

Asha's



APPETISERS

CLASSIC SAMOSAS £8.95

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

ALOO MATAR KI TIKKI (V) £8.95

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

MUSHROOM KURKURE (V) £8.95

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

PAPDI CHAAT (V) £8.95

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

CALAMARI £9.95

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

FISH AMRITSARI £9.95

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

MURG TIKKA SALAD £10.95

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

PRAWN 65 £12.95

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

POPPADUM (V) £3.25

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

ASSORTED DIPS (V) £3.95

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

NON-VEGETARIAN KEBABS

ALL DISHES ARE COOKED IN A TRADITIONAL INDIAN CLAY OVEN, UNLESS STATED OTHERWISE. (PERFECT FOR SHARING)

TANDOORI CHICKEN TIKKA £17.95

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

CHICKEN MALAI KEBAB £18.95

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

JAIPURI CHICKEN TIKKA £18.95

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

TANDOORI LAMB £42.95

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

LAMB SEEKH KEBAB £18.95

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

BARRAH KEBAB £20.45

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

DAKSHIN SEABASS TIKKA £21.95

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 £23.95

Char-grilled Kerala tiger prawns with garlic and chilli.

PRAWN SHAN E NISHA £21.95

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

SALMON TIKKA £21.95

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 £20.95

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

PLATTERS

PRESIDENT'S PLATTER £89.95

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

SPECIALITY KEBAB PLATTER £33.95

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

SEAFOOD PLATTER £34.95

A selection of four of our favourite seafood kebabs.

VEGETARIAN KEBABS

VEGETARIAN KEBAB PLATTER (V) £17.95

A selection of four of our favourite vegetarian starters.

PANEER KA SOOLA (V) £13.95

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

PALAK DAL TIKKI (V) £12.95

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

VEGETABLE SEEKH KEBAB (V) £12.95

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



MAIN COURSE CURRIES

CHICKEN KHEEMA - £19.45

Skillfully hand-chopped chicken cooked with onions, tomatoes and diced potatoes, spiced with Ashaji's own garam masala

CHICKEN CHETTINADU - £19.45

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

CORIANDER CHICKEN - £19.45

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

CHICKEN DHABA CURRY - £19.45

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

BUTTER CHICKEN - £19.45

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

CHICKEN JHALFREZI - £19.45

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

CHICKEN TIKKA MASALA - £19.45

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

WE PRIDE OURSELVES ON SUPPORTING BRITISH FARMERS, SOURCING ONLY THE FINEST LAMB FOR OUR SIGNATURE CUISINE

HANDI GOSHT - £20.45

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

LAMB ROGAN JOSH - £20.45

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

MAIN COURSE CURRIES

LAMB SAAG - £20.45

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

NALLY GOSHT (LAMB SHANK) - £21.45

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

LAMB VINDALOO - £20.95

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

MUSCAT GOSHT - £19.95

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

LAMB KORMA - £18.95

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

ALLEPPEY LAMB CURRY - £19.45

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

CHANDNI CHOWK KA KHEEMA - £19.95

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

PANJIM FISH CURRY - £20.95

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

SALMON TIKKA MASALA - £22.95

Salmon fillet, simmered in onion and tomato thick gravy.

PRAWN GINGER BHUNA - £24.95

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

BOATMAN PRAWN CURRY - £20.95

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 - £24.95

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

LOBSTER PANCHPHORAN - £40.95

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

MAIN COURSE VEGETARIAN

HARE BAINGAN KA BARTHA - £14.95

(Mai's favourite)

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

PANEER MAKHNI - £14.95

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

PALAK PANEER - £14.95

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

KHADAI PANEER - £14.95

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

GOBI MATTAR KHEEMA - £14.95

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

VEGETABLE DAKSHIN KORMA - £14.95

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

VEGATABLE JHALFREZI - £13.95

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

ALOO MATAR GOBI - £13.95

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

BHINDI DO PYAZA - £14.95

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

AMRITSARI CHOLE - £14.45

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

METHI MUSHROOM - £14.95

Button mushrooms and fenugreek leaves with Tawa masala.

DAL MAKHNI - £12.95

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

DAL TADKA - £12.95

Yellow lentils tempered with onions, tomatoes and green chillies.

SIDE DISHES - £10.95

All vegetarian main courses are available as side dishes.



BIRYANI AND RICE

ALL BIRYANIS ARE COOKED INDIVIDUALLY UNDER PRESSURE (DUM)

CHICKEN BIRYANI AWADH - £20.95

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

LAMB SAFFRON BIRYANI - £21.95

Boneless lamb biryani with a rich saffron flavour.

PRAWN BIRYANI - £24.95

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

MALABAR FISH BIRYANI - £22.95

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

VEGETABLE BIRYANI - £17.95

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

CHOICE OF PALAO RICE - £5.95

Vegetable / biryani / peas / jeera / mushroom

GARLIC RICE - £5.95

Garlic tempered basmati rice.

SAFFRON RICE - £7.45

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

STEAMED RICE - £4.25

BREADS AND ACCOMPANIMENTS

ALL BREADS ARE EGG FREE

NAAN £3.55

TANDOORI ROTI £3.55

GARLIC NAAN £4.25

CHEESE NAAN £4.95

CHILLY AND CORIANDER NAAN £4.95

BUTTER NAAN £4.25

Layered bread from refined flour.

LACHA PARANTHA £4.25

Layered bread made from whole wheat flour.

ROOMALI ROTI £4.75

A speciality handkerchief thin bread made on inverted wok.

STUFFED KULCHA £5.25

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

PESHWARI NAAN £5.25

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

PUNJABI KULCHA £5.25

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

BOONDI/VEGETABLE RAITA £4.95

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

MASALA RAITA £4.45

Tangy yoghurt with cumin.

PLAIN YOGHURT £3.45

ONION LACCHA SALAD £4.25

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

FRESH GREEN SALAD £4.45

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