

# Asha's

award winning  
internationally acclaimed  
bar & restaurant



WINNER  
Best Midlands  
Restaurant 2017



## Appetisers

### Classic Samosas £7.45

Two timeless samosas generously stuffed with potatoes, green peas, raisins and cumin tempered chicken samosa.

### Aloo Matar Ki Tikki (V) £7.45

Pan-fried potato cutlets stuffed with mashed green peas, served with tangy chickpeas.

### Prawn 65 £10.95

Batter-fried prawns tossed with curry leaves, ginger and onion

### Calamari £8.45

Batter fried calamari tossed with curry leaves, ginger and onion.

### Poppadum (V) £2.95

A basket of four varieties of fried poppadum. Ideal for sharing.

### Assorted Dips (V) £3.25

An array of papaya relish, mint sauce, mango chutney and mixed pickles.

### Fish Amritsari £8.45

Crispy, fried fish pakoras seasoned with mint and aromatic carom seeds.

### Murg Tikka Salad £9.45

Corn-fed chicken tikka cooked in a tandoor oven, served on a bed of salad, drizzled with a fresh coriander and olive oil dressing.

### Mushroom Kurkure (V) £7.95

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

### Papdi Chaat (V) £7.95

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



# Non-Vegetarian Kebabs

*All dishes are cooked in a traditional Indian clay oven, unless stated otherwise.  
(Perfect for sharing)*

## Speciality Kebab Platter £29.95

A selection of four of our favourite non-vegetarian kebabs.

## President's Platter £89.95

This unique royal treat has been served to presidents of various countries. Please ask your server for more details.

## Seafood Platter £32.95

A selection of four of our favourite seafood kebabs.

## Tandoori Chicken Tikka £15.95

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

## Chicken Malai Kebab £16.95

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

## Jaipuri Chicken Tikka £16.95

A fiery hot preparation from Rajasthan with a distinct red chilli and dried coriander flavour.

## Tandoori Raan £39.95

Spring lamb's leg marinated overnight, braised with selected spices, and then cooked to perfection in a tandoor.

## Lamb Seekh Kebab £16.95

Traditional minced lamb kebabs seasoned with ginger, garlic, spices and fresh coriander.

## Barrah Kebab £18.95

Baby lamb chops marinated in ginger-garlic, yoghurt, cumin and garam masala. Cooked to perfection. (Spicy)

All dishes may contain traces of nuts / gluten / dairy

## *Non-Vegetarian Kebabs*

*All dishes are cooked in a traditional Indian clay oven, unless stated otherwise.  
(Perfect for sharing)*

### **Dakshin Seabass Tikka £19.95**

Seabass tikka, a fillet coated with a piquant marinade of curry leaves, flavoured in coconut milk and char-grilled in a tandoor oven.

### **Kerala Chilli Garlic Prawns £21.95**

Char-grilled Kerala tiger prawns with garlic and chilli.

### **Prawn Shan E Nisha £19.95**

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

### **Salmon Tikka £19.95**

From our travels in Pondicherry, a former French colony, we present to you salmon tikka, a fillet coated with a piquant marinade of curry leaves, flavoured in coconut milk and char-grilled in a tandoor oven.

### **Tawa Fish Fillet £18.95**

A spicy, seabass fish fillet crusted in pounded spices and cooked on a griddle.

## *Vegetarian Kebabs*

### **Vegetarian Kebab Platter (V) £16.95**

A selection of four of our favourite vegetarian starters.

