

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

SIDES

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

15% OFF

**BRING THIS LEAFLET AND RECEIVE 15% OFF DINING IN
1 TIME USE PER LEAFLET**

ALLERGY ADVICE: If you have any allergies or concerns, please speak to a member of staff before ordering. Thanks



© 2024 Inspire Print Ltd, All Rights Reserved.
Design & Print By: www.inspireprint.com - 020 8801 1121

@ASILBISTRO @ f



ASIL

BISTRO | KITCHEN & BAR

OPENING HOURS

Mon - Sat: 10am Till 11pm
Sun: 11am Till 19pm

DELIVERY HOURS

Mon - Sun: 4pm Till 10pm
Minimum Delivery Order: £30

20% Off
on Collection Orders

020 3754 2753

www.asilbistro.co.uk

1 Church Hill Road, Barnet, London, E4 8SY

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	

FISH APPETIZERS

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

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

PASTAS

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

BURGERS

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

GRILLS

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

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

FROM THE LAND

14 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	
15 Vegetarian Islim	
Slices of aubergine stuffed with peppers, courgettes, onions, parmesan and Feta cheese, topped with tomato sauce Served with rice	
15 Vegetarian Musaka	
Oven baked layers of aubergine, courgette, potato, onions, carrots, peppers, topped with bechamel sauce and cheese, served with rice	

FROM THE SEA

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

CREATIONS

24 Sauteed Lamb	20
Lamb cubes cooked with green peppers, red peppers, onions and homemade tomato sauce, served with rice	
25 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	
24 Short Beef Ribs	24
Mashed potato, pickled red onions and BBQ sauce	
15 Meat Moussaka	15
Oven baked lamb minced meat, with aubergine, carrots, peppers and potato topped with béchamel sauce & mozzarella cheese, served with rice	

STEAKS

25 Rib Eye Steak	25
Rib eye steak served with fries, cherry tomatoes, portobello mushrooms and asparagus	
25 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

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