

ASADOR

STARTER

Mushroom Orzo

Pickled Shimeji, Porcini Cream, Dukkah
(Gluten 1, 7, Almond 8, 9, 10, 12)

Charred Tomato Tartare

Toasted Sourdough, Whipped Tomato Ricotta, Aged Manchego, Basil Oil
(Gluten 1, 7)

Mussels

Chilli Butter, Garlic, Tomato, Samphire, Toasted Sourdough
(Gluten 1, 7, 14)

Fire-Roasted Hispi Cabbage

Herb Labneh, Miso, Crispy Chickpeas, Preserved Lemon Dressing
(6, 7, 12)

MAIN

Iberico Pork Skewer

Tabouleh Salad, Cucumber & Mint Yoghurt, Grilled Flatbread
(Gluten 1, 7)

Grilled Cod

White Bean Purée, Puy Lentils, Salsa Verde, Arbequina Olive Oil
(4, 7, 10, 12)

10oz Dry Aged Sirloin

Hand Cut Chips & Choice of Sauce
(€10 Sup)

Chicken Supreme

Mushroom Orzo, Black Garlic Aioli, Marsala Jus
(Gluten 1, 3, 9, 12)

Risotto Verde

Carnaroli Rice, Seasonal Greens, Watercress Pesto, Aged Pecorino
(7, Hazelnut 8)

DESSERT

Lemon Tart

Blackcurrant Sorbet
(Gluten 1, 3, 7)

Crème Catalana,

Almond Sablée Biscuits
(Gluten 1, 3, 7)

€59