### **Paneer Ka Soola (V) £12.95**

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

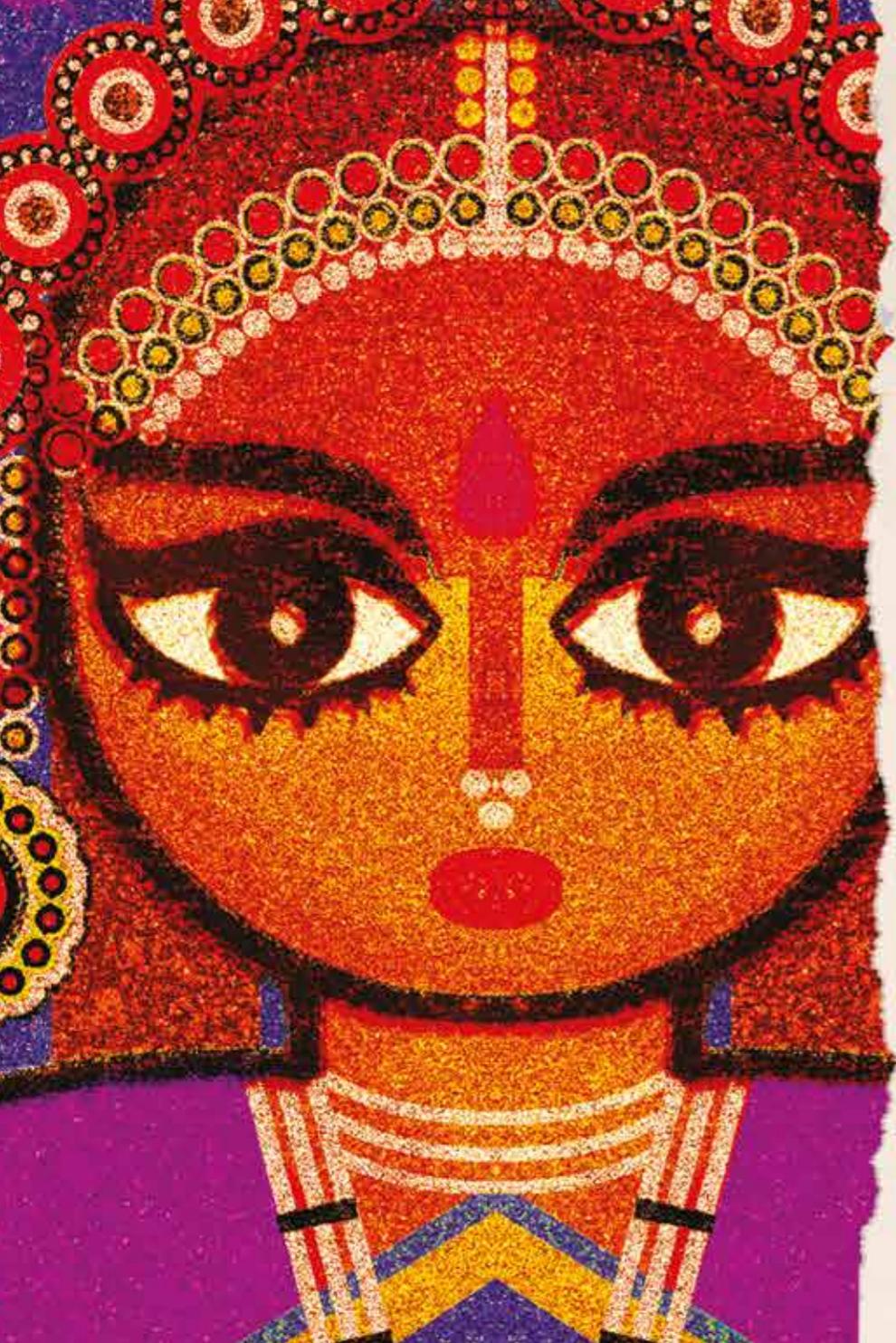
### **Palak Dal Tikki (V) £11.95**

A pure vegetarian preparation of spinach stuffed with cheddar cheese & paneer, served with chutneys.

### **Vegetable Seekh Kebab (V) £11.95**

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





## Main Course Curries

### Chicken Kheema £17.95

Skillfully hand-chopped chicken cooked with onions, tomatoes and diced potatoes, spiced with Ashaji's own 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."*

### Chicken Chettinadu £17.95

A spicy chettinad (South Indian) preparation, combining ground coconut, curry leaves, fennel and sesame seeds. (Spicy)

### Coriander Chicken £17.95

Tender chicken cooked in a yoghurt and cashew nut gravy with fresh green coriander.

