EXPERIENCE A JOURNEY OF FLAVOUR



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.



MOCKTAILS

KING ALPHONSO - AED 39 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 39 Rose jam shaken with freshly brewed tea & lemon juice, scented with rose water.

TRULY BERRY - AED 39 Fresh mixed berries muddled with mint leaves, lengthened with lemonade.

MANIPUR LEMONADE - AED 42 Homemade rosemary honey shaken with passion fruit served with charred lemon.

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

CALCUTTA CRUSH - AED 39 Fresh strawberries muddled with lime wedges & homemade vanilla sugar, lengthened with cranberry juice & Earl Grey tea.

FRUIT COCKTAIL - AED 39 Strawberry, pineapple & guava blended with mango juice & dash of grenadine syrup.







SAFFRON PISTA LASSI - AED 39 Yoghurt blended with pista & saffron.

STRAWBERRY COCONUT LASSI - AED 39 Yoghurt blended with strawberry & coconut purée.

MANGO GINGER LASSI - AED 39 Yoghurt blended with mango purée & fresh ginger.

MASALA LASSI - AED 34 Yoghurt blended with homemade spices.

MOCKTAIL PITCHERS

LEMON MINT - AED 59 Fresh mint leaves blended with lemon juice lengthened with lemonade.

> STRAWBERRY PASSION MASH - AED 59 Fresh strawberries muddled with passion fruit & dash of grenadine syrup.

DETOX WATER

CUCUMBER COOLER - AED 25 Infused with fresh flavours of cucumber & basil.

CITRUS & MINT - AED 25 Infused with fresh flavours of citrus & mint.

GINGER & BASIL - AED 25 Infused with fresh flavours of ginger & basil.



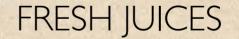
PINEAPPLE - AED 22

CARROT - AED 22

GREEN APPLE - AED 22

BEETROOT - AED 22

Cold press juices are refreshing & packed with essential vitamins & minerals. They carry 50 times as many nutrients as regular juice.



ORANGE - AED 20

WATERMELON - AED 20



SOUP

TOMATO DHANIYA SHORBA - AED 39 (2) (3) Mildly spiced soup flavoured with fresh coriander.

DAL SHORBA - AED 39 🗭 🕄 Traditional curried yellow lentil soup.

MURG NIZAMI SHORBA - AED 39 Aromatic chicken soup flavoured with curry leaves, green apple & saffron.

SALAD

CHICKEN TIKKA SALAD - AED 69 Tandoori chicken, mixed lettuce in a homemade honey mustard dressing & naan croutons.

> SUMMER SALAD - AED 65 🖗 🖉 🗐 Mixed leafy greens, fresh summer berries, feta cheese & caramelized pecans in berry vinaigrette.



PALAK CHAAT - AED 55 Crispy spinach with sweet yoghurt mousse, tamarind sauce & coriander salsa.

ALOO MATAR KI TIKKI - AED 69 Green peas stuffed potato cutlets, served with tangy chickpeas.

MUSHROOM KURKURE - AED 59 Battered deep-fried mushrooms stuffed with cheese & bell peppers.

> SAMOSA SELECTION - AED 69 Choice of homemade samosas cheese & corn (v) / vegetable (v) / chicken tikka (Individual option - AED 59)

CHICKEN 65 - AED 69 Southern-style batter fried chicken spiced with curry leaves.

JHEENGA NAAR - AED 79 Battered crispy prawns tempered with honey chilli aioli.

ASHA'S SHARING PLATTER - AED 99

Our favourite selection of appetisers to share.

Jheenga naar, chicken samosas, aloo tikki, corn & cheese samosas, chicken tikka.



KEBABS

MURG MALAI KEBAB - AED 112 (2) (3) Plush boneless chicken breast in cheese & cashew nut paste flavoured with cardamom.

TANDOORI CHICKEN TIKKA - AED 112 S Succulent marinated boneless chicken, yoghurt & aromatic spices.

BHATTI KA CHAAP (SMOKY SENSATION) - AED 112 Boneless marinated spicy chicken leg in a flavourful mix of spices.

> BARRAH KEBAB - AED 145 Spicy lamb chops marinated in yoghurt, cumin & home grounded garam masala.

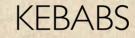
GOSHT SEEKH KEBAB - AED 112 👀 Traditional minced lamb flavoured with roasted cumin & coriander.



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."

ØNUTS | S GLUTEN FREE.

