



آشا بھوسلے
Asha's



Asha
Bhosle

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



GOOD FOOD BRINGS US TOGETHER

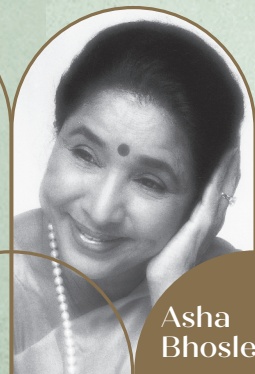
I had a magical childhood, moving from town to town with my father's travelling theatre company.

"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

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




*All prices include VAT



APPETISERS

ALOO MATAR KI TIKKI  AED 30.00

Potato cutlets stuffed with mashed green peas, served with tangy chickpeas.

PALAK CHAAT  AED 30.00

Our twist on a traditional Indian snack - crispy spinach, topped with sweet yoghurt mousse, tamarind sauce, coriander salsa & pomegranate seeds.

SAMOSA AED 40.00

Cheese  / Vegetable  / Chicken Tikka / Mixed Selection

ALOO CHATPATE  AED 34.00

Diced crispy potato tossed with tamarind chutney, fennel & ginger, garnished with pomegranate & spinach.

CHICKEN 65 AED 52.00

Southern-style batter fried chicken cubes spiced with curry leaves, ginger, black peppercorns & capsicum.

JHEENGA PEPPER FRY AED 75.00

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 AED 84.00

Our favourite selection of appetisers.



SOUPS

DAL SHORBA  AED 30.00

A traditional curried yellow lentil soup. A timeless classic.

MURG NIZAMI SHORBA AED 30.00

A rich & aromatic chicken soup flavoured with curry leaves, green apple & saffron.

SALADS

GREEN SALAD  AED 26.00

Cucumber, onion, tomatoes, carrots & mixed lettuce in an olive oil & lemon dressing.

ROASTED POTATO SALAD  AED 34.00

Whole tandoor-roasted potato served on mixed lettuce, topped with labneh, mint & pomegranate.

CHICKEN TIKKA SALAD AED 60.00

Chicken tikka served with crispy naan croutons, mixed lettuce in a homemade honey mustard dressing.

*All prices include VAT

KEBABS

ACHARI GOBI  AED 37.00

Cauliflower florets marinated in pickling spices & robust mustard oil, char-grilled in tandoor.

ALOO KHUSHNUMA  AED 44.00

Potato barrels stuffed with paneer & dry fruits charred in the tandoor & napped with a royal mussallum gravy.

PANEER KA SOOLA  AED 60.00

Tandoori shashlik of cottage cheese, green peppers, tomatoes & pineapple flavoured with mustard.

TANDOORI CHICKEN TIKKA AED 70.00

Succulent boneless chicken, marinated overnight in yoghurt, ginger, garlic & spices. A true classic.

MURG MALAI KEBAB AED 70.00

Delectable boneless chicken breast, marinated in a creamy cheese & cashew nut paste with a touch of cardamom.

TANDOORI MACHLI AED 99.00

Fish fillet marinated in traditional Indian spices flavoured with carrom seeds & cooked in the tandoor.

GOSHT SEEKH KEBAB AED 79.00

Traditional minced lamb kebab with ginger, garlic, roasted cumin powder & coriander.

KERALA CHILLI GARLIC PRAWNS AED 110.00

Char-grilled tiger prawns with garlic & chilli.



PLATTERS

VEGETABLE KEBAB PLATTER  AED 75.00

A selection of Achari Gobhi, Paneer Ka Soola & Aloo Khushnuma.

SPECIALITY PLATTER AED 97.00

A selection of our all-time favourite Murg Malai, Chicken Tikka & Gosht Seekh Kebab.

EMPEROR PLATTER AED 180.00

A combination of the emperor's favourite kebabs - Murg Malai, Chicken Tikka, Tandoori Machli & Kerala Chilli Garlic Prawns served with cheese garlic naan.

