

LUNCH OFFER

1 COURSE £9.95 | 2 COURSES £13.95

MONDAY TO FRIDAY 12:00PM - 15:00PM

EXCEPT BANK HOLIDAYS

CHOICE OF STARTER

HUMMUS

Chick peas, tahini, lemon juice, garlic blended all together for this classic Mediterranean meze

SAKSUKA

Combination of aubergine, red peppers, tomato, onions oven roasted

CACIK

Combination of yogurt, cucumber, mint, garlic and olive oil

BABAGANOUSH

Charcoal smoked aubergine with grilled peppers, garlic, yogurt and hint of herbs

SUCUK

Grilled Turkish spicy beef sausage

FALAFEL

Home-made falafel served on bed of humus

SIGARA BOREK

Deep fried filo pastry with feta cheese, spinach & herbs

HALLOUMI

Grilled Cypriot goats cheese

CHOICE OF MAIN

LAMB SHISH

Tender pieces of lamb marinated in our recipe, skewered and grilled over charcoal.

CHICKEN SHISH

Tender pieces of chicken breast marinated in our recipe, skewered and grilled over charcoal.

CHICKEN WINGS

Marinated chargrilled chicken wings

ADANA KEBAB

Combination of mince lamb, peppers, parsley and hint of chilli flakes, chargrilled

SEA BASS FILLET

Fresh sea bass fillet marinated in lemon juice, herbs and touch of vegetable oil, grilled on a charcoal, served with sautéed potato vegetables and salad

MEAT MOUSSAKA

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

VEGETARIAN MOUSSAKA

Layer of aubergines, potatoes, carrots, courgettes, onion & peppers topped with béchamel sauce. Cooked in oven served with salad

CHICKEN CASSEROLE

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



ASIL

BISTRO | KITCHEN & BAR

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


MENU





@asilbistro



10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL (OPTIONAL)

COLD STARTERS


HUMMUS  4.95
Chick peas, tahini, lemon juice, garlic blended all together for this classic Mediterranean meze


OLIVES  4.95
Combination of green & black olives with little hint of herbs & spices

TARAMA SALATA  4.95
Cod roe, bread, lemon juice and olive oil blended together for this delicious Mediterranean meze

CACIK   4.95
Combination of yogurt, cucumber, mint, garlic and olive oil

BABAGANOUSH   4.95
Charcoal smoked aubergine with grilled peppers, garlic, yogurt and hint of herbs



SAKSUKA  4.95
Combination of aubergine, red peppers, tomato, onions oven roasted

PRAWN COCKTAIL  6.95
Old classic succulent prawns on a bed of lettuce drizzled with avocado and thousand island sauce


MIX COLD MEZE FOR 2   14.95
Hummus, cacik, saksuka, babaganoush, tarama salata

MIX COLD MEZE FOR 4   18.95



HOT STARTERS



HALLOUMI   6.95
Grilled Cypriot goats cheese

SUCUK 6.95
Grilled Turkish spicy beef sausage

FALAFEL  6.95
Home-made falafel served on bed of humus


GARLIC MUSHROOMS   6.95
Pan fried mushrooms with a hint of garlic, double cream and herbs

SIGARA BOREK   6.95
Deep fried filo pastry with feta cheese, spinach & herbs

PAN FIRED LAMB LIVER   7.95
Pan fried lamb liver tossed with onions, parsley and butter and herbs (Spicy Option Available)



CALAMARI 6.95
Marinated fresh pieces of squid, tossed in paprika, deep fried served with a home-made tartar sauce

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

KING PRAWN TAVA  7.95
Sautéed king prawn cooked in butter and home-made tomato sauce with hint of garlic & parsley

GOAT CHEESE  6.95
Mixed salad, jam and walnuts

HUMMUS KAVURMA 6.95
Traditional hummus topped with pan fried lamb peices

MIX HOT MEZE FOR 2   17.95
Selection of sucuk, falafel, halloumi, borek and calamari

MIX HOT MEZE FOR 4   23.95

DAILY SOUP

LENTIL SOUP 6.95
Served with turkish bread

GRILLED CHARCOAL DISHES

All grills are served with home-made rice & salad (rice contains barley) available small or large sizes

CHICKEN SHISH **SML** 12.95 **LRG** 17.95
Tender pieces of chicken breast marinated in our recipe, skewered and grilled over charcoal.

LAMB SHISH **SML** 15.95 **LRG** 19.95
Tender pieces of lamb marinated in our recipe, skewered and grilled over charcoal.

