



*Ash a's*  
CONTEMPORARY INDIAN CUISINE

Live like a Maharaja

A new selection fit for a King



We are excited to launch 'Live Like a Maharaja' menu, a culinary tribute inspired by Indian royalty across dynasties. This exquisite menu features 9 new dishes that take inspiration from the royal kitchens of India, creating a spread fit for a king. The new menu is a gastronomic treat to include unique menu items including Rampuri Chicken Biryani, Jungli Maas recognized as the culinary legacy of Rajasthan. Some historians claim that Ibn Battuta described this dish as a favourite in the court of Sultan Muhammad Ibn Tughlaq. Built around the legendary Indian artiste, Asha Bhosle, and her passion for cooking, Asha's has expanded from one restaurant in Dubai to a series of successful award-winning restaurants across the Middle East and United Kingdom.



£ 16.75

## Potato Almond Patty

A culinary masterpiece

A combination of mashed potato and lentil patties, coated with almond flakes.

For dietary and allergen requirements please ask your server for details.





£ 25.75

## Tandoori Jaipuri Prawns

Taste of indian royalty

Prawns marinated in fennel, cardamom and saffron, cooked in tandoor.

For dietary and allergen requirements please ask your server for details.



£ 25.75

## Royal Tandoori Chicken

Majestic whole chicken

Whole chicken marinated in rich yoghurt and spices, tandoor grilled.

For dietary and allergen requirements please ask your server for details.





£ 22.75

## Chicken Jodhpuri

Jodhpur's gem

Tender chicken curry cooked with Jodhpur spices, yoghurt, and cream.

For dietary and allergen requirements please ask your server for details.



£ 25.75

## Jungli Maas (lamb)

Rajasthani legacy

Slow cooked lamb simmered in freshly roasted ground spices.

For dietary and allergen requirements please ask your server for details.





£ 26.75

## Prawns Jaisamandi Curry

A royal treat

Prawns cooked with fresh herbs  
and aromatic spices.

For dietary and allergen requirements please ask your server for details.



£ 29.75

## Rampuri Chicken Biryani

Rampur's golden treasure

Char grilled whole chicken served with rice  
enriched with dry fruits, lentils and saffron.

For dietary and allergen requirements please ask your server for details.





£ 29.75

## Lamb Parda Biryani

A royal delicacy

Lamb cooked with yoghurt, spices, and basmati rice encased in a dough crust.

For dietary and allergen requirements please ask your server for details.



£ 11.75

## Rabri Malpua

Sweet treat from the golden era

Traditional pancakes dipped in rose flavoured jaggery rabri and fresh berries.

For dietary and allergen requirements please ask your server for details.





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.

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## OUR LOCATIONS



MANCHESTER



DUBAI



ABU DHABI



KUWAIT



BAHRAIN




QATAR





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