SIZZLERS

PRAWN KHURCHAN AED 110.00

Pan-sautéed prawns tossed with garlic, bell peppers & tomato in makhani gravy flavoured with sweet paprika & fenugreek.

NIHARI RAAN AED 129.00

Boneless leg of lamb marinated overnight & slow cooked for hours, char-grilled in a tandoor & served with a rich velvety sauce of saffron & kewra.

*All prices include VAT

CURRIES

MURG KALIMIRCH AED 55.00
Boneless chicken tossed with garlic & diced onions in a lababdar sauce.

CHICKEN JHALFREZI AED 68.00
Chicken tikka sautéed with onions, tomatoes & green peppers, spiced with garam masala.

MURG MAKHANI (BUTTER CHICKEN) AED 70.00
Classic chicken tikka in a tomato & cream gravy, flavoured with dry fenugreek leaves.

CHICKEN TIKKA MASALA AED 70.00
Chicken tikka cooked with garam masala in a spicy onion & tomato gravy.

MACHLI MASALA AED 83.00
Fish fillet cooked with garam masala in a spicy onion & tomato gravy.

MUSCAT GOSHT AED 82.00
Boneless tender lamb cooked with clarified butter in a spicy, rich onion & tomato gravy.

PRAWN MASALA AED 85.00
Prawns cooked with red chillies in a spicy onion & tomato gravy.

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

PRESSURE COOKER MUTTON CURRY AED 95.00
A classic home-style lamb curry made extra tender & flavourful in a pressure cooker.



*All prices include VAT



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 AED 44.00
Potatoes in a spicy onion & tomato gravy, tempered with cumin, mustard & fennel seeds.

ALOO MATAR GOBI AED 44.00
A traditional home-style preparation of potatoes, green peas & cauliflower cooked with cumin, green chillies & spices.

BHINDI MASALA AED 47.00
Okra cooked with onions, tomatoes, green chillies, coriander & cumin.

KADAI VEGETABLE AED 47.00
Mixed vegetables & mushrooms in a thick, chunky tomato & onion gravy.

VEGETARIAN SPECIALITY OF THE DAY AED 47.00
Please ask your server for details.

DAL TADKA AED 41.00
Yellow lentils tempered with cumin, garlic, tomatoes & green chillies.

CHEF'S SPECIAL DAL MAKHANI AED 44.00
Classic black lentils slow-cooked overnight with tomatoes, cream & butter.

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

PALAK PANEER AED 52.00
Cottage cheese in a spicy spinach gravy.

KADAI PANEER AED 52.00
Cottage cheese & green peppers in a spicy tomato & onion gravy.

BIRYANIS

SHAHI PANEER BIRYANI AED 69.00
A royal delicacy paired with two classic dishes - Shahi Paneer & Matar Pulao finished in a rich makhani gravy.

MURG BIRYANI AWADHI AED 79.00
Boneless chicken cooked in true Awadhi style with biryani rice, cardamom & saffron.

CHICKEN TIKKA BIRYANI AED 81.00
Biryani made with chicken tikka & egg in a classic makhani gravy & basmati rice.

KESAR BIRYANI AED 88.00
Boneless lamb biryani with a rich saffron flavour.

PRAWN BIRYANI AED 99.00
Prawns cooked with biryani rice, flavoured with cumin, cardamom & saffron.

RAMPURI PAYA BIRYANI AED 163.00
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.



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 AED 11.00
Butter / Plain / Garlic

ROTI AED 11.00
Bread made from whole-wheat flour.

LACHHA PARATHA AED 11.00
Layered bread
Whole Wheat / Refined Flour.

KULCHA AED 15.00
Stuffed bread made from refined flour.
Potato / Paneer / Onion

CHEESE GARLIC NAAN AED 15.00
Naan topped with cheese & fresh garlic.

BREAD BASKET AED 25.00
A selection of Roti, Plain & Garlic Naan.

