

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

FRUIT COCKTAIL - AED 52
Strawberry, pineapple & guava blended with mango juice & dash of grenadine syrup.

KING ALPHONSO - AED 62
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."

TRULY BERRY - AED 58
Fresh mixed berries muddled with mint leaves, lengthened with lemonade.

CALCUTTA CRUSH - AED 58
Fresh strawberries muddled with lime wedges & homemade vanilla sugar, lengthened with cranberry juice & Earl Grey tea

ROSE JAM ICED TEA - AED 58
Rose jam shaken with freshly brewed tea & lemon juice, scented with rose water.

MANIPUR LEMONADE - AED 62
Homemade rosemary honey shaken with passion fruit served with charred lemon.
"North eastern region known for its exotic medicinal & aromatic plants."

MASALA CHAI MASTANI - AED 57
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 57
Bold espresso with popcorn syrup, caramel, cream and a crispy popcorn garnish – a cinematic delight for your taste buds.

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

SPICED PUMPKIN MANGO - AED 57
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.

CUCUMBER CUDDLES - AED 57
A crisp, refreshing blend of muddled cucumber, basil and pomegranate syrup, topped with zesty lemonade for a delightful relaxation.

Cold-pressed juices

PINEAPPLE - AED 37

CARROT - AED 37

GREEN APPLE - AED 37

BEETROOT - AED 37

Fresh juices

ORANGE - AED 35

WATERMELON - AED 35

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.

Lassi

MANGO GINGER LASSI - AED 55
Yoghurt blended with mango purée & fresh ginger.

SAFFRON PISTA LASSI - AED 55
Yoghurt blended with saffron and fresh pistachio.

STRAWBERRY & COCONUT LASSI - AED 55
Yoghurt blended with strawberry & coconut purée.

MASALA LASSI - AED 52
Yoghurt blended with homemade spices.

TOFFEE AND POPCORN LASSI - AED 52
Yoghurt blended with popcorn and toffee crunch flavours garnished with caramel popcorn.

MINT & SALT LASSI - AED 52
Yoghurt blended with fresh mint leaves and salt.



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.





Mocktail pitchers
(Serves 3 -4)

LEMON MINT - AED 89
Fresh mint leaves blended with lemon juice lengthened with lemonade.

STRAWBERRY PASSION MASH - AED 89
Fresh strawberries muddled with passion fruit & dash of grenadine syrup.

Detox water

GINGER & BASIL - AED 55
Infused with fresh flavours of ginger & basil.

CUCUMBER COOLER - AED 55
Infused with fresh flavours of cucumber & basil.

CITRUS & MINT - AED 55
Infused with fresh flavours of citrus & mint.

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.

Rare Recipes of Asha Bhosle

CHINGRI CHAAP - AED 129
Jumbo prawns marinated in spicy ginger, garlic and chili powder, breaded and deepfried.

TANDOORI SEA BREAM - AED 157
Tandoori seabream come with bone. a whole fish infused with a vibrant blend of house-ground Arabic spices, olive oil, and smoky flavour.

MANOHARI'S LEG OF LAMB - AED 209
On the bone baby leg of lamb flavoured with ginger, garlic, spices, and green chillies.

CHANDNI CHOWK KA KEEMA - AED 142
Minced lamb cooked with fresh onions and Asha Bhosle's secret spices, served with two small saffron breads.

HARIDWAR ALOO PURI - AED 93
Spiced potato curry with aromatic spices, tomatoes, and herbs, served with two pieces of puri.

GHAR KI DAL - AED 93
Yellow moong lentils tempered in clarified butter with coriander, green chilies, and cumin.

VARSHA FISH BIRYANI - AED 139
Fresh herb biryani slow cooked with scented basmati rice on dum with marinated fish fillet.

HYDERABADI CHICKEN PULAO - AED 139
A timeless Hyderabadi speciality featuring marinated chicken and layered rice cooked in a pressure cooker.

VEGETARIAN NUTS SHELLFISH GLUTEN FREE CONTAINS GLUTEN

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.





Soup

TOMATO DHANIYA SHORBA - AED 65
Mildly spiced soup flavoured with fresh coriander.