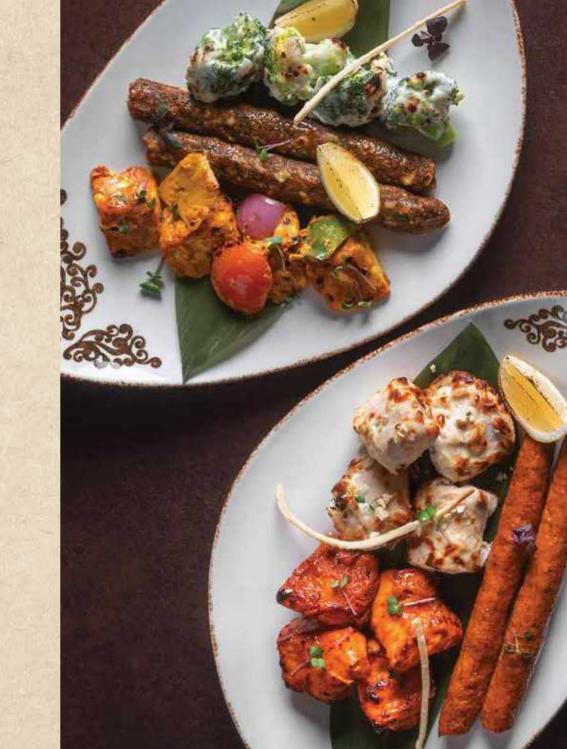




TANDOORI SALMON - AED 149 🔮 👁 Fresh Norwegian salmon marinated with yoghurt, cumin powder & yellow chilli.

KERALA CHILLI GARLIC PRAWNS - AED 194 () () Char-grilled super jumbo tiger prawns with garlic & chilli.

> TANDOORI LOBSTER - AED 199 🕑 🚯 Whole lobster marinated with spices.



VEGETARIAN KEBABS

TANDOORI BROCCOLI - AED 85 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.

SEEKH KEBAB (VEGAN OR VEG) - AED 89 📎 🕃 Plant based seekh kebab, cheese with home grounded garam masala. (choice of vegan available)

PLATTER

VEGETARIAN KEBAB PLATTER - AED 145 Paneer ka soola, tandoori broccoli & vegetable seekh kebabs.

> KEBAB PLATTER - AED 199 Chicken tikka, murg malai & lamb seekh kebab.

SEAFOOD PLATTER - AED 255 🛇 🕄 Kerala chilli garlic prawn, tandoori salmon & tandoori lobster.

EMPEROR PLATTER - AED 325 (2) (AED 125 additional for lobster) (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.



KODI CURRY - AED 109 Chef's delicacy - chicken curry slow cooked with yoghurt & coconut milk.

DHANIYA MURG - AED 109 🖉 😫 Chicken cooked in a yoghurt & cashew nut gravy with fresh coriander.

MURG JHALFREZI - AED 109 Stir fried chicken tikka tossed with onion & mixed bell peppers.

CHICKEN TIKKA MASALA - AED 109 Chicken tikka cooked with home grounded garam masala in a spicy onion & tomato gravy.

BUTTER CHICKEN - AED 115 S Classic chicken tikka in a tomato & cream gravy, flavoured with dry fenugreek leaves.

> EGG MASALA - AED 69 S Free range egg curry.



CURRIES LAMB

ROGAN JOSH - AED 119 🖉 🕃 Boneless lamb curry in a yoghurt & brown onion gravy, flavoured with rose water & saffron.

MUSCAT GOSHT - AED 119 Boneless tender lamb cooked with clarified butter in a spicy, rich onion & tomato gravy.

PRESSURE COOKER MUTTON CURRY - AED 119 A classic, home-style lamb curry made extra tender & flavourful in a pressure cooker.

GOSHT VINDALOO - AED 119 🛞 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 129 Sautéed prawns in a spicy onion & tomato gravy.

MACHLI MASALA - AED 129 🔮 👁 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"

🖉 NUTS | 🕥 SHELLFISH | 🚯 GLUTEN FREE.



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 (2) Premium paneer in a spicy spinach gravy.

SUBZ KEHKESHA - AED 79 🖗 🖉 😫 Seasonal mixed vegetables cooked in a spicy makhani gravy.

ALOO GOBI - AED 79 🗭 🚯 Home-style preparation of potatoes, cauliflower & tomatoes.

> SHAMMI KAPOOR ALOO - AED 75 🐼 😫 Home-style baby potato curry.



SHAMMI KAPOOR ALOO STORY "The Kapoor's are famous for their acting abilities & for living life king size!. Superstar Shammi Kapoor's dinner table was always a feast & one of his favourite potato dishes is prepared here for you today."

VEGETARIAN | NUTS | SCUTEN FREE.



KOFTA MAKHANI - AED 75 🐼 👀 Plant-based meat balls cooked in a tomato makhani gravy. (Vegan option available)

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.

