

VEGETARIAN IFTAR SET MENU @ 265 AED

(Minimum 2 person)

WELCOME DRINK

Mint lemonade.

AMUSE BOUCHE

Fruit chaat / Salad.

APPETISERS

ASHA'S SHARING PLATTER Veg samosa, aloo tikki, paneer ka soola.

MAIN COURSE

PANEER TIKKA MASALA

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

SUBZ KEHKESHA

Seasonal mixed vegetables cooked in a spicy makhani gravy.

DALTADKA

Yellow lentils tempered with onions, tomatoes & green chillies.

VEG DUM BIRYANI

A colorful presentation of mixed vegetables and flavored rice.

BOONDI RAITA

BREAD BASKET

Choice of naan, laccha parantha.

DESSERT SAMPLER

Cheese cake, gulab jamun.

Inclusive of bottled water.

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.

www.ashasrestaurants.com (f) ashasoriginal (f) ashasrestaurant







NON VEGETARIAN IFTAR SET MENU @ 285 AED

(Minimum 2 person)

WELCOME DRINK

Mint lemonade.

AMUSE BOUCHE

Fruit chaat / Salad.

KEBABS

ASHA'S KEBAB PLATTER Chicken tikka, mutton seekh & kerala chilli garlic prawns.

MAIN COURSE

MUTTON CURRY

A home-style flavourful tender lamb curry.

BUTTER CHICKEN

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

DAL MAKHANI

Classic black lentils slow cooked overnight with tomato, cream & butter.

CHICKEN TIKKA BIRYANI

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

BOONDI RAITA

BREAD BASKET

Choice of naan, laccha parantha.

DESSERT SAMPLER

Cheese cake, gulab jamun.

Inclusive of bottled water.

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