



Asil



• STEP INTO THE ORIENT •

Asil is a balance of innovation, elegance and tradition
in the realms of food, décor and musical style.

A fusion of Arabesque cuisine with a blend of Turkish, Lebanese
and Moroccan tastes, from the atmosphere to the cuisine.

Here at Asil, we take a modern approach to the quintessential Oriental touch,
offering authentic flavors with a creative, contemporary twist, giving you a feel
for the art of dining, entertaining and living in the Orient, through its melting
point of tradition, modernity and elegance!

AFIYET OLSUN – SAHTEIN – BON APPETIT





MEZZES

ASIL MEZZE PLATTER 150
Chef's selection of three cold mezzes (N)

KÖPOĞLU 55
YOGHURT AUBERGINE
Fried cubes aubergine, buffalo yoghurt
garlic, candied tomato jam (D)

ASIL AUBERGINE 50
Aubergine confit, sweet and sour
dressing, parmesan shaving (V)

HOMMOUS CLASSIC 50
Chickpea purée, tahin, lemon juice,
garlic, olive oil

HOMMOUS TRUFFLE 60
Asil signature recipe

MOUHAMARA 55
Bread crumbs, walnuts, chilli paste,
pistachio, red pepper (V, G, N)

VISNELI YAPRAK SARMA 58
SOUR CHERRY VINE LEAVES
Vine leaves stuffed with rice, caramelized
onions, oriental spices, sour cherry,
pine nuts (V, N)

FISH TAJIN 60
Baked seabass, citrus tahini, candied citrus,
crispy onions, pine nuts (S, N)



RAW

OYSTERS (PER PIECE) 35
Served with vinaigrette and diced shallots

KEBBEH NAYYEH 78
Minced raw beef, burghul, herbs,
oriental spices (G)

TUNA MARINE' 85
Yellowfin tuna, cucumber, red chili,
fresh zaatar and oriental dressing (S)

SALADS

GAVURDAĞI 70
Diced tomato, green pepper, red onions,
parsley, Ezine cheese, walnuts, drizzled
with pomegranate molasses (V, N, D)

PANCAR – BEETROOT 65
Strained yoghurt, basil oil,
roasted hazelnut (D, N)

FATTOUSH 60
Mixed fine chopped vegetables,
herbs, crispy pita bread, pomegranate
balsamic dressing (V, G)

TABOULEH 55
Parsley, burgul, beef tomato
and onions (G)

Hot

HOMMOUS TANTOUNI 79
Hommos topped with diced beef,
ghee, Turkish spices, diced tomato,
parsley, sumac, onions, pine nuts (N)

BRIOUAT 70
Cheese truffle, wild mushrooms and
orange pumpkin sauce (G, D)

DUCK PASTILLA 85
Filo pastry, shredded duck confit, almond
tuille and orange puree (G, N, D)

MANTI 79
Wagyu beef short ribs, red pepper flakes,
Turkish herbs, garlic yoghurt and tomato
sauce (D, G)

TUNISIAN BRIK 125
Brik pastry, prawns, potato,
yellowfin tuna, quail eggs (S, G, D)

CHICKEN LIVER 69
Pan fried chicken liver, garlic,
pomegranate molasses

GRILLED OCTOPUS 110
Cauliflower puree, baby fried cauliflower
and green harissa (S, D)

PRAWNS CASSEROLE 95
Pan buttered prawns, garlic flakes, red
peppers flakes, turkish herbs (G, S, D)



FROM THE SEA

GRILLED SEA FOOD PLATTER 495

(Desirable for two)

Char-grilled wild seabass, Madagascar fresh prawns, stuffed calamari and grilled salmon

GRILLED KING PRAWNS 220

Madagascar fresh prawns, Crustacea bisque, spicy couscous, seasonal vegetables (S, D, G)

WHOLE SEABASS 325

Char-grilled wild seabass, orange glazing, garnish (S)

SCALLOPS AND CALAMARI 225

Fresh grilled calamari, panfried scallops, giant couscous, creamy tomato sauce, citrus gel, basil oil (S, G)

LOBSTER THERMIDOR STYLE 495

Cream based sauce with mushroom, zaatar and parmesan (S, D)

LOBSTER MARINARA STYLE 495

Tomato based sauce with basil, black olives and parmesan (S)

MOROCCAN SIGNATURES

CHICKEN TAGINE 135

Braised chicken, saffron potato, preserved lemon, olives

LAMB SHANK COUSCOUS 165

Slow cooked lamb shank, vegetable broth, couscous (G, D)

VEGETABLE TAGINE 105

Marrows, artichoke, potato, carrot, peas, served with a side of couscous (V)

LAMB TAGINE 175

Baby artichokes, green peas and lamb jus



FROM THE GRILL

ASIL GRILL PLATTER 425

(Recommended for two)

Adana kebab, lamb shish, Beef shashlik, shish taouk, lamb chops (G, D)

TOMAHAWK STEAK 850

(Recommended for two)

Australian tender valley tomahawk, vegetable casserole and truffle mashed potato (D)

BEEF SHASHLIK 195

Marinated sliced beef tenderloin, red onions, labneh mousse (D)

LAMB CHOPS 195

Glazed with lamb jus and served with potato fondue (D)

SHISH TAOUK 160

Marinated chicken breast cubes - the Lebanese way, garlic sauce (G)

ADANA KEBAB 145

Hand chopped lamb mixed with fresh red pepper, dry chili flakes, grilled cherry tomatoes (G)

MIXED GRILL 195

Adana kebab, lamb shish, shish taouk and lamb chops (G)

BEYTI KEBAB 185

Grilled hand chopped lamb, herbs and vegetables, rolled in a lavash bread, char - grilled topped with tomato sauce, garlic yoghurt, pistachio (D, G)

CITIR KEBAB 195

Hand - chopped lamb, mushrooms, cheese and pomegranate molasses (G, D)





SIDES

ZERESHK RICE (N, D)

Iranian Zereshk, crispy onions and almond flakes
45

HOME-STYLE FRIES

45

TRUFFLE MASHED POTATO

60

GREEN VEGETABLE CASSEROLE

60

BATATA HARRA (V)

Garlic, coriander and fresh chili
60

GRILLED MUSHROOMS

Asil signature recipe
60



DESSERTS

ASIL FULL TREATS

(Recommended for four)

Three types of signatures, ice cream, exotic fruits (G, D, N)

210

HAVUC BAKLAVA

Triangle shaped Turkish baklava, antep pistachio, Maras ice cream (G, D, N)

79

ASHTALIYEH

Sugar candy, milk pudding, fresh cream, caramelized hazelnuts, pistachio powder, blossom water, sugar syrup (D, N)

69

TURKISH KUNEFE

Kadayif dough, special kunefe cheese, pistachio, mastic ice cream (G, D, N)

79

RICE PUDDING PASTILLA

Served with pistachio tuille and orange puree (G, D, N)

85

LOTUS CHOCOLATE FONDANT 70

Lotus caramel sauce lotus ice cream (N, D)

CHOCOLATE SOUFLFLÉ 105

served with lotus ice cream (N, D)

FRUITS SALAD 70

Mango puree, butter cookies and Meringue (G, D)

FRUIT PLATTER 95

Exotic fruits

CEVIZLI BROWNIE 85

Kaymak mascarpone and vanilla ice cream (G, N, D)