BENGALI DAL - AED 75 🐼 😫 Bengali delicacy prepared with moong dal & fresh vegetables.



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."

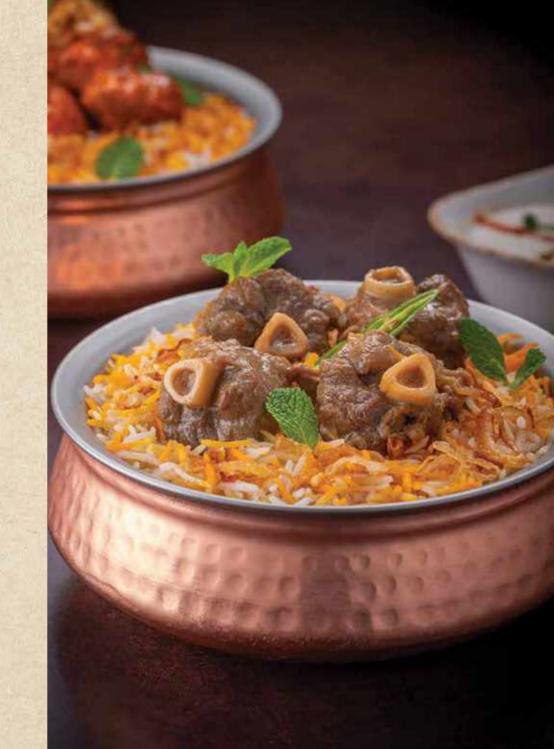
VEGETARIAN | 🔮 GLUTEN FREE.



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

CHICKEN BIRYANI - AED 119 (*) Boneless chicken in true 'Awadhi style' with biryani rice, cardamom & saffron.

AWADH YAKHNI BIRYANI - AED 129 Slow cooked mutton yakhni pulao with aromatic spices.

KESAR BIRYANI - AED 129 (*) Boneless lamb biryani slow cooked in a spicy tomato gravy flavoured with saffron.

> MUTTON BIRYANI - AED 129 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."

GLUTEN FREE.



BIRYANI

PRAWN BIRYANI - AED 139 (*) 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.

SUBZI BIRYANI - AED 99 🐼 🕃 Premium tofu, seasonal vegetables with biryani rice, flavoured with cardamom & saffron.

SHAHI PANEER BIRYANI - AED 109 🖗 🖉 🔇 A royal rice preparation with cottage cheese. A vegetarian's delight.

EGG BIRYANI - AED 89 (*) Rice indulgence satiated by spices, herbs & spiced free range eggs.



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."

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BREADS

ROOMALI ROTI - AED 23 A light & thin bread made from refined flour.

LACCHA PARANTHA - AED 23 Layered bread made from refined flour.

STUFFED KULCHA (ALOO/ PANEER/ CHEESE) - AED 25 Bread made from refined flour, stuffed with choice of aloo/ paneer/ cheese.

> HOMEMADE NAAN Garlic - AED 19 Butter - AED 19 Traditional - AED 19

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

BREAD BASKET (CHOICE OF ANY 3 BREADS) - AED 39 Choose three of your favourite breads from our breads selection.

SPECIALITY BREADS

SUN BLUSHED TOMATO NAAN - AED 25 TRUFFLE NAAN - AED 25 © EMMENTAL CHEESE NAAN - AED 25 PESHWARI NAAN - AED 29 ©

RICE

BASMATI RICE - AED 35 Long grain basmati rice.

BIRYANI RICE - AED 39 Saffron flavoured long grain basmati rice.

CHOICE OF PULAO - AED 39 Veg/ peas/ mushroom/ jeera

SIDES

BAINGAN BHAJA - AED 25 🐼

BANANA CHILLI RAITA - AED 29 🐼

POMEGRANATE & MINT RAITA - AED 29

CUCUMBER & TOMATO RAITA - AED 29 🚯 🤡

BOONDI RAITA - AED 29

CHOLE - AED 39 🕄 🐼



COLD DRINKS

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

RED BULL - AED 30

H2O

SAN PELLEGRINO - SMALL AED 14 / LARGE AED 23

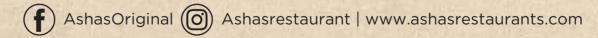
ACQUA PANNA - SMALL AED 14 / LARGE AED 23

AQUAFINA - SMALL AED 14 / LARGE AED 23



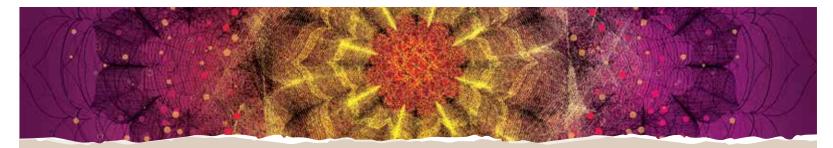


DID YOU FIND OUR FOOD PHOTOGENIC? TAG & FOLLOW TO PARTICIPATE IN ASHA'S "PHOTOGRAPHER OF THE MONTH".



