

"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 stylized, flowing script.

Asha Bhosle

Abu Dhabi • Bahrain • Birmingham • Dubai • Kuwait • Manchester • Qatar

APPETISERS



Aloo Matar Ki Tikki (V) 13.75

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

Mushroom Kurkure (V) 13.75

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

Papdi Chaat (V) 13.75

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 15.25

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 14.75

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

Punjabi Chilli Chicken 15.75

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

Prawn 65 16.25

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

Punjabi Chilli Paneer (V) 15.45

Succulent paneer cubes tossed in a spicy tangy sauce with a hint of garlic

Masala Seared Scallops 16.95

Succulent scallops pan-seared with coastal Indian spices, finished with a hint of garlic and fresh herbs



NON-VEGETARIAN KEBABS



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

President's Platter 124.75

This unique royal treat has been served to president's 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 44.75

A selection of four of our favourite non-vegetarian kebabs



Tandoori Chicken Tikka 22.75

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

Chicken Malai Kebab 23.75

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

Jaipuri Chicken Tikka 22.95

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

Lamb Seekh Kebab 24.45

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

Barrah Kebab 28.45

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

Tandoori Lamb Raan 54.75

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)

Steamed Monkfish 26.75

Monkfish marinated in a blend of ginger, garlic and Indian spices, gently steamed to perfection



Kerala Chilli Garlic Prawns 29.45

Char-grilled Kerala tiger prawns with garlic and chilli

Prawn Shan E Nisha 26.95

King prawns marinated in yoghurt cheese and a touch of cardamom

Tawa Fish Fillet 26.25

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

Salmon Tikka 27.25

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

VEGETARIAN KEBABS



Paneer Ka Soola (V) 18.75

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

Vegetable Seekh Kebab (V) 17.75

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

Shahi Chukandar Tikki (V) 19.75

Pan-seared beetroot and potato patties infused with royal spices, served crisp with a touch of tangy chutney

Vegetarian Kebab Platter (V) 24.75

A selection of four of our favourite vegetarian starters

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

MAIN COURSE CURRIES

Chicken Tikka Masala 25.75

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

A favourite dish of Hollywood superstar Tom Cruise



Butter Chicken 25.25

Classic chicken tikka cooked in a rich creamy tomato gravy with dry fenugreek leaves

The one loved by the global music sensation, Ed Sheeran



Murgh Hyderabad (On the Bone) 24.75

Bone-in chicken simmered in a rich Hyderabad-style spiced gravy with yoghurt, coconut milk and caramelized onions

Coriander Chicken 24.75

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

Chicken Dhaba Curry 24.75

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

Chicken Keema* 24.75

Skilfully hand-chopped chicken cooked with onions, tomatoes and Ashaji's own special spices

Chicken Jhalfrezi 24.75

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 25.95

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

Lamb Rogan Josh 25.95

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

Lamb Saag 25.95

Boneless lamb cooked with spinach 'saag' and fresh coriander

Chandni Chowk Ka Keema* 26.45

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

Railway Lamb Curry (On the bone) 25.75

A bold and spicy Anglo-Indian lamb curry, simmered on the bone with chilies, seeds, and aromatic masala
(served in the first-class cars of Indian railways during British rule)

Lucknowi Nalli Nihari 28.75

A royal dish from Lucknow: slow-cooked tender lamb shank simmered for hours and mixed with spices infused gravy

"Nihari is more than just a dish; it is a symbol of Lucknow's rich culinary heritage, representing the local flavors. It's history is a testament to the city's cultural richness and the enduring legacy of its traditional cuisine"



Muscat Gosht* 26.95

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"



**Recipe compliments of Asha Bhosle*

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

MAIN COURSE CURRIES

Lobster Panchphoran 54.75

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

Panjim Fish Curry 25.75

A typical Goan fish curry with red chillies and ground spices

Salmon Malabar 26.75

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

Machli Masala 25.75

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

Crab Bhurjee 32.75

A dry preparation of shredded snow crab meat cooked with spices

Prawn Ginger Bhuna 30.45

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

Prawn Balchao 30.75

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

Boatman Prawn Curry 25.75

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 33.45

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

Baigan Bharta* 19.75

(Mai's Favourite)

Oven-roasted mashed eggplants cooked with ginger-garlic and green chillis in clarified butter

Asha Bhosle cooked great non-vegetarian cuisine for her family, but remained a pure vegetarian all her life. Her favourite dish is this simple roasted bharta



Bhindi Masala 19.75

Okra cooked with onions and flavoured with cumin and bishop seeds

Vegetable Jhalfrezi 19.75

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

Amritsari Chole 19.75

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

Methi Mushroom 19.75

Button mushrooms and fenugreek leaves with Tawa masala

Dal Tadka 18.75

Yellow lentils tempered with onions, tomatoes and green chillies

Dal Makhni 19.95

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 19.95

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

Kadhai Paneer 19.95

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

Palak Paneer 19.95

Cottage cheese in a fresh spinach gravy,
tempered with cumin

Gobi Mattar Kheema 19.75

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

Aloo Gobi 19.75

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

BIRYANI



Gosht Yakhni Biryani 29.45

Mutton on the bone marinated with a blend of spices and slow-cooked in a rich spiced broth known as Yakhni, layered with basmati rice

Chicken Biryani Awadh 27.75

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

Lamb Saffron Biryani* 29.25

Boneless lamb biryani with a rich saffron flavour

Vegetable Biryani 23.25

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

RICE



Garlic Rice 8.45

Saffron Rice 9.75

Steamed Rice 6.45

Pulao Rice 8.45

Fried Rice 9.75

**Recipe compliments of Asha Bhosle*

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

BREADS AND ACCOMPANIMENTS



All breads are egg free

Naan 4.75

Tandoori Roti 4.75

Garlic Naan 5.95

Cheese Naan 6.45

Butter Naan 5.75

Lacha Parantha 5.75

Keema Naan 6.95

Roomali Roti 5.75

A speciality handkerchief thin bread
made on inverted wok

Peshwari Naan 6.75

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

Boondi/Vegetable Raita 6.75

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

Plain Yoghurt 4.75

Masala Raita 5.75

Tangy yoghurt with cumin

Masala Fries 6.75

Onion Laccha Salad 5.25

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

Fresh Green Salad 6.25

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

Avocado Salad 9.95

Fresh avocado with carrots, beans, broccoli, roasted potatoes,
and seasonal fruits, dressed in apple-pineapple chutney,
mustard, olive oil, and Indian spices



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DESSERTS

Asha's Dessert Platter 16.95

A selection of four of our favourite
Indian desserts, perfect for sharing.
(Ask your server for details)

Chocolate Fudge Cake 10.45

Double Chocolate layered cake on a bed of chocolate sauce

Duo of Sorbets 9.95

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

Rasmalai 10.95

A milk-based sweet dessert served cold
with sweetened milk

Mango-Kesar Kulfi 10.95

Homemade Indian ice cream made with milk reduction

Coconut Kulfi 11.75

Premium homemade indian ice cream made with
coconut milk reduction

Gulab Jamun 10.95

Classic milk reduction and cottage cheese dumplings, served hot

Apple Crumble 11.75

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 11.45

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

Chocolate Cheesecake 11.75

Rich chocolate cheesecake on a bed of bourbon biscuit base

Premium Ice Cream 9.45

Any 3 scoops of your choice.
Vanilla / Strawberry / Chocolate