



# 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

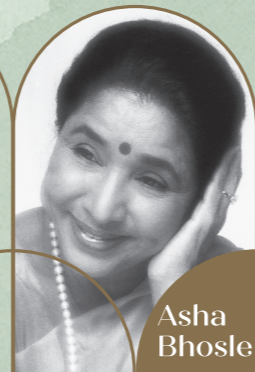
I had a magical childhood, moving from town to town with my father's travelling theatre company.

"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.



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## 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

QR 125.00 per person  
(excluding beverages)  
(minimum of 4 persons)






## APPETISERS



- ALOO MATAR KI TIKKI**  QR 24.00  
Potato cutlets stuffed with mashed green peas, served with tangy chickpeas.
- PALAK CHAAT**  QR 25.00  
Our twist on a traditional Indian snack - crispy spinach, topped with sweet yoghurt mousse, tamarind sauce, coriander salsa & pomegranate seeds.
- SAMOSA** QR 26.00  
Cheese  / Vegetable  / Chicken Tikka / Mixed Selection
- ALOO CHATPATE**  QR 35.00  
Diced crispy potato tossed with tamarind chutney, fennel & ginger, garnished with pomegranate & spinach.
- CHICKEN 65** QR 45.00  
Southern-style batter fried chicken cubes spiced with curry leaves, ginger, black peppercorns & capsicum.
- JHEENGA PEPPER FRY** QR 69.00  
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** QR 75.00  
Our favourite selection of appetisers.






## SOUPS

- DAL SHORBA**  QR 26.00  
A traditional curried yellow lentil soup. A timeless classic.
- MURG NIZAMI SHORBA** QR 24.00  
A rich & aromatic chicken soup flavoured with curry leaves, green apple & saffron.

## SALADS

- GREEN SALAD**  QR 20.00  
Cucumber, onion, tomatoes, carrots & mixed lettuce in an olive oil & lemon dressing.
- ROASTED POTATO SALAD**  QR 28.00  
Whole tandoor-roasted potato served on mixed lettuce, topped with labneh, mint & pomegranate.
- CHICKEN TIKKA SALAD** QR 48.00  
Chicken tikka served with crispy naan croutons, mixed lettuce in a homemade honey mustard dressing.

## KEBABS

- ACHARI GOBI**  QR 35.00  
Cauliflower florets marinated in pickling spices & robust mustard oil, char-grilled in tandoor.
- ALOO KHUSHNUMA**  QR 42.00  
Potato barrels stuffed with paneer & dry fruits charred in the tandoor & napped with a royal mussallum gravy.
- PANEER KA SOOLA**  QR 55.00  
Tandoori shashlik of cottage cheese, green peppers, tomatoes & pineapple flavoured with mustard.
- TANDOORI CHICKEN TIKKA** QR 63.00  
Succulent boneless chicken, marinated overnight in yoghurt, ginger, garlic & spices. A true classic.
- MURG MALAI KEBAB** QR 63.00  
Delectable boneless chicken breast, marinated in a creamy cheese & cashew nut paste with a touch of cardamom.
- TANDOORI MACHLI** QR 88.00  
Fish fillet marinated in traditional Indian spices flavoured with carrom seeds & cooked in the tandoor.
- GOSHT SEEKH KEBAB** QR 65.00  
Traditional minced lamb kebab with ginger, garlic, roasted cumin powder & coriander.
- KERALA CHILLI GARLIC PRAWNS** QR 105.00  
Char-grilled tiger prawns with garlic & chilli.



## PLATTERS

- VEGETABLE KEBAB PLATTER**  QR 70.00  
A selection of Achari Gobhi, Paneer Ka Soola & Aloo Khushnuma.
- SPECIALITY PLATTER** QR 80.00  
A selection of our all-time favourite Murg Malai, Chicken Tikka & Gosht Seekh Kebab.
- EMPEROR PLATTER** QR 150.00  
A combination of the emperor's favourite kebabs—Murg Malai, Chicken Tikka, Tandoori Machli & Kerala Chilli Garlic Prawns served with cheese garlic naan.

