



Asha's

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Asha Bhosle

“During my travels throughout India & the world I have found culinary inspiration to be everywhere.”



GOOD FOOD BRINGS US TOGETHER

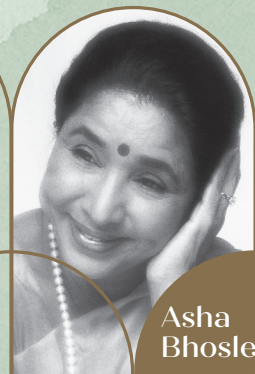
I had a magical childhood, moving from town to town with my father's travelling theatre company.

"The Company" would always sit down to a meal together after a performance, with my father at the head of the table.

I used to love roaming around the kitchen among the enormous 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.

Over the years I pursued both my musical & culinary interests & became fascinated with the regional diversity of Indian food.

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 personal journey & the lovingly prepared recipes presented in this menu.



Asha Bhosle

TASTING MENU

Lovingly prepared by our chefs to take you on a journey of flavours

SOUP & SALAD

Dal Shorba
Bowl of Greens

APPETIZERS

Palak Chaat
Chicken 65
Aloo Matar Ki Tikki

KEBABS & SIZZLER

Chicken Tikka
Tandoori Machli
Mutton Seekh Kebab
Prawn Khurchan

MAIN COURSE

Murg Makhani (Butter Chicken)
Prawn Masala
Dal Makhani
Chicken Tikka Biryani
Bread Basket

DESSERT

Gulab Jamun
Kheer
Kesar Pista Kulfi

KD 10 per person
(excluding beverages)
(minimum of 4 persons)





APPETISERS



- ALOO MATAR KI TIKKI**  KD 2.000
Potato cutlets stuffed with mashed green peas, served with tangy chickpeas.
- PALAK CHAAT**  KD 2.250
Our twist on a traditional Indian snack - crispy spinach, topped with sweet yoghurt mousse, tamarind sauce, coriander salsa & pomegranate seeds.
- SAMOSA** KD 2.500
Cheese  / Vegetable  / Chicken Tikka / Mixed Selection
- ALOO CHATPATE**  KD 2.750
Diced crispy potato tossed with tamarind chutney, fennel & ginger, garnished with pomegranate & spinach.
- CHICKEN 65** KD 3.750
Southern-style batter fried chicken cubes spiced with curry leaves, ginger, black peppercorns & capsicum.
- JHEENGA PEPPER FRY** KD 5.750
Marinated prawns, pan seared with onion, tomato & a generous amount of freshly crushed black pepper.
Finished with curry leaves & lemon juice.
- ASHA'S SHARING PLATTER** KD 5.950
Our favourite selection of appetisers.






SOUPS

- DAL SHORBA**  KD 1.950
A traditional curried yellow lentil soup. A timeless classic.
- MURG NIZAMI SHORBA** KD 1.950
A rich & aromatic chicken soup flavoured with curry leaves, green apple & saffron.

SALADS


- GREEN SALAD**  KD 1.750
Cucumber, onion, tomatoes, carrots & mixed lettuce in an olive oil & lemon dressing.
- ROASTED POTATO SALAD**  KD 2.200
Whole tandoor-roasted potato served on mixed lettuce, topped with labneh, mint & pomegranate.
- CHICKEN TIKKA SALAD** KD 2.950
Chicken tikka served with crispy naan croutons, mixed lettuce in a homemade honey mustard dressing.

KEBABS

- ACHARI GOBI**  KD 2.900
Cauliflower florets marinated in pickling spices & robust mustard oil, char-grilled in tandoor.
- ALOO KHUSHNUMA**  KD 3.250
Potato barrels stuffed with paneer & dry fruits charred in the tandoor & napped with a royal mussallum gravy.
- PANEER KA SOOLA**  KD 4.250
Tandoori shashlik of cottage cheese, green peppers, tomatoes & pineapple flavoured with mustard.
- TANDOORI CHICKEN TIKKA** KD 5.200
Succulent boneless chicken, marinated overnight in yoghurt, ginger, garlic & spices. A true classic.
- MURG MALAI KEBAB** KD 5.200
Delectable boneless chicken breast, marinated in a creamy cheese & cashew nut paste with a touch of cardamom.
- TANDOORI MACHLI** KD 5.800
Fish fillet marinated in traditional Indian spices flavoured with carrom seeds & cooked in the tandoor.
- GOSHT SEEKH KEBAB** KD 5.950
Traditional minced lamb kebab with ginger, garlic, roasted cumin powder & coriander.
- KERALA CHILLI GARLIC PRAWNS** KD 8.900
Char-grilled tiger prawns with garlic & chilli.



PLATTERS

- VEGETABLE KEBAB PLATTER**  KD 5.200
A selection of Achari Gobhi, Paneer Ka Soola & Aloo Khushnuma.
- SPECIALITY PLATTER** KD 6.950
A selection of our all-time favourite Murg Malai, Chicken Tikka & Gosht Seekh Kebab.
- EMPEROR PLATTER** KD 11.950
A combination of the emperor's favourite kebabs - Murg Malai, Chicken Tikka, Tandoori Machli & Kerala Chilli Garlic Prawns served with cheese garlic naan.

