

| BREADS & DIPS                                       |   |                                                                     |   |
|-----------------------------------------------------|---|---------------------------------------------------------------------|---|
| House Rye <sup>(1)</sup>                            | 4 | Labneh & Nduja <sup>(7,10,12)</sup>                                 | 6 |
| Grilled Flatbread <sup>(1)</sup>                    | 4 | Spiced Greek Yoghurt & Smoked Almond <sup>(7, 8. Almonds, 12)</sup> | 6 |
| Smoked Bacon & Onion Focaccia <sup>(1,12)</sup>     | 6 | Tahini & Hot Honey <sup>(11,12)</sup>                               | 6 |
| Suckling Pig & Manchego Butter <sup>(7,10,12)</sup> | 4 | Mushroom Parfait <sup>(1,3,6,7)</sup>                               | 6 |

| SMALL PLATES                                                                                                  |       |
|---------------------------------------------------------------------------------------------------------------|-------|
| FROM THE SEA                                                                                                  |       |
| Grilled Gambas, Toasted Focaccia, Garlic Chilli Sauce <sup>(1,2,7,12)</sup>                                   | 17/32 |
| Scallops on the Half Shell, Jamón, Manchego & Herb Butter <sup>(1,7,10,12,14)</sup>                           | 17    |
| Loughshinny Crab, Toasted Focaccia, Charred Lime, Chipotle Aioli & Coriander <sup>(1,2,3,10,12)</sup>         | 18    |
| Grilled Gambas Risotto, Saffron Rice, Fermented Garlic Aioli <sup>(2,3,7,12)</sup>                            | 17/29 |
| Yellowfin Tuna, Roasted Red Pepper & Nduja Lime Dressing, Avocado Purée, Coriander Cress <sup>(4,10,12)</sup> | 17    |
| FROM THE LAND                                                                                                 |       |
| Ragù Arancini, Marzano Tomato Sauce & Aged Pecorino <sup>(1,3,7,12)</sup>                                     | 12    |
| Braised Beef Cheek Orzo, Aged Comté, Pangrattato <sup>(1,7,9,12)</sup>                                        | 16    |
| Braised Lamb, Hummus, Parsley, Blood Orange & Fennel Salad <sup>(11,12)</sup>                                 | 16    |
| Confit Duck Risotto, Soybean, Celery, Radicchio & Parmesan <sup>(6,7,9,12)</sup>                              | 16    |
| Grilled Ibérico Secreto Skewer, Smoked Piquillo Pepper Sauce <sup>(12)</sup>                                  | 12    |
| FROM THE GARDEN                                                                                               |       |
| Ash Baked Beetroot Salad, Young Carrots, Green Beans, Salsa Verde & Goat's Cheese <sup>(7,8,12)</sup>         | 16    |
| Polenta, Porcini Mushroom, Shaved Truffle & Taleggio <sup>(7,12)</sup>                                        | 14/24 |
| Goat's Cheese Kataifi, Basque Pepper Stew, Garlic Butter Sauce <sup>(1,7,12)</sup>                            | 14    |
| Risotto Verde, Seasonal Greens, Watercress & Spinach Pesto <sup>(7,12)</sup>                                  | 14/24 |
| Pan Con Tomate, Crushed Tomatoes, Garlic, Arbequina Olive Oil <sup>(1)</sup>                                  | 10    |

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.

| ASADOR SEAFOOD MAINS                                                                        |    |
|---------------------------------------------------------------------------------------------|----|
| Grilled Cod, Chickpea Stew, Olive Oil & Lemon Dressing <sup>(4,9,12)</sup>                  | 34 |
| Halibut, Chicken Butter Sauce, Pickled Shallot & Broccoli Salad <sup>(4,7,9,12)</sup>       | 42 |
| Half Black Sole, Burnt Butter & Caper Sauce <sup>(4,7,12)</sup>                             | 42 |
| Grilled Monkfish Tail, Kalamata Olives, Pine Nuts, Roasted Pepper Salsa <sup>(4,8,12)</sup> | 38 |

| SIGNATURE AGED STEAKS                                                    |       |
|--------------------------------------------------------------------------|-------|
| <i>All Steaks Served with house Fries or Salad &amp; choice of Sauce</i> |       |
| 8oz Angus Fillet <sup>(9,12)</sup>                                       | 56    |
| 10oz Dry Aged Picanha <sup>(9,12)</sup>                                  | 45    |
| 12oz Dry Aged Delmonico <sup>(9,12)</sup>                                | 56    |
| 10oz Dry Aged Sirloin <sup>(9,12)</sup>                                  | 45    |
| Barbecue Half Chicken <sup>(9,12)</sup>                                  | 28/42 |

| SIDES                                                        |   |
|--------------------------------------------------------------|---|
| Grilled Greens, Romesco <sup>(8. Almonds, 12)</sup>          | 6 |
| Portobello Mushrooms, Garlic Herb Butter <sup>(1,7,12)</sup> | 6 |
| Olive Oil & Thyme Baby Potatoes <sup>(12)</sup>              | 6 |
| Green Beans, Freekeh & Miso Dressing <sup>(1,6,12)</sup>     | 6 |
| Watercress & Quinoa Salad, Sundried Tomatoes <sup>(12)</sup> | 6 |
| Tomato & Feta Salad <sup>(7,12)</sup>                        | 6 |
| Beef Dripping Chips <sup>(1,12)</sup>                        | 6 |

| ASADOR SHARING STEAKS                                                    |           |
|--------------------------------------------------------------------------|-----------|
| <i>All Steaks Served with house Fries or Salad &amp; choice of Sauce</i> |           |
| Côte de Boeuf                                                            | 6.50 / oz |
| Chateaubriand                                                            | 6.50 / oz |
| <i>Sharing Dishes Served with 2 Sides &amp; 2 Sauces</i>                 |           |

| SAUCES                                  |                                                     |                                 |                                |
|-----------------------------------------|-----------------------------------------------------|---------------------------------|--------------------------------|
| Peppercorn Sauce <sup>(7,9,12)</sup>    | Chimichurri <sup>(12)</sup>                         | Garlic Butter <sup>(7,12)</sup> | Red Wine Jus <sup>(9,12)</sup> |
| Porcini Cream Sauce <sup>(7,9,12)</sup> | Suckling Pig & Manchego Butter <sup>(7,10,12)</sup> | Salsa Verde <sup>(4,12)</sup>   |                                |

**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