

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	4
Hummus (v) A creamy blend of chickpeas, tahini, garlic, lemon juice and olive oil	5
Tzatziki (v)	5
Caponata Cubes of eggplant with peppers in tomato sauce topped with parmesan	6
Tricolore Avocado, buffalo mozzarella, tomatoes, basil leaf and pesto	6
Bruschetta Cherry tomatoes infused with garlic, parsley and olive oil served on toasted sourdough bread with balsamic glaze	7

HOT APPETIZERS

Halloumi (v) Grilled Cypriot halloumi cheese	7
Sucuk Grilled Turkish spiced beef sausage	7
Falafel (v) Deep fried chickpeas and fava bean balls spiced with cumin, paprika and fresh herbs served with hummus	7
Sigara Boregi (v) Homemade deep fried pastry cigars filled with herbs, cheese, spinach and onions	7
Creamy Garlic Mushrooms (v) Baby button mushrooms sauteed in a creamy and cheesy sauce	7.5
Grilled Goat Cheese Rocket salad, beetroot, walnuts and fig jam	8
Chicken Liver (spicy option available) Sauteed chicken livers in a spiced cumin and red wine glaze served with fresh red onions	8
Chicken Tenders Served with homemade sweet chilli sauce and pickled onions	9

<i>Hot Appetizers Platter</i>	
Halloumi Sucuk Sigara Boregi Goat Cheese Chicken Tenders Falafel	
For 2 people	16
For 4 people	24

SALADS

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

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 Sauteed in butter, garlic, white wine and herbs	7
Crayfish & Avocado Cocktail Fresh crayfish served with watercress salad and marie rose sauce	7.5
Pan Fried Prawns Fried crispy squid served with fresh lemon and homemade tartar sauce	8
Crispy Calamari Fried crispy squid served with fresh lemon and homemade tartar sauce	8
Fresh Mussels Scarlet onions, white wine, parsley, garlic with tomato or creamy sauce	8
Grilled octopus Marinated tender octopus in oregano, olive oil and lemon juice Main option available	9

<i>Fish Appetizer Platter</i>	
Calamari Crayfish & Avocado Cocktail Butterfly Prawns Fresh Mussels Grilled Octopus	
For 2 People	18
For 4 People	26

BURGERS

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

PASTAS

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

GRILLS

All served with rice and salad

Mitite Kofte Minced lamb kofte mixed with herbs, onions and peppers	16
Grilled Chicken Thighs Served with mash potato, tender stem broccoli and gravy	17
Grilled Chicken Wings Marinated chicken wings grilled over charcoal	17
Grilled Chicken Skewer Skewered chunks of marinated chicken breast	18
Grilled Lamb Skewer Marinated tender cubes of lamb fillet grilled over charcoal	20
Adana Kebab Lightly spiced minced lamb cooked on charcoal grill	17
Mixed Combination Skewer Marinated tender cubes of lamb and chicken grilled over charcoal	20
Lamb Ribs Seasoned lamb ribs grilled over charcoal	21
Grilled Mixed Chops Marinated tender lamb chops and lamb ribs grilled over charcoal	24
Lamb Chops Tender lamb chops seasoned and grilled over charcoal	25
Mixed Grilled Skewer Lamb chicken and adana kofte, grilled over charcoal	25

<i>Platter</i>	
Served with cold appeetizers	
Wings Chicken Lamb Ribs Mitite Kofte	
For 2 People	40
For 4 People	80

STEAKS

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

FROM THE LAND

Imam Bayildi Stuffed aubergine with onions, peppers, tomatoes & dry currant. Cooked in oven, served with rice and salad	14
Vegetarian Kebab 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	14
Vegetarian Islim Slices of aubergine stuffed with peppers, courgettes, onions, parmesan and Feta cheese, topped with tomato sauce Served with rice	15
Vegetarian Moussaka Oven baked layers of aubergine, courgette, potato, onions, carrots, peppers, topped with bechamel sauce & cheese. Served with rice	15

FROM THE SEA

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

CREATIONS

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

SIDES

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

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)