



EXPERIENCE A JOURNEY OF FLAVOUR



*Ash's*  
CONTEMPORARY INDIAN CUISINE



## 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 43

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 43

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

## TRULY BERRY - AED 43

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

## MANIPUR LEMONADE - AED 47

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

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

## CALCUTTA CRUSH - AED 43

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

## FRUIT COCKTAIL - AED 43

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 44

Yoghurt blended with pista & saffron.

STRAWBERRY COCONUT LASSI - AED 44

Yoghurt blended with strawberry & coconut purée.

MANGO GINGER LASSI - AED 44

Yoghurt blended with mango purée & fresh ginger.

MASALA LASSI - AED 39

Yoghurt blended with homemade spices.

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## MOCKTAIL PITCHERS

(SERVES 3 - 4)

### LEMON MINT - AED 69

Fresh mint leaves blended with lemon juice lengthened with lemonade.

### STRAWBERRY PASSION MASH - AED 69

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

## DETOX WATER

### CUCUMBER COOLER - AED 32

Infused with fresh flavours of cucumber & basil.

### CITRUS & MINT - AED 32

Infused with fresh flavours of citrus & mint.

### GINGER & BASIL - AED 32

Infused with fresh flavours of ginger & basil.

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## COLD PRESS JUICES

PINEAPPLE - AED 27

CARROT - AED 27

GREEN APPLE - AED 27

BEETROOT - AED 27

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



## FRESH JUICES



ORANGE - AED 25

WATERMELON - AED 25

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## SOUP




TOMATO DHANIYA SHORBA - AED 52    
Mildly spiced soup flavoured with fresh coriander.




DAL SHORBA - AED 52    
Traditional curried yellow lentil soup.

MURG NIZAMI SHORBA - AED 52  
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 |  GLUTEN FREE |  NUTS.

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## APPETISERS

### PALAK CHAAT - AED 74

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

### VADA PAV SLIDERS - AED 72

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

### ALOO MATAR KI TIKKI - AED 74

Green peas stuffed potato cutlets, served with tangy chickpeas.

### MUSHROOM KURKURE - AED 77

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

### SAMOSAS SELECTION - AED 79

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

### CHICKEN 65 - AED 82

Southern-style batter fried chicken spiced with curry leaves.

### KOLIWADA PRAWNS - AED 89

Crispy batter fried prawns served with a chilli mango salsa.

### ASHA'S SHARING PLATTER - AED 139

Our favourite selection of appetisers to share.

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

 VEGETARIAN |  NUTS |  SHELLFISH.

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# KEBABS

MURG MALAI KEBAB - AED 129  

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

CHICKEN TIKKA - AED 129 

Succulent marinated boneless chicken, yoghurt & aromatic spices.

TANDOORI CHICKEN (ON THE BONE) - AED 131 

Classic chicken tikka, marinated overnight in spicy ginger-garlic yoghurt.

BHATTI KA CHAAP (SMOKY SENSATION) - AED 139

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

BARRAH KEBAB - AED 169 

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

GOSHT SEEKH KEBAB - AED 139 

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 159  

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

TANDOORI FISH - AED 139  

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

KERALA CHILLI GARLIC PRAWNS - AED 209  

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

TANDOORI LOBSTER - AED 239  

Whole lobster marinated with spices.

LOBSTER PANCHPHORAN - AED 239   

Whole lobster simmered with five spices,  
peppers & prawns.

 GLUTEN FREE |  SHELLFISH |  NUTS.

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# 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 ground garam masala & cumin.

# PLATTER

## VEGETARIAN KEBAB PLATTER - AED 179

Paneer ka soola, tandoori broccoli & makai seekh kebab.

## KEBAB PLATTER - AED 229

Chicken tikka, murg malai & lamb seekh kebab.

## SEAFOOD PLATTER - AED 319

Kerala chilli garlic prawn, tandoori salmon & tandoori lobster.

