

“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 that reads "Asha". The letters are fluid and connected, with a long horizontal stroke extending from the end of the word.

Asha Bhosle

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

APPETISERS



Aloo Matar Ki Tikki (V) 14.45

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

Mushroom Kurkure (V) 14.45

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

Papdi Chaat (V) 14.45

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

Masala Seared Scallops 17.95

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

Fish Amritsari 15.45

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

Punjabi Chilli Chicken 16.45

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

Prawn 65 16.95

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

Punjabi Chilli Paneer (V) 15.95

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

NON-VEGETARIAN KEBABS

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

President's Platter 129.75

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

Seafood Platter 46.75

A selection of four of our favourite seafood kebabs

Speciality Kebab Platter 46.75

A selection of four of our favourite non-vegetarian kebabs

Tandoori Chicken Tikka 23.75

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

Chicken Malai Kebab 24.75

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

Tandoori Chicken Wings 23.95

Juicy chicken wings marinated in a rich blend of yogurt and traditional Indian spices, cooked in tandoor

Lamb Seekh Kebab 25.45

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

Barrah Kebab 29.45

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

Tandoori Lamb Raan 56.75

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 27.75

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



Kerala Chilli Garlic Prawns 30.45

Char-grilled Kerala tiger prawns with garlic and chilli

Tawa Fish Fillet 27.25

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

Prawn Shan E Nisha 27.95

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

Salmon Tikka 28.25

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) 19.25

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

Shahi Chukandar Tikki (V) 20.25

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

Vegetable Seekh Kebab (V) 18.25

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

Vegetarian Kebab Platter (V) 29.75

A selection of four of our favourite vegetarian starters

MAIN COURSE CURRIES



Chicken Tikka Masala 27.75

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

A favourite dish of Hollywood superstar, Tom Cruise



Butter Chicken 27.25

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 Hyderabadi (On the Bone) 26.75

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

Coriander Chicken 26.75

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

Chicken Dhaba Curry 26.75

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

Chicken Jhalfrezi 26.75

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

MAIN COURSE CURRIES



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

Handi Gosht 27.95

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

Lamb Rogan Josh 27.95

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

Lamb Saag 27.95

Boneless lamb cooked with spinach 'saag' and fresh coriander

Chandni Chowk Ka Keema* 28.45

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

Railway Lamb Curry (On the bone) 27.75

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

Lucknowi Nalli Nihari 29.75

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 flavours. It's history is a testament to the city's cultural richness and the enduring legacy of its traditional cuisine"



Muscat Gosht* 28.95

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 59.75

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

Panjim Fish Curry 27.75

A typical Goan fish curry with red chillies and ground spices

Prawn Ginger Bhuna 32.45

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

Salmon Malabar 28.75

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

Prawn Balchao 32.75

King prawns cooked with whole spices and served on a blend of spicy Goan sauce

Kadhai Crab 35.45

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

Boatman Prawn Curry 27.75

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

MAIN COURSE VEGETARIAN



All vegetarian main courses are available as side dishes for 14.95

Baigan Bharta* 20.75

(Mai's Favourite)

Ovenroasted mashed eggplants cooked with ginger-garlic and green chillies 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 20.75

Okra cooked with onions and flavoured with cumin and bishop seeds

Vegetable Jhalfrezi 20.75

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

Amritsari Chole 20.75

A spicy and tangy preparation of chickpeas and baby potatoes, topped with onions and tomatoes

Methi Mushroom 20.75

Button mushrooms and fenugreek leaves cooked with Tawa masala

Dal Tadka 19.75

Yellow lentils tempered with onions, tomatoes and green chillies

Dal Makhni 20.95

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 20.95

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

Kadhai Paneer 20.95

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

Palak Paneer 20.95

Cottage cheese in a fresh spinach gravy, tempered with cumin

Gobi Mattar Kheema 21.45

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

Aloo Gobi 20.75

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

BIRYANI



Gosht Yakhni Biryani 31.45

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

Lamb Saffron Biryani* 31.25

Boneless lamb biryani with a rich saffron flavour

Chicken Biryani Awadh 29.75

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

Vegetable Biryani 25.25

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

RICE



Garlic Rice 8.95

Saffron Rice 9.75

Steamed Rice 6.95

Pulao Rice 8.95

Fried Rice 9.75

**Recipe compliments of Asha Bhosle*

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BREADS AND ACCOMPANIMENTS



All breads are egg free

Naan 5.25	Boondi/Vegetable Raita 6.95 Plain yoghurt topped with chopped cucumber, tomato and onion or gram flour pearls
Tandoori Roti 5.25	Plain Yoghurt 4.75
Garlic Naan 6.45	Masala Raita 6.25 Tangy yoghurt with cumin
Cheese Naan 6.95	Masala fries 6.95
Butter Naan 6.25	Onion Lachha Salad 5.75 Fresh onion rings tossed with lemon juice, chaat masala, green coriander and red chilli powder
Lacha Parantha 6.25	Fresh Green Salad 6.75 Fresh tomato, onion and cucumber tossed in lemon-vinegar dressing
Keema Naan 7.45	Avocado Salad 10.45 Fresh avocado with carrots, beans, broccoli, roasted potatoes, and seasonal fruits, dressed in apple-pineapple chutney, mustard, olive oil, and Indian spices
Roomali Roti 6.25 A speciality handkerchief thin bread made on inverted wok	
Peshwari Naan 6.95 Fine wheat flour bread stuffed with almonds, raisins, coconut powder, cherries, and pistachios	



DESSERTS

Asha's Dessert Platter 17.95

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

Chocolate Fudge Cake 11.45

Double chocolate layered cake on a bed of chocolate sauce

Duo of Sorbets 10.95

A scoop each of raspberry and mango passion fruit,
served in cone cups

Rasmalai 11.95

A milk-based sweet dessert served cold with
sweetened milk

Butterscotch Rasmalai Entremet 12.75

Silky butterscotch pudding with deep caramel notes- rich,
smooth, and effortlessly indulgent

Coconut Kulfi 12.75

Premium homemade Indian ice cream made with
coconut milk reduction

Gulab Jamun 11.95

Classic milk reduction and cottage cheese dumplings, served hot

Apple Crumble 12.75

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 12.45

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

Mango Cheesecake 12.75

Creamy cheesecake infused with ripe mango on a buttery
biscuit base

Premium Ice Cream 10.45

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