DAL SHORBA - AED 65
Traditional curried yellow lentil soup.

MURG NIZAMI SHORBA - AED 65
Aromatic chicken soup flavoured with curry leaves, green apple & saffron.

Salad

SUMMER SALAD - AED 79
Mixed leafy greens, fresh summer berries, feta cheese & caramelized pecans in berry vinaigrette.

CHICKEN TIKKA SALAD - AED 85
Tandoori chicken, mixed lettuce in a homemade honey mustard dressing & naan croutons.

VEGETARIAN NUTS SHELLFISH GLUTEN FREE CONTAINS GLUTEN

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.



Appetisers

PALAK CHAAT - AED 90
Crispy spinach with sweet yoghurt mousse, tamarind sauce
& coriander salsa.

MUSHROOM KURKURE - AED 85
Battered deep-fried mushrooms stuffed with cheese & bell peppers.

ALOO MATAR KI TIKKI - AED 79
Green peas stuffed potato cutlets, served with tangy chickpeas.

SAMOSA SELECTION - AED 87
Choice of homemade samosas
cheese & corn (v) / vegetable (v) / chicken tikka.
(Individual option - AED 85)

ASHA'S SHARING PLATTER - AED 165
Our favourite selection of appetisers to share.
Chingri chaap, chicken samosas, aloo tikki, corn &
cheese samosas, chicken tikka.

BUTTER CHICKEN SAMOSA - AED 89
Deep fried chicken tikka samosa in makhani sauce.

CHICKEN 65 - AED 92
Southern-style batter fried chicken spiced with curry leaves.

VEGETARIAN NUTS SHELLFISH GLUTEN FREE CONTAINS GLUTEN

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.



Asha's Street Food Selection

(AVAILABLE FROM 12:30 PM–7:00 PM)

PAPDI CHAAT - AED 65
Crispy flat puri with mashed potatoes, yoghurt and topped with assorted chutneys.

PANI PURI - AED 65
Bite sized crispy-fried puffed ball, chickpeas and flavoured with tamarind and mint water.

SAMOSA CHAAT - AED 67
Crispy samosas smashed & topped with savoury chickpeas, sweet and tangy chutneys, yoghurt and flavourful toppings.

CHILLI PANEER - AED 92
Cottage cheese tossed with bell peppers and chilli in a spicy, tangy sauce.

KEEMA PAV - AED 89
Spiced minced lamb served with butter-toasted pav.

CHILLI PAKODA - AED 62
Green chilli fritters coated in gram flour, served with sweet, tangy chutney.

VADA PAV (2 PCS) - AED 67
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 GLUTEN FREE CONTAINS GLUTEN

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.

Kebabs

CHICKEN TIKKA - AED 147
Succulent marinated boneless chicken, yoghurt & aromatic spices.

ZAATAR CHICKEN TIKKA - AED 147
Succulent chicken marinated in Middle Eastern herbs (Zaatar) and home-ground spices.

MURG MALAI KEBAB - AED 147
Plush boneless chicken breast in cheese & cashew nut paste flavoured with cardamom.

GOSHT SEEKH KEBAB - AED 159
Traditional minced lamb flavoured with coriander and aromatic spices.

BARRAH KEBAB - AED 195
Spicy lamb chops marinated in yoghurt, cumin & home-ground garam masala.

VEGETARIAN NUTS SHELLFISH GLUTEN FREE CONTAINS GLUTEN

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.





TANDOORI FISH - AED 157
Fresh hamour fish marinated with yoghurt, garam masala, cumin powder & yellow chilli.

TANDOORI SALMON - AED 189
Fresh Norwegian salmon marinated with yoghurt, cumin powder & yellow chilli.

KERALA CHILLI GARLIC PRAWNS — AED 259
Char-grilled super jumbo tiger prawns with garlic & chilli.

JHINGA SHAN-E-NISHA - AED 259
Jumbo prawns marinated in cheese and cashew nut paste, flavoured with cardamom.

TANDOORI LOBSTER - AED 279
Whole lobster marinated with spices.

LOBSTER PANCHPHORAN - AED 289
Whole lobster simmered with five spices, peppers & prawns.

VEGETARIAN NUTS SHELLFISH GLUTEN FREE CONTAINS GLUTEN

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.

