

## SMALL PLATES

### GARDEN

<b>Mushroom Orzo</b> , Pickled Shimeji, Porcini Cream, Dukkah (Gluten 1, 7, Almond 8, 9, 10, 12) *	12
<b>Fire-Roasted Hispi Cabbage</b> , Herb Labneh, Miso, Crispy Chickpeas, Preserved Lemon Dressing (6, 7, 12) *	14
<b>Coal Roasted Carrot</b> , Beetroot & Ricotta Mousse, Goats Cheese, Pickled Golden Beet, Gold River Salad, Smoked Almond Dukkah, Mint Oil (7, Almond 8, 11, 12) *	14
<b>Charred Tomato Tartare</b> , Toasted Sourdough, Whipped Tomato Ricotta, Aged Manchego, Basil Oil (Gluten 1, 7) *12	12
<b>Risotto Verde</b> , Carnaroli Rice, Seasonal Greens, Watercress Pesto, Aged Pecorino (7, Hazelnut 8) *	12

### LAND

<b>Jamon Croquette</b> (Gluten 1, 3, 7, 9, 12) *	14
<b>Chicken Thigh Skewer</b> , Tabouleh Salad, Cucumber & Mint Yoghurt, Grilled Flatbread (Gluten 1, 7)	16
<b>Iberico Pork Skewer</b> , Tabouleh Salad, Cucumber & Mint Yoghurt, Grilled Flatbread (Gluten 1, 7)	17
<b>Picanha</b> , Romesco, Chimichurri, White Bean & Garlic Purée (7, Almond 8, 12)	17
<b>Fillet of Beef Carpaccio</b> , Fennel, Salsa Verde & Pickled Shallot (4, 10, 12)	19

### SEA

<b>Wild Irish Scallop Crudo</b> , Grapefruit Ponzu, Pickled Baby Cucumber, Chive Oil, Charred Citrus (4, 6, 12, 14)	18
<b>Fire-Grilled Gambas</b> , Toasted Focaccia, Garlic & Chilli Sauce (Gluten 1, 2, 3, 7, 12) *	17/32
<b>Grilled Scallops on the Half Shell</b> , Garlic Butter, Fermented Chilli, Crispy Shallot, Lime (Gluten 1, 7, 12, 14)	18
<b>Dressed White Crab</b> , Grilled Sourdough, Citrus Crème Fraîche, Smoked Pepper Aioli (Gluten 1, 2, 3, 7, 12)	19
<b>Gambas Risotto</b> , Wood-Fired Gambas, Saffron Rice, Squid Ink Aioli, Pickled Fennel (2, 3, 7, 12, 14)	16
<b>Mussels</b> , Chilli Butter, Garlic, Tomato, Samphire, Toasted Sourdough (Gluten 1, 7, 14) *	16
<b>Monkfish Skewer</b> , Tabouleh Salad, Cucumber & Mint Yoghurt, Grilled Flatbread (Gluten 1, 4, 7)	17

Asador cooking is at the heart of our kitchen - cooking over live fire to bring depth, smoke and simplicity to exceptional ingredients. Our small plates are designed for sharing or enjoying as a starter, drawing on Mediterranean flavours and seasonal local Irish produce.

ASADOR

## ASADOR SEAFOOD MAINS

*All Seafood is Served with Olive Oil Baby Potatoes*

<b>Grilled Cod</b> , White Bean Purée, Puy Lentils, Salsa Verde, Arbequina Olive Oil (4, 7, 10, 12)	31
<b>Grilled Monkfish</b> , Mussels, Chilli Butter, Garlic, Tomato & Samphire (4, 7, 14)	33
<b>Swordfish</b> , Red Pepper, Pine Nut & Green Olive Salsa (4 Pinenut, 8, 12)	32
<b>Whole Black Sole</b> , Brown Butter & Caper Sauce	49
<b>Seafood Paella</b> , Nduja & Saffron Rice, Octopus, Monkfish, Gambas & Mussels (2, 4, 12, 14)	34

## SIGNATURE AGED STEAKS

<b>8oz Angus Fillet</b> (9, 12)	56
<b>10oz Dry Aged Sirloin</b> (9, 12)	45
<b>12oz Dry Aged Delmonico</b> (9, 12)	56

*with Watercress Purée, Beef Dip Fries, Confit Tomato, Jus*

## ASADOR SHARING STEAKS

<b>32oz Côte de Boeuf</b>	3.50/oz
<b>18oz Chateaubriand</b>	4.50/oz

*Sharing Dishes Served with 2 Sides & 2 Sauces*

## ASADOR MAINS

<b>Chicken Supreme</b> , Mushroom Orzo, Black Garlic Aioli, Marsala Jus (1 Gluten, 3, 9, 12)	24
<b>Iberico Pork Flank</b> , Burnt Honey & Cider Vinegar Glaze (9, 12)	31

## SIDES

<b>Grilled Greens</b> , Romesco Sauce, Almond (8)	6
<b>Grilled Portobello Mushroom</b> , Herb Garlic Butter (1 Gluten, 7, 12)	6
<b>Olive Oil &amp; Herb Baby Potatoes</b>	6
<b>Beef Dripping Chips</b>	6
<b>House Green Salad</b> , Lemon Dressing	6

## SAUCES

<b>Garlic Butter</b> (7, 12)	<b>Chimichurri</b> (12)	<b>Peppercorn Sauce</b> (7, 9, 12)	<b>Red Wine Jus</b> (9, 12)	<b>Salsa Verde</b> (4, 12)
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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. 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.