

"The measure of a dish is not just in its taste, but by how it excites us. Food is love, give generously".



ADDING A LITTLE SPICE TO LIFE



Ash a's
CONTEMPORARY INDIAN CUISINE



Specialty Cocktails

Refreshing Cocktails

Delhi Devil BD 2.300

Fresh pomegranate and mint muddled with lemon juice and ginger syrup, lengthened with lemonade.

Truly Berry BD 2.500

Strawberries, blackberries and raspberries muddled with mint leaves, lengthened with lemonade.

Vanilla Berry BD 2.500

Raspberries and blackberries muddled with homemade vanilla sugar, lengthened with cranberry and apple juice.

Alchemist BD 2.500

Lychees muddled with raspberry purée and homemade vanilla sugar, topped with apple juice.

Rickshaw Fizz BD 2.500

Fresh kumquats, red currants and raspberries muddled with homemade vanilla sugar, lengthened with cranberry juice.

Calcutta Crush BD 2.500

Fresh strawberries muddled with lime and homemade vanilla sugar, lengthened with cranberry juice and Earl Grey tea.

Maotai BD 2.500

Fresh lemongrass, bird's eye chili and coriander leaves, shaken and lengthened with coconut water.

Watermelon and Ginger Mash BD 2.500

A refreshing combination of watermelon, ginger and mint, shaken and scented with rose water.

Strawberry Passion Mash BD 2.500

Fresh strawberries and passion fruit muddled with lemon, topped with lemonade and scented with rose water.

Speckled Bangle BD 2.500

Fresh mandarin muddled with homemade vanilla sugar and cinnamon syrup, topped with soda water.

Backwater Delight BD 2.300

Coconut purée muddled with lime, mint and ginger, topped with pineapple juice.

Mango and Passion Fruit Caipiroska BD 2.300

Lime muddled with mango purée and passion fruit, topped with lemonade.

Ginger Moscow Mule BD 2.300

Fresh ginger and mint muddled with lime, lengthened with lemonade.

Iced Teas

Rose Jam BD 2.500

Rose jam shaken with freshly brewed tea and lemon juice, scented with rose water.

Cinnamon and Mint BD 2.100

Fresh mint shaken with cinnamon syrup and lime juice, topped with freshly brewed tea.

Lemon and Passion Fruit BD 2.100

Fresh lemon muddled with passion fruit, topped with freshly brewed tea.

Appetisers

Classic Samosa Selection *BD 2.800*

Our timeless selection of curried lamb samosa and the ever-popular potato, green peas, cashew nut and raisin samosa.

Aloo Matar ki Tikki (V) *BD 2.700*

Potato cutlets stuffed with green peas, seasoned with nutmeg and spices.

Chingri Chaap *BD 6.900* *(Rahul Dev Burman Style)*

Breadcrumb-coated prawns, marinated in ginger, garlic and spices, fried to golden perfection.

"Rahul Dev Burman was a prince of the royal family of Tripura in North East India and the emperor of Indian popular music. This style of fried prawn originates from his native region and he simply adored it."

Amritsari Machli *BD 3.200*

Hammour fillet battered in chickpea flour, spices and bishop seeds. Deep-fried.

Onion and Potato Pakora (V) *BD 2.700*

Onion and potato pakoras flavoured with cumin.

Papdi Chaat (V) *BD 2.700*

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

Soups

Murg Nizami Shorba *BD 2.200*

A rich and aromatic chicken soup flavoured with curry leaves, green apple and saffron.

Seafood Shorba *BD 2.800*

Seafood broth flavoured with cinnamon, finished with cream and saffron.

Tamatar Dhaniya Shorba (V) *BD 2.200*

A mildly spiced tomato soup flavoured with fresh coriander.

Dal Shorba (V) *BD 2.200*

A traditional curried yellow lentil soup. A timeless classic!

Salads

Chicken Tikka Salad *BD 3.600*

Tandoori chicken tikka served on a bed of salad, drizzled with fresh coriander and olive oil dressing.

Roasted Potato Salad (V) *BD 2.700*

Whole tandoor-roasted potato served on a bed of salad, topped with yoghurt, mint and fresh pomegranate.

 *Recipe compliments of Asha Bhosle*

All dishes may contain traces of nuts (V) Vegetarian

Lassis

Mango and Ginger BD 2.300

Natural yoghurt blended with ginger and mango purée.

Mango and Caramel BD 2.500

Natural yoghurt blended with mango purée, laced with caramel syrup.

Strawberry and Caramel BD 2.500

Natural yoghurt blended with strawberry purée, laced with caramel syrup.

Strawberry and Coconut BD 2.500

Natural yoghurt blended with strawberry and coconut purée.

Coconut and Pineapple BD 2.300

Natural yoghurt blended with coconut purée and pineapple juice.

Date and Banana BD 2.300

Natural yoghurt blended with fresh dates and banana.

Masala BD 2.300

Natural yoghurt blended with green chillies and ginger, flavoured with chaat masala.

Mint and Salt BD 2.100

Natural yoghurt blended with fresh mint leaves.

Blended Cocktails

Banana and Date Surprise BD 2.500

Vanilla ice cream blended with banana and date syrup.

Lal Quila BD 2.300

Vanilla ice cream blended with pomegranate syrup and cranberry juice, scented with rose water.

Passion Fusion BD 2.300

Vanilla ice cream blended with passion fruit and pineapple juice.

Kiwi Caipiroska BD 2.300

Fresh kiwis blended with lime and topped with orange juice.

Mixed Fruit Cocktail BD 2.300

Fresh strawberries and banana blended with mango juice and a dash of grenadine syrup.

Fresh Juices

Orange | Mango | Pineapple | Watermelon BD 2.100

Fresh Lime Soda BD 2.100

Soft Drinks & Water

Pepsi | Diet Pepsi | 7UP | Diet 7UP | Mirinda BD 1.100

Red Bull Energy Drink BD 1.800

Sparkling Water Large BD 1.800 Small BD 1.200

Still Water Large BD 1.600 Small BD 0.900





Kebabs

All dishes are cooked in a traditional Indian clay oven unless stated otherwise

Jheenga Shan E Nisha BD 9.200

Prawns marinated in a creamy cheese and cashew nut paste with a touch of cardamom.

Seafood Seekh Kebab BD 8.000

Finely chopped prawns and fish seekh kebab with cheese and bishop seeds, mildly spiced with green chillies.

Tandoori Machli BD 7.400

Hammour fillet marinated in yogurt, turmeric and malt vinegar, flavoured with bishop seeds, mace and cardamom powder.

Paneer Ