

"The measure of a dish is not just in its taste, but by how it excites us. Food is love, give generously".



ADDING A LITTLE SPICE TO LIFE



*Ash*a's
CONTEMPORARY INDIAN CUISINE

Dubai

Abu Dhabi

Bahrain

Birmingham

Cairo

Doha

Kuwait



www.ashasrestaurants.com



Speciality Cocktails

Aged Pisco Punch (Pears) Dhs 97

Pears, kaffir lime leaves and high proof Finlandia vodka are aged in ceramic jars for two weeks to make this punch. Served with infused fruits.

Aged Pisco Punch (Dried Fruits) Dhs 97

Apricots, figs, dates, black raisins, dark sugar, port wine, sherry and martini rosso are aged in ceramic jars for two weeks to make this punch. Served topped with spiced rum and side of infused fruits.

The Maharaja's Mistress Dhs 108

Sweet and aromatic combination of rose jam, curry leaves infused arrack and Bacardi rum, balanced with champagne.

Giddy in Goa Dhs 66

This gin-based cocktail balances the spice of juniper with the tropical and sweet flavours of Cointreau and coconut water.

Champagne Cocktails

Vanilla Champagne Dhs 154

Absolut Vanilia Vodka shaken with butterscotch liqueur and balanced with homemade vanilla sugar. Lengthened with champagne.

Maharani Dhs 154

Bombay Sapphire gin and blackcurrant liqueur shaken with lemon juice, lengthened with champagne.

Infused Martinis

Watermelon Dhs 66

Finlandia vodka shaken with fresh watermelon and sweetened with sugar syrup.

Lychee,Raspberry and Chilli Dhs 74

Absolut Blue Vodka and Chambord Black Raspberry Liqueur shaken with fresh raspberries and lychee, balanced with a touch of lemon and chili.

Pear and Ginger Dhs 74

Premium scotch whiskey muddled with fresh pear, ginger and honey, shaken with apple juice.

Pineapple and Cardamom Dhs 86

Jack Daniel's Sour Mash Whiskey muddled with fresh pineapple and green cardamom, sweetened with smoky maple syrup, balanced with a hint of lemon.

Asha's Long Cocktails

Lychee and Elderflower Dhs 74

Bombay Sapphire Gin, lychee liqueur, lychee juice and lemon shaken and balanced with Belvoir Elderflower Cordial.

Elle for Leather Dhs 143

Premium blended scotch whisky and vanilla liqueur stirred with a hint of lemon juice and honey, lengthened with champagne.

Rikshaw Fizz Dhs 143

Absolut Raspberri Vodka and pomegranate liqueur muddled with fresh kumquats, raspberries, redcurrants and homemade vanilla sugar, lengthened with champagne.

My early childhood was spent moving from one town to another with my father's travelling theatre company; comprising of over 200 employees, they would perform wonderful musical plays which would continue throughout the night and end at dawn. Exhausted, "The Company" had food together, with my father presiding at the head of the table. Little me would wander through the community kitchen, fascinated by the food being prepared in massive cauldrons. I enjoyed watching the joy on the diners' faces as they savoured tasty delights. I suppose this was my inculcation into the fine art of cooking.

Over the years I refined my musical talents along with my culinary interests and seriously attempted to learn the diversity in Indian food, which changes from region to region. India is the land of countless religions, cultures, languages, dialects and taste buds, and my attempt to give you a glimpse of a few regional dishes here at Asha's only scratches the surface of the vast potential of Indian cuisine. The menu is inspired by the offerings of great chefs that I have met over the years and I sincerely hope that you, your family and friends share in my family secrets and enjoy the recipes of my heart.

Asha
Asha Bhosle

"Al salam 'alaikom." My ancestors were born into the royal kitchens of India. Traditional Indian cooking methods have been handed down to me through generations. I am presenting recipes that have been tasted and perfected over lifetimes.

"Shukria" and enjoy your dining experience.

Saleem
Saleem Qureshi

"Dining on delicious food in the company of good friends is the best recipe for happiness."



Appetisers

Classic Samosa Selection Dhs 68

Our timeless selection of curried lamb samosa and the ever-popular potato, green peas, cashew nut and raisin samosa.

Aloo Matar Ki Tikki (V) Dhs 68

Potato cutlets stuffed with green peas, seasoned with nutmeg and spices.

Chingri Chaap Dhs 114 (Rahul Dev Burman Style)

Breadcrumb-coated prawns, marinated in ginger, garlic and spices, fried to golden perfection.

"Rahul Dev Burman was a prince of the royal family of Tripura in North East India and the emperor of Indian popular music. This style of fried prawn comes from his native region and he simply adored it."

Onion and Potato Pakora (V) Dhs 68

Onion and potato pakoras flavoured with cumin.

Papdi Chaat (V) Dhs 68

Deep-fried flour pastries with mashed potatoes, topped with sweetened yoghurt, mint and tamarind chutney. Served chilled.

Soups

Murg Nizami Shorba Dhs 55

A rich and aromatic chicken soup flavoured with curry leaves, green apple and saffron.

Tamatar Dhaniya Shorba (V) Dhs 55

A mildly spiced tomato soup flavoured with fresh coriander.

Dal Shorba (V) Dhs 55

A traditional curried yellow lentil soup. A timeless classic!

Salads

Grilled Paneer Salad (V) Dhs 63

Paneer grilled to perfection served on a bed of salad.

Chicken Tikka Salad Dhs 68

Warm chicken tikka salad served on a bed of salad and dressed with coriander dressing.

Asha's Short / Rocks

Tennessee Tipple Dhs 66

Jack Daniel's Sour Mash Whiskey and Chambord Black Raspberry Liqueur muddled with fresh blackberries and lime, sweetened with vanilla syrup.

Speckled Bangle Dhs 66

Absolut Mandrin Vodka and spiced rum muddled with fresh mandarin, sweetened with homemade cinnamon syrup.

Pudina Surprise Dhs 66

Absolut Citron vodka and melon liqueur shaken with fresh mint and lemon juice. Balanced with sugar syrup.

Honeysuckle Dhs 74

Chivas Regal 12 Year old blended scotch whisky muddled with lemon and sweetened with honey.

Mango Chilli Mai Tai Dhs 66

Spiced rum and orange liqueur muddled with fresh mango and Holland red chili, sweetened with almond syrup.

Minted Kentucky Strawberry Dhs 66

Fresh strawberries and mint smashed with vanilla sugar, laced with Woodford Reserve Bourbon and crème de fraise, balanced with a hint of lemon. Served short over crushed ice.

Tamarind Tiger Dhs 66

Spiced rum muddled with lime and tamarind, sweetened with brown sugar. Balanced with Angostura Bitters.

Lassies

Saffron and Pista Dhs 43

Natural yoghurt blended with pistachios and saffron syrup.

Strawberry and Coconut Dhs 43

Natural yoghurt blended with strawberry and coconut purée.

Mango and Caramel Dhs 43

Natural yoghurt blended with mango purée, laced with caramel syrup.

Non-Alcoholic

Banana and Date Surprise Dhs 43

Vanilla ice cream blended with banana and date syrup.

Alchemist Dhs 43

Fresh lychees muddled with raspberry purée and a hint of vanilla sugar, topped with apple juice.

Truly Berry Dhs 43

Fresh strawberries, blackberries and raspberries muddled with mint leaves, lengthened with lemonade.

Calcutta Crush Dhs 43

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

Passion Fusion Dhs 43

Vanilla ice cream blended with passion fruit and pineapple juice.

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Vegetarian Kebabs

All dishes are cooked in a traditional Indian clay oven, unless stated otherwise

Vegetarian Platter (V) Dhs 143

A selection of mushroom kurkure, paneer ka soola and vegetable seekh kebabs. Perfect for sharing.

Paneer Ka Soola (V) Dhs 89

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

Tandoori Broccoli (V) Dhs 86

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

Vegetable Seekh Kebab (V) Dhs 86

Minced vegetable seekh kebab flavoured with roasted cumin powder and garam masala.

Mushroom Kurkure (V) Dhs 91

Battered and deep-fried mushrooms stuffed with cheese, bell peppers and crushed black pepper.

Kebabs

All dishes are cooked in a traditional Indian clay oven, unless stated otherwise

Seafood Kebab Platter Dhs 257

A selection of half a tandoori lobster in its shell, hammour tikka and jheenga shan-e-nisha. Perfect for sharing.

Speciality Platter Dhs 200

A selection of our all-time favourite murg malai, chicken tikka and gosht seekh kebabs. Perfect for sharing.

Murg Malai Kebab Dhs 112

Delectable boneless chicken breast, marinated in a creamy cheese and cashew nut paste with a touch of cardamom.

Tandoori Chicken Tikka Dhs 112

Succulent boneless chicken, marinated overnight in yoghurt, ginger, garlic and spices. Yet another classic.

Bhatti Ka Chaap Dhs 112

SMOKY SENSATION

Boneless chicken leg marinated in a flavourful mix of spices and yoghurt and finished in the tandoor.

Gosht Seekh Kebab Dhs 112

Traditional minced lamb kebab flavoured with ginger, garlic, roasted cumin powder and coriander.

Barrah Kebab Dhs 143

Spicy baby lamb chops marinated in yoghurt, ginger, garlic, cumin and garam masala.



Manohari's Leg of Lamb Dhs 205

Shredded baby leg of lamb marinated in ground black pepper, ginger and garlic, spiced with fresh green chillies.