DUBAI • ABU DHABI • KUWAIT • BAHRAIN • QATAR • MANCHESTER • BIRMINGHAM • SOLIHULL





Asha's Set Menu - Cinnamon

200 DHS PER PERSON

WELCOME DRINK Cucumber lemonade

AMUSE BOUCHE Papdi chaat | Sev



STARTERS

Charcoal roasted tender cheesy broccoli Extra virgin olive oil Tandoori chicken tikka roasted cumin | Yogurt Tender mutton seekh kebab mint and fried onions | Coriander

MAIN COURSE

Cottage cheese makhani | Fenugreek leaves Sautéed okra do pyaza | Ajwain seeds Locally caught hamour fish masala Green chili Butter chicken jhalfrezi Peppers and onions Lucknow style tender chicken biryani cooked in dum | Cucumber raita

> COMES WITH A VARIETY OF SIDES Classic black dal makhani, assorted indian breads tossed tomato and grated carrot salad

DESSERT

Classic gulab jamun with rabdi sauce & Seasonal berries Chocolate

SERVED TO SHARE

Minimum of 8 guests per booking. No discount is applicable on set menus. All prices inclusive of service charge, 10% municipality tax & 5% vat



Ash a's Set Menu - Saffron

258 DHS PER PERSON

WELCOME DRINK Cucumber lemonade

AMUSE BOUCHE

Papdi chaat | Sev

STARTERS

Sweet peas and cumin stuffed potato cutlets | Chickpeas masala Smoke infused tandoori chicken bhatti chaap | Yellow chilli Tender mutton seekh kebab mint and fried onions | Coriander

MAIN COURSE

Cottage cheese makhani | Fenugreek leaves Sautéed okra do pyaza Ajwain seeds Sea grown prawn masala spring onion Green chili Butter chicken jhalfrezi Peppers and onions Calicut style tender lamb biryani cooked in dum | Cucumber raita

> COMES WITH A VARIETY OF SIDES Classic black dal makhani, assorted indian breads tossed tomato and grated carrot salad

DESSERT

Rasmalai, Chilli choclate mousse & Shortbread crumble

SERVED TO SHARE

Minimum of 8 guests per booking. No discount is applicable on set menus. All prices inclusive of service charge, 10% municipality tax & 5% vat

FEATURING BOLLYWOOD DJ, **DHOL PLAYERS &** DANCERS (8PM - 3AM)

SALAD STATION

- Chicken tikka salad
- Cucumber coconut peanut salad
- Macaroni salad
- Dahi bhalla
 - Tossed seasonal vegetable salads
 - Masala lachha onion
 - Poppadums
 - Chutneys

• Banana & mirchi raita

CHAAT STATION

- Pani puri
- Aloo tikki & chole chaat
- Papdi chaat
- Bhel puri

MOMOS & DUMPLINGS

DOSA LIVE SECTION

- Chicken takatak dosa
- Chilly paneer dosa
 - Mutton keema dosa
- Masala dosa

TANDOORI/BBQ STATION 🐶 • Juhu vegetable biryani

- Paneer angara
- Hara bhara seekh kebab
 - Schezwan chicken tikka
 - Malai chicken tangdi
 - Amritsari fish tikka
 - Spicy chilli garlic prawns
 - Awadhi seekh kebab

CURRY STATION

- Chicken roghani
- Rara bhuna gosht

AED 525 ALCOHOLIC PACKAGE

AED 425 NON-ALCOHOLIC PACKAGE

> **AED 225** KIDS 6-12 YRS

UNLIMITED BEVERAGES UNTIL 12 AM

BREADS SECTION

HAPPY

• Freshly baked tandoori breads (Naan / roti / garlic chilli naan)

BIRYANI STATION

- Hyderabadi chicken biryani

DESSERTS STATION

- Traditional kala jamun with gold dust
- Hot jalebis
- Anguri kesar rasmalai & blueberries
- Warm carrot halwa
- Paan kulfi
- Saffron milk cake
- Assorted pastries

FOR RESERVATION

STATION

- Chicken momos
- Prawn dumplings
- Vegan dumplings

- Chettinad fish masala
- Chatka aloo gobi chole
- 🐶 Paneer tikka masala
- 🕢 Dal makhani
- Dal-e-khusk





www.ashasrestaurants.com

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