



IFTAR MENU

The iftar menu gives you a feel for the art of breaking fast, dining, family gathering and living in the arabesque countries through its melting point of tradition, elegance and cultural habits!

All dishes are meant to be shared and served with a cycle menu over the 30 days of the month of ramadan!

ASIL IFTAR PLATTER

Assortment of Turkish cheese, honey, Turkish butter - kaymak, Moroccan sellou, Majdoul dates, walnuts, olives, dried apricot (D,G,N)

Soup



TURKISH LENTIL

We do it the Turkish way (D,G)

MOROCCAN HARRIRA

Moroccan soup, diced lamb, tomato sauce, chickpeas, lentil (G, D)

DAILY IFTAR SOUP

Inspired from the tradition Arabesque dishes served over the month of Ramadan

Mezzes



HOMMOUS

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

TAKTOUKA

Grilled peeled peppers, tomato concasse', garlic, oriental spices, olive oil (V)

VISNELI YAPRAK SARMA

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

TURKISH CACIK

Strained yoghurt, hint of garlic, diced cucumber, dry mint, fresh herbs (D)

LEBANESE MOUSSAKAA

Aubergine cubes, tomato concasse', onions, garlic, chickpeas, Oriental herbs (v)





Salads

FATTOUSH SALAD

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

GAVURDAGI SALAD

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



Hot

SAVORIES FROM THE ORIENT

Assortment of Traditional Turkish, Lebanese and Moroccan bites served as pass around

MANTI

Turkish ravioli, minced meat, tomato concasse', garlic yogurt (D,G)

POTATO HARRA

Potato cubes sautéed with garlic, coriander, Lebanese spices (V)

Main

RAMADAN FEAST – AUTHENTIC DISHES

A Daily cycle of two homemade Main dishes from *the Orient*

ASIL GRILL PLATTER

A sharing assortment of Turkish and Lebanese BBQ's (G,D)

'Vegetarian main Option is always available – as per request'

Dessert

RAMADAN SWEETS FROM THE ORIENT

Assortment of Traditional Turkish, Lebanese and Moroccan Ramadan sweets – *served as pass around*

TURKISH KUNEFE

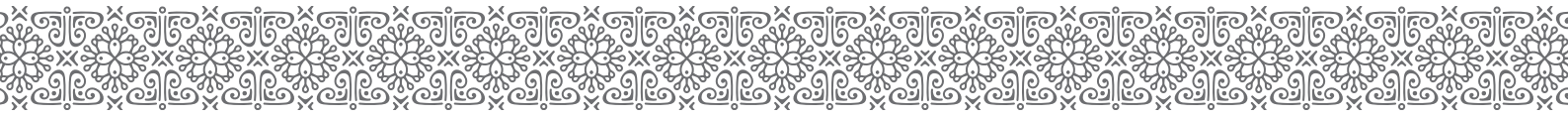
Kadayif dough, special kunefe cheese, pistachio (G,D,N)

EM ALI

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

GÜLLAÇ

Turkish güllaç, milk sauce, rose water, pistachio, fresh pomegranate (D,G,N)



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



From the Sea



SEA FOOD PLATTER

395

(Recommended for two)

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

LOBSTER THERMIDOR

425

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

GRILLED KING PRAWNS

175

Lemon butter sauce, coriander garlic (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)

LAMB TAGINE

155

Lamb shank, pears, prunes,
almonds (N)

ÇÖKERTME KEBAB

145

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

COUSCOUS MECHOU

175

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

CHICKEN TAGINE

105

Braised chicken, saffron potato,
preserved lemon, olives

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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