CHICKEN WINGS 16.95
Marinated chicken wings cooked on charcoal grill


LAMB RIBS 20.95
Char-grilled lamb spare ribs with seasoned cooked over charcoal

MIX SHISH 19.95
Marinated cubes of lamb & chicken cooked to perfection on a charcoal

LAMB CHOPS 24.95
Char-grilled succulent lamb chops seasoned cooked over charcoal



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


LAMB BEYTI  17.95
Marinated minced lamb, seasoned with garlic & herbs, cooked over charcoal


MIX GRILL (SERVES 1 PERSON) 23.95
Combination of chicken shish, lamb shish, adana kebab cooked over charcoal


YOGHURT DISHES


SARMA CHICKEN BEYTI   16.95
Minced chicken fused with red peppers, fresh parsley and mixed spices then wrapped in lavash bread & cooked on a grill, served with thick creamy yogurt, special tomato sauce, & butter


SARMA ADANA BEYTI   17.95
Minced lamb fused with red peppers, fresh parsley and mixed spices, in lavash bread & cooked on a grill, served with thick creamy yogurt, special tomato sauce & butter

YOGURTLU CHICKEN SHISH  18.95
Marinated cubes of chicken grilled and served on a crispy bread topped with yogurt, special tomato sauce and a touch of butter

YOGURTLU 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  17.95
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   14.99
Homemade burger with creamy cheese, tomato, caramelised onions, lettuce served with French fries

KLEFTIKO 18.95
Slow oven cooked lamb shank served with mashed potato and vegetables

MEAT MOUSSAKA 15.95
Oven baked lamb mince meat, with aubergine, carrots, peppers and potato topped with béchamel sauce & mozzarella cheese. Served with salad


LAMB CASSEROLE 17.95
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 16.95
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 15.95
Chicken cooked with spinach and cream, served with rice


SHARING PLATTERS


CHICKEN PLATTER (SERVES 2 PEOPLE) 34.95
Chicken shish, chicken wings, chicken beyti served with salad, rice, bread, homemade chilli & garlic sauce

ASIL SPECIAL (SERVES 2 PEOPLE)  42.95
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) 79.95
Adana, chicken shish, lamb shish, chicken wings, lamb ribs, chicken beyti, served with salad, rice, bread, home-made chilli & garlic sauce

VEGETARIAN DISHES

FALAFEL  13.95
Combination of chick peas, carrot, celery, onion, broad beans, sesame seeds with herbs, deep fried served on bed of humus with salad

VEGETARIAN MOUSSAKA  14.95
Layer of aubergines, potatoes, carrots, courgettes, onion & peppers topped with béchamel sauce. Cooked in oven served with salad

VEGETARIAN KEBAB 13.95
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 13.95
Cream sauce, mushroom and garlic butter


SEAFOOD SPAGHETTI 16.95
King prawns, salmon, calamari with tomato or creamy sauce


PENNE ARRABBIATA 12.95
Spicy arrabbiata sauce, garlic butter & olives


SEAFOOD


CALAMARI  15.95
Fresh calamari squid tossed in paprika, served with chips, salad & homemade tartar sauce


SEA BASS FILLET  18.95
Pan fried fresh sea bass fillet marinated in lemon juice, herbs & touch of olive oil, served with baby potato, asparagus, broccoli

WHOLE SEA BASS  19.95
Fresh whole sea bass marinated in lemon juice, herbs & touch of olive oil grilled with special seasoning on a charcoal, served with baby potato, asparagus, broccoli


SALMON FILLET  19.95
Grilled salmon fillet, served with baby potato, asparagus, broccoli

KING PRAWN SAUTÉ  17.50
Pan fried king prawns with peppers, onion, tomatoes & special tomato sauce, served with salad


OCTOPUS  22.95
Octopus pan fried with peppers, tomatoes, garlic. served with baby potato, asparagus, broccoli

SEAFOOD CASSEROLE  22.95
Salmon, prawn and calamari cooked with vegetables and special sauce

SALADS

AVOCADO SALAD  12.95
Mixed leaves, buffalo mozzarella cheese, cherry tomatoes, and avocado finished with a drizzle of olive oil

CAESAR SALAD 12.95
Tender chicken cubes, with lettuce, Caesar sauce, parmesan cheese and croutons

GREEK SALAD  9.95
Cucumber, tomato, red onion, olives, parsley and feta cheese. Topped with olive oil & lemon juice

GOATS CHEESE SALAD   13.95
Fresh tender lettuce, sun dried tomatoes, walnuts, beetroot & warm goats cheese.

SIDES

CHIPS 3.95

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

FISH FINGERS 8.95

CHICKEN WINGS 8.95

CHICKEN SHISH 8.95

BEEF BURGER 8.95

CHICKEN BURGER 8.95