



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



Mocktails

KING ALPHONSO - AED 55

Fresh passion fruit muddled with lime wedges churned with King Alphonso.

"The Alphonso is also one of the most premium varieties of mango & is grown mainly in western India. It's no wonder then that the mango is rightfully called the king of fruits."

ROSE JAM ICE TEA - AED 55

Rose jam shaken with freshly brewed tea & lemon juice,
scented with rose water.

TRULY BERRY - AED 55

Fresh mixed berries muddled with mint leaves, lengthened with lemonade.

MANIPUR LEMONADE - AED 55

Homemade rosemary honey shaken with passion fruit served with charred lemon.

"North eastern region known for its exotic medicinal & aromatic plants."

CALCUTTA CRUSH - AED 55

Fresh strawberries muddled with lime wedges & homemade vanilla sugar,
lengthened with cranberry juice & Earl Grey tea.

FRUIT COCKTAIL - AED 49

Strawberry, pineapple & guava blended with mango juice & dash of grenadine syrup.

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.





Mocktails

MASALA CHAI MASTANI - AED 55

Chai syrup, orange juice and mint unite for a palate-pleasing blend, offering warmth of masala chai and the zest of citrus in every sip.

THE POPCORN FIST - AED 55

Bold espresso with popcorn syrup, caramel, cream and a crispy popcorn garnish – a cinematic delight for your taste buds.

SPICED PUMPKIN MANGO - AED 55

Savour the fusion of sweet mango, spiced pumpkin syrup, hibiscus and a fiery Tabasco kick in our Pumpkin Spiced Mango drink served over crushed ice.

SMOKE IN STAR - AED 55

Exotic blend of pineapple, toffee, peppermint, lemongrass and star anise, crowned with burnt marshmallow. Unforgettable.

CUCUMBER CUDDLES - AED 55

A crisp, refreshing blend of muddled cucumber, basil and pomegranate syrup, topped with zesty lemonade for a delightful relaxation.

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Lassi

TOFFEE AND POPCORN LASSI - AED 49

Yoghurt blended with popcorn and toffee crunch flavours garnished with caramel popcorn.

SAFFRON PISTA LASSI - AED 49

Yoghurt blended with pista & saffron.

STRAWBERRY & COCONUT LASSI - AED 49

Yoghurt blended with strawberry & coconut purée.

MANGO GINGER LASSI - AED 49

Yoghurt blended with mango purée & fresh ginger.

MASALA LASSI - AED 49

Yoghurt blended with homemade spices.

MINT & SALT LASSI - AED 49

Yoghurt blended with fresh mint leaves and salt.



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Mocktail pitchers

(Serves 3 -4)

LEMON MINT - AED 85

Fresh mint leaves blended with lemon juice lengthened with lemonade.

STRAWBERRY PASSION MASH - AED 85

Fresh strawberries muddled with passion fruit & dash of grenadine syrup.

Detox water

CUCUMBER COOLER - AED 52

Infused with fresh flavours of cucumber & basil.

CITRUS & MINT - AED 52

Infused with fresh flavours of citrus & mint.

GINGER & BASIL - AED 52

Infused with fresh flavours of ginger & basil.

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Cold press juices

PINEAPPLE - AED 35

CARROT - AED 35

GREEN APPLE - AED 35

BEETROOT - AED 35

*Cold press juices are refreshing & packed with essential vitamins & minerals.
They carry 50 times as many nutrients as regular juice.*

Fresh juices

ORANGE - AED 33

WATERMELON - AED 33

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Soup

TOMATO DHANIYA SHORBA - AED 62 

Mildly spiced soup flavoured with fresh coriander.

DAL SHORBA - AED 62 

Traditional curried yellow lentil soup.

MURG NIZAMI SHORBA - AED 65

Aromatic chicken soup flavoured with curry leaves, green apple & saffron.

Salad

CHICKEN TIKKA SALAD - AED 82

Tandoori chicken, mixed lettuce in a homemade honey mustard dressing
& naan croutons.

SUMMER SALAD - AED 75   

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

 VEGETARIAN  GLUTEN FREE  NUTS

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Appetisers

PALAK CHAAT - AED 89

Crispy spinach with sweet yoghurt mousse, tamarind sauce & coriander salsa.

ALOO MATAR KI TIKKI - AED 79

Green peas stuffed potato cutlets, served with tangy chickpeas.

MUSHROOM KURKURE - AED 82

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

SAMOSA SELECTION - AED 85

Choice of homemade samosas
cheese & corn (v) / vegetable (v) / chicken tikka.
(Individual option - AED 85)

CHICKEN 65 - AED 92

Southern-style batter fried chicken spiced with curry leaves.

KOLIWADA PRAWNS - AED 92

Crispy batter fried prawns tossed with chillies and bell peppers.

BUTTER CHICKEN SAMOSA - AED 89

Deep fried chicken tikka samosa in makhani sauce.

CHICKEN WINGS - AED 89

Charred tandoori wings served with makhani mayo.

