

"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"

A handwritten signature in white ink, appearing to read 'Asha', with a long horizontal stroke extending to the right.

Asha Bhosle

APPETISERS



Aloo Matar Ki Tikki (V) 12.75

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

Mushroom Kurkure (V) 12.75

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

Papdi Chaat (V) 12.75

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

Poppadum (V) 3.95

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

Assorted Dips (V) 4.95

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

Murg Tikka Salad 14.75

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

Fish Amritsari 13.75

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

Punjabi Chilli Chicken 14.75

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

Prawn 65 15.75

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

Calamari 13.75

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

NON-VEGETARIAN KEBABS



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

President's Platter 114.75

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



Seafood Platter 44.75

A selection of four of our favourite seafood kebabs.



Speciality Kebab Platter 43.75

A selection of four of our favourite non-vegetarian kebabs



Tandoori Chicken Tikka 21.75

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

Chicken Malai Kebab 22.75

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

Jaipuri Chicken Tikka 22.45

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

Lamb Seekh Kebab 23.45

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

Barrah Kebab 25.95

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

Tandoori Lamb Raan 49.75

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

NON-VEGETARIAN KEBABS



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

Kerala Chilli Garlic Prawns 28.45

Char-grilled Kerala tiger prawns with garlic and chilli

Salmon Tikka 26.75

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

Prawn Shan E Nisha 26.45

King prawns marinated in yoghurt cheese and a touch of cardamom

Tawa Fish Fillet 25.75

A spicy, sea bass fish fillet crusted in pounded spices and cooked on a griddle

VEGETARIAN KEBABS



Paneer Ka Soola (V) 17.75

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

Soya Malai Chaap (V) 16.75

A creamy soft substitute of protein with a hint of green cardamom

Vegetable Seekh Kebab (V) 16.75

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

Vegetarian Kebab Platter (V) 23.75

A selection of four of our favourite vegetarian starters

MAIN COURSE CURRIES

Chicken Tikka Masala 24.75

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

A favourite dish of Hollywood superstar Tom Cruise

Chicken Keema* 23.75

Skilfully hand-chopped chicken cook with onions, tomatoes and diced potatoes, spiced with Ashaji's own

"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 23.75

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

Coriander Chicken 23.75

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

Chicken Dhaba Curry 23.75

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

Butter Chicken 23.75

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

Chicken Jhalfrezi 23.75

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

**Recipe compliments of Asha Bhosle*

Dishes may contain allergens. Please speak to a member of staff for more details (V) Vegetarian

MAIN COURSE CURRIES



We pride ourselves on supporting British Farmers, sourcing only the finest lamb for our signature cuisine

Handi Gosht 24.95

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

Lamb Rogan Josh 24.95

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

Lamb Saag 24.95

Boneless lamb cooked with spinach 'saag' and fresh coriander

Nally Gosht (Lamb Shank) 28.95

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

Lamb Vindaloo 24.95

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

Alleppey Lamb Curry 24.95

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

Muscat Gosht* 25.95

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

"Sightseeing 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"



Chandni Chowk Ka Keema* 25.45

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

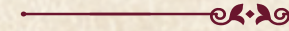
"The Chandni Chowk are in old Delhi has an array of old and traditional restaurants serving some of the best North Indian cuisine. The food reflects the attitude of the Punjabi people, who are extremely hospitable, affectionate and generous."



**Recipe compliments of Asha Bhosle*

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MAIN COURSE CURRIES



Lobster Panchphoran 49.75

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



Panjim Fish Curry 24.75

A typical Goan fish curry with red chillies and ground spices

Salmon Malabar 25.75

Fresh salmon cooked in coconut milk with mustard seeds and onion tomato gravy

Machli Masala 24.75

An all time favourite spicy and tangy flavoured fish, cooked in a thick sauce with fresh coriander

Crab Bhurjee 31.75

A dry preparation of shredded snow crab meat cooked with spices

Prawn Ginger Bhuna 29.45

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

Prawn Balchao 29.75

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

Boatman Prawn Curry 24.75

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

Kadhai Crab 32.45

Soft shell crabs fried and cooked with whole spices in a thick onion tomato gravy (spicy)

MAIN COURSE VEGETARIAN



All vegetarian main courses are available as side dishes for 14.45

Bhindi Masala 18.75

Okra cooked with onions and flavoured with cumin and bishop seeds

Palak Paneer 18.75

Cottage cheese in a fresh spinach gravy, tempered with cumin

Amritsari Chole 18.75

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

Methi Mushroom 18.75

Button mushrooms and fenugreek leaves with Tawa masala

Dal Tadka 17.75

Yellow lentils tempered with onions, tomatoes and green chillies

Wild Mushroom Chettinadu 18.75

A typical South Indian preparation of fresh wild mushrooms cooked in a spicy Chettinadu Masala

Karela Do Piazza 18.75

Fresh bitter gourd fried and tossed with carom seeds and cooked in spices

Dal Makhni 18.95

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

**Recipe compliments of Asha Bhosle*

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MAIN COURSE VEGETARIAN



Paneer Makhni 18.75

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

Kadhai Paneer 18.75

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

Gobi Mattar Kheema 18.75

Fine minced cauliflower cooked with green peas
and ginger in chilli oil

Vegetable Jhalfrezi 18.75

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

Aloo Gobi 18.75

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

BIRYANI AND RICE



Rampuri Paya Biryani 28.75

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

– Chef's Special –



Lamb Saffron Biryani* 27.75

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.”



Chicken Biryani Awadh 25.75

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

Prawn Biryani 29.95

Prawns cooked with Biryani rice and spices

Chicken Tikka Tawa Biryani 26.75

Classic tandoori chicken tikka cooked with biryani rice and spices

Vegetable Biryani 21.75

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

Garlic Rice 8.45

Garlic tempered basmati rice

Pulao Rice 8.45

Saffron Rice 9.75

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

Steamed Rice 6.45

Fried Rice 9.75

**Recipe compliments of Asha Bhosle*

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BREADS AND ACCOMPANIMENTS



All breads are egg free

Naan 4.45

Tandoori Roti 4.45

Garlic Naan 5.45

Cheese Naan 6.25

Butter Naan 5.45

Layered bread from refined flour

Lacha Parantha 5.45

Lacha Parantha

Roomali Roti 5.45

A speciality handkerchief thin bread made on inverted wok

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

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 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

Plain Yoghurt 4.45

DESSERTS

Asha's Dessert Platter 16.45

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

Chocolate Fudge Cake 9.95

Double Chocolate layered cake on a bed of chocolate sauce

Duo of Sorbets 9.45

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

Rasmalai 10.45

A milk-based sweet dessert served cold
with sweetened milk

Coconut or Mango-Kesar Pista Kulfi 10.45

Homemade Indian ice cream made with milk reduction

Shahi Tukda 11.25

A royal Persian dessert made with fried bread smothered in
saffron reduced milk, served hot

Gulab Jamun 10.45

Classic milk reduction and cottage cheese dumplings, served hot

Apple Crumble 11.25

A British classic dessert made with apple, cinnamon mixed with brown
sugar and a rich fruity crumble, served with vanilla ice cream

Ascot Brownie Slice 10.95

Ascot double chocolate warm brownie served with fresh raspberries
and white chocolate ganache

Chocolate Cheesecake 11.25

Rich chocolate cheesecake on a bed of bourbon biscuit base

Premium Ice Cream 8.90

3 scoops of your choice. Vanilla / Strawberry/ Chocolate