## EMPEROR PLATTER - AED 419

*(AED 106 additional for lobster)*

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

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## CREATIVE CURRIES

### GUNTUR CURRY - AED 119

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

### SHAHI CHICKEN KORMA - AED 119

Marinated boneless chicken cooked in an onion yoghurt gravy, flavoured with saffron & rosewater - Awadh emperor's favourite.

### KING'S PRAWN CURRY - AED 129

Marinated long prawns cooked in chard seer with chettinad curry.

### CORN KOFTA MASALA - AED 99

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

# CURRIES

## CHICKEN

### KODI CURRY - AED 123

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

### MURG JHALFREZI - AED 123


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

### CHICKEN TIKKA MASALA - AED 125

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

### BUTTER CHICKEN - AED 129

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

 GLUTEN FREE.




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# CURRIES

## LAMB

ROGAN JOSH - AED 129   


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

MUSCAT GOSHT - AED 139 

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

PRESSURE COOKER MUTTON CURRY - AED 149 

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 142  

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"*

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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.

PANEER TIKKA MASALA - AED 95  




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

SUBZ KEHKESHA - AED 89   

Seasonal mixed vegetables cooked in a spicy makhani gravy.

ALOO GOBI - AED 89  

Home-style preparation of potatoes, cauliflower & tomatoes.

 VEGETARIAN |  NUTS |  GLUTEN FREE.



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# CURRIES



## VEGETARIAN SPECIALITIES

HARE BAINGAN KA BHARTA - AED 89  



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

BHINDI MASALA - AED 89  



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

DAL TADKA - AED 89  

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 89  

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.”*

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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 139**   
Boneless chicken tikka & eggs in a tomato gravy,  
slow cooked with ghee rice.

**CHICKEN BIRYANI - AED 135**   
Boneless chicken in true 'Awadhi style'  
with biryani rice, cardamom & saffron.

**AWADH YAKHNI BIRYANI - AED 149**   
Slow cooked mutton yakhni pulao with aromatic spices.


**KESAR BIRYANI - AED 149**   
Boneless lamb biryani slow cooked in a spicy tomato gravy  
flavoured with saffron.

**MUTTON BIRYANI - AED 149**   
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 149 🌿 🌱 🍤

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

FISH BIRYANI - AED 149 🌿 🌱 🐟

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

SHAHI PANEER BIRYANI - AED 129 🌿 🥛 🌱

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."*

🌿 VEGETARIAN | 🌱 NUTS | 🍤 SHELLFISH | 🌾 GLUTEN FREE

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## 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 24

Butter - AED 23

Traditional - AED 22

### TANDOORI ROTI - AED 19

Bread made from whole-wheat flour.

### BREAD BASKET (CHOICE OF ANY 3 BREADS) - AED 59

Choose three of your favourite breads from our breads selection.

## SPECIALITY BREADS

### SAFFRON CHEESE NAAN - AED 29

### SUN BLUSHED TOMATO NAAN - AED 25

### TRUFFLE NAAN - AED 25

### NAAN BURANI - AED 25

### EMMENTAL CHEESE NAAN - AED 25

### PESHWARI NAAN - AED 29

## RICE

### BASMATI RICE - AED 39

Long grain basmati rice.

### BIRYANI RICE - AED 45

Saffron flavoured long grain basmati rice.


### CHOICE OF PULAO - AED 45

Veg/ peas/ mushroom/ jeera

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## SIDES


BAINGAN BHAJA - AED 39 

BANANA CHILLI RAITA - AED 39 

POMEGRANATE & MINT RAITA - AED 39 

BOONDI RAITA - AED 39 

CHOLE - AED 49  

ONION BHAJJIA - AED 45 

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## COLD DRINKS

PEPSI / 7 UP / MIRINDA / TONIC WATER / GINGER ALE / BITTER LEMON - AED 25  
(Diet option available)(One refill complimentary)

RED BULL - AED 30

## MINERAL WATER



SAN PELLEGRINO - SMALL AED 18 / LARGE AED 27

ACQUA PANNA - SMALL AED 18 / LARGE AED 27

AQUAFINA - SMALL AED 16 / LARGE AED 25



**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

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