

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

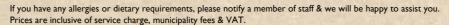
Yoghurt blended with strawberry & coconut purée.

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 @

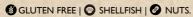
Char-grilled super jumbo tiger prawns with garlic & chilli.

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 | SGLUTEN 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 🚳

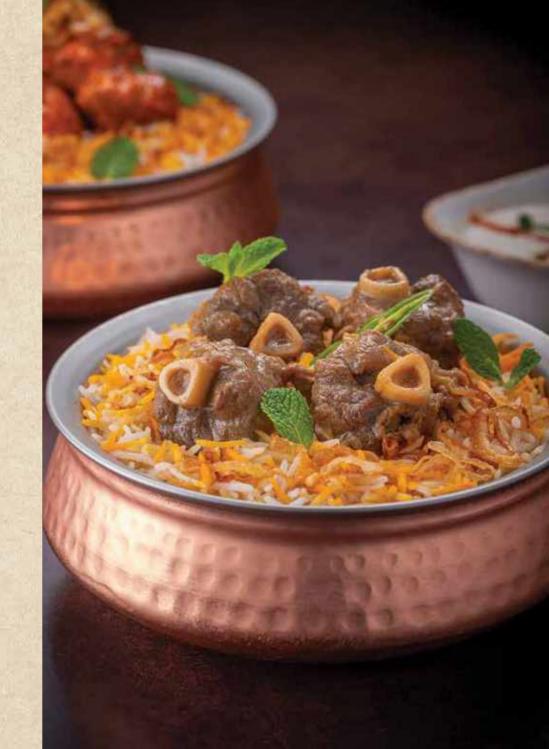
Tender lamb on bone in true "Awadhi style" with biryani rice, cardamom & saffron.



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 State 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

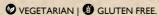
BANANA CHILLI RAITA - AED 29

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".





AshasOriginal Ashasrestaurant | www.ashasrestaurants.com

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

Asha's



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



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

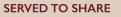
Cottage cheese makhani | Fenugreek leaves
Sautéed okra do pyaza | Ajwain seeds
Sea grown prawn masala spring onion | Green chili
Butter chicken jhalfrezi | Peppers and onions
Calicut style tender lamb biryani cooked in dum | Cucumber raita

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



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