ASHA'S SHARING PLATTER - AED 159

Our favourite selection of appetisers to share.
Koliwada prawns, chicken samosas, aloo tikki, corn & cheese samosas, chicken tikka.

VEGETARIAN NUTS SHELLFISH GLUTEN FREE

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Asha's Street Food Selection

(AVAILABLE FROM 12:30-7:00PM)

PAPDI CHAAT - AED 62

Crispy flat puri with mashed potatoes, yoghurt and topped with assorted chutneys.

PANI PURI - AED 62

Bite sized crispy-fried puffed ball filled with potatoes, chickpeas and flavoured with tamarind and mint water.

SAMOSA CHAAT - AED 65

Crispy samosas smashed & topped with savoury chickpeas, sweet and tangy chutneys, yoghurt and flavourful toppings.

VADA PAV (2 PC) - AED 65

Spiced potato fritters sandwiched in mini buns with tangy & spicy Indian chutneys.

ONION BHAJI - AED 59

Finely sliced onion dipped in a simple, fragrantly spiced batter and fried to crispy perfection.

 VEGETARIAN  NUTS  SHELLFISH

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Kebabs

MURG MALAI KEBAB - AED 145

Plush boneless chicken breast in cheese & cashew nut paste flavoured with cardamom.

CHICKEN TIKKA - AED 145

Succulent marinated boneless chicken, yoghurt & aromatic spices.

TANDOORI CHICKEN (ON THE BONE) - AED 159

Classic chicken, marinated overnight in spicy ginger-garlic yoghurt.

BHATTI KA CHAAP (SMOKY SENSATION) - AED 157

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

BARRAH KEBAB - AED 189

Spicy lamb chops marinated in yoghurt, cumin & home grounded garam masala.

GOSHT SEEKH KEBAB - AED 157

Traditional minced lamb flavoured with coriander and aromatic spices.



BHATTI KA CHAAP STORY

"Movie mogul brothers BR & Yash Chopra threw culinary parties & I had the pleasure of attending some of these. This tandoori offering is from their kitchen with my additions."

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TANDOORI SALMON - AED 175



Fresh Norwegian salmon marinated with yoghurt, cumin powder & yellow chilli.

TANDOORI FISH - AED 155



Fresh hamour fish marinated with yoghurt, garam masala, cumin powder & yellow chilli.

KERALA CHILLI GARLIC PRAWNS - AED 249



Char-grilled super jumbo tiger prawns with garlic & chilli.

TANDOORI JAIPURI PRAWNS - AED 249



Prawns marinated in fennel, cardamom and saffron, cooked in tandoor.

TANDOORI LOBSTER - AED 279



Whole lobster marinated with spices.

LOBSTER PANCHPHORAN - AED 289



Whole lobster simmered with five spices, peppers & prawns.

GLUTEN FREE SHELLFISH NUTS

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Vegetarian kebabs

TANDOORI BROCCOLI - AED 95



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

PANEER KA SOOLA - AED 95



Shashlik of cottage cheese, capsicum, tomatoes & pineapple flavoured with mustard.

MAKAI SEEKH KEBAB - AED 95



Corn seekh kebab with home grounded garam masala & cumin.

Platter

VEGETARIAN KEBAB PLATTER - AED 189



Paneer ka soola, tandoori broccoli & makai seekh kebab.

KEBAB PLATTER - AED 259



Chicken tikka, murg malai & lamb seekh kebab.

SEAFOOD PLATTER - AED 359



Kerala chilli garlic prawn, tandoori salmon & tandoori lobster.

EMPEROR PLATTER - AED 449



(AED 545 with lobster)

Salmon tikka, barrah kebab, gosht seekh kebab, murg malai kebab & tandoori chicken tikka.

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Creative selection

GUNTUR CURRY - AED 139

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

ORGANIC RAJMA WITH GHEE RICE - AED 97

Organic red kidney beans & black lentils cooked in onion tomato gravy served with aromatic flavoured ghee rice.

KING'S PRAWN CURRY - AED 149

Marinated long prawns cooked in chard sever with chettinad curry.

CORN KOFTA MASALA - AED 112

Deep fried corn, potatoes & cottage cheese balls in a tomato, pepper & onion gravy.



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Curries

CHICKEN

PRESSURE COOKER CHICKEN CURRY - AED 149

Homestyle chicken curry, pressure cooked in onion-tomato gravy & flavoured with aromatic Indian spices.

KODI CURRY - AED 139

Chef's delicacy - chicken curry slow cooked with yoghurt & coconut milk.

MURG JHALFREZI - AED 135

Stir fried chicken tikka tossed with onion & mixed bell peppers.

CHICKEN TIKKA MASALA - AED 139

Chicken tikka cooked with home grounded garam masala in a spicy onion & tomato gravy.

BUTTER CHICKEN - AED 142

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

GLUTEN FREE

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Curries

LAMB

ROGAN JOSH - AED 149  

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

MUSCAT GOSHT - AED 149 

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

PRESSURE COOKER MUTTON CURRY - AED 169 

A classic, home-style lamb curry made extra tender & flavourful in a pressure cooker.

