



Experience a journey of flavour



Asha's
INDIAN CONTEMPORARY CUISINE



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. I used to love roaming around the kitchen among the 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.

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 journey & the lovingly prepared recipes presented in this menu.

Asha

ASHA BHOSLE



Mocktails

STRAWBERRY PASSION MASH Strawberries & passion fruit muddled with lemon, topped with lemonade & scented with rose water.	QR 26.00
TRULY BERRY Strawberries, blackberries & raspberries muddled with mint leaves, lengthened with lemonade.	QR 26.00
GINGER MOSCOW MULE Ginger & mint muddled with lime, lengthened with lemonade.	QR 24.00
LEMON & PASSION FRUIT ICED TEA Lemon muddled with passion fruit, topped with freshly brewed tea.	QR 24.00
FRUIT COCKTAIL Strawberries & banana blended with mango juice & a dash of grenadine.	QR 24.00
MINT LEMONADE Fresh lemon blended with fresh mint.	QR 20.00
MAO TAI Lemongrass, chilli & coriander leaves, shaken & lengthened with coconut water.	QR 26.00

Please be advised: consuming raw or undercooked animal meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you are one of the vulnerable groups "pregnant women, children under the age of 15, elderly & people with specific health/medical conditions".





Mocktails

- DELHI DEVIL** QR 24.00
Pomegranate & mint muddled with lemon juice & ginger syrup, lengthened with lemonade.
- BACKWATER DELIGHT** QR 24.00
Coconut purée muddled with lime, mint & ginger, topped with pineapple juice.
- THE POPCORN FIST** QR 28.00
Bold espresso with popcorn syrup, caramel, cream & a crispy popcorn garnish – a cinematic delight for your taste buds.
- SPICED PUMPKIN MANGO** QR 28.00
Savour the fusion of sweet mango, spiced pumpkin syrup, hibiscus & a fiery Tabasco kick in our Pumpkin Spiced Mango drink served over crushed ice.
- SMOKE IN STAR** QR 28.00
Exotic blend of pineapple, toffee, peppermint, lemongrass & star anise, crowned with burnt marshmallow. Unforgettable.
- CUCUMBER CUDDLES** QR 28.00
A crisp, refreshing blend of muddled cucumber, basil & pomegranate syrup, topped with zesty lemonade for a delightful relaxation.
- STRAWBERRY MOJITO** QR 26.00
Strawberries muddled with lime, mint & grenadine syrup, lengthened with lemonade.
- PASSION FRUIT MOJITO** QR 26.00
Passion fruit muddled with lime, mint & passion fruit syrup, lengthened with lemonade.

Please be advised: consuming raw or undercooked animal meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you are one of the vulnerable groups "pregnant women, children under the age of 15, elderly & people with specific health/medical conditions".



Mocktail pitchers

STRAWBERRY PASSION MASH	QR 59.00
LEMON MINT	QR 59.00
LEMON & PASSION FRUIT ICED TEA	QR 59.00
GINGER MOSCOW MULE	QR 59.00

Please be advised: consuming raw or undercooked animal meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you are one of the vulnerable groups "pregnant women, children under the age of 15, elderly & people with specific health/medical conditions".





Lassi

LASSI QR 24.00
Yoghurt blended with a choice of sweet, salt or masala.

SALT & MINT LASSI QR 24.00
Yoghurt blended with mint leaves.

STRAWBERRY & COCONUT LASSI QR 28.00
Yoghurt blended with strawberry & coconut purée.

MANGO LASSI QR 24.00
Yoghurt blended with mango purée.

MANGO & GINGER LASSI QR 24.00
Yoghurt blended with ginger & mango purée.



Please be advised: consuming raw or undercooked animal meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you are one of the vulnerable groups "pregnant women, children under the age of 15, elderly & people with specific health/medical conditions".

Juices

FRESH LIME SODA	QR 20.00
ORANGE	QR 20.00
MANGO	QR 20.00

Soft drinks

(REFILLABLE COMPLIMENTARY)

PEPSI	QR 15.00
DIET PEPSI	QR 15.00
7UP	QR 15.00
DIET 7UP	QR 15.00
MIRINDA	QR 15.00

Water


STILL WATER	QR 16.00
SPARKLING WATER	QR 22.00

Please be advised: consuming raw or undercooked animal meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you are one of the vulnerable groups "pregnant women, children under the age of 15, elderly & people with specific health/medical conditions".







Soups

DAL SHORBA  QR 26.00
A traditional curried yellow lentil soup.
A timeless classic.


MURG NIZAMI SHORBA QR 25.00
A rich & aromatic chicken soup flavoured with curry leaves, green apple & saffron.

Salads

GREEN SALAD  QR 21.00
Cucumber, onion, tomatoes, carrots & mixed lettuce in an olive oil & lemon dressing.

