

EXPERIENCE A JOURNEY OF FLAVOUR



Ash a's



GOOD FOOD BRINGS US TOGETHER

I had a magical childhood, moving from town to town with my father's travelling theatre company. "The Company" would always sit down to a meal together. I used to love roaming around the kitchen among the cauldrons of steaming food, but more than anything, I enjoyed seeing the joy on the diners' faces as they savoured the tasty delights. This is where my love of cooking began.

Inspired by a land so rich in culture & influenced by the great chefs that I have met over the years, I hope that you enjoy sharing in my journey & the lovingly prepared recipes presented in this menu.

Asha





MOCKTAILS

KING ALPHONSO - AED 42

Fresh passion fruit muddled with lime wedges churned with King Alphonso.

"The Alphonso is also one of the most premium varieties of mango & is grown mainly in western India. It's no wonder then that the mango is rightfully called the king of fruits."

ROSE JAM ICE TEA - AED 42

Rose jam shaken with freshly brewed tea & lemon juice, scented with rose water.

TRULY BERRY - AED 42

Fresh mixed berries muddled with mint leaves, lengthened with lemonade.

MANIPUR LEMONADE - AED 45

Homemade rosemary honey shaken with passion fruit served with charred lemon.

"North eastern region known for its exotic medicinal & aromatic plants."

CALCUTTA CRUSH - AED 42

Fresh strawberries muddled with lime wedges & homemade vanilla sugar, lengthened with cranberry juice & Earl Grey tea.

FRUIT COCKTAIL - AED 42

Strawberry, pineapple & guava blended with mango juice & dash of grenadine syrup.







LASSI

SAFFRON PISTA LASSI - AED 42

Yoghurt blended with pista & saffron.

STRAWBERRY COCONUT LASSI - AED 42

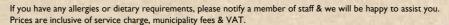
Yoghurt blended with strawberry & coconut purée.

MANGO GINGER LASSI - AED 42

Yoghurt blended with mango purée & fresh ginger.

MASALA LASSI - AED 39

Yoghurt blended with homemade spices.



MOCKTAIL PITCHERS (SERVES 3 - 4)

LEMON MINT - AED 65 Fresh mint leaves blended with lemon juice lengthened with lemonade.

> STRAWBERRY PASSION MASH - AED 65 Fresh strawberries muddled with passion fruit & dash of grenadine syrup.

DETOX WATER

CUCUMBER COOLER - AED 29 Infused with fresh flavours of cucumber & basil.

CITRUS & MINT - AED 29 Infused with fresh flavours of citrus & mint.

GINGER & BASIL - AED 29 Infused with fresh flavours of ginger & basil.





COLD PRESS JUICES

PINEAPPLE - AED 25

CARROT - AED 25

GREEN APPLE - AED 25

BEETROOT - AED 25

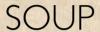
Cold press juices are refreshing & packed with essential vitamins & minerals.

They carry 50 times as many nutrients as regular juice.

FRESH JUICES

ORANGE - AED 22

WATERMELON - AED 22



DAL SHORBA - AED 49 Traditional curried yellow lentil soup.

MURG NIZAMI SHORBA - AED 49
Aromatic chicken soup flavoured with curry leaves, green apple & saffron.

SALAD

CHICKEN TIKKA SALAD - AED 79

Tandoori chicken, mixed lettuce in a homemade honey mustard dressing & naan croutons.

SUMMER SALAD - AED 69 @ @

Mixed leafy greens, fresh summer berries, feta cheese & caramelized pecans in berry vinaigrette.



VEGETARIAN | S GLUTEN FREE | NUTS.



APPETISERS

PALAK CHAAT - AED 69

Crispy spinach with sweet yoghurt mousse, tamarind sauce & coriander salsa.

VADA PAV SLIDERS - AED 69

Spiced potato fritters sandwiched in mini buns with tangy & spicy Indian chutneys.

ALOO MATAR KI TIKKI - AED 69 🐼

Green peas stuffed potato cutlets, served with tangy chickpeas.

MUSHROOM KURKURE - AED 75

Battered deep-fried mushrooms stuffed with cheese & bell peppers.

SAMOSA SELECTION - AED 79

Choice of homemade samosas cheese & corn (v) / vegetable (v) / chicken tikka (Individual option - AED 62)

CHICKEN 65 - AED 79

Southern-style batter fried chicken spiced with curry leaves.

KOLIWADA PRAWNS - AED 79

Crispy batter fried prawns served with a chilli mango salsa.

ASHA'S SHARING PLATTER - AED 129 @

Our favourite selection of appetisers to share.

Koliwada prawns, chicken samosas, aloo tikki, corn & cheese samosas, chicken tikka.

VEGETARIAN | NUTS | SHELLFISH.

