

Asha's
INDIAN CONTEMPORARY CUISINE



SET MENU TURMERIC
AED 179 PER PERSON



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WELCOME DRINK

MINT LEMONADE

AMUSE BOUCHE

PAPDI CHAAT

STARTERS

MUSHROOM KURKURE

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

MAKAI SEEKH KEBAB

Corn seekh kebab with home grounded garam masala & cumin.

TANDOORI BROCCOLI

Mildly spiced broccoli florets marinated in yoghurt, cheese & olive oil.

VEG SAMOSA

Veg Samosa stuffed with potato, green peas & raisin.

MAIN COURSE

PANEER TIKKA MASALA

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

SUBZ KEHKESHA

Seasonal mixed vegetables cooked in a spicy makhani gravy.

BHINDI MASALA

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

DAL MAKHANI

Classic black lentils slow-cooked overnight in a rich tomato gravy.

SHAHI PANEER BIRYANI

A royal rice preparation with cottage cheese. A vegetarian's delight.

BREADS/ ASSORTMENT

PAPAD/CHUTNEY/ SALAD/ RAITA

DESSERT

CLASSIC GULAB JAMUN WITH RABDI

JALEBI

Included with a soft drink & bottle of mineral water.

SERVED TO SHARE

Minimum of 8 guests per booking.
No discount is applicable on set menus.

Please note: 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  ashasoriginal  ashasrestaurant

DUBAI • ABU DHABI • KUWAIT • BAHRAIN • QATAR • MANCHESTER • BIRMINGHAM