

MONDAY TO SUNDAY 8:00AM - 15:00PM

EXCEPT BANK HOLIDAYS

LUNCH MENU AVAILABLE

MONDAY TO FRIDAY 12:00PM - 15:00PM EXCEPT BANK HOLIDAYS

EXCLUDING BREAKFAST & LUNCH



BISTRO | KITCHEN & BAR

OPENING HOURS

MON - SAT: 10AM TILL 11PM SUN: 11AM TILL 10PM

DELIVERY HOURS MON - SUN: 4PM TILL 10PM MINIMUM DELIVERY ORDER: £30



20% OFF COLLECTION OFFERS

WWW.ASILBISTRO.CO.UK 020 3754 2753

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

ALLERGEN CHART

If you have any allergies or dietary requirements, please see allergen chart and inform a member of staff. Our vegetable cooking oil contains soy bean oil.

If you want Vegan options please ask a waiter before placing an order.



1 Church Hill Road, London, Barnet, EN4 8SY

COLD STARTERS

COLD STARTERS	
HUMMUS O Chick peas, tahini, lemon juice, garlic blended all together for this classic Mediterranean meze	4.95
OLIVES V Combination of green & black olives with little hint of herbs & sp	4.95 pices
TARAMA SALATA Cod roe, bread, lemon juice and olive oil blended together for this delicious Mediterranean meze	4.95
CACIK V C Combination of yogurt, cucumber, mint, garlic and olive oil	4.95
BABACANOUSH (V) (b) Charcoal smoked aubergine with grilled peppers, garlic, yogurt and hint of herbs	4.95
SAKSUKA V Combination of aubergine, red peppers, tomato, onions oven red	4.95 asted
PRAWN COCKTAIL ⁽²⁾ Old classic succulent prawns on a bed of lettuce drizzled with avocado and thousand island sauce	6.95
MIX COLD MEZE FOR 2 😢 🕒 Hummus, cacik, saksuka, babaganoush, tarama salata	14.95
MIX COLD MEZE FOR 4 🕙 🕒	18.95
HOT STARTERS	
NUI SIAKIEKS	
HALLOUMI V C Grilled Cypriot goats cheese	6.95
HALLOUMI V 🕑	6.95 6.95
HALLOUMI (V) (S) Grilled Cypriot goats cheese SUCUK	
HALLOUMI V () Grilled Cypriot goats cheese SUCUK Grilled Turkish spicy beef sausage FALAFEL V	6.95 6.95

PAN FIRED LAMB LIVER (2) (2) 7.5 Pan fried lamb liver tossed with onions, parsley and butter and herbs (Spicy Option Available)

CALAMARI Marinated fresh pieces of squid, tossed in paprika, deep fried served with a home-made tartar sauce

6.95

6.95

17.95

23.95

6.95

OCTOPUS 11.95 Grilled octopus finished with garlic butter and white wine sauce

 KINC PRAWN TAVA (*)
 7.95

 Sautéed king prawn cooked in butter and home-made tomato sauce with hint of garlic & parsley
 6.95

 GOAT CHEESE (*)
 6.95

 Mixed salad, jam and walnuts
 6.95

HUMMUS KAVURMA Traditional hummus topped with pan fried lamb peices MIX HOT MEZE FOR 2 3 3

MIX HOT MEZE FOR 4 🕑 🖸

DAILY SOUP

LENTIL SOUP Served with turkish bread

GRILLED CHARCOAL

4.95	All grills are served with home-made rice & salad (rice contains barley) available small or large sizes				
4.95 ices	CHICKEN SHISH SML 12.90 LRG 17.95 Tender pieces of chicken breast marinated in our recipe, skewered				
4.95	and grilled over charcoal. LAMB SHISH Tender pieces of lamb marinated in our recipe, skewered and grilled LRG 19.95				
4.95	over charcoal. CHICKEN WINGS 16.95 Marinated chicken wings cooked on charcoal grill				
4.95 asted	LAMB RIBS 20.95 Char-grilled lamb spare ribs with seasoned cooked over charcoal				
6.95	MIX SHISH 19.95 Marinated cubes of lamb & chicken cooked to perfection on a charcoal				
14.95	LAMB CHOPS 24.95 Char-grilled succulent lamb chops seasoned cooked over charcoal				
18.95	ADANA KEBAB 16.95 Lightly spiced minced lamb cooked over charcoal				
	CHICKEN BEYTI 16.95 Char-grilled spicy marinated minced chicken breast, seasoned with garlic				
6.95	LAMB BEYTI Marinated minced lamb, seasoned with garlic & herbs, cooked over charcoal				
6.95 6.95	MIX CRILL (SERVES 1 PERSON) 23.95 Combination of chicken shish, lamb shish, adana kebab cooked over charcoal				
6.95	YOGHURT DISHES]			
6.95	SARMA CHICKEN BEYTI (2) (3) 16.95 Minced chicken fused with red peppers, fresh parsley and mixed spices then wrapped in lavash bread & cooked on a grill,				
7.95 erbs	served with thick creamy yogurt, special tomato sauce, & butter SARMA ADANA BEYTI () (3) Minced lamb fused with red peppers, fresh parsley and mixed referse in laugh branch & contend on a crill control with thick				

topped with yogurt, special tomato sales and a touch of butter

YOCURTLU LAMB SHISH 21.95 Marinated cubes of lamb grilled and served on a crispy bread topped with yogurt, special tomato sauce & touch of butter

YOGURTLU ADANA 77.95 Spicy minced lamb grilled on a skewer served on a crispy bread topped with yogurt, special tomato sauce & a touch of butter

