

B R E A D S		
<i>All our breads are baked in house daily</i>		
Grilled Flatbread	(1 gluten)	3
House Rye Sourdough	(1 gluten)	3
Harissa & Fennel Focaccia	(1 gluten,12)	3

S P R E A D S		
Tahini	Hot Honey, Crispy Chickpea (11,12)	6
Aubergine Dip	Artichoke Crisps, Salsa Macha (5,8 Peanut,11,12)	6
Labneh	Sobrasada, Crispy Vegetables (7)	6
Spiced Greek Yoghurt	Smoked Almonds (8,7,12)	6
Mushroom Dip ,	Pickled Shallot (3,7,12)	6

SMALL PLATES

L A N D		
Beef Petite Tender	Aubergine, Crispy Potatoes, Olive Jus (7,9,11)	14
Orzo Stew	Short Rib, Aged Comté (1 gluten,7,9,12)	16
Suckling Pig	Olive Oil Crushed Potatoes (11,12)	14
Charred Lamb	Hummus, Mint & Pomegranate Salad (9,11,12)	14
C U R E D / R A W		
Scallops	Passionfruit, Grape, Lime & Sea Purslane (2,14)	16
Tuna	Ramiro Pepper, Avocado, Citrus (4)	16
Seabream	Tigers Milk, Red Onion, Chilli, Coriander (4,9,12)	16
Classic Beef Tartar	Shallots, Gherkins, Parsley (3,9,10,12)	14
Spicy Beef Tartar	Shallot, Chilli, Coriander, Ginger (1 Gluten,6,11,12)	14
G A R D E N		
Burrata	Grilled Peach, Tarragon, Pinenut, Elderflower (7,8,12)	12
Beetroot & Heirloom Carrot Salad	Ricotta, Salsa Verde (7,8 hazelnut,12)	14
Risotto	Wild Garlic, Asparagus, Leeks (7, 8 Pinenut, 12)	12/19
Pan Con Tomate	Arbequina Olive Oil & Maldon Salt (1)	10
S E A F O O D		
Grilled Irish Squid	Black Garlic, Chimichurri (3,7,12,14)	16
Hand Dived Scallops	Garlic Butter, Manchego (1 Gluten,7,14)	17
Grilled Gambas	Chilli & Garlic (1 gluten,2,7)	18/32
Dressed Lambay Crab	Smoked Pepper Mayo, Toast (1gluten,2,3,10,12)	16
Lobster & Asparagus Risotto	Bisque Cream (2,7,9,12)	18/32

At ASADOR we are inspired by the food of the Mediterranean. Our small plate section is designed to give you a flavour of this wonderful cuisine, focusing on taste, vibrant colours and freshness. We suggest sampling 1- 2 dishes per person as the perfect way to graze before you choose a main course.

ASADOR

All our meats, seafood & game are cooked over fires of oak, apple & Hickory Woods.

Suppliers
MEATS McLoughlin's Butchers
FRESH SEAFOOD Urban Monger
FRUITS & VEGETABLES Caterway, Dublin

Please note we apply a discretionary 12.5% service charge for parties of 6 or more. Please note our seafood comes in fresh each morning and as such some dishes may be unavailable on any given day. We source our seafood from small sustainable day boats where possible and when weather permits.

MAINS

SIGNATURE AGED STEAKS		
<i>All Steaks Served with house Fries or Salad & choice of Sauce</i>		
12oz Delmonico		59
10oz Smoked Sirloin		45
8oz Fillet		55
10oz Petite Tender		31
M A I N S		
<i>Served with Baby Potatoes</i>		
Grilled Cod	Smoked Chickpea Caponata, Arbequina Olive Oil (3,4,9,12)	31
Half Dover Sole	Shallot & Coriander (4,11,12)	36
Wood Fired Free Range Chicken	(7,9,10,12)	26 half /46 full

SHARING FOR TWO

Côte de Boeuf	5.50 / oz
Chateaubriand	5.50 / oz
Iberico Pork Flank	12oz - 72
Turbot	(4) 800g - 79
Halibut T-Bone	(4) 600g - 69
<i>Sharing Dishes Served with 2 Sides & 2 Sauces</i>	

SAUCES

Garlic Butter	(7)	Peppercorn	(7,9,12)
Salsa Verde	(12)	Red Wine Jus	(9,12)
Chimichurri	(12)		

SIDES

Grilled Greens	Hand Cut Chips	Grilled Baby Potatoes	Sautéed Onions	Green Salad	Portobello Mushrooms
(1gluten,8)	(3,9,10,12)			(6,11,12)	(1gluten,7)

Allergens
1. Cereals containing gluten, 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts, 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide and sulphites 13. Lupin 14. Molluscs