GOSHT VINDALOO - AED 145 

Our take on the classic Goan lamb preparation, cooked with baby potatoes in a spicy onion & tomato gravy, spiked with vinegar.

SEAFOOD

PRAWN MASALA - AED 149  

Sautéed prawns in a spicy onion & tomato gravy.

MACHLI MASALA - AED 147  

Shallow-fried marinated fish fillet cooked in a spicy tomato gravy.



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"

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Curries

VEGETARIAN SPECIALITIES

KADAI PANEER - AED 97  

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

PANEER MAKHANI - AED 97  

Premium paneer cooked in a makhani gravy flavoured with dry fenugreek leaves.

PALAK PANEER - AED 97  

Premium paneer in a spicy spinach gravy.

PANEER TIKKA MASALA - AED 99  

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

SUBZ KEHKESHA - AED 95   

Seasonal mixed vegetables cooked in a spicy makhani gravy.

ALOO GOBI - AED 95  

Home-style preparation of potatoes, cauliflower & tomatoes.

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Curries

VEGETARIAN SPECIALITIES

HARE BAINGAN KA BHARTA - AED 95  

Oven-roasted eggplants tempered with mustard seeds & onions.

BHINDI MASALA - AED 95  

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

DAL TADKA - AED 92  

Yellow lentils tempered with onions, tomatoes & green chillies.

DAL MAKHANI - AED 97  

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

GHAR KI DAL - AED 92  

Yellow moong lentils tempered with fresh coriander, green chillies & cumin in clarified butter.



HARE BAINGAN KA BHARTA STORY

"My mother Mai cooked great non-vegetarian cuisine for her family, but remained a pure vegetarian all her life. She simply adored this simple roasted aubergine dish."

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Biryani

OUR SIGNATURE

PRESSURE COOKER BUTTER CHICKEN PULAO - AED 159 

Tikka and saffron rice, slow-cooked under pressure.

CHICKEN TIKKA BIRYANI - AED 159 

Boneless chicken tikka & eggs in a tomato gravy, slow cooked with ghee rice.

CHICKEN BIRYANI - AED 149 

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

AWADH YAKHNI BIRYANI - AED 169 

Slow cooked mutton yakhni pulao with aromatic spices.

KESAR BIRYANI - AED 165 

Boneless lamb biryani slow cooked in a spicy tomato gravy flavoured with saffron.

MUTTON BIRYANI - AED 160 

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



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."

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Biryani

PRAWN BIRYANI - AED 169  

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

FISH BIRYANI - AED 165   

Fresh herb biryani slow cooked with scented basmati rice on dum with marinated fish fillet.

SHAHI PANEER BIRYANI - AED 145   

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

BAHURANGI BIRYANI - AED 139

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



FISH BIRYANI STORY

"My daughter Varsha invented this amazing Biryani. For once she was the master & I the student. In her memory, I have replicated her masterpiece."

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Breads

ROOMALI ROTI - AED 32

A light & thin bread made from refined flour.

LACCHA PARANTHA - AED 29

Layered bread made from refined flour.

STUFFED KULCHA (ALOO/ PANEER/ CHEESE/ ONION KULCHA) - AED 35

Bread made from refined flour,
stuffed with choice of aloo/ paneer/ cheese.

HOMEMADE NAAN

Garlic - AED 28

Butter - AED 27

Plain - AED 26

TANDOORI ROTI - AED 25

Bread made from whole-wheat flour.

BREAD BASKET (CHOICE OF ANY 3 BREADS) - AED 79

Choose three of your favourite breads
from our breads selection.

Speciality breads

SAFFRON CHEESE NAAN - AED 35

SUN BLUSHED TOMATO NAAN - AED 35

TRUFFLE NAAN - AED 35

NAAN BURANI - AED 35

EMMENTAL CHEESE NAAN - AED 35

PESHWARI NAAN - AED 35

Rice

STEAM RICE - AED 47

BIRYANI RICE - AED 55

Saffron flavoured long grain basmati rice.

CHOICE OF PULAO - AED 55

Veg/ peas/ mushroom/ jeera

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Sides

BAINGAN BHAJA - AED 55 

PINEAPPLE RAITA - AED 49 

POMEGRANATE & MINT RAITA - AED 47 

BOONDI RAITA - AED 47 

CHOLE - AED 65  

CHILLI PANEER - AED 79 

MIX VEGETABLE RAITA - AED 47 

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Soft drinks

(One refill complimentary)

PEPSI | 7 UP | MIRINDA | TONIC WATER | GINGER ALE AED 32
(Diet option available)

RED BULL - AED 35

Mineral water

MINERAL WATER(SPARKLING) - AED 35

MINERAL WATER(SPARKLING)500ML - AED 25

MINERAL WATER(STILL) - AED 35

MINERAL WATER(STILL) LOCAL 500ML - AED 25

MINERAL WATER(STILL)LOCAL - AED 29

MINERAL WATER(STILL) LOCAL 500ML - AED 19





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