



• STEP INTO THE ORIENT •

Asil is a balance of innovation, elegance and tradition
in the realms of food, décor and musical style.

A fusion of Arabesque cuisine with a blend of Turkish, Lebanese and
Moroccan tastes, from the atmosphere to the cuisine.

Here at Asil, we take a modern approach to the quintessential Oriental
touch, offering authentic flavors with a creative, contemporary twist,
giving you a feel for the art of dining, entertaining and living in the Orient,
through its melting point of tradition, modernity and elegance!

AFIYET OLSUN – SAHTEIN – BON APPETIT



Mezzes

ASIL MEZZE PLATTER Chef's selection of five cold mezzes	115	HOMMOUS Chickpea purée, tahin, lemon juice, garlic, olive oil (v)	35
KAVUN EZINE PEYNIR CHEESE MELON Honeydew melon, Turkish Ezine cheese (D)	55	TAKTOUKA Grilled peeled peppers, tomato concasse', garlic, oriental spices, olive oil (v)	35
KÖPOĞLU YOGHURT AUBERGINE Fried cubes aubergine, buffalo yoghurt garlic, candied tomato jam (D)	45	MOUHAMARA Bread crumbs, walnuts, chilli paste, pistachio, red pepper (v, G, N)	45
OCTOPUS MARINE' Braised fresh octopus, lemon juice, cornichon, dill, candied black olives (s)	75	VISNELI YAPRAK SARMA SOUR CHERRY VINE LEAVES Vine leaves stuffed with rice, caramelized onions, oriental spices, sour cherry, pine nuts (v, N)	45
MOUTABEL Smoked aubergine, tahin, lemon juice, olive oil (v)	35	HAYDARI Strained yoghurt, hint of garlic, dry mint, fresh herbs (D)	35
ZAALOUK Smoked aubergine, tomato purée, onions, coriander, oriental spices (v)	35		

Salads

GAVURDAĞI SALAD Diced tomato, green pepper, red onions, parsley, Ezine cheese, walnuts, drizzled with pomegranate molasses (v, G, N)	55	ROCCA SALAD Chopped rocket leaves, tomato, grated Ezine cheese, lemon juice, olive oil (v, D)	50
TABOULEH Fine chopped parsley, diced tomato, fresh mint, onions, bulgur, lemon juice, olive oil, baby gems (v, G)	45	MOROCCAN SALAD Roasted peeled bell pepper, tomato, cucumber, black olive, oriental herb, lemon juice, olive oil (v)	40
FATTOUSH Mixed fine chopped vegetables, herbs, crispy pita bread, pomegranate balsamic dressing (v, G)	45		

Raw

- | | |
|--|-----------|
| KEBBEH NAYYEH | 65 |
| Minced raw beef, burghul, herbs, oriental spices (G) | |
| SEA BASS MARINE' | 65 |
| Fresh raw sea bass, marinated with mustard yoghurt, onions (S, D) | |
| ÇİĞ KÖFTE / RAW KOFTE | 45 |
| Minced beef tenderloin, fine bulgur, mixed with Turkish spices (G) | |

Soups

- | | |
|---|-----------|
| HARRIRA | 45 |
| Morrocan soup, diced lamb, tomato sauce, chickpeas, lentil (G, D) | |
| LENTIL | 35 |
| We do it the Turkish way (G) | |

Hot

- | | | | |
|--|-----------|--|-----------|
| HOMMOUS TANTOUNI | 65 | BATTATA HARRA | 40 |
| Hommos topped with diced beef, ghee, Turkish spices, diced tomato, parsley, sumac, onions, pine nuts (N) | | Fried potato cubes, coriander, garlic (V) | |
| CHEESE BRIOUAT | 45 | FALAFEL | 45 |
| Filo pastry, four kinds of cheese, deep fried, mint labneh (G, D) | | Chickpeas, favabeans, oriental spices, vegetables bouquet, tahina (V) | |
| CHICKEN PASTILLA | 65 | CHICKEN LIVER | 55 |
| Filo pastry, shredded chicken, almond flakes, icing sugar, cinnamon (G, N, D) | | Pan fried chicken liver, garlic, pomegranate molasses | |
| PAÇANGA SIGARA BÖREĞİ | 55 | BODRUM CALAMARI | 65 |
| PAÇANGA CHEESE ROLLS | | Crispy calamari, yoghurt tartar, walnuts (G, S, N, D) | |
| Filo pastry, duo of kasar cheese, pastrami (G, D, N) | | PRAWNS CASSEROLE | 85 |
| QUAIL EGG KEBBEH | 45 | Pan buttered prawns, garlic flakes, red peppers flakes, turkish herbs (G, S, N, D) | |
| Bulgur, minced chicken, sautéed onions, chickpeas, quail eggs, sumac tahin dressing (G) | | | |



From the Sea



SEA FOOD PLATTER 395

(Recommended for two)

Grilled whole seabass, fried red mullet
"Sultan Ibrahim", grilled prawns (D, S)

GRILLED KING PRAWNS 175

Lemon butter sauce, coriander garlic (S)

LOBSTER THERMIDOR 425

Grilled marinated Canadian Lobster,
cheesy cream and mushroom (D, S)