KEBABS

MURG MALAI KEBAB - AED 129 🕖 🚳

Plush boneless chicken breast in cheese & cashew nut paste flavoured with cardamom.

CHICKEN TIKKA - AED 125

Succulent marinated boneless chicken, yoghurt & aromatic spices.

TANDOORI CHICKEN (ON THE BONE) - AED 129 Classic chicken tikka, marinated overnight in spicy ginger-garlic yoghurt.

BHATTI KA CHAAP (SMOKY SENSATION) - AED 135

Boneless marinated spicy chicken leg in a flavourful mix of spices.

BARRAH KEBAB - AED 149

Spicy lamb chops marinated in yoghurt, cumin & home grounded garam masala.

GOSHT SEEKH KEBAB - AED 129 🚳

Traditional minced lamb flavoured with roasted cumin & coriander.



BHATTI KA CHAAP STORY

"Movie mogul brothers BR & Yash Chopra threw culinary parties & I had the pleasure of attending some of these. This tandoori offering is from their kitchen with my additions."

NUTS | GLUTEN FREE.





KEBABS

TANDOORI SALMON - AED 159 🚳 💿

Fresh Norwegian salmon marinated with yoghurt, cumin powder & yellow chilli.

TANDOORI FISH - AED 129 (1)

Fresh hamour fish marinated with yoghurt, garam masala, cumin powder & yellow chilli.

KERALA CHILLI GARLIC PRAWNS - AED 199 19 19

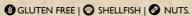
Char-grilled super jumbo tiger prawns with garlic & chilli.

TANDOORI LOBSTER - AED 239 3 💿

Whole lobster marinated with spices.

LOBSTER PANCHPHORAN - AED 239

Whole lobster simmered with five spices, peppers & prawns.



VEGETARIAN KEBABS

TANDOORI BROCCOLI - AED 89
Mildly spiced broccoli florets marinated in yoghurt, cheese & olive oil.

PANEER KA SOOLA - AED 89 🔊 🚳

Shashlik of cottage cheese, capsicum, tomatoes & pineapple flavoured with mustard.

MAKAI SEEKH KEBAB - AED 89
Corn seekh kebab with home grounded garam masala & cumin.

PLATTER

VEGETARIAN KEBAB PLATTER - AED 169 Paneer ka soola, tandoori broccoli & makai seekh kebab.

KEBAB PLATTER - AED 219 Chicken tikka, murg malai & lamb seekh kebab.

SEAFOOD PLATTER - AED 309 © (S)
Kerala chilli garlic prawn, tandoori salmon & tandoori lobster.

EMPEROR PLATTER - AED 419 @ @

(AED 125 additional for lobster)

Salmon tikka, barrah kebab, gosht seekh kebab, murg malai kebab & tandoori chicken tikka.

▼ VEGETARIAN |
▼ GLUTEN FREE |
▼ NUTS |
▼ SHELLFISH.

If you have any allergies or dietary requirements, please notify a member of staff & we will be happy to assist you.
Prices are inclusive of service charge, municipality fees & VAT.





CREATIVE CURRIES

GUNTUR CURRY - AED 115

Boneless chicken cooked in mixed whole spices with yoghurt, ginger & garlic.

KING'S PRAWN CURRY - AED 129 ()

Marinated long prawns cooked in chard sever with chettinad curry.

PULLED CHICKEN KHARI - AED 115 (9)

Shredded chicken cooked in a buttery onion, tomato, black pepper & coriander sauce.

CORN KOFTA MASALA - AED 95

Deep fried corn, potatoes & cottage cheese balls in a tomato, pepper & onion gravy.

CURRIES

KODI CURRY - AED 119

Chef's delicacy - chicken curry slow cooked with yoghurt & coconut milk.

MURG JHALFREZI - AED 119

Stir fried chicken tikka tossed with onion & mixed bell peppers.

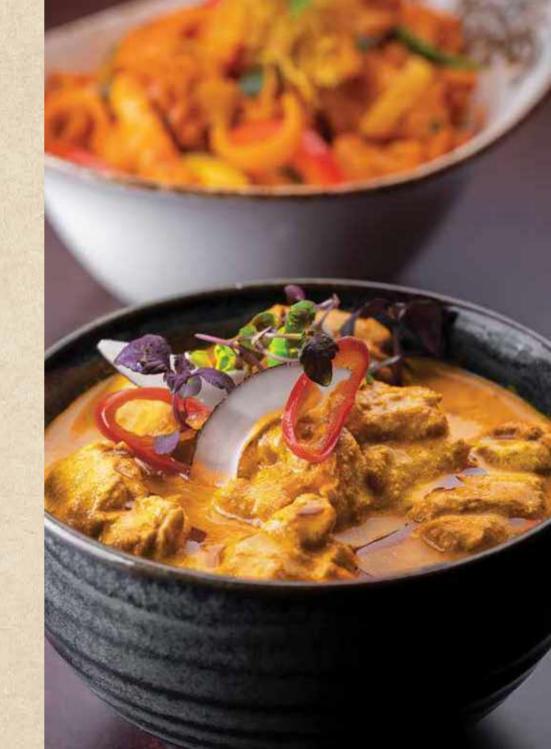
CHICKEN TIKKA MASALA - AED 119

Chicken tikka cooked with home grounded garam masala in a spicy onion & tomato gravy.