Slow cooked for six hours for a mouth-watering finish!

"Manohari Singh hailed from Nepal and was Rahul Dev Burman's key musician. He played the saxophone and flute in almost all of Rahul's songs. Sometimes, we persuaded him to make his Nepali style leg of lamb and this is his recipe."



Recipe compliments of Aisha Bhosle

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Main Course Curries

Lamb

Rogan Josh Dhs 112

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



Muscat Gosht Dhs 112

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

"Sightseeing in the Sultanate of Oman, I stopped for lunch at a small 'dkaba' and had the most wonderful Karahi gosht. This is my presentation of that hot afternoon."

Nally Gosht Dhs 112

Braised lamb shanks cooked with ginger and garlic in a brown onion gravy.

Gosht Vindaloo Dhs 112

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



Chandni Chowk Ka Kheema Dhs 108

Spicy minced lamb cooked with onions, almonds and Ashaji's garam masala.

"The Chandni Chowk area in old Delhi has an array of old and traditional restaurants serving some of the best North Indian cuisine. The food reflects the attitude of the Punjabi people, who are extremely hospitable, affectionate and generous."

Seafood

Prawn Masala Dhs 126

Prawns cooked with red chillies in a spicy onion and tomato gravy.

Boatman Prawn Curry Dhs 114

Prawns cooked with ginger, spring onions, turmeric in a coconut gravy.

Machli Masala Dhs 112

Hammour fillet cooked with garam masala in a spicy onion and tomato gravy.

Main Course Curries

Chicken

Murg Makhani (Butter Chicken) Dhs 112

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

Dhaniya Murg Dhs 108

Chef's delicacy: Chicken cooked in a yoghurt and cashew nut gravy with fresh coriander.

Murg Jhalfrezi Dhs 108

Chicken tikka sautéed with onions, tomatoes and green peppers, spiced with garam masala.

Murg Kheema Dhs 108

Skilfully hand-chopped chicken cooked with potatoes, onions and tomatoes, finished with Ashaji's garam masala.

"This is a recipe by the six foot plus actor, Shaikh Mukhtar. I was intrigued when I had this at his house because usually kheema is made with mutton mince. This was chicken and I immediately copied it down, with his permission of course."

Murg Begmathi Dhs 108

Boneless chicken cooked with spring onions, tomatoes, coriander, turmeric powder and garam masala.

Kodi Curry Dhs 108

Hyderabadi chicken curry made with yoghurt and coconut milk, topped with crispy fried spinach

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 *Recipe compliments of Asha Bhosle*



"During my travels throughout India and the world I have found culinary inspiration to be everywhere."





Main Course Vegetarian



Home Style Spinach Dhs 78

Fresh spinach cooked with ginger, garlic, onions, turmeric and cumin.

"Usually spinach in Indian cuisine is combined with Paneer (cottage cheese) and often has cream, ghee and butter, which makes it quite rich and heavy. However, this dish is light, easy and brings out the true taste of spinach."

Amritsari Chole Dhs 78

Yellow chickpeas and baby potatoes cooked in a light onion and tomato gravy.

Dal Makhani Dhs 89

Classic black lentils slow-cooked overnight with tomatoes, cream and butter.

Dal Tadka Dhs 74

Yellow lentils tempered with onions, tomatoes and green chillies.



Ghar Ki Dal Dhs 74

Yellow moong lentils tempered with onions, cumin and green chillies in clarified butter.

"As children we spent our holidays in Indore with my aunt. She taught me this dal, which is a common preparation of Madhya Pradesh in Central India."

Vegetarian Speciality of the Day Dhs 74

Please ask your server for details.

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Recipe compliments of Asha Bhosle





Main Course Vegetarian

Paneer Makhani Dhs 89

Cottage cheese cooked in a tomato and cream gravy, flavoured with dry fenugreek leaves.

Palak Paneer Dhs 89

Cottage cheese in a spicy spinach gravy.

Kadahi Paneer Dhs 89

Cottage cheese and green peppers in a spicy tomato and onion gravy.

Paneer Kurchan Dhs 89

Cottage cheese, trio of peppers in a spicy tomato and onion gravy, flavoured with kasoori methi.

Subz Kehkesha Dhs 78

Mixed vegetables cooked in a spicy makhni, onion and tomato gravy.

Bhindi Do Pyazaa Dhs 78

Okra cooked with onions and flavoured with cumin and bishop seeds.

Malai Kofta Dhs 89

Cottage cheese and vegetable dumplings stuffed with almonds and dates in a rich cashew nut gravy.

Aloo Masala Dhs 78

Baby potatoes in a spicy onion and tomato gravy, tempered with cumin, mustard and fennel seeds.

