EID MENU

(VEGETARIAN)



WELCOME DRINK

Cucumber Lemonade

AMUSE BOUCHE

Papdi Chaat

MAIN COURSE

Kofta Makhani Subz Kehkesha Shammi Kapoor Aloo Shahi Paneer Biryani Dal Makhani Choice of Roti / Parantha / Butter Naan

APPETISERS

Tomato Dhaniya Shorba Corn & Cheese Samosa Tandoori Broccoli

DESSERT

Choco Fudge Cake Gulab Jamun







EID MENU

(NON-VEGETARIAN)





Cucumber Lemonade

AMUSE BOUCHE

Papdi Chaat

MAIN COURSE

Bhindi do Pyaaza Rogan Josh Butter Chicken Chicken Biryani Dal Makhani

Choice of Roti / Parantha / Butter Naan





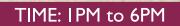
APPETISERS

Soup of the day Murg Malai Tikka Mutton Seekh Kebab



Ras Malai Gulab Jamun











IFTAR MENU

(VEGETARIAN)



WELCOME DRINK

Cucumber Lemonade

AMUSE BOUCHE

Papdi Chaat

MAIN COURSE

Kofta Makhani Subz Kehkesha Shammi Kapoor Aloo Shahi Paneer Biryani Dal Makhani Choice of Roti / Parantha / Butter Naan





APPETISERS

Tomato Dhaniya Shorba Corn & Cheese Samosa Tandoori Broccoli

DESSERT

Choco Fudge Cake Gulab Jamun



RAMADAN MUBARAK





IFTAR MENU

(NON-VEGETARIAN)





Cucumber Lemonade

AMUSE BOUCHE

Papdi Chaat

MAIN COURSE

Bhindi do Pyaaza Rogan Josh **Butter Chicken** Chicken Biryani Dal Makhani Choice of Roti / Parantha / Butter Naan



APPETISERS

Soup of the day Murg Malai Tikka Mutton Seekh Kebab

DESSERT

Ras Malai Gulab Jamun

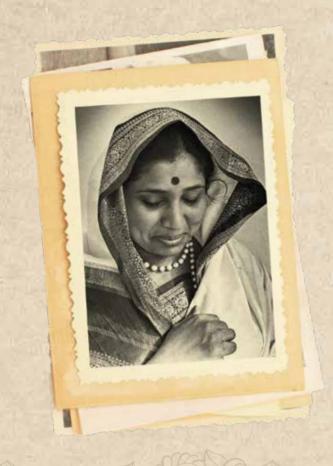












EXPERIENCE A JOURNEY OF FLAVOUR



Ashas



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 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.







LASSI

SAFFRON PISTA LASSI - AED 39

Yoghurt blended with pista & saffron.

STRAWBERRY COCONUT LASSI - AED 39

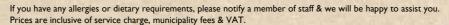
Yoghurt blended with strawberry & coconut purée.

MANGO GINGER LASSI - AED 39

Yoghurt blended with mango purée & fresh ginger.

MASALA LASSI - AED 34

Yoghurt blended with homemade spices.



MOCKTAIL PITCHERS (SERVES 3 - 4)

LEMON MINT - AED 59

Fresh mint leaves blended with lemon juice lengthened with lemonade.

STRAWBERRY PASSION MASH - AED 59

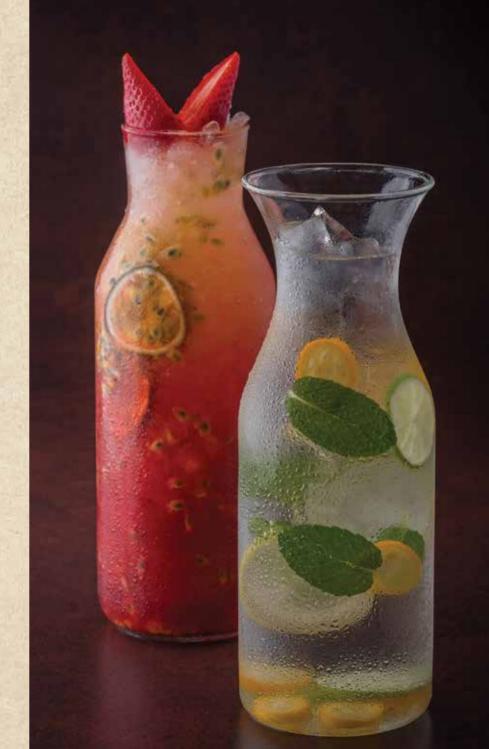
Fresh strawberries muddled with passion fruit & dash of grenadine syrup.

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.





