

Ash a's

PUNJABI LUNCH

DRINKS



Fresh Nimbu Soda 4.95

Fresh lime juice mixed with black salt and topped up with soda



Masala Chaas 6.75

A refreshing Indian version of Buttermilk. Fresh mint, coriander, green chilli blended with yogurt and spices



Sweet Lassi 6.75



Salted Lassi 6.75



Rose Lassi 6.75



Fresh Pineapple Juice 3.45



Coke / Diet Coke / Coke Zero 2.95



Lemonade 2.95



Fanta 2.95



Still/Sparkling Water 750ml 4.25 / 330ml 2.45

For alcoholic beverages, please see our drinks menu

APPETISERS



Masala Papad (V) 5.75

Plain papad topped with spicy onion, tomato & cucumber salsa



Veg Samosa Chaat (V) 13.75

Punjabi samosa topped with spicy chana & chutneys



Palak Chaat (V) 13.75

Crispy spinach with sweet yoghurt mousse, tamarind sauce & coriander salsa



Fish Amritsari 12.75

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



Punjabi Chilli Chicken 13.95

Thigh chicken pieces marinated with spices and cooked with onion peppers
and whole dry chilli



Prawn 65 15.95

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

If you have an allergy, please speak to a member of our staff

STARTERS



Mini Raan 23.75

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



Bhatti Chicken 17.95

On the bone Tandoori chicken marinated with spices and cooked
in Tandoor, served with masala fries and chutney



Lamb Chop Masala 24.75

Marinated lamb chops cooked in tandoor and sauteed with fresh
ginger garlic and green chilli



Pan Fried Masala Fish 17.95

Sea-bass filet marinated with spices and pan fried, served Goan Fish sauce



Paneer Ka Soola (V) 16.95

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



Palak Dal Tikki (V) 15.95

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



Vegetable Seekh Kebab (V) 15.95

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

If you have an allergy, please speak to a member of our staff

MAINS



Pulled Chicken Khari 23.45

Shredded chicken cooked with crushed black pepper in a thick onion tomato gravy



Murg Makhanwala 22.45

On the bone chicken tikka cooked in a tomato and cream gravy flavoured with dry fenugreek leaves



King's Prawn Curry 24.45

Marinated king prawns cooked in Tandoor served with chettinad curry



Railway Lamb Curry 24.75

Lamb cooked in an authentic Indian style with onion tomato & whole spices (served in the first class cars of Indian railways during British rule)



Ghar Ki Dal (V) 17.75

Yellow lentils tempered with cumin, garlic, tomatoes and green chillies



Mutter Paneer (V) 18.45

Cottage cheese and green peas cooked with spices in a thick gravy



Chole Bhature (V) 21.45

Spicy chickpea curry served with fried flatbread

Rampuri Paya Biryani 27.45

A masterpiece from the kingdom of Rampur, lamb shank cooked with saffron, raisin and lamb jus enriched basmati rice

If you have an allergy, please speak to a member of our staff

ACCOMPANIMENTS



Garlic Rice 7.95

Garlic tempered basmati rice



Choice of Pulao Rice 7.95

Vegetable | Biryani
Peas | Jeera | Mushroom



Saffron Rice 9.45

Steamed Rice 5.95

Fried Rice 8.95



Naan 4.45

Garlic Naan 5.45

Cheese Naan 6.25

Chilli and Coriander Naan 6.45



Butter Naan 5.45

Layered bread from refined flour



Keema Naan 6.95

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



Peshwari Naan 6.45

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

Laccha Salad 4.45

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



Fresh Green Salad 5.45

Fresh tomato, onion and cucumber tossed in lemon vinegar dressing



Tandoori Roti 4.45



Lacha Parantha 5.45



Roomali Roti 5.45

A speciality handkerchief thin bread made on inverted wok



Punjabi Kulcha 6.45

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



Boondi/Vegetable Raita 6.25

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



Masala Raita 5.45

Tangy yoghurt with cumin onion



Plain Yoghurt 4.45

If you have an allergy, please speak to a member of our staff



"My early childhood was spent moving from town to town with my father's travelling theatre company. Little me became fascinated by the addictive aromas of the community kitchens and that became my early initiation into the Fine Art of Indian cooking.

My late husband, born a Prince of the Kingdom of Tripura, and I were fanatical music and food lovers, amassing recipes from roadside eateries to royal households during our worldwide concert tours. In my kitchens we promote Real Indian Food made with love from scratch. We seek out traditional cooking methods such as artisan bread making and the magic of home-made chutneys.

At Asha's we take regular field trips to visit the farms we source from, we celebrate nature's inherent perfection and use classic techniques to create our signature cuisine. In Mumbai I personally supervise the Spice Master grinding my family's traditional masala recipe which is featured in all of our kitchens worldwide.

This is my offering to you. My name Asha in Hindi means Hope. I truly hope you will enjoy my food, I extend to you the loving hand of hospitality and welcome you into my second home"

Asha

Asha Bhosle