Vegetarian kebabs

TANDOORI BROCCOLI - AED 97
Mildly spiced broccoli florets marinated in yoghurt, cheese & olive oil.

PANEER KA SOOLA - AED 97
Shashlik of cottage cheese, capsicum, tomatoes & pineapple flavoured with mustard.

MAKAI SEEKH KEBAB - AED 97
Corn seekh kebab with home-ground garam masala & cumin.

Platter

NON VEG KEBAB PLATTER - AED 265
A combination of murg malai kebab, chicken tikka and gosht seekh kebab.

VEGETARIAN KEBAB PLATTER - AED 195
Aloo matar ki tikki , tandoori broccoli, Paneer ka soola & makai seekh kebab.

SEAFOOD PLATTER - AED 365
Kerala chilli garlic prawn, tandoori salmon & tandoori lobster.

EMPEROR PLATTER - AED 455
(Add lobster for AED 100)
Salmon tikka, barrah kebab, gosht seekh kebab, murg malai kebab & tandoori chicken tikka.

VEGETARIAN NUTS SHELLFISH GLUTEN FREE CONTAINS GLUTEN

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.





Creative selection

GUNTUR CURRY - AED 140
Boneless chicken cooked in mixed whole spices with yoghurt, ginger & garlic.

ORGANIC RAJMA WITH GHEE RICE - AED 98
Organic red kidney beans & black lentils cooked in onion tomato gravy served with aromatic flavoured ghee rice.

KING'S PRAWN CURRY - AED 152
Marinated jumbo prawns cooked in chard sever with chettinad curry.

CORN KOFTA MASALA - AED 119
Deep fried corn, potatoes & cottage cheese balls in a tomato, pepper & onion gravy.



VEGETARIAN NUTS SHELLFISH GLUTEN FREE CONTAINS GLUTEN

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.

Curries

CHICKEN

BUTTER CHICKEN - AED 143
Classic chicken tikka in a tomato & cream gravy,
flavoured with dry fenugreek leaves.

CHICKEN TIKKA MASALA - AED 140
Chicken tikka cooked with home grounded garam masala
in a spicy onion & tomato gravy.

MURG JHALFREZI - AED 137
Stir fried chicken tikka tossed with onion
& mixed bell peppers.

PRESSURE COOKER CHICKEN CURRY - AED 155
Homestyle chicken curry, pressure cooked in onion-tomato gravy
& flavoured with aromatic Indian spices.

VEGETARIAN NUTS SHELLFISH GLUTEN FREE CONTAINS GLUTEN

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.





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 175
A classic, home-style mutton curry made extra tender &
flavourful in a pressure cooker.

GOSHT VINDALOO - AED 147
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 149
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"

VEGETARIAN NUTS SHELLFISH GLUTEN FREE CONTAINS GLUTEN

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.

Curries

VEGETARIAN SPECIALITIES

ALOO GOBI - AED 95
Home-style preparation of potatoes, cauliflower & tomatoes.

SUBZ KEHKESHA - AED 97
Seasonal mixed vegetables cooked in a spicy makhani gravy.

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 93
Yellow lentils tempered with onions, tomatoes & green chillies.

DAL MAKHANI - AED 98
Classic black lentils slow-cooked overnight in a rich tomato gravy.



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."

VEGETARIAN NUTS SHELLFISH GLUTEN FREE CONTAINS GLUTEN

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.





Curries

PANEER SELECTION

PANEER MAKHANI - AED 98
Premium paneer cooked in a makhani gravy flavoured with dry fenugreek leaves.

PANEER TIKKA MASALA - AED 102
Tandoori cottage cheese tikka cooked with brown onion, yoghurt & fenugreek gravy.

PALAK PANEER - AED 98
Premium paneer in a spicy spinach gravy.

VEGETARIAN NUTS SHELLFISH GLUTEN FREE CONTAINS GLUTEN

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.

Biryani

CHICKEN TIKKA BIRYANI - AED 162
Boneless chicken tikka & eggs in a tomato gravy,
slow cooked with ghee rice.

CHICKEN BIRYANI - AED 152
Boneless chicken in true 'Awadhi style' with biryani rice,
cardamom & saffron.