RICE

STEAMED RICE AED 23.00

PULAO AED 37.00
Vegetable / Cumin / Mushroom / Peas

BIRYANI RICE AED 34.00

SAFFRON RICE AED 37.00

*All prices include VAT

FAMILY MEALS

FAMILY MEAL FOR TWO AED 179.00

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 AED 299.00

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	AED 12.00
BOWL OF GREENS	AED 12.00
EGGPLANT CHOKHA	AED 12.00
CHILLI GARLIC MUSHROOM	AED 12.00
POTATO ONION MASH	AED 12.00
JALAPENO CHEESE KUBBAH	AED 19.00
TOMATO & GARLIC CONFIT	AED 19.00
PLAIN YOGHURT	AED 19.00
POTATO FRIES	AED 19.00
MIXED VEGETABLE RAITA	AED 26.00



THALI

VEGETARIAN THALI AED 59.00

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

CHICKEN THALI AED 69.00

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



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MOCKTAILS

STRAWBERRY PASSION MASH AED 27.00

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

TRULY BERRY AED 27.00

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

ROSE JAM ICED TEA AED 27.00

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

GINGER MOSCOW MULE AED 27.00

Ginger & mint muddled with lime, lengthened with lemonade.

LEMON & PASSION FRUIT ICED TEA AED 27.00

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

FRUIT COCKTAIL AED 27.00

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

MAO TAI AED 27.00

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

DELHI DEVIL AED 27.00

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

BACKWATER DELIGHT AED 27.00

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

STRAWBERRY MOJITO AED 27.00

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

PASSION FRUIT MOJITO AED 27.00

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



LASSI

MANGO LASSI AED 27.00

Yoghurt blended with mango purée.

MANGO & GINGER LASSI AED 27.00

Yoghurt blended with ginger & mango purée.

LASSI AED 27.00

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

SALT & MINT LASSI AED 27.00

Yoghurt blended with mint leaves.

JUICES

ORANGE JUICE AED 23.00

MANGO JUICE AED 23.00

FRESH LIME SODA AED 21.00

MOCKTAIL PITCHERS

STRAWBERRY PASSION MASH AED 65.00

LEMON MINT AED 65.00

LEMON & PASSION FRUIT AED 65.00

GINGER MOSCOW MULE AED 65.00

WATER & DETOX WATER

STRAWBERRY SUMMER AED 23.00

CITRUS & MINT AED 23.00

CUCUMBER COOLER AED 23.00

SPARKLING WATER AED 21.00

STILL WATER AED 19.00

SOFT DRINKS

PEPSI AED 12.00

DIET PEPSI AED 12.00

7UP AED 12.00

DIET 7UP AED 12.00

MIRINDA AED 12.00

*All prices include VAT

HOT BEVERAGES

LATTÉ	AED 18.00
SINGLE ESPRESSO	AED 15.00
DOUBLE ESPRESSO	AED 18.00
AMERICANO COFFEE	AED 18.00
CAPPUCCINO	AED 18.00
GREEN TEA	AED 15.00
MASALA TEA	AED 15.00

DESSERT

RASMALAI	AED 25.00
An all-time favourite – delicate cheese dumplings soaked in sweetened flavoured milk.	
GULAB JAMUN	AED 25.00
A classic dessert of milk & cottage cheese dumplings soaked in syrup served with rabri – creamy thickened milk.	
CHOCOLATE MOUSSE CAKE	AED 25.00
A light mousse cake served with star anise chocolate sauce & vanilla ice cream. Traditional Indian ice cream made with reduced milk, saffron & pistachio.	
KHEER	AED 25.00
A true classic, rice & saffron pudding.	
KESAR PISTA KULFI	AED 29.00
Traditional Indian ice cream made with reduced milk, saffron & pistachio.	
MANGO KULFI	AED 29.00
Traditional Indian ice cream made with reduced milk & mango purée.	
SAFFRON MILK CAKE	AED 29.00
Homemade vanilla cake frosted with cardamom-infused mascarpone & cream cheese, garnished with pistachio dust. Soaked in saffron- cardamom milk.	



*All prices include VAT



• ABU DHABI • KUWAIT • QATAR • BAHRAIN