BUTTER CHICKEN - AED 125

Classic chicken tikka in a tomato & cream gravy, flavoured with dry fenugreek leaves.

GLUTEN FREE.





CURRIES

ROGAN JOSH - AED 129 @

Boneless lamb curry in a yoghurt & brown onion gravy, flavoured with rose water & saffron.

MUSCAT GOSHT - AED 129

Boneless tender lamb cooked with clarified butter in a spicy, rich onion & tomato gravy.

PRESSURE COOKER MUTTON CURRY - AED 139

A classic, home-style lamb curry made extra tender & flavourful in a pressure cooker.

GOSHT VINDALOO - AED 129

Our take on the classic Goan lamb preparation, cooked with baby potatoes in a spicy onion & tomato gravy, spiked with vinegar.

SEAFOOD

PRAWN MASALA - AED 139 🚳

Sautéed prawns in a spicy onion & tomato gravy.

MACHLI MASALA - AED 139 🚳 💿

Shallow-fried marinated fish fillet cooked in a spicy tomato gravy.



MUSCAT GOSHT STORY

"Sightseeing in the Sultanate of Oman, I stopped for lunch at a small 'dhaba' & had the most wonderful Karahi gosht. This is my presentation of that hot afternoon"

CURRIES VEGETARIAN SPECIALITIES

KADAI PANEER - AED 89 🕖 🚳

Premium paneer & green peppers in a spicy tomato & onion gravy.

PANEER MAKHANI - AED 89 🚱 🚳

Premium paneer cooked in a makhani gravy flavoured with dry fenugreek leaves.

PALAK PANEER - AED 89 🐼 🚳

Premium paneer in a spicy spinach gravy.

PANEER TIKKA MASALA - AED 89 🚱

Tandoori cottage cheese tikka cooked with brown onion, yoghurt & fenugreek gravy.

SUBZ KEHKESHA - AED 89 0 0

Seasonal mixed vegetables cooked in a spicy makhani gravy.

ALOO GOBI - AED 79 🐼 🕄

Home-style preparation of potatoes, cauliflower & tomatoes.

VEGETARIAN | NUTS | GLUTEN FREE.





CURRIES VEGETARIAN SPECIALITIES

HARE BAINGAN KA BHARTA - AED 79 🚱

Oven-roasted mashed eggplants tempered with mustard seeds & onions.

BHINDI MASALA - AED 79 🐼

Stir-fried okra cooked with onions & tomatoes flavoured with ground spices.

DAL TADKA - AED 79 🚱 🚳

Yellow lentils tempered with onions, tomatoes & green chillies.

DAL MAKHANI - AED 89 🕼 😭

Classic black lentils slow-cooked overnight in a rich tomato gravy.

GHAR KI DAL - AED 85 🐼 🕄

Yellow moong lentils tempered with fresh coriander, green chillies & cumin in clarified butter.



HARE BAINGAN KA BHARTA STORY

"My mother Mai cooked great non-vegetarian cuisine for her family, but remained a pure vegetarian all her life. She simply adored this simple roasted aubergine dish."

VEGETARIAN | S GLUTEN FREE.

BIRYANIS

The modern day biryanis were developed in the lavish royal kitchens of the Mughal Empire between 1526 - 1857.

Since then this historic dish is celebrated daily across India, with every region claiming to serve the finest! Asha's Executive Chefs bring the most innovative & authentic selection to your table.







BIRYANI

CHICKEN TIKKA BIRYANI - AED 129

Boneless chicken tikka & eggs in a tomato gravy, slow cooked with ghee rice.

CHICKEN BIRYANI - AED 129

Boneless chicken in true 'Awadhi style' with biryani rice, cardamom & saffron.

AWADH YAKHNI BIRYANI - AED 139

Slow cooked mutton yakhni pulao with aromatic spices.

KESAR BIRYANI - AED 139

Boneless lamb biryani slow cooked in a spicy tomato gravy flavoured with saffron.

MUTTON MANDI BIRYANI - AED 139

Baby lamb on the bone slow cooked overnight with mix spices, saffron, raisin & cooked with lamb jus enriched basmati rice.