Aloo Matar Gobi Dhs 80

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

Mushroom Mutter Dhs 78

Mushrooms and green peas cooked in an onion, tomato and cashew nut gravy.



Hare Baingan Ka Bharta Dhs 78

(Mai's favourite)

Oven-roasted and mashed eggplants tempered with mustard seeds, onions, garlic, green chillies and fresh coriander in clarified butter.


"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."

"A great recipe is like an immortal tune, it happens but only a few times in one's life"

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Recipe compliments of Aisha Bhode



"Cooking is a lot like singing it brings joy and pleasure to my audience; or as I choose to think of them as my special guests."

Breads and Accompaniments

Naan Dhs 23

Classic bread made from refined flour.

Roti Dhs 23

Bread made from whole-wheat flour.

Romali Dhs 23

A light, thin bread made from refined flour.

Lacha Parantha Dhs 23

Layered bread made from refined flour and butter.

Stuffed Kulcha Dhs 25

Bread made from refined flour, stuffed with a choice of:
Onions / cottage cheese / cauliflower / potato / chicken / minced lamb

Sides and Condiments

Vegetable Raita Dhs 32

Plain yoghurt with chopped cucumber, tomato and onion.

Boondi Raita Dhs 32


Gram flour pearls in a spicy yoghurt.

Plain Yoghurt Dhs 25

Fresh Salad Sliced or Tossed Dhs 34

Sliced or tossed with a choice of dressing. Please ask your server for details.

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Biryani and Rice

All biryanis are slow cooked individually 'Dum' style

Jheenga Dum Biryani Dhs 137

Prawns cooked with biryani rice, flavoured with mace, cardamom and saffron.

Murg Biryani Awadh Dhs 120

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

Gosht Dum Biryani Dhs 126

Tender lamb cooked with biryani rice, flavoured with mace, cardamom and saffron.



Kesar Biryani Dhs 126

Boneless lamb biryani with a rich saffron flavour.

"The late actor Prithviraj Kapoor and his illustrious sons Raj, Shammi and Shashi came from Peshawar. This is their kind of home cooking, rich in ingredients and taste, just like their contribution to cinema."

Calicut Gosht Biryani Dhs 131

A GRAND INDULGENCE

Our take on the traditional Calicut Biryani: home style lamb with onion and yoghurt, spice with star anise and cinnamon, dum-cooked with ghee rice.

Subz Biryani (V) Dhs 103

Fresh vegetables cooked with biryani rice, flavoured with mace, cardamom and saffron.

Choice of Palao Rice Dhs 51

Vegetable / peas / mushroom / cumin

Saffron Rice Dhs 51

Biryani Rice Dhs 51

Steamed Rice Dhs 39





*"I believe there are three things needed for a good life;
friends to engage the mind, a song to warm the heart
and good food for the soul."*

Desserts

Chilli Chocolate Mousse Dhs 66

A light mousse served infused with chillies.

Ginger Crème Brule Dhs 66

Irresistible crème brule, flavoured with candied ginger.

Gulab Jamun Dhs 66

Classic milk reduction and cottage cheese dumplings served with 'rabri' (sweet milk reduction).

Rasmalai Dhs 66

A milk-based sweet dessert served cold with sweetened milk.

Gajar Ka Halwa Dhs 66

Grated carrots cooked in milk and sugar.

Mango Kulfi Dhs 66

A delicious homemade indian ice-cream made with reduced milk and mango purée.

Pistachio Kesar Kulfi Dhs 66

Homemade indian ice cream made with reduced milk, pistachios and saffron.



Asha's Specials

Emperor's Platter Dhs 513

A selection of a whole tandoori lobster in its shell, hammour tikka, jheenga shan-e-nisha, gosht seekh kebab, murg malai kebab, tandoori murga. Perfect for sharing.

Duck Seekh Kebab Dhs 112

Lean minced duck blended with saffron and spices, grilled and served with pineapple relish

Tandoori Salmon Dhs 148

Fresh Norwegian salmon marinated with yoghurt, garam masala, cumin powder and yellow chilli.

Kerala Chilly Garlic Prawn Dhs 188

Char-grilled Kerala tiger prawns with garlic and chilli.

Lobster Panchphoran Dhs 200

Whole Lobster simmered with five spices, peppers and prawns

Jheenga Shan e Nisha Dhs 188

King prawns marinated in yoghurt, cheese and a touch of cardamom.

Seafood Seekh Kebab Dhs 114

Finely chopped prawns and fish seekh kebab with cheese and bishop seeds, mildly spiced with green chillies.

Tandoori Machli Dhs 114

Hammour fillet marinated in yogurt, turmeric and malt vinegar, flavoured with bishop seeds, mace and cardamom powder.

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TANDOORI SALMON DHS 148