



EXPERIENCE A JOURNEY OF FLAVOUR



*Ash'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 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.



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.







## 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.

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## 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.

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## 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



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## SOUP

TOMATO DHANIYA SHORBA - AED 39  

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.

 VEGETARIAN |  GLUTEN FREE |  NUTS.

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## 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.


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# 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.

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## KEBABS

### 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.

### LOBSTER PANCHPHORAN - AED 199

Whole lobster simmered with five spices,  
peppers & prawns.

 GLUTEN FREE |  SHELLFISH |  NUTS.

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# 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.

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## CURRIES CHICKEN

### 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

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

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### EGG MASALA - AED 69

Free range egg curry.

 NUTS |  GLUTEN FREE.

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# 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.

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# 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.

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 |  GLUTEN FREE.

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# 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 |  GLUTEN FREE.

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## 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.



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# 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.

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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


 NUTS |  SHELLFISH |  GLUTEN FREE.

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## 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  

 VEGETARIAN |  GLUTEN FREE.

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## 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

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**DID YOU FIND OUR FOOD PHOTOGENIC?**

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



AshasOriginal



Ashasrestaurant | [www.ashasrestaurants.com](http://www.ashasrestaurants.com)

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



Asha's







# 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







# Asha'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 chocolate 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

