

ASADOR

SET DINNER

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

STARTERS

Gambas

Chilli & Garlic Dip | Sourdough (1a,4,5a)

Arancini

Irish Lobster | Thermidor Sauce | Aged Manchego (1a,4,5b,7,10)

Agnolotti Pasta

Braised Short Rib | Tarragon | Morels | White Truffle (1a,7,12)

Butternut Squash Risotto

Goat Cheese | Soya Bean | Manchego (4,9,10)

MAINS

Roasted Celeriac

Burnt Onion Purée | Miso Glaze | Smoked Garlic | Chive (10)

Barbecue Cod

Ratatouille | Salsa Verde | Lobster Arancini (1a,4,7,13)

Chicken Supreme

Carrot Purée | Puy Lentils | Caramelised Figs | Jus (4,13)

SIGNATURE AGED STEAKS

10oz Smoked Sirloin | **8oz Fillet** €6 supplement

All steaks served with House Fries or Salad and Choice of Sauce

Béarnaise (4,7) | Chimichurri (13) | Peppercorn (4,9,13)

DESSERT

Warm Chocolate Hazelnut Smore Brownie

Vanilla Ice Cream (1,3b,7)

Basque Cheesecake

Winter Berry Compote (1,3,7,12)

€69

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.
Allergens: 1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F- Oats), 2 Peanuts 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews,
D-Pecans, E-Brazil, F-Pistachio, G- Macadamia, H-Walnut, 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Shrimp), 6 Mollusc, 7 Eggs, 8
Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin, *Contains Unpasteurised Cheese