EAT, DRINK & BE MERRY!

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

ASADOR

SET DINNER MENU

BREADS & DIPS

All our breads are made using natural long fermentation

(Please ask your server on allergens)

STARTERS

YELLOWFIN TUNA
Roasted Red Pepper & Nduja Lime Dressing, Avocado Purée, Coriander Cress (4,10,12)

GAMBAS PIL-PIL
Garlic, Chilli & Extra Virgin Olive Oil (1 gluten, 2, 7)

ORZO
Braised Beef Cheek, Aged Comté, Pangrattato (1 gluten, 7,10,12)

BRAISED LAMB
Hummus, Parsley, Blood Orange & Fennel Salad (11,12)

ASH BAKED BEETROOT SALAD
Young Carrots, Green Bean, Salsa Verde & Goat Cheese (7,8 Hazelnut, 10,12)

MAINS

MARKET FISH OF THE DAY
Your server will advise of today's fresh fish

RISOTTO
Watercress Pesto, Spinach & Pecorino (7,8 Pinenut, 9)

8oz FILLET OF BEEF
Hand cut Chips & Choice of Sauce €8 Supplement

WOOD FIRED CHICKEN SUPREME
Mushroom Orzo, Young Carrots, Fermented Garlic Aioli & Natural Jus (1 gluten,3 7,9)

IRISH DUCK BREAST
Date & Labneh Puree, Blackberries & Natural Jus (7,9,12)

DESSERTS

LEMON TART
Blackberry Sorbet (1 gluten, 3, 7)

CHOCOLATE & PISTACHIO TART
Mascarpone Ice Cream (1 gluten, 8 Pistachio, 7)

CHEESE PLATE
Irish & European Cheeses, Preserves, Crackers & Grapes (€5 Sup) (1 gluten, 7, 12)

€85

Merry Christmas From All The Team At Asador

MEATS McLoughlins Butchers | **FRESH SEAFOOD** Doran's of Howth Pier, Dublin, Mourne Seafoods | **FRUITS & VEGETABLES** Caterway, Dublin

Some our dishes contain one or more of the 14 food allergens as identified by the HSE. If you have a food allergy, please ask a member of staff & we will be happy to advise if your dish of choice contains one of these. Please note we apply a discretionary 12.5% service charge for parties of 6 or more.

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