SIZZLERS

- PRAWN KHURCHAN** KD 9.250
Pan-sautéed prawns tossed with garlic, bell peppers & tomato in makhani gravy flavoured with sweet paprika & fenugreek.
- NIHARI RAAN** KD 9.950
Boneless leg of lamb marinated overnight & slow cooked for hours, char-grilled in a tandoor & served with a rich velvety sauce of saffron & kewra.

CURRIES

MURG KALIMIRCH KD 3.950
Boneless chicken tossed with garlic & diced onions in a lababdar sauce.

CHICKEN JHALFREZI KD 4.850
Chicken tikka sautéed with onions, tomatoes & green peppers, spiced with garam masala.

MURG MAKHANI (BUTTER CHICKEN) KD 4.950
Classic chicken tikka in a tomato & cream gravy, flavoured with dry fenugreek leaves.

CHICKEN TIKKA MASALA KD 4.950
Chicken tikka cooked with garam masala in a spicy onion & tomato gravy.

MACHLI MASALA KD 5.750
Fish fillet cooked with garam masala in a spicy onion & tomato gravy.

MUSCAT GOSHT KD 6.250
Boneless tender lamb cooked with clarified butter in a spicy, rich onion & tomato gravy.

PRAWN MASALA KD 6.750
Prawns cooked with red chillies in a spicy onion & tomato gravy.

PRAWN MAKHANI KD 6.750
Prawns in a tomato & cream gravy, flavoured with dry fenugreek leaves.

PRESSURE COOKER MUTTON CURRY KD 6.950
A classic home-style lamb curry made extra tender & flavourful in a pressure cooker.



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".



ALOO MASALA KD 2.750
Potatoes in a spicy onion & tomato gravy, tempered with cumin, mustard & fennel seeds.

ALOO MATAR GOBI KD 2.750
A traditional home-style preparation of potatoes, green peas & cauliflower cooked with cumin, green chillies & spices.

BHINDI MASALA KD 2.750
Okra cooked with onions, tomatoes, green chillies, coriander & cumin.

KADAI VEGETABLE KD 2.950
Mixed vegetables & mushrooms in a thick, chunky tomato & onion gravy.

VEGETARIAN SPECIALITY OF THE DAY KD 2.950
Please ask your server for details.

DAL TADKA KD 1.950
Yellow lentils tempered with cumin, garlic, tomatoes & green chillies.

CHEF'S SPECIAL DAL MAKHANI KD 2.950
Classic black lentils slow-cooked overnight with tomatoes, cream & butter.

PANEER BUTTER MASALA KD 3.750
Paneer tikka cooked with garam masala in a spicy onion & tomato gravy.

PALAK PANEER KD 3.750
Cottage cheese in a spicy spinach gravy.

KADAI PANEER KD 3.750
Cottage cheese & green peppers in a spicy tomato & onion gravy.

BIRYANIS

SHAHI PANEER BIRYANI KD 4.950
A royal delicacy paired with two classic dishes - Shahi Paneer & Matar Pulao finished in a rich makhani gravy.

MURG BIRYANI AWADHI KD 5.200
Boneless chicken cooked in true Awadhi style with biryani rice, cardamom & saffron.

CHICKEN TIKKA BIRYANI KD 5.750
Biryani made with chicken tikka & egg in a classic makhani gravy & basmati rice.

KESAR BIRYANI KD 6.750
Boneless lamb biryani with a rich saffron flavour.

PRAWN BIRYANI KD 6.950
Prawns cooked with biryani rice, flavoured with cumin, cardamom & saffron.

RAMPURI PAYA BIRYANI KD 12.950
A masterpiece from the kingdom of Rampur, this biryani has lamb slow cooked overnight with saffron, raisin & lamb jus enriched basmati rice. Perfect for sharing.



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.



BREADS

NAAN KD 0.650
Butter / Plain / Garlic

ROTI KD 0.650
Bread made from whole-wheat flour.

LACHHA PARATHA KD 0.650
Layered bread
Whole Wheat / Refined Flour.

KULCHA KD 0.750
Stuffed bread made from refined flour.
Potato / Paneer / Onion

CHEESE GARLIC NAAN KD 0.850
Naan topped with cheese & fresh garlic.

BREAD BASKET KD 1.800
A selection of Roti, Plain & Garlic Naan.

