

asilbistro



BISTRO | KITCHEN & BAR

A LA CARTE MENU

FOOD ALLERGY NOTICE: ALL BREADS MAY CONTAIN NUTS & SESAME.
THE OILS USED IN OUR RESTAURANT ARE MODIFIED OILS. THEY CONTAIN SOY.

[v] Vegetarian / [vg] Vegan / [c] Celery / [g] Gluten / [cr] Crustaceans / [e] Eggs / [f] Fish / [l] Lupin / [m] Milk / [mo] Molluscs / [mu] Mustard / [n] Nuts / [p] Peanuts / [ss] Sesame Seeds / [so] Soya / [sd] Sulphur Dioxide
Food allergies before ordering your food & drink, please speak to member of staff if you have any allergies or would like to know more about the ingredients.
We can not guarantee that all our dishes are 100% free from nuts or their derivatives. A discretionary 10% service charge will be applied to your bill.

COLD APPETIZERS

- Mixed Olives (v)**
Green and black olives marinated in olive oil, lemon zest, thyme and chilli flakes
- Hummus (v)**
A creamy blend of chickpeas, tahini, garlic, lemon juice and olive oil
- Tzatziki (v)**
- Caponata**
Cubes of eggplant with peppers in tomato sauce topped with parmesan
- Tricolore**
Avocado, buffalo mozzarella, tomatoes, basil leaf and pesto
- Bruschetta**
Cherry tomatoes infused with garlic, parsley and olive oil served on toasted sourdough bread with balsamic glaze

HOT APPETIZERS

- Halloumi (v)**
Grilled Cypriot halloumi cheese
- Sucuk**
Grilled Turkish spiced beef sausage
- Falafel (v)**
Deep fried chickpeas and fava bean balls spiced with cumin, paprika and fresh herbs served with hummus
- Sigara Boregi (v)**
Homemade deep fried pastry cigars filled with herbs, cheese, spinach and onions
- Creamy Garlic Mushrooms (v)**
Baby button mushrooms sauteed in a creamy and cheesy sauce
- Grilled Goat Cheese**
Rocket salad, beetroot, walnuts and fig jam
- Chicken Liver (spicy option available)**
Sauteed chicken livers in a spiced cumin and red wine glaze served with fresh red onions
- Chicken Tenders**
Served with homemade sweet chilli sauce and pickled onions

Hot Appetizers Platter

| Halloumi | Sucuk | Sigara Boregi | Goat Cheese |
| Chicken Tenders | Falafel |

For 2 people 16 For 4 people 24

SALADS

- Goat Cheese Salad** 13
Mixed leaves, baby spinach, walnuts, fig jam, sundried tomatoes and olive oil dressing
- Chicken Caesar Salad** 15
Lettuce, parmesan cheese and garlic croutons with homemade Caesar dressing
- Prawn Salad** 15
Garlic prawns, lettuce, cherry tomatoes, avocado and red onions with lemon oil dressing

KIDS

- Tomato Penne Pasta** 8
- Mini Burger with Fries** 8
- Chicken Nuggets with Fries** 8
- Chicken Wings with Fries** 9
- Mitite Kofte with Fries** 9

FISH APPETIZERS

- Butterfly Prawns** 4
Sauteed in butter, garlic, white wine and herbs
- Crayfish & Avocado Cocktail** 7.5
Fresh crayfish served with watercress salad and marie rose sauce
- Pan Fried Prawns** 5
Fried crispy squid served with fresh lemon and homemade tartar sauce
- Crispy Calamari** 6
Fried crispy squid served with fresh lemon and homemade tartar sauce
- Fresh Mussels** 7
Scarlet onions, white wine, parsley, garlic with tomato or creamy sauce
- Grilled octopus** 7
Marinated tender octopus in oregano, olive oil and lemon juice
Main option available

Fish Appetizer Platter

| Calamari | Crayfish & Avocado Cocktail | Butterfly Prawns |
| Fresh Mussels | Grilled Octopus |

For 2 People 18 For 4 People 26

BURGERS

- Halloumi Burgers** 10
Brioche bun, grilled halloumi, lettuce, sundried tomato, smashed avocado, red onions and sweet chilli sauce. Served with fries
- Classic Cheese Beef Burger** 12
Beef burger, lettuce, tomato, gherkins, melted cheese, caramelised onions, homemade burger sauce and brioche bun. Served with fries
- Crispy Spicy Chicken Burger** 12
Brioche bun, coleslaw and melted cheese. Served with fries
- Mighty Ail** 14
12 Hour slow cooked pulled short beef rib, brioche burger bun, rocket salad, lettuce, BBQ sauce and cheese. Served with fries

