



## IFTAR MENU

The iftar menu gives you a feel for the art of breaking fast, dining, family gathering and living in the arabesque countries through its melting point of tradition, elegance and cultural habits!  
All dishes are meant to be shared and served with a cycle menu over the 30 days of the month of ramadan!

### ASIL IFTAR PLATTER

Assortment of Turkish cheese, honey, Turkish butter - kaymak, Moroccan sellou, Majdoul dates, walnuts, olives, dried apricot (D,G,N)

## Soup



### TURKISH LENTIL

We do it the Turkish way (D,G)

### MOROCCAN HARRIRA

Moroccan soup, diced lamb, tomato sauce, chickpeas, lentil (G, D)

### DAILY IFTAR SOUP

Inspired from the tradition Arabesque dishes served over the month of Ramadan

## Mezzes



### HOMMOUS

Chickpea purée, tahin, lemon juice, garlic, olive oil (V)

### TAKTOUKA

Grilled peeled peppers, tomato concasse', garlic, oriental spices, olive oil (V)

### VISNELI YAPRAK SARMA

Vine leaves stuffed with rice, caramelized onions, oriental spices, sour cherry, pine nuts (V,D,N)

### TURKISH CACIK

Strained yoghurt, hint of garlic, diced cucumber, dry mint, fresh herbs (D)

### LEBANESE MOUSSAKAA

Aubergine cubes, tomato concasse', onions, garlic, chickpeas, Oriental herbs (V)



# Salads



## FATTOUSH SALAD

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

## GAVURDAGI SALAD

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

# Hot

## SAVORIES FROM THE ORIENT

Assortment of Traditional Turkish, Lebanese and Moroccan bites served as pass around

## MANTI

Turkish ravioli, minced meat, tomato concasse', garlic yogurt (D,G)

## POTATO HARRA

Potato cubes sautéed with garlic, coriander, Lebanese spices (V)

# Main

## RAMADAN FEAST – AUTHENTIC DISHES

A Daily cycle of two homemade Main dishes from *the Orient*

## ASIL GRILL PLATTER

A sharing assortment of Turkish and Lebanese BBQ's (G,D)

*'Vegetarian main Option is always available – as per request'*

# Dessert

## RAMADAN SWEETS FROM THE ORIENT

Assortment of Traditional Turkish, Lebanese and Moroccan Ramadan sweets – *served as pass around*

## EM ALI

The original way, mixed nuts, Maras ice cream (G,D,N)

## TURKISH KUNEFE

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

## GÜLLAÇ

Turkish güllaç, milk sauce, rose water, pistachio, fresh pomegranate (D,G,N)