RICE

STEAMED RICE KD 1.500

PULAO KD 1.900

Vegetable / Cumin / Mushroom / Peas

BIRYANI RICE KD 2.100

SAFFRON RICE KD 2.250

FAMILY MEALS

FAMILY MEAL FOR TWO KD 12.950

Your choice of Shorba: Murg Nizami or Dal
One portion of Kebab: Chicken or Vegetarian
Your choice of Curry: Chicken or Vegetarian
Your choice of Biryani: Chicken or Vegetarian
1 Bottle of Water (Still/Sparkling)
2 Butter Naan

FAMILY MEAL FOR FOUR KD 22.950

Your choice of two Shorba: Murg Nizami or Dal
One portion of Mixed Samosa Selection
Speciality Kebab Platter or Vegetarian Kebab Platter
Your choice of two Curries: Chicken or Vegetarian
Your choice of two Biryanis: Chicken or Vegetarian
2 Bottles of Water (Still/Sparkling)
4 Butter Naan

SIDES

PLAIN YOGHURT	KD 0.800
EGG SALAD	KD 0.850
BOWL OF GREENS	KD 0.850
EGGPLANT CHOKHA	KD 0.850
CHILLI GARLIC MUSHROOM	KD 0.850
POTATO ONION MASH	KD 0.850
JALAPENO CHEESE KUBBAH	KD 1.000
TOMATO & GARLIC CONFIT	KD 1.000
MIXED VEGETABLE RAITA	KD 1.000
POTATO FRIES	KD 1.500



THALI

VEGETARIAN THALI KD 4.950

Vegetable Samosa
Paneer Makhni
Bhindi Masala or Aloo Matar Gobhi
Dal Makhani
Biryani Rice
Butter Naan
Gulab Jamun

CHICKEN THALI KD 5.950

Murg Malai Kebab
Murg Makhani (Butter Chicken)
Bhindi Masala or Aloo Matar Gobhi
Dal Makhani
Biryani Rice
Butter Naan
Gulab Jamun



MOCKTAILS

STRAWBERRY PASSION MASH KD 1.800

Strawberries & passion fruit muddled with lemon, topped with lemonade & scented with rose water.

TRULY BERRY KD 1.800

Strawberries, blackberries & raspberries muddled with mint leaves, lengthened with lemonade.

ROSE JAM ICED TEA KD 1.800

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

GINGER MOSCOW MULE KD 1.800

Ginger & mint muddled with lime, lengthened with lemonade.

LEMON & PASSION FRUIT ICED TEA KD 1.800

Lemon muddled with passion fruit, topped with freshly brewed tea.

FRUIT COCKTAIL KD 1.800

Strawberries & banana blended with mango juice & a dash of grenadine syrup.

MAO TAI KD 1.800

Lemongrass, chilli & coriander leaves, shaken & lengthened with coconut water.

DELHI DEVIL KD 1.800

Pomegranate & mint muddled with lemon juice & ginger syrup, lengthened with lemonade.

BACKWATER DELIGHT KD 1.800

Coconut purée muddled with lime, mint & ginger, topped with pineapple juice.

STRAWBERRY MOJITO KD 1.800

Strawberries muddled with lime, mint & grenadine syrup, lengthened with lemonade.

PASSION FRUIT MOJITO KD 1.800

Passion fruit muddled with lime, mint & passion fruit syrup, lengthened with lemonade.



LASSI

MANGO LASSI KD 1.800

Yoghurt blended with mango purée.

MANGO & GINGER LASSI KD 1.800

Yoghurt blended with ginger & mango purée.

LASSI KD 1.800

Yoghurt blended with a choice of sweet, salt or masala.

SALT & MINT LASSI KD 1.800

Yoghurt blended with mint leaves.

JUICES

ORANGE JUICE KD 1.600

MANGO JUICE KD 1.600

FRESH LIME SODA KD 1.600

MOCKTAIL PITCHERS

STRAWBERRY PASSION MASH KD 4.950

LEMON MINT KD 4.950

LEMON & PASSION FRUIT KD 4.950

GINGER MOSCOW MULE KD 4.950

WATER & DETOX WATER

STRAWBERRY SUMMER KD 1.950

CITRUS & MINT KD 1.950

CUCUMBER COOLER KD 1.950

SPARKLING WATER KD 1.500

STILL WATER KD 1.250

SOFT DRINKS

PEPSI KD 0.950

DIET PEPSI KD 0.950

7UP KD 0.950

DIET 7UP KD 0.950

MIRINDA KD 0.950

HOT BEVERAGES

LATTÉ	KD 1.000
SINGLE ESPRESSO	KD 1.000
DOUBLE ESPRESSO	KD 1.500
AMERICANO COFFEE	KD 1.500
CAPPUCCINO	KD 1.500
GREEN TEA	KD 1.000
MASALA TEA	KD 1.000

DESSERT

RASMALAI An all-time favourite – delicate cheese dumplings soaked in sweetened flavoured milk.	KD 1.950
GULAB JAMUN A classic dessert of milk & cottage cheese dumplings soaked in syrup served with rabri – creamy thickened milk.	KD 1.950
CHOCOLATE MOUSSE CAKE A light mousse cake served with star anise chocolate sauce & vanilla ice cream.	KD 1.950
KHEER A true classic, rice & saffron pudding.	KD 1.950
KESAR PISTA KULFI Traditional Indian ice cream made with reduced milk, saffron & pistachio.	KD 2.250
MANGO KULFI Traditional Indian ice cream made with reduced milk & mango purée.	KD 2.250
SAFFRON MILK CAKE Homemade vanilla cake frosted with cardamom-infused mascarpone & cream cheese, garnished with pistachio dust. Soaked in saffron-cardamom milk.	KD 2.250





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