

Asha's
INDIAN CONTEMPORARY CUISINE

EXPERIENCE A JOURNEY
OF FLAVOUR



**GROUP PARTY
BROCHURE**



Established in the year 2002, Asha's Dubai is a flagship restaurant serving an authentic north-western contemporary Indian cuisine built around the legendary Indian artist Asha Bhosle, and her passion for cooking.

It is the world's first international Indian restaurant group, with a series of successful award-winning restaurants across the Middle East and United Kingdom currently operating in 14 locations across five countries that includes Dubai, Abu Dhabi, Bahrain, Kuwait, Qatar, Birmingham, and Manchester.

Asha's has garnered numerous accolades and awards throughout its history, this year alone, the restaurant awarded as "Best Dinner Venue" and "Best Fine Dining Indian Restaurant of Dubai" Its popularity extends beyond culinary circles, as Asha's has become a favored destination for celebrities around the world such as Tom Cruise, Ed Sheeran, Rolling Stones, Brett Lee and the iconic American superstar PINK.



WELCOME DRINK

Cucumber Lemonade

STARTERS

TANDOORI CHICKEN TIKKA

Boneless chicken, marinated in yoghurt, ginger, garlic & spices.

VEG SAMOSA

Veg Samosa stuffed with potato, green peas & raisin.

TANDOORI BROCCOLI

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

MAIN COURSE

BUTTER CHICKEN MASALA

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

SUBZ KEHKESHA

Seasonal mixed vegetables cooked in a spicy makhani gravy.

DAL TADKA

Yellow lentils tempered with onion tomato & green chillies.

SHAHI PANEER BIRYANI /STEAM RICE

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

BREADS/ ASSORTMENT

PAPAD/CHUTNEY/ SALAD/ RAITA

DESSERT

GULAB JAMUN

Served with rabri- sweet milk reduction.

**PER PERSON @ AED 99
INCLUDING MINERAL WATER**



WELCOME DRINK
Cucumber Lemonade

STARTERS

TANDOORI CHICKEN TIKKA
Boneless chicken, marinated in yoghurt, ginger, garlic & spices.

VEG SAMOSA
Veg Samosa stuffed with potato, green peas & raisin.

MAKAI SEEKH KEBAB
Corn seekh kebab with home grounded garam masala & onion.

MAIN COURSE

BUTTER CHICKEN MASALA
Classic chicken tikka in a tomato & cream gravy, flavoured with dry fenugreek leaves.

KADAI PANEER
Premium Paneer & green peppers cooked in a spicy onion & tomato gravy.

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

CHICKEN BIRYANI / JEERA RICE
Boneless chicken in true 'Awadhi style' with biryani rice, cardamom & saffron.

BREADS/ ASSORTMENT

PAPAD/CHUTNEY/ SALAD/ RAITA

DESSERT

GULAB JAMUN
Served with rabri- sweet milk reduction.

**PER PERSON @ AED 110
INCLUDING MINERAL WATER**



WELCOME DRINK

Mint Lemonade

STARTERS

BHATTI KA CHAAP

Boneless marinated spicy chicken leg in a flavorful mix of spices.

VEG SAMOSA

Veg Samosa stuffed with potato, green peas & raisin.

MAKAI SEEKH KEBAB

Corn seekh kebab with home grounded garam masala & onion.

MAIN COURSE

MUTTON CURRY

Lamb curry in a yoghurt & brown onion gravy, flavored with rose water & saffron.

GUNTUR CHICKEN CURRY

Boneless Chicken cooked in mixed whole spices with yoghurt, ginger & garlic.

SUBZ KEHKESHA

Seasonal mixed vegetables cooked in a spicy makhani gravy.

DAL MAKHANI

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

BAHURANGI VEG BIRYANI /JEERA RICE

Colorful mixed vegetables cooked with ghee rice, flavoured with mace, cardamom & saffron.

BREADS/ ASSORTMENT

PAPAD/CHUTNEY/ SALAD/ RAITA

DESSERT

GULAB JAMUN

Served with rabri- sweet milk reduction.

JALEBI

Classic Indian deep fried crunchy crust sweet.

**PER PERSON @ AED 130
INCLUDING MINERAL WATER**

SERVED TO SHARE: Minimum of 8 guests per booking. **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.



WELCOME DRINK

Fruit Cocktail

STARTERS

TANDOORI CHICKEN TIKKA

Boneless chicken, marinated in yoghurt, ginger, garlic & spices.

FISH TIKKA

Fresh fish marinated with yogurt, garam masala, cumin & yellow chilli.

COCKTAIL SAMOSAS

Choice of homemade samosas
cheese & corn (v) / vegetable (v) / chicken
tikka.

TANDOORI BROCCOLI

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

MAIN COURSE

MUTTON MASALA

Mutton cooked with home ground garam
masala in spicy onion & tomato gravy.

HOMESTYLE CHICKEN CURRY

Home style chicken curry cooked in onion
tomato & Indian spices.

KADAI PANEER

Premium paneer & green peppers in a spicy
tomato & onion gravy.

DAL TADKA

Yellow lentils tempered with onion tomato
& green chillies.

MUTTON BIRYANI / VEG PULAO

Tender lamb on bone in true "Awadhi style"
with biryani rice, cardamom & saffron.

BREADS/ ASSORTMENT

PAPAD/CHUTNEY/ SALAD/ RAITA

DESSERT

GULAB JAMUN

Served with rabri- sweet milk reduction.

JALEBI

Classic Indian deep fried crunchy crust
sweet.

**PER PERSON @ AED 150
INCLUDING MINERAL WATER**

OUR LOCATIONS



ABU DHABI



KUWAIT



BAHRAIN



QATAR





MANCHESTER, UK



BIRMINGHAM, UK

Asha's

INDIAN CONTEMPORARY CUISINE

www.ashasrestaurants.com  [ashasoriginal](#)  [ashasrestaurant](#)

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