### Chicken Dhaba Curry £17.95

Chicken cooked with fresh ginger-garlic, tomatoes and onions in a typical Indian roadside restaurant style.

### Butter Chicken £17.95

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

### Chicken Jhalfrezi £17.95

Chicken tikka strips with bell peppers in an onion and tomato gravy, spiced with garam masala.

### Chicken Tikka Masala £17.95

Tandoori chicken tikka cooked to perfection in chunky tomato and onion gravy.

*Recipe compliments of Asha Bhosle*

All dishes may contain traces of nuts / gluten / dairy

## Main Course Curries

### Handi Gosht £18.45

Bhuna lamb cooked in typical Punjabi style with onions, tomatoes, green pepper, minced lamb and garam masala.

### Lamb Rogan Josh £18.45

A classic favourite. Boneless lamb curry from Lucknow in a yoghurt and brown onion gravy.

### Lamb Saag £18.45

Boneless lamb cooked with spinach 'saag' and fresh coriander.

### Nally Gosht (Lamb Shank) £19.45

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

### Lamb Vindaloo £18.95

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

### Muscat Gosht £18.95

Boneless tender lamb cooked in clarified butter; with whole spices in a rich onion and tomato gravy. (Spicy)

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

### Lamb Korma £17.95

Boneless lamb cooked in an onion-yoghurt gravy, flavoured with saffron and vetiver. Awadh emperor's favourite.

### Alleppey Lamb Curry £18.45

A preparation from Kerala with succulent lamb, simmered in spices and coconut milk with baby potatoes

### Chandni Chowk Ka Kheema £18.95

Minced lamb cooked with onions and Ashaji's own garam masala. (Spicy)

*"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."*

*Recipe compliments of Asha Bhosle*

All dishes may contain traces of nuts / gluten / dairy

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



## Main Course Curries

### Panjim Fish Curry £18.95

A typical Goan fish curry with red chillies and ground spices. (Stonebass fish)

### Salmon Tikka Masala £20.95

Salmon fillet, simmered in onion and tomato thick gravy.

### Prawn Ginger Bhuna £22.95

A mildly-spiced preparation of jumbo prawns, sautéed with ginger and an onion-tomato masala.

### Boatman Prawn Curry £18.95

From Venice of the East, we showcase this seafood masterpiece of prawns cooked in coconut milk, ginger and tomatoes to create a delicate balance of flavours.

### Prawn Balchao £22.95

King prawns served on a blend of spicy Goan sauce.  
Please ask server should you prefer a prawn variation.

### Lobster Panchphoran £38.95

Whole lobster (700-750 gms) sourced from Birmingham's Seafood Market, simmered with five spices, mustard paste and prawns.

 *Recipe compliments of Asha Bhosle*

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## Main Course Vegetarian

### Paneer Makhni £12.95

Cottage cheese cooked in a fenugreek-flavoured tomato and cream gravy.

### Palak Paneer £12.95

Cottage cheese in a fresh spinach gravy, tempered with cumin.

### Khadai Paneer £12.95

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

### Gobi Mattar Kheema £12.95

Fine minced cauliflower and green peas sautéed with ginger in chilli oil.

### Vegetable Dakshin Korma £12.95

Sautéed fresh vegetables with ginger and turmeric in a coconut gravy.

### Vegetable Jhalfrezi £11.95

Sautéed fresh vegetables with cumin, red chilli powder and lemon juice.

### Aloo Matar Gobi £11.95

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

### Bhindi Do Pyaza £12.95

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

### Hare Baingan Ka Bartha £12.95

(Mai's favourite)

Oven-roasted and mashed eggplants cooked with ginger-garlic, green chillies and fresh green coriander in clarified butter.

*"My mother Nhai 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"*

 *Recipe compliments of Aisha Bhosle*

All dishes may contain traces of nuts / gluten / dairy



## *Main Course Vegetarian*

### **Amritsari Chole £12.45**

A spicy and tangy preparation of chickpeas and baby potatoes topped with onions & chutney.

### **Methi Mushroom £12.95**

Button mushrooms and fenugreek leaves with Tawa masala.

