

Asha's

INDIAN CONTEMPORARY CUISINE



IFTAR VEG SET MENU AED 265

Asha's

INDIAN CONTEMPORARY CUISINE

AMUSE BOUCHE

Cut Fruit / Tossed Salad / Hummus with
Pita Bread

ASHAS 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.

KADHAI SUBZ

Seasonal Mix Vegetables cooked in a
spicy makhani gravy.

DAL TADKA

Yellow Lentils tempered with onion, tomatoes
& green chillies.

VEG DUM BIRYANI

A colourful presentation of mixed vegetables
& flavourful rice.

Cucumber Raita

BREAD BASKET

CHOICE OF NAAN, LACCHA PARATHA

DESSERT SAMPLER

UMM ALI / GULAB JAMUN

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](https://www.facebook.com/ashasoriginal)  [ashasrestaurant](https://www.instagram.com/ashasrestaurant)