## SIZZLERS

- MURG LAZIZ** QR 95.00  
Boneless chicken tikka tossed in tomato gravy with bell peppers, onion and fenugreek leaves.
- PRAWN KHURCHAN** QR 105.00  
Pan-sautéed prawns tossed with garlic, bell peppers & tomato in makhani gravy flavoured with sweet paprika & fenugreek.
- NIHARI RAAN** QR 120.00  
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** QR 49.00  
Boneless chicken tossed with garlic & diced onions in a lababdar sauce.

**CHICKEN JHALFREZI** QR 65.00  
Chicken tikka sautéed with onions, tomatoes & green peppers, spiced with garam masala.

**MURG MAKHANI (BUTTER CHICKEN)** QR 58.00  
Classic chicken tikka in a tomato & cream gravy, flavoured with dry fenugreek leaves.

**CHICKEN TIKKA MASALA** QR 65.00  
Chicken tikka cooked with garam masala in a spicy onion & tomato gravy.

**MACHLI MASALA** QR 72.00  
Fish fillet cooked with garam masala in a spicy onion & tomato gravy.

**MUSCAT GOSHT** QR 75.00  
Boneless tender lamb cooked with clarified butter in a spicy, rich onion & tomato gravy.

**PRAWN MASALA** QR 75.00  
Prawns cooked with red chillies in a spicy onion & tomato gravy.

**PRAWN MAKHANI** QR 85.00  
Prawns in a tomato & cream gravy, flavoured with dry fenugreek leaves.

**PRESSURE COOKER MUTTON CURRY** QR 85.00  
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** QR 40.00  
Potatoes in a spicy onion & tomato gravy, tempered with cumin, mustard & fennel seeds.

**ALOO MATAR GOBI** QR 45.00  
A traditional home-style preparation of potatoes, green peas & cauliflower cooked with cumin, green chillies & spices.

**BHINDI MASALA** QR 45.00  
Okra cooked with onions, tomatoes, green chillies, coriander & cumin.

**KADAI VEGETABLE** QR 45.00  
Mixed vegetables & mushrooms in a thick, chunky tomato & onion gravy.

**VEGETARIAN SPECIALITY OF THE DAY** QR 38.00  
Please ask your server for details.

**DAL TADKA** QR 25.00  
Yellow lentils tempered with cumin, garlic, tomatoes & green chillies.

**CHEF'S SPECIAL DAL MAKHANI** QR 40.00  
Classic black lentils slow-cooked overnight with tomatoes, cream & butter.

**PANEER BUTTER MASALA** QR 52.00  
Paneer tikka cooked with garam masala in a spicy onion & tomato gravy.

**PALAK PANEER** QR 45.00  
Cottage cheese in a spicy spinach gravy.

**KADAI PANEER** QR 50.00  
Cottage cheese & green peppers in a spicy tomato & onion gravy.

## BIRYANIS

**SHAHI PANEER BIRYANI** QR 59.00  
A royal delicacy paired with two classic dishes - Shahi Paneer & Matar Pulao finished in a rich makhani gravy.

**MURG BIRYANI AWADHI** QR 67.00  
Boneless chicken cooked in true Awadhi style with biryani rice, cardamom & saffron.

**CHICKEN TIKKA BIRYANI** QR 77.00  
Biryani made with chicken tikka cubes & eggs in a classic makhani gravy & basmati rice.

**GOSHT DUM BIRYANI** QR 85.00  
Boneless lamb cooked with biryani rice flavored with mace, cardamom & saffron.

**JHEENGA DUM BIRYANI** QR 95.00  
Juicy prawns, onion-tomato gravy & coconut milk make for a wonderfully delicious combination in this biryani. Finished on dum with scented biryani rice. A true Asha's creation - a melting pot of culture and flavours.

