Asha's
INDIAN CONTEMPORARY CUISINE



DIWALI MENU 2024



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## **STARTERS**

KALE PAKORA CHAAT - AED 69 Classic savoury kale with yoghurt, tamarind & mint chutney.

LOADED PANEER TIKKA - AED 85 Deep-fried bread topped with spiced tomato sauce, paneer, cheese & bell pepper.

POTATO & BROCCOLI CUTLET - AED 79 Potato & broccoli stuffed with cheese & spicy coconut.

MANIPUR CHICKEN TIKKA - AED 109 Boneless chicken marinated with Manipur spicy sauce cooked in tandoor.

## **MAINS**

KEEMA DAL GOSHT - AED 129 Slow-cooked minced lamb & yellow lentils with onion, tomato & aromatic spices.

JAHANGIR MURGH - AED 109 Chicken cooked in yoghurt seasoned with cardamom & fennel spice.

**AMRITSARI DUM ALOO- AED 79** Baby potatoes cooked in onion & tomato masala served with classic ghee rice.

PANCH PHORON CHOLE - AED 69 Classic preparation of chickpeas served with cumin rice.

**VEG TAWA PULAO - AED 99** Home-style preparation of mixed veggies & rice cooked in a dum.

## **DESSERT**

MOONG DAL HALWA - AED 59 Traditional yellow lentils cooked in milk, sugar, cardamom & nuts.

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.



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