COLD PRESS JUICES

PINEAPPLE - AED 22

CARROT - AED 22

GREEN APPLE - AED 22

BEETROOT - AED 22

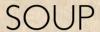
Cold press juices are refreshing & packed with essential vitamins & minerals.

They carry 50 times as many nutrients as regular juice.

FRESH JUICES

ORANGE - AED 20

WATERMELON - AED 20



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.



VEGETARIAN | S GLUTEN FREE | NUTS.



APPETISERS

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.

VEGETARIAN | NUTS | SHELLFISH.

KEBABS

MURG MALAI KEBAB - AED 112 @ (§)

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

TANDOORI CHICKEN TIKKA - AED 112

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."

NUTS | GLUTEN FREE.





KEBABS

TANDOORI SALMON - AED 149 🚱 💿

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

KERALA CHILLI GARLIC PRAWNS - AED 194 6 @

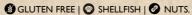
Char-grilled super jumbo tiger prawns with garlic & chilli.

TANDOORI LOBSTER - AED 199

Whole lobster marinated with spices.

LOBSTER PANCHPHORAN - AED 199 @ @

Whole lobster simmered with five spices, peppers & prawns.



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 @ @ @

(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.





CURRIES

KODI CURRY - AED 109 (S)
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 Classic chicken tikka in a tomato & cream gravy, flavoured with dry fenugreek leaves.

EGG MASALA - AED 69 Free range egg curry.

NUTS | GLUTEN FREE.

CURRIES

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.

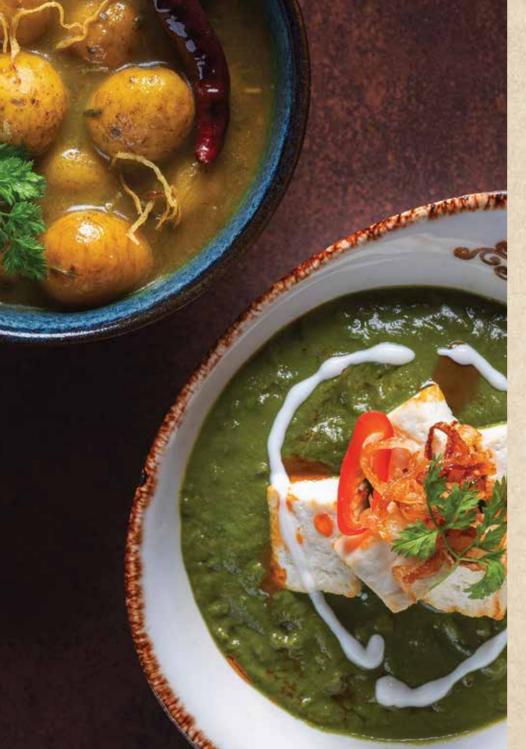


MUSCAT GOSHT STORY

"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"

ONUTS | SHELLFISH | GLUTEN FREE.





CURRIES VEGETARIAN SPECIALITIES

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.

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."

CURRIES VEGETARIAN SPECIALITIES

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 | 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 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 🚳

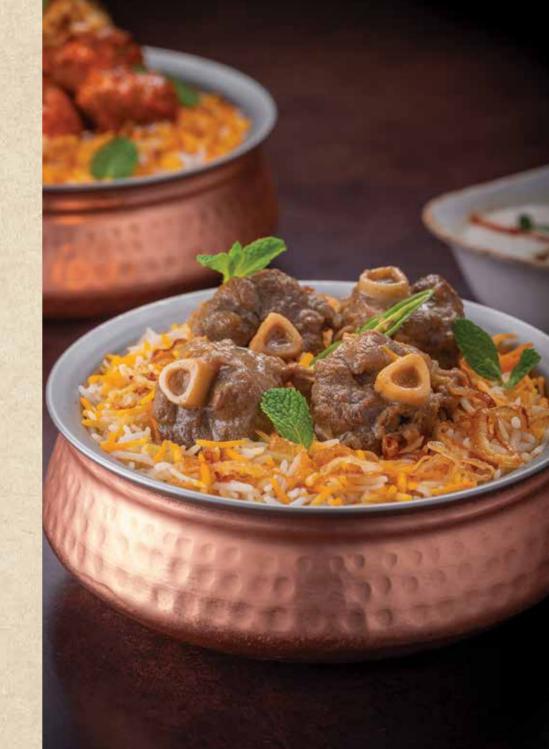
Tender lamb on bone in true "Awadhi style" with biryani rice, cardamom & saffron.



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."

VEGETARIAN | NUTS | SHELLFISH | GLUTEN FREE.

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 Standard 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

H20

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".





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

Asha's