ROASTED POTATO SALAD  QR 29.00
Whole tandoor-roasted potato served on mixed lettuce, topped with labneh, mint & pomegranate.

CHICKEN TIKKA SALAD QR 48.00
Chicken tikka served with crispy naan croutons, mixed lettuce in a homemade honey mustard dressing.

SUMMER SALAD  QR 52.00
Mixed leafy greens, fresh summer berries, feta cheese & caramelized pecans in berry vinaigrette.

Please be advised: consuming raw or undercooked animal meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you are one of the vulnerable groups "pregnant women, children under the age of 15, elderly & people with specific health/medical conditions".





Appetisers

ALOO MATAR KI TIKKI 🌱

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

QR 27.00

PALAK CHAAT 🌱

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

QR 27.00

SAMOSA

Cheese 🌱 / Vegetable 🌱 / Chicken Tikka / Mixed Selection

QR 28.00

ALOO CHATPATE 🌱

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

QR 35.00

CHICKEN 65

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

QR 46.00

PRAWN KOLIWADA

Batter fried prawns spiced with curry leaves, ginger, black peppercorns & capsicum.

QR 65.00

ASHA'S SHARING PLATTER

Our favourite selection of appetisers.

QR 75.00



Kebabs

MUSHROOM KURKURE

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

QR 62.00

ALOO KHUSHNUMA

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


QR 43.00

PANEER KA SOOLA

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

QR 55.00

VEGETARIAN PLATTER

A selection of Mushroom Kurkure, Paneer Ka Soola & Aloo Khushnuma. 

QR 70.00

Kebabs

TANDOORI CHICKEN TIKKA QR 65.00
Succulent chicken, marinated overnight in yoghurt, ginger, garlic & spices. A true classic. *(Boneless only)*

MURG MALAI KEBAB QR 65.00
Delectable boneless chicken breast, marinated in a creamy cheese & cashew nut paste with a touch of cardamom.

TANDOORI MACHLI QR 88.00
Fish fillet marinated in traditional Indian spices flavoured with carrom seeds & cooked in the tandoor.

GOSHT SEEKH KEBAB QR 67.00
Traditional minced lamb kebab with ginger, garlic, roasted cumin powder & coriander.

JHINGA JAIPURI QR 95.00
Prawns marinated in fennel, cardamom and saffron, cooked in tandoor.



Please be advised: consuming raw or undercooked animal meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you are one of the vulnerable groups "pregnant women, children under the age of 15, elderly & people with specific health/medical conditions".



Platters

SPECIALITY PLATTER

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

QR 83.00

EMPEROR PLATTER

A combination of the emperor's favourite kebabs—Murg Malai, Chicken Tikka, Tandoori Machli, Jhinga Jaipuri & Lamb Seekh Kebab served with cheese garlic naan.

QR 150.00

Sizzlers

PRAWN KHURCHAN

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

QR 105.00

MURG LAZEEZ

Pan-sautéed chicken tossed with garlic, bell peppers & tomatoes in makhni gravy flavoured with sweet paprika & fenugreek.

QR 95.00

Curries

MURG KALIMIRCH QR 51.00
Boneless chicken tossed with garlic & diced onions in a lababdar sauce.

CHICKEN JHALFREZI QR 66.00
Chicken tikka sautéed with onions, tomatoes & green peppers, spiced with garam masala.

MURG MAKHANI (BUTTER CHICKEN) QR 60.00
Classic chicken tikka in a tomato & cream gravy, flavoured with dry fenugreek leaves.

CHICKEN TIKKA MASALA QR 65.00
Chicken tikka cooked with garam masala in a spicy onion & tomato gravy.



Please be advised: consuming raw or undercooked animal meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you are one of the vulnerable groups "pregnant women, children under the age of 15, elderly & people with specific health/medical conditions".



Curries

MACHLI MASALA QR 73.00
Fish fillet cooked with garam masala in a spicy onion & tomato gravy.

PRAWN MASALA QR 77.00
Prawns cooked with red chillies in a spicy onion & tomato gravy.

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

MUSCAT GOSHT QR 75.00
Boneless tender lamb cooked with clarified butter in a spicy, rich onion & tomato gravy.

ROGAN JOSH QR 89.00
Boneless lamb curry in a yoghurt & brown onion gravy, flavoured with rose water & saffron.



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"

Curries

ALOO MASALA

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

QR 40.00

ALOO MATAR GOBI

A traditional home-style preparation of potatoes, green peas & cauliflower cooked with cumin, green chillies & spices.

QR 45.00

BHINDI MASALA

Okra cooked with onions, tomatoes, green chillies, coriander & cumin.

QR 45.00

VEGETARIAN SPECIALITY OF THE DAY

Please ask your server for details.

QR 38.00

Please be advised: consuming raw or undercooked animal meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you are one of the vulnerable groups "pregnant women, children under the age of 15, elderly & people with specific health/medical conditions".