**RAMPURI PAYA BIRYANI** QR 155.00  
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.



## BREADS

**NAAN** QR 11.00  
Butter / Plain / Garlic

**ROTI** QR 10.00  
Bread made from whole-wheat flour.

**LACHHA PARATHA** QR 10.00  
Layered bread  
Whole Wheat / Refined Flour.

**KULCHA** QR 12.00  
Stuffed bread made from refined flour.  
Potato / Paneer / Onion

**CHEESE GARLIC NAAN** QR 14.00  
Naan topped with cheese & fresh garlic.

**BREAD BASKET** QR 28.00  
A selection of Roti, Plain & Garlic Naan.

## RICE

**STEAMED RICE** QR 16.00

**PULAO** QR 30.00  
Vegetable / Cumin / Mushroom / Peas

**BIRYANI RICE** QR 30.00

**SAFFRON RICE** QR 31.00

## FAMILY MEALS

**FAMILY MEAL FOR TWO** QR 169.00

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** QR 269.00

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

EGG SALAD	QR 11.00
BOWL OF GREENS	QR 11.00
EGGPLANT CHOKHA	QR 11.00
CHILLI GARLIC MUSHROOM	QR 11.00
POTATO ONION MASH	QR 11.00
JALAPENO CHEESE KUBBAH	QR 18.00
TOMATO & GARLIC CONFIT	QR 18.00
POTATO FRIES	QR 18.00
PLAIN YOGHURT	QR 18.00
MIXED VEGETABLE RAITA	QR 22.00



## THALI

**VEGETARIAN THALI**  QR 59.00

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

**CHICKEN THALI** QR 69.00

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** QR 26.00  
Strawberries & passion fruit muddled with lemon, topped with lemonade & scented with rose water.

**TRULY BERRY** QR 26.00  
Strawberries, blackberries & raspberries muddled with mint leaves, lengthened with lemonade.

**GINGER MOSCOW MULE** QR 24.00  
Ginger & mint muddled with lime, lengthened with lemonade.

**LEMON & PASSION FRUIT ICED TEA** QR 24.00  
Lemon muddled with passion fruit, topped with freshly brewed tea.

**FRUIT COCKTAIL** QR 24.00  
Strawberries & banana blended with mango juice & a dash of grenadine syrup.

**MAO TAI** QR 26.00  
Lemongrass, chilli & coriander leaves, shaken & lengthened with coconut water.

**DELHI DEVIL** QR 24.00  
Pomegranate & mint muddled with lemon juice & ginger syrup, lengthened with lemonade.

**BACKWATER DELIGHT** QR 24.00  
Coconut purée muddled with lime, mint & ginger, topped with pineapple juice.

**STRAWBERRY MOJITO** QR 26.00  
Strawberries muddled with lime, mint & grenadine syrup, lengthened with lemonade.

**PASSION FRUIT MOJITO** QR 26.00  
Passion fruit muddled with lime, mint & passion fruit syrup, lengthened with lemonade.



