Mezzes

ASIL MEZZE PLATTER 150
Chef's selection of three cold mezzes (N)

KÖPOĞLU 55
YOGHURT AUBERGINE
Fried cubes aubergine, buffalo yoghurt garlic, candied tomato jam (D)

ASIL AUBERGINE 50
Aubergine confit, sweet and sour dressing, parmesan shaving (V)

HOMMOUS *CLASSIC* 50
Chickpea purée, tahin, lemon juice, garlic, olive oil

HOMMOUS *TRUFFLE* 60
Asil signature recipe

MOUHAMARA 55
Bread crumbs, walnuts, chilli paste, pistachio, red pepper (V, G, N)

VISNELI YAPRAK SARMA 58
SOUR CHERRY VINE LEAVES
Vine leaves stuffed with rice, caramelized onions, oriental spices, sour cherry, pine nuts (V, N)

FISH TAJIN 60
Baked seabass, citrus tahini, candied citrus, crispy onions, pine nuts (S, N)

Raw

OYSTERS (PER PIECE) 35
Served with vinaigrette and diced shallots

KEBBEH NAYYEH 78
Minced raw beef, burghul, herbs, oriental spices (G)

TUNA MARINE' 85
Yellowfin tuna, cucumber, red chili, fresh zaatar and oriental dressing (S)

Salads

GAVURDAĞI 70
Diced tomato, green pepper, red onions, parsley, Ezine cheese, walnuts, drizzled with pomegranate molasses (V, N, D)

PANCAR – BEETROOT 65
Strained yoghurt, basil oil, roasted hazelnut (D, N)

FATTOUSH 60
Mixed fine chopped vegetables, herbs, crispy pita bread, pomegranate balsamic dressing (V, G)

TABOULEH 55
Parsley, burgul, beef tomato and onions (G)

D – Dairy, N – Nuts, G – Gluten, V – Vegetarian, S – Shellfish
Prices are in AED – UAE Dirhams, are inclusive of 7% municipality fee, 10% service charge and 5% VAT

Hot

HOMMOUS TANTOUNI 79
Hommous topped with diced beef, ghee, Turkish spices, diced tomato, parsley, sumac, onions, pine nuts (N)

BRIOUAT 70
Cheese truffle, wild mushrooms and orange pumpkin sauce (G, D)

DUCK PASTILLA 85
Filo pastry, shredded duck confit, almond tuille and orange puree (G, N, D)

MANTI 79
Wagyu beef short ribs, red pepper flakes, Turkish herbs, garlic yoghurt and tomato sauce (D, G)

TUNISIAN BRIK 125
Brik pastry, prawns, potato, yellowfin tuna, quail eggs (S, G, D)

CHICKEN LIVER 69
Pan fried chicken liver, garlic, pomegranate molasses

GRILLED OCTOPUS 110
Cauliflower puree, baby fried cauliflower and green harissa (S, D)

PRAWNS CASSEROLE 95
Pan buttered prawns, garlic flakes, red peppers flakes, turkish herbs (G, S, D)

From the Sea

GRILLED SEA FOOD PLATTER 495
(Desirable for two)
Char-grilled wild seabass, Madagascar fresh prawns, stuffed calamari and grilled salmon

GRILLED KING PRAWNS 220
Madagascar fresh prawns, Crustacea bisque, spicy couscous, seasonal vegetables (S, D, G)

WHOLE SEABASS 325
Char-grilled wild seabass, orange glazing, garnish (S)

SCALLOPS AND CALAMARI 225
Fresh grilled calamari, panfried scallops, giant couscous, creamy tomato sauce, citrus gel, basil oil (S, G)

LOBSTER 495

THERMIDOR STYLE
Cream based sauce with mushroom, zaatar and parmesan (S, D)

MARINARA STYLE
Tomato based sauce with basil, black olives and parmesan (S)

D – Dairy, N – Nuts, G – Gluten, V – Vegetarian, S – Shellfish
Prices are in AED – UAE Dirhams, are inclusive of 7% municipality fee, 10% service charge and 5% VAT

Moroccan Signatures

CHICKEN TAGINE 135
Braised chicken, saffron potato, preserved lemon, olives

LAMB SHANK COUSCOUS 165
Slow cooked lamb shank, vegetable broth, couscous (G, D)

VEGETABLE TAGINE 105
Marrows, artichoke, potato, carrot, peas, served with a side of couscous (V)

LAMB TAGINE 175
Baby artichokes, green peas and lamb jus

From The Grill

ASIL GRILL PLATTER 425
(Recommended for two)
Adana kebab, lamb shish, Beef shashlik, shish taouk, lamb chops (G, D)

TOMAHAWK STEAK 850
(Recommended for two)
Australian tender valley tomahawk, vegetable casserole and truffle mashed potato (D)

BEEF SHASHLIK 195
Marinated sliced beef tenderloin, red onions, labneh mousse (D)

LAMB CHOPS 195
Glazed with lamb jus and served with potato fondue (D)

SHISH TAOUK 160
Marinated chicken breast cubes - the Lebanese way, garlic sauce (G)

ADANA KEBAB 145
Hand chopped lamb mixed with fresh red pepper, dry chili flakes, grilled cherry tomatoes (G)

MIXED GRILL 195
Adana kebap, lamb shish, shish taouk and lamb chops (G)

BEYTI KEBAB 185
Grilled hand chopped lamb, herbs and vegetables, rolled in a lavash bread, char - grilled topped with tomato sauce, garlic yoghurt, pistachio (D, G)

CITIR KEBAB 195
Hand - chopped lamb, mushrooms, cheese and pomegranate molasses (G, D)

Sides

ZERESHK RICE (N, D) 45
Iranian Zereshk, crispy onions and almond flakes

HOME-STYLE FRIES 45

TRUFFLE MASHED POTATO 60

GREEN VEGETABLE CASSEROLE 60

BATATA HARRA (V) 60
Garlic, coriander and fresh chili

GRILLED MUSHROOMS 60
Asil signature recipe

D – Dairy, N – Nuts, G – Gluten, V – Vegetarian, S – Shellfish
Prices are in AED – UAE Dirhams, are inclusive of 7% municipality fee, 10% service charge and 5% VAT

Desserts

ASIL FULL TREATS 210
(Recommended for four)
Three types of signatures,
ice cream, exotic fruits (G, D, N)

HAVUC BAKLAVA 79
Triangle shaped Turkish
baklava, antep pistachio,
Maras ice cream (G, D, N)

ASHTALIYEH 69
Sugar candy, milk pudding,
fresh cream, caramelized hazelnuts,
pistachio powder, blossom water, sugar
syrup (D, N)

TURKISH KUNEFE 79
Kadayif dough, special kunefe cheese,
pistachio, mastic ice cream (G, D, N)

RICE PUDDING PASTILLA 85
Served with pistachio tuille and
orange puree (G, D, N)

LOTUS CHOCOLATE FONDANT 70
Saffron rose water ice cream
drizzled with honey (N, D)

FRUITS SALAD 70
Mango puree, butter cookies
and Meringue (G, D)

FRUIT PLATTER 95
Exotic fruits

CHOCOLATE & GRAPE FRUITS 85
Asil signature recipe (G, D, N)

D – Dairy, N – Nuts, G – Gluten, V – Vegetarian, S – Shellfish
Prices are in AED – UAE Dirhams, are inclusive of 7% municipality fee, 10% service charge and 5% VAT