Curries

- DAL TADKA** 🌱 **QR 26.00**
Yellow lentils tempered with cumin, garlic, tomatoes & green chillies.
- CHEF'S SPECIAL DAL MAKHANI** 🌱 **QR 40.00**
Classic black lentils slow-cooked overnight with tomatoes, cream & butter.
- PALAK PANEER** 🌱 **QR 46.00**
Cottage cheese in a spicy spinach gravy.
- KADAI PANEER** 🌱 **QR 50.00**
Cottage cheese & green peppers in a spicy tomato & onion gravy.
- PANEER MAKHNI** 🌱 **QR 55.00**
Cottage cheese Cooked in Tomato & Creamy Gravy, Flavored with dried fenugreek

Please be advised: consuming raw or undercooked animal meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you are one of the vulnerable groups "pregnant women, children under the age of 15, elderly & people with specific health/medical conditions".

Biryanis

SHAHI PANEER BIRYANI  QR 60.00

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

MURG BIRYANI AWADHI QR 70.00

Boneless chicken cooked in true Awadhi style with biryani rice, cardamom & saffron.

CHICKEN TIKKA BIRYANI QR 77.00

Biryani made with chicken tikka in a classic makhani gravy & basmati rice.

JHEENGA DUM BIRYANI QR 95.00

Prawns cooked with biryani rice, flavoured with cumin, cardamom & saffron.

KESAR BIRYANI QR 89.00

Boneless lamb biryani with a rich saffron flavour.

LAMB PARDA BIRYANI QR 99.00

Lamb cooked with yoghurt, spices, and basmati rice encased in a dough crust.



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."

Please be advised: consuming raw or undercooked animal meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you are one of the vulnerable groups "pregnant women, children under the age of 15, elderly & people with specific health/medical conditions".





Rice

STEAMED RICE	QR 17.00
GHEE RICE	QR 32.00
PULAO 🌿 Vegetable / Cumin / Mushroom / Peas	QR 30.00
BIRYANI RICE	QR 31.00
SAFFRON RICE	QR 32.00

Sides

VEGETABLE RAITA	QR 22.00
PLAIN YOGHURT	QR 18.00

Breads

NAAN Butter / Plain / Garlic	QR 11.00
ROTI Bread made from whole-wheat flour.	QR 10.00
LACHHA PARATHA Layered bread Whole Wheat / Refined Flour.	QR 10.00
KULCHA Stuffed bread made from refined flour. Potato / Paneer / Onion	QR 13.00
CHEESE GARLIC NAAN Naan topped with cheese & fresh garlic.	QR 14.00
BREAD BASKET A selection of Roti, Plain & Garlic Naan.	QR 28.00

Kids menu

- POTATO FRIES** QR 19.00
Choice of crispy fries dusted with special blend of house spices or plain.
- CHICK 'N' BUN (BUTTER CHICKEN BURGER)** QR 24.00
Tender fried chicken fillet topped with makhni sauce, lettuce & cheese . Served fries and kids drink.
- LOADED CHEESY FRIES (MAKHANI FRIES)** QR 27.00
Crispy french fries topped with makhni sauce, loaded with cheese, bell pepper, onions & coriander . Served with kids drink.
- CHICKEN FINGERS** QR 29.00
Mild Flavored, lemon & garlic. Deep fried chicken strips. Served with french fries & kids drink.
- MURG MALAI BOWL** QR 39.00
Perfectly flavoured tender murg malai tikka served with our famous butter chicken sauce & fluffy steamed rice. Served with kids drink.
- CHICKEN TIKKA BOWL** QR 39.00
This perfectly mild & flavourful combination of our classic chicken tikka & all-time favourite butter chicken sauce is served with fluffy steamed rice. Served with kids drink.

Please be advised: consuming raw or undercooked animal meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you are one of the vulnerable groups "pregnant women, children under the age of 15, elderly & people with specific health/medical conditions".





Dessert

RASMALAI An all-time favourite – delicate cheese dumplings soaked in sweetened flavoured milk.	QR 26.00
GULAB JAMUN A classic dessert of milk & cottage cheese dumplings soaked in syrup served with rabri – creamy thickened milk.	QR 26.00
KULFI MANGO / KESAR PISTA Traditional Indian ice cream made with reduced milk, saffron & pistachio / mango.	QR 26.00
DESSERT PLATTER Our favourite trio to share.	QR 35.00

Hot beverages

TEA SELECTION GREEN TEA / MASALA TEA	QR 14.00
LATTÉ	QR 15.00
ESPRESSO SINGLE/DOUBLE	QR 12.00 / 17.00
AMERICANO COFFEE	QR 13.00
CAPPUCCINO	QR 14.00

Please be advised: consuming raw or undercooked animal meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you are one of the vulnerable groups "pregnant women, children under the age of 15, elderly & people with specific health/medical conditions".



Asha's
INDIAN CONTEMPORARY CUISINE