## LASSI

**MANGO LASSI** QR 24.00  
Yoghurt blended with mango purée.

**MANGO & GINGER LASSI** QR 24.00  
Yoghurt blended with ginger & mango purée.

**LASSI** QR 24.00  
Yoghurt blended with a choice of sweet, salt or masala.

**SALT & MINT LASSI** QR 24.00  
Yoghurt blended with mint leaves.

## JUICES

ORANGE JUICE	QR 20.00
MANGO JUICE	QR 20.00
FRESH LIME SODA	QR 20.00

## MOCKTAIL PITCHERS

STRAWBERRY PASSION MASH	QR 59.00
LEMON MINT	QR 59.00
LEMON & PASSION FRUIT	QR 59.00
GINGER MOSCOW MULE	QR 59.00

## WATER & DETOX WATER

STRAWBERRY SUMMER	QR 19.00
CITRUS & MINT	QR 19.00
CUCUMBER COOLER	QR 19.00
SPARKLING WATER	QR 22.00
STILL WATER	QR 16.00

## SOFT DRINKS

PEPSI	QR 12.00
DIET PEPSI	QR 12.00
7UP	QR 12.00
DIET 7UP	QR 12.00
MIRINDA	QR 12.00

## HOT BEVERAGES

LATTÉ	QR 14.00
SINGLE ESPRESSO	QR 12.00
DOUBLE ESPRESSO	QR 16.00
AMERICANO COFFEE	QR 12.00
CAPPUCCINO	QR 14.00
GREEN TEA	QR 14.00
MASALA TEA	QR 14.00

## DESSERT

<b>RASMALAI</b> An all-time favourite – delicate cheese dumplings soaked in sweetened flavoured milk.	QR 25.00
<b>GULAB JAMUN</b> A classic dessert of milk & cottage cheese dumplings soaked in syrup served with rabri – creamy thickened milk.	QR 25.00
<b>KESAR PISTA KULFI</b> Traditional Indian ice cream made with reduced milk, saffron & pistachio.	QR 25.00
<b>MANGO KULFI</b> Traditional Indian ice cream made with reduced milk & mango purée.	QR 25.00
<b>SAFFRON MILK CAKE</b> Homemade vanilla cake frosted with cardamom-infused mascarpone & cream cheese, garnished with pistachio dust. Soaked in saffron- cardamom milk.	QR 28.00
<b>KHEER</b> A true classic, rice & saffron pudding.	QR 28.00



Name of Product	After Cook Weight
<b>APPETISERS</b>	
Chicken Tikka Samosa	150 gms.
Chicken 65	160 gms.
<b>Mixed Samosa Selection:</b>	
Chicken Tikka Samosa	60 gms.
<b>Asha's Sharing Platter:</b>	
Chicken Tikka Samosa	60 gms.
Tandoori Chicken Tikka	80 gms.
Jheenga Naar	90 gms.
<b>SOUP</b>	
Murg Nizami Shorba	10 gms.
<b>SALAD</b>	
Chicken Tikka Salad	125 gms.
<b>KEBABS</b>	
Murg Malai Kebab	250 gms.
Tandoori Chicken Tikka	250 gms.
Gosht Seekh Kebab	240 gms.
Kerala Chilli Garlic Prawns	150 gms.
Tandoori Machli	250 gms.
<b>SIZZLERS</b>	
Nihari Raan	300 gms.
Prawn Khurchan	130 gms.
Murg Laziz	170 gms.
<b>PLATTERS</b>	
<b>Speciality Platter:</b>	
Murg Malai	165 gms.
Chicken Tikka	165 gms.
Gosht Seekh Kebab	160 gms.
<b>Emperor Platter:</b>	
Murg Malai	125 gms.
Chicken Tikka	125 gms.
Tandoori Machli	125 gms.
Kerala Chilli Garlic Prawns	110 gms.

Name of Product	After Cook Weight
<b>CURRIES</b>	
Chicken Jhalfrezi	150 gms.
Murg Makhani (Butter Chicken)	150 gms.
Chicken Tikka Masala	150 gms.
Muscat Gosht	150 gms.
Prawn Masala	110 gms.
Prawn Makhani	110 gms.
Murg Kalimirch	150 gms.
Pressure Cooker Mutton Curry	350 gms.
Jheenga Pepper Fry	110 gms.
Machli Masala	150 gms.
<b>BIRYANI</b>	
Jheenga Dum Biryani	110 gms.
Chicken Biryani	150 gms.
Chicken Tikka Biryani	160 gms.
Rampuri Paya Biryani	350 gms.
Gosht Dum Biryani	150 gms.
<b>THALI</b>	
<b>Chicken Thali:</b>	
Murg Malai Kebab	80 gms.
Murg Makhani (Butter Chicken)	60 gms.
<b>SIDE</b>	
Egg Salad	40 gms.



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