LAMB ALI NAZIK () 21.95 Marinated cubes of lamb, served on a bed of babaganoush with garlic butter & hint of herbs CHICKEN ALI NAZIK () 19.95

Marinated cubes of chicken, served on a bed of babaganoush with garlic butter & hint of herbs

STEAKS

RIB EYE (10oz) 24.95 Served with grilled portobello mushroom, tomato, french fries with seasoning, vegetables & peppercorn or creamy mushroom sauce

CHEF'S SPECIAL

ASIL BURGER 🙆 🚳

Homemade burger with creamy cheese, tomato, caramelised onions, lettuce served with French fries **KLEFTIKO**18.9

Slow oven cooked lamb shank served with mashed potato and vegetables

MEAT MOUSSAKA

Oven baked lamb mince meat, with aubergine, carrots, peppers and potato topped with béchamel sauce & mozzarella cheese. Served with salad

LAMB CASSEROLE

Freshly diced lamb meat with, onion, pepper, tomato & mushroom cooked in a clay pot with a home-made sauce & hint of garlic. Served with rice

CHICKEN CASSEROLE Freshly diced chicken with, onion, pepper, tomato & mushroom cooked in a clay pot with a home-made sauce & hint of garlic. Served with rice

CHICKEN ALA CREAM Chicken cooked with spinach and cream, served with rice

SHARING PLATTERS

CHICKEN PLATTER (SERVES 2 PEOPLE) 34.9 Chicken shish, chicken wings, chicken beyti served with salad, rice, bread, homemade chilli & garlic sauce

ASIL SPECIAL (SERVES 2 PEOPLE) Adana, chicken shish, lamb shish, chicken wings, lamb ribs, chicken beyti served with salad, rice, bread, home-made chilli & garlic sauce

ASIL SPECIAL (SERVES 4 PEOPLE) Adana, chicken shish, lamb shish, chicken wings, lamb ribs, chicken beyti, served with salad, rice, bread, home-made chill & garlic sauce

VEGETARIAN DISHES

FALAFEL () Combination of chick peas, carrot, celery, onion, broad beans, sesame seeds with herbs, deep fried served on bed of humus with salad

14.95

13.95

VEGETARIAN MOUSSAKA V Layer of aubergines, potatoes, carrots, courgettes, onion & peppers topped with bechamel sauce. Cooked in oven served with salad

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 and salad

PASTAS

CHICKEN MUSHROOM Cream sauce, mushroom and garlic butter

SEAFOOD SPACHETTI King prawns, salmon, calamari with tomato or creamy sauce

PENNE ARRABBIATA Spicy arrabbiata sauce, garlic butter & olives

SEAFOOD

CALAMARI Fresh calamari squid tossed in paprika, served with chips, salad & homemade tartar sauce	15.95
SEA BASS FILLET Pan fried fresh sea bass fillet marinated in lemon juice, herbs & touch of olive oil, served with baby potato, asparagus, broccoli	18.95
SALMON FILLET Grilled salmon fillet, served with baby potato, asparagus, brocc	19.95 oli
KINC PRAWN SAUTÉ ⁽²⁾ Pan fried king prawns with peppers, onion, tomatoes & special tomato sauce, served with salad	17.50
OCTOPUS Octopus pan fried with peppers, tomatoes, garlic. served with b potato, asparagus, broccoli	22.95 aby
SEAFOOD CASSEROLE Salmon, prawn and calamari cooked with vegetables and special sauce	22.95
SALADS	
AVOCADO SALAD V Mixed leaves, buffalo mozzarella cheese, cherry tomatoes, and avocado finished with a drizzle of olive oil	12.95
CAESAR SALAD Tender chicken cubes, with lettuce, Caesar sauce, parmesan che and croutons	12.95 ese
CREEK SALAD Cucumber, tomato, red onion, olives, parsley and feta cheese. To with olive oil & lemon juice	9.95 opped
COATS CHEESE SALAD Fresh tender lettuce, sun dried tomatoes, walnuts, beetroot & w goats cheese.	13.95 arm
SIDES	
CHIPS	3.95
SAUTÉED POTATO	4.95
	Iresh calamari squid tossed in paprika, served with chips, salad & homemade tartar sauce SEA BASS FILLET The fried fresh sea bass fillet marinated in lemon juice, herbs & touch of olive oil, served with baby potato, asparagus, broccol WHOLE SEA BASS Tresh whole sea bass marinated in lemon juice, herbs & touch of olive oil grilled with special seasoning on a charcoal, served with baby potato, asparagus, broccol SALMON FILLET The fried king prawns with peppers, onion, tomatoes & special tomato sauce, served with salad Detopus pan fried with peppers, tomatoes, garlic. served with b botato, asparagus, broccol SEAFOOD CASSEROLE Salmon, prawn and calamari cooked with vegetables and special sauce SALMON SALED Mare leaves, buffalo mozzarella cheese, cherry tomatoes, and croutons CAESA SALED Mare thicken cubes, with lettuce, Caesar sauce, parmesan cher and croutons CAESE SALAD CADSE SALAD The therder lettuce, sun dried tomatoes, walnuts, beetroot & SIDELS SIDELS SIDELS CHIPS

SAUTÉED POTATO	4.95
MASHED POTATO	4.95
RICE	3.95
SEASONAL VEGETABLES	5.50
BREAD	2.00

KIDS MENU

All kids meals are served with chips

	CHICKEN NUGGETS	8.95
13.95	FISH FINGERS	8.95
10.00	CHICKEN WINGS	8.95
16.95	CHICKEN SHISH	8.95
12.95	BEEF BURGER	8.95
12.95	CHICKEN BURGER	8.95