MUTTON BIRYANI - AED 139 🚳

Tender lamb on bone in true "Awadhi style" with biryani rice, cardamom & saffron.



KESAR BIRYANI STORY

"The late actor Prithviraj Kapoor & his illustrious sons Raj, Shammi & Shashi came from Peshawar.This is their kind of 'home cooking', rich in ingredients & taste, just like their contribution to cinema."



BIRYANI

PRAWN BIRYANI - AED 149 🕥 🚱

Prawns cooked with biryani rice, flavoured with cardamom & saffron.

FISH BIRYANI - AED 139 🕖 🕙



Fresh herb biryani slow cooked with scented basmati rice on dum with marinated fish fillet.

SHAHI PANEER BIRYANI - AED 119 @ @ @

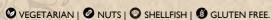


A royal rice preparation with cottage cheese. A vegetarian's delight.



FISH BIRYANI STORY

"My daughter Varsha invented this amazing Biryani. For once she was the master & I the student. In her memory, I have replicated her masterpiece."





BREADS

ROOMALI ROTI - AED 25
A light & thin bread made from refined flour.

LACCHA PARANTHA - AED 25 Layered bread made from refined flour.

STUFFED KULCHA (ALOO/ PANEER/ CHEESE) - AED 29

Bread made from refined flour,

stuffed with choice of aloo/ paneer/ cheese.

HOMEMADE NAAN Garlic - AED 21 Butter - AED 21

Traditional - AED 21

TANDOORI ROTI - AED 19
Bread made from whole-wheat flour.

BREAD BASKET (CHOICE OF ANY 3 BREADS) - AED 49 Choose three of your favourite breads from our breads selection.

SPECIALITY BREADS

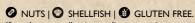
SAFFRON CHEESE NAAN - AED 22
SUN BLUSHED TOMATO NAAN - AED 25
TRUFFLE NAAN - AED 25
NAAN BURANI - AED 22
EMMENTAL CHEESE NAAN - AED 25
PESHWARI NAAN - AED 29

RICE

BASMATI RICE - AED 35 Standard Long grain basmati rice.

BIRYANI RICE - AED 45 Saffron flavoured long grain basmati rice.

CHOICE OF PULAO - AED 39 Solvey Peas/ mushroom/ jeera



SIDES

BAINGAN BHAJA - AED 35

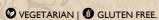
BANANA CHILLI RAITA - AED 35

POMEGRANATE & MINT RAITA - AED 35

BOONDI RAITA - AED 35

CHOLE - AED 45 🔮 🕟

ONION BHAJJIA - AED 45





COLD DRINKS

PEPSI / 7 UP / MIRINDA / TONIC WATER / GINGER ALE / BITTER LEMON - AED 22 (Diet option available)

RED BULL - AED 30

MINERAL WATER

SAN PELLEGRINO - SMALL AED 16 / LARGE AED 25

ACQUA PANNA - SMALL AED 16 / LARGE AED 25

AQUAFINA - SMALL AED 16 / LARGE AED 25





12:30 pm to 04:00 pm

AMUSE BOUCHE

Papdi Chaat

APPETIZER PLATTER

Tandoori Broccoli, Paneer ka Soola & Aloo Matar ki Tikki

SORBET

Lemon & Mint

MAIN COURSE

(Choose one)

Paneer Makhani | Subz Kehkesha | Palak

(Main Course served with your choice of one bread, Steamed Rice and Dal Makhani)

DESSERTS

(Choose one)

Gulab Jamun | Rasmalai |

Chocolate Fudge Cake

SERVED WITH A SOFT DRINK OR WATER

ADD

MOCKTAILS

AED 15

BOTTLE BEER OR GLASS OF WINE

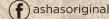
AED 25

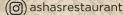
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12:30 pm to 04:00 pm

AMUSE BOUCHE

Papdi Chaat

APPETIZER PLATTER

Murg Malai, Tandoori Chicken Tikka & Mutton Seekh Kebab

SORBET

Lemon & Mint

MAIN COURSE

(Choose one)

Kodi Curry | Butter Chicken | Chicken Tikka

(Main Course served with your choice of one bread, Steamed Rice and Dal Makhani)

DESSERTS

(Choose one)

Gulab Jamun | Rasmalai | Chocolate Fudge Cake

SERVED WITH A SOFT DRINK OR WATER

ADD

MOCKTAILS

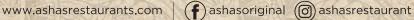
AED 15

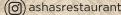
BOTTLE BEER OR **GLASS OF WINE**

AED 25











DID YOU FIND OUR FOOD PHOTOGENIC?

TAG & FOLLOW TO PARTICIPATE IN ASHA'S "PHOTOGRAPHER OF THE MONTH".

Asha's