KESAR BIRYANI - AED 167
Boneless lamb biryani slow cooked in a spicy tomato gravy
flavoured with saffron.

AWADH YAKHNI BIRYANI - AED 169
Slow cooked mutton yakhni pulao with aromatic spices.



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."



VEGETARIAN NUTS SHELLFISH GLUTEN FREE CONTAINS GLUTEN

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.



Biryani

MUTTON BIRYANI - AED 165
Tender mutton on bone in true "Awadhi style" with biryani rice,
cardamom & saffron.

PRAWN BIRYANI - AED 169
Prawns cooked with biryani rice, flavoured
with cardamom & saffron.

SHAHI PANEER BIRYANI - AED 147
A royal rice preparation with cottage cheese.
A vegetarian's delight.

PRESSURE COOKER TAHERI PULAO - AED 142
A comforting one-pot rice dish cooked with vegetables, spices,
and aromatic basmati rice.

VEGETARIAN NUTS SHELLFISH GLUTEN FREE CONTAINS GLUTEN

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.



Breads

HOMEMADE NAAN
Plain - AED 27
Butter - AED 28
Garlic - AED 29

TANDOORI ROTI - AED 25
Bread made from whole-wheat flour.

ROOMALI ROTI - AED 35
A light & thin bread made from refined flour.

LACHA PARANTHA - AED 30
Layered bread made from refined flour.

STUFFED KULCHA (ALOO/ PANEER/ ONION KULCHA) - AED 36
CHEESE- AED 39
Bread made from refined flour,
stuffed with choice of aloo/ paneer/ onion/ cheese.

BREAD BASKET (CHOICE OF ANY 3 BREADS) - AED 82
Choose three of your favourite breads from our breads selection.

Speciality breads

SAFFRON CHEESE NAAN - AED 38
NAAN BURANI - AED 38
PESHWARI NAAN - AED 38
SUN BLUSHED TOMATO NAAN - AED 37
TRUFFLE NAAN - AED 39
EMMENTAL CHEESE NAAN - AED 37
ZAATAR NAAN - AED 37

Rice

STEAM RICE - AED 49

BIRYANI RICE - AED 57
Saffron flavoured long grain basmati rice.

CHOICE OF PULAO
Veg Pulao - AED 56
Peas Pulao - AED 56
Mushroom Pulao - AED 56
Jeera Pulao - AED 57

VEGETARIAN NUTS SHELLFISH GLUTEN FREE CONTAINS GLUTEN

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.



Sides

PINEAPPLE RAITA - AED 49
Yoghurt blended with sweet pineapple pieces for a refreshing, fruity accompaniment.

CUCUMBER RAITA - AED 49
Chilled yoghurt mixed with finely chopped cucumber.

MIX VEGETABLE RAITA - AED 49
Chilled creamy yoghurt with garden-fresh vegetables.

CHOLE - AED 65
Chickpeas simmered in a rich, flavourful gravy with traditional Indian spices.

FRENCH FRIES - AED 35
Golden crispy potato fries.

BAINGAN BHAJA - AED 59
Crispy, golden-fried eggplant slices seasoned with aromatic Indian spices.

FRESH TOSSED SALAD - AED 35
A refreshing mix of fresh cucumber, onions and tomato tossed with olive oil and salt and pepper.

PLAIN YOGHURT - AED 35
Chilled yoghurt, refreshing complement to any meal.

VEGETARIAN NUTS SHELLFISH GLUTEN FREE CONTAINS GLUTEN

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.

Soft drinks
(One refill complimentary)

7 UP | PEPSI | MIRINDA | TONIC WATER | GINGER ALE AED 34
(Diet option available)

RED BULL - AED 40

Mineral water

MINERAL WATER(SPARKLING) - AED 37

MINERAL WATER(SPARKLING)500ML - AED 27

MINERAL WATER(STILL) - AED 37

MINERAL WATER(STILL) 500ML - AED 27



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.



ashasrestaurants.com @ashasrestaurant @ashasoriginal @wafirestaurants

DUBAI | ABU DHABI | KUWAIT | BAHRAIN | QATAR | BIRMINGHAM