SMOKING OVEN

Sizzling
Summer Barbeque's

€20.00 per person.

Try our blazing Rotisserie Grill & Smoking Oven

- City centre location
- Choice of three menus from our gourmet selection
- Nightly entertainment and bar extension facilities available
- Comfortable outdoor furniture
- Both shared and private parties
- BBQs for 40 - 400 people
- Personalised BBQ packages on request

Located opposite Dublin’s Grand Canal, just beside the Luas light rail system with St. Stephen’s Green only 5 minutes away.

A perfect venue for a Summer Sairee.
Sizzling Spit Roast barbeques on the terrace

Introducing Hilton Dublin’s 2014 BBQ concept

The Hilton Dublin presents the Rotisserie Grill and Smoking Oven... allowing us to slow roast beautiful cuts of meat from succulent Chicken to Beef Brisket. The smoking oven also allows us to smoke many items such as ‘Pork Kebabs’, and ‘American Burgers’. Spît Roast BBQ menus €20.00 per person and includes a fantastic array of starters, main courses and desserts. Whole Roasted Jerk Pork Leg, available for €120.00 per leg.

American BBQ Menu
€20.00 per person

GOURMET SALAD BAR
Ranch Slaw
cabbage, carrots and onions combined with ranch dressing and fresh herbs
Five Bean Salad
an assortment of beans in a lightly spiced tomato sauce and herbs
Creamy Potato Salad
new potatoes cooked in their skins mixed with mayonnaise and spring onions
New Mexican Chicken and Rice salad
a southern American rice and chicken salad, with jalapeño and cilantro

ON THE ROTISSERIE
Texas Beef Brisket
spicy marinated beef brisket, slowly cooked over hickory wood chips

FROM THE SMOKING OVEN
BBQ Baby Back Ribs
marinated in BBQ sauce
Char Grilled Hotdogs & Chilli Dogs
served with homemade slaw on a hot dog roll
Classic American Beef Burger
beef tomato, white onion, seeded burger bun

SIDE DISHES
Mexican Rice
aromatic rice with peppers
Cowboy Beans
baked beans cooked with pork and sausages with a little zing of spice
Southern Fried Potato Wedges
chunky pieces of potatoes and roasted peppers dusted in paprika
Selection of Homemade Desserts

European BBQ Menu
€20.00 per person

GOURMET SALAD BAR
Traditional Greek Chicken Salad
cucumber, olives, tomato & onion with olive oil and fresh herbs
Marinated Spanish Olives
a mixture of black & green olives marinated in vibrant herbs and spices
Mediterranean Vegetables
lightly grilled vegetables tossed in pesto sauce and drizzled with balsamic vinegar
Bavarian Cold Cut Salad
a selection of Bavarian sliced meat and cheeses combined with a light grain mustard sauce

ON THE ROTISSERIE
Burgundy Marinated Beef Brisket
marinated in French red wine for 24 hours, slowly cooked over pinewood chips

FROM THE SMOKING OVEN
A Selection of Homemade German Sausages
beefwurst, bratwurst and knackwurst served with homemade sauerkraut and a selection of mustards
Greek Pork Souvaki
tender pieces of pork marinated in garlic and herbs and skewered
Italian Style Grilled Fish
fresh sardines marinated in fragrant Italian herbs and spices

SIDE DISHES
Vibrant Saffron Scented Vegetarian Paella
roasted and charred pepper, courgette, artichoke, tomato and basil (Seafood Paella is at an extra cost of €2.00pp)
Spanish Patatas Bravas
cubes of potato in a spiced smokey tomato sauce
Ratatouille Vegetables
a mixture of Italian vegetables cooked in tomato sauce with thyme and garlic
Selection of Homemade Desserts

Caribbean BBQ Menu
€20.00 per person

GOURMET SALAD BAR
BBQ Jerk Pork and Yam Salad
tender pieces of pork with sweet yam in a Jamaican marinade
Plantain Chips
Caribbean bananas fried and tossed in salt and seasoning
Chicken & Sweet Potato Salad
roasted chicken with candied sweet potato in mayonnaise
Island Slaw
crispy cabbage, carrots and jalapeño salad with raisins

ON THE ROTISSERIE
Whole Jerk Chicken Cooked on our Rotisserie
whole chicken marinated for 24 hours in aromatic Caribbean spices slowly cooked over pinewood chips

FROM THE SMOKING OVEN
Jerk Spiced Burger
succulent jerk spiced burger cooked to perfection by our chef
Caribbean Pork Kebabs
tender pieces of pork marinated in jerk spices and grilled
Jewels of the Caribbean
juicy local mussels smoked in our smoker and glazed with chipolata sauce

SIDE DISHES
Rice & Beans
jasmine rice and red beans cooked in coconut milk
Roasted Yam & Butternut Squash
whole pieces of yam and squash roasted in the oven with thyme, honey and butter
Okra and Bean Stew
a mixture of beans and okra in a brown creamy sauce
Selection of Homemade Desserts

Complimentary DJ for parties of over 80 – see terms & conditions

Our Chef will be present to slice the meat for you