KADAYIF SEABASS 145

Pan fried kadayif seabass, watercress
and cherry tomato salad (S)

Oriental Signatures



OTTOMAN LAMB SHANK 155

Slow cooked lamb shank, creamy wheat
keshkek, roasted plums, lamb jus (D, G)

ÇÖKERTME KEBAB 145

Grilled julienne beef tenderloin, garlic
yoghurt, tomato sauce, angel hair
potatoes (D)

CHICKEN TAGINE 105

Braised chicken, saffron potato,
preserved lemon, olives

LAMB TAGINE 155

Lamb shank, pears, prunes,
almonds (N)

COUSCOUS MECHOU 175

Slow cooked marinated lamb
shoulder, vegetable broth,
couscous (G, D)

VEGETABLE TAGINE 75

Marrows, artichoke, potato,
carrot, peas (V)

From the grill



ASIL GRILL PLATTER (Recommended for two) Adana kebab, lamb shish, Beef shashlik, shish taouk, lamb chops	365	ADANA KEBAB Hand chopped lamb mixed with fresh red pepper, dry chilli flakes, grilled cherry tomatoes	130
MIXED GRILL Adana kebab, lamb shish, shisha taouk, lamb chops (G, D)	165	URFA KEBAB Hand chopped lamb, skewered the Urfa style, fresh herbs, grilled vegetables	120
BEEF SHASHLIK Marinated sliced beef tenderloin, red onions, labneh mousse (D)	175	ASIL KEBAB Hand chopped lamb mixed with pastirma, antep pistachio rolled with lamb tenderloin (N)	175
LAMB SHISH Char - grilled marinated lamb cubes, grilled tomatoes and onions salad	145	LAMB CHOPS Marinated lamb chops, refreshing green salad	155
SHISH TAOUK Marinated chicken breast cubes - the Lebanese way, fries garlic arayess, grilled mushrooms (G)	130	BEYTI KEBAB Grilled hand chopped lamb, herbs and vegetables, rolled in a lavash bread, char - grilled topped with tomato sauce, garlic yoghurt, pistachio (D)	145

Sides



COUSCOUS (G)	30	TURKISH POTATO KUMPIR (D)	35
MOROCCAN VEGETABLE BROTH (V)	30	24 HRS PICKLED CUCUMBER (V)	15
VERMICELLI RICE	35		



Mezzes



KÖPOĞLU 45

YOGHURT AUBERGINE

Fried cubes aubergine, buffalo yoghurt garlic, candied tomato jam (D)

HOMMOUS 35

chickpea purée, tahin, lemon juice, garlic, olive oil (V)

VISNELI YAPRAK SARMA 45

SOUR CHERRY VINE LEAVES

Vine leaves stuffed with rice, caramelized onions, oriental spices, sour cherry (V, N)

TABBOULEH 45

Fine chopped parsley, diced tomato, fresh mint, onions, bulgur, lemon juice, olive oil, baby gems (V, G)

ÇİĞ KÖFTE 45

RAW KOFTE

Minced beef tenderloin, fine bulgur, mixed with Turkish spices (G)

CHEESE BRIOUAT 45

Filo pastry, four kinds of cheese, deep fried, mint labneh (D, G)

PAÇANGA SIGARA BÖREĞİ 55

PAÇANGA CHEESE ROLLS

Filo pastry, duo of kasar cheese, pastrami (G, D, N)

FALAFEL 45

Chickpeas, favabeans, oriental spices, vegetables bouquet, tahina (V)



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



Soup



LENTIL

35

We do it the Turkish way (G)

Main



MISKET KOFTE

95

Minced Meatball in tomato sauce and
garlic yoghurt (D)

SHISH TAOUK WRAP

95

Marinated chicken breast cubes - the Lebanese way,
fries garlic arayess, grilled mushrooms (G)

Dessert



HAVUC BAKLAVA

55

Triangle shaped Turkish baklava, antep pistachio,
Maras ice cream (N, D)

FRUIT PLATTER

75/ 105

Seasonal fruits



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Dessert



ASIL FULL TREATS *(recommended for four)* **165**
Three types of signatures, ice cream,
seasonal fruits (G, D, N)

HAVUC BAKLAVA **55**
Triangle shaped Turkish baklava,
antep pistachio, Maras ice cream (G, D, N)

CHOCOLATE FONDANT **55**
Chocolate fondant, pistachio melt,
pistachio ice cream (G, D, N)

REVISITED BAL KABAK TATLISI **55**
Roasted pumpkin, walnut sesame nougatine,
tahini ganache, caramel (G, D, N)

SEMOLINA HELVA **60**
Semolina, toasted pine nuts,
butter, mastic ice cream (G, D, N)

KATMER **55**
Crispy filo dough, Gaziantep pistachio,
clotted cream, Maras ice cream



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ASHTALIYEH 55

Sugar candy, milk pudding, fresh cream,
caramelized hazelnuts, pistachio powder,
blossom water, sugar syrup

TURKISH KUNEFE 65

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

UMM ALI 55

The Original way, mixed nuts,
Maras ice-cream (G, D, N)

FRUIT PLATTER 75/105

Seasonal and exotic fruits

PASSION FRUIT SORBET 45

HOMEMADE ICE CREAM 45

Three flavors of ice cream



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