### **Dal Makhni £10.95**

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

### **Dal Tadka £10.95**

Yellow lentils tempered with onions, tomatoes and green chillies.

### **Side Dishes £8.95**

All vegetarian main courses are available as side dishes.

 *Recipe compliments of Asha Bhosle*

All dishes may contain traces of nuts / gluten / dairy



## Biryani and Rice

*All biryanis are cooked individually under pressure (Dum)*

### Chicken Biryani Awadh £18.95

Boneless chicken breast cooked in true 'Awadhi style' with biryani rice and a touch of saffron.

### Lamb Saffron Biryani £19.95

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."*

### Prawn Biryani £22.95

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

### Malabar Fish Biryani £20.95

Tender Bass cooked to perfection in fragrant Basmati rice and flavoured with coriander, mint and whole spices

### Vegetable Biryani £15.95

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

### Choice of Palao Rice £4.95

Vegetable / biryani / peas / jeera / mushroom

### Garlic Rice £4.95

Garlic tempered basmati rice.

### Saffron Rice £6.45

Steamed 'dum' saffron rice with hint of green cardamom and bay leaf.

### Steamed Rice £3.95

 *Recipe compliments of Usha Bhosle*

All dishes may contain traces of nuts / gluten / dairy



# Breads and Accompaniments

*All breads are egg free*

**Naan £2.95**

**Tandoori Roti £2.95**

**Garlic Naan £3.75**

**Cheese Naan £4.25**

**Chilly And Coriander Naan £3.95**

**Butter Naan £3.75**

Layered bread from refined flour.

**Lacha Parantha £3.95**

Layered bread made from whole wheat flour.

**Roomali Roti £3.95**

A speciality handkerchief thin bread made on inverted wok.

**Pudina Parantha £4.25**

Mint flavoured bread made from whole wheat flour.

**Stuffed Kulcha £4.95**

Indian bread made from refined flour, stuffed with a choice of minced lamb or onions.

**Peshwari Naan £4.95**

Fine wheat flour bread stuffed with almonds, raisins, coconut powder, cherries and pistachios.

**Punjabi Kulcha £4.45**

Fine wheat flour bread stuffed with potatoes, red onions, green chillies and dry pomegranate powder.

**Boondi/Vegetable Raita £4.45**

Plain yoghurt topped with chopped cucumber, tomato and onion or gram flour pearls.

**Masala Raita £3.95**

Tangy yoghurt with cumin.

**Plain Yoghurt £2.95**

**Onion Laccha Salad £3.75**

Fresh onion rings tossed with lemon juice, chaat masala, green coriander and red chilli powder.

**Fresh Green Salad £3.75**

Fresh tomato, onion and cucumber tossed in lemon-vinegar dressing.

*"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."*

All dishes may contain traces of nuts / gluten / dairy

## Desserts

### Asha's Dessert Platter £9.95

A selection of four of our favourite Indian desserts. Great for sharing.  
Ask your server for details.

### Chocolate Fudge Cake £6.95

Double Chocolate layered cake on a bed of chocolate sauce.

### Duo of Sorbets £5.95

A scoop each of raspberry and mango-passion fruit, served in mini cones.

### Rasmalai £6.95

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

### Coconut or Mango-Kesari Pista Kulfi £6.95

Homemade Indian ice-cream made with milk reduction.

### Gajar Ka Halwa £6.95

Grated carrots cooked in milk and sugar.

### Gulab Jamun £6.95

Classic milk reduction and cottage cheese dumplings. Served hot.

### Premium Ice Cream £5.95

3 scoops of your choice. Vanilla / Strawberry / Chocolate.



We have teamed up with the award-winning Miss Macaroon to provide premium hand-made gluten-free French macaroons with an Indian twist - Exclusive to Asha's Birmingham

#### Pistachio Kulfi

Cardamom and pistachio combined for a classic Indian combination

#### Mango & Cinnamon

Tropical fruit punch with a light sweet spice

#### Coconut Barfi

Creamy coconut decadence

3 x macaroons served per portion - £6,95

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