME

KALE GNOCCHI, CARROT & GINGER PURÉE, BRUSSEL SPROUTS

VEGETARIAN PUFF PIE

HOME MADE RICOTTA, SPINACH & BUTTERNUT SQUASH,
COURGETTE LINGUINE, SWEET POTATO

BBQ HAKE

WHITE BEAN & LENTIL CASSOULET, SQUASH & CUMIN PURÉE,
LEMON BEURRE BLANC

WICKLOW VENISON HAUNCH

CHARGRILLED VENISON HAUNCH, CHAMP MASH, ROASTED ROOT
VEGETABLES, BLACKBERRY JUS

ASADOR STEAKS

8oz FILLET STEAK

& ASADOR GARNISH
€8 SUPPLEMENT APPLIES

7oz DRY AGED PICANHA

& ASADOR GARNISH

GARNISH:

ASADOR FRIES OR ROCKET & PARMESAN SALAD

CHOICE OF SAUCE:

CHIMICHURRI, SMOKED BÉARNAISE, PEPPER,
MESQUITE BBQ SAUCE

DESSERTS

STICKY TOFFEE PUDDING

CARAMEL SAUCE, CLOTTED CREAM

APPLE & PEAR BAKEWELL TART

CANDIED WALNUTS, STOUT ICE CREAM

SELECTION OF HOME MADE ICE CREAM

CHOCOLATE CHEESECAKE BROWNIE

VANILLA ICE CREAM

CHRISTMAS CHEESEBOARD

QUINCE JELLY, PEAR CHUTNEY, CRACKERS

€39.50 (WED- SAT)

€35.00 (SUN-TUES)

INCL. TEA & COFFEE

Merry Christmas From All The Team At Asador, We Hope You Enjoy Your Christmas Lunch Today.

Some our dishes contain one or more of the 14 food allergens as identified by the HSE. If you have a food allergy please ask a number of staff & we will be happy to advise if your dish of choice contains one of these. Please note we apply a discretionary 12.5% service charge for parties of 6 or more.