

Asha's



Biryani Festival



My early childhood was spent moving from one town to another with my father's travelling theatre company. "The Company" had food together, with my father presiding at the head of the table. 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 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. The menu is inspired by the offerings of great chefs that I have met 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





Calicut Gosht Biryani £20.95

A GRAND INDULGENCE

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



Chamandi prawn biryani £22.95

ONE OF A KIND

Prawns cooked in a coconut cilantro pesto with lemon juice and coconut milk.
Finished on dum with ghee rice.



Rampuri paya biryani £20.95

MADE FOR ROYALTY

A masterpiece from the kingdom of Rampur, this biryani has baby lamb slow cooked overnight with saffron and lamb jus enriched basmati rice



Aloo mutter gobhi ki tehri £16.95

Comforting and soulful one pot meal from Uttar Pradesh. A form of pulao but more flavourful.



Thalassery vegetable biryani £16.95

MALABAR TWIST

Seasonal vegetables cooked in coconut chutney and finished with ghee rice.



Chitrana fish biryani £20.95

UNPARALLELED MASTERPIECE

Deep fried seabass cooked with ginger and cherry tomatoes, dum-cooked with lemon rice pilaf.



Chicken badyani biryani £19.95

SAVOUR THE UNIQUENESS

Boneless chicken cooked with star anise in flavoursome biryani rice.



Chicken tikka biryani £19.95

OUR SHOWSTOPPER

Biryani cooked with chicken tikka cubes in a classic butter tomato gravy, finished on dum with ghee rice.



Chef Sunil & Sudheer

This excellent selection of biryanis is a result of their extensive travel across the length and breadth of India!


Considering India's incredible diversity – of people and food – these biryanis have been carefully selected to give our guests an incredible dining experience!



12-22 Newhall Street, Birmingham B3 3LX

 www.ashasuk.co.uk

 reservations@ashasuk.co.uk

 0121 200 2767