PASTAS

- Penne Napolitan** 12.5
Home made tomato sauce, garlic, parsley and parmesan cheese
- Penne Vegetarian** 12.5
Mixed peppers, mushrooms, shallots, spinach, cherry tomatoes with cream and tomato sauce
- Spicy Seafood Linguine** 12.5
White wine, red chilli, baby and butterfly king prawns with fresh tomato sauce
- Chicken Milanese** 13.5
Chicken escalope served on penne pasta in a homemade tomato sauce with parmesan

GRILLS

All served with rice and salad

- Mitite Kofte** 7
Minced lamb kofte mixed with herbs, onions and peppers
- Grilled Chicken Thighs** 8
Served with mash potato, tender stem broccoli and gravy
- Grilled Chicken Wings** 8
Marinated chicken wings grilled over charcoal
- Grilled Chicken Skewer** 8
Skewered chunks of marinated chicken breast
- Grilled Lamb Skewer** 8
Marinated tender cubes of lamb fillet grilled over charcoal
- Adana Kebab** 9
Lightly spiced minced lamb cooked on charcoal grill
- Mixed Combination Skewer** 20
Marinated tender cubes of lamb and chicken grilled over charcoal
- Lamb Ribs** 21
Seasoned lamb ribs grilled over charcoal
- Grilled Mixed Chops** 24
Marinated tender lamb chops and lamb ribs grilled over charcoal
- Lamb Chops** 25
Tender lamb chops seasoned and grilled over charcoal
- Mixed Grilled Skewer** 25
Lamb chicken and adana kofte, grilled over charcoal

Platter

Served with cold appetizers
Wings | Chicken | Lamb | Ribs | Mitite Kofte

For 2 People 40 For 4 People 80

STEAKS

- Rib Eye Steak** 25
Rib eye steak served with fries, cherry tomatoes, portobello mushrooms and asparagus
- T-Bone Steak** 25
Served with fries, cherry tomatoes, portobello mushrooms and asparagus
- ADD**
- Peppercorn Sauce (g) (m) (so) +\$2
- Mushroom sauce (g) (m) (so) +\$2
- Bearnaise Sauce (g) (m) (so) +\$2

FROM THE LAND

- Imam Bayildi** 14
Stuffed aubergine with onions, peppers, tomatoes & dry currant. Cooked in oven, served with rice and salad
- Vegetarian Kebab** 14
Grilled aubergine, mushrooms, courgette, onions, red peppers, original Cypriot halloumi cheese mixed with herbs and a touch of cold press olive oil and special tomato sauce, served with rice
- Vegetarian Islam** 15
Slices of aubergine stuffed with peppers, courgettes, onions, parmesan and Feta cheese, topped with tomato sauce Served with rice
- Vegetarian Moussaka** 15
Oven baked layers of aubergine, courgette, potato, onions, carrots, peppers, topped with bechamel sauce & cheese. Served with rice

FROM THE SEA

- Fillet of Sea Bass** 20
Pan seared sea bass fillet served with mixed vegetables, turmeric and lime in a creamy sauce
- Pan Seared Salmon** 21
Creamy sauce, new potatoes, baby spinach, cherry tomatoes and asparagus Options: Creamy or Tomato Sauce
- Mixed Seafood Skewer** 24
Skewered marinated tiger prawns, salmon and monk fish, served with mixed vegetables
- Jumbo Prawns** 24
Pan fried with garlic, parsley and white wine. Served with mixed vegetables
- Octopus** 25
Octopus pan fried with onion, peppers, tomatoes, spring onion, touch of sweet chilli and garlic. Served with mash potato

CREATIONS

- Sauteed Lamb** 20
Lamb cubes cooked with green peppers, red peppers, onions and homemade tomato sauce. Served with rice
- Chicken A La Crème** 22
Tender pieces of chicken in a creamy sauce with mushrooms, shallots, garlic and parmesan cheese. Served with sauteed vegetables and baby potatoes
- Short Beef Ribs** 24
Mashed potato, pickled red onions and BBQ sauce
- Meat Moussaka** 15
Oven baked lamb minced meat, with aubergine, carrots, peppers and potato topped with béchamel sauce & mozzarella cheese. Served with rice

SIDES

- Chips** 4
- Mash Potato** 4
- Sweet Potato Fries** 4
- Mixed Side Salad** 4
- Mixed Vegetables** 6
- Sauteed Baby Spinach** 6
- Asparagus** 6

SOFT DRINKS

- Coke 330ml Bottle** 3
- Diet Coke 330ml Bottle** 3
- Coke Zero 330ml Bottle** 3
- Sprite 330ml Bottle** 3
- Fanta 330ml Bottle** 3
- Still Water** Small 2 Large 4
- Sparkling Water** Small 2 Large 4
- Tonic Water** 3
- Soda Water** 3
- Red Bull** 4
- Juices** 2.5
Apple / orange / cranberry / pineapple / mango
- J20** 3.5
Apple & raspberry / orange & passion fruit

PLEASE ASK OUR SERVER FOR SELECTIONS OF DESSERTS

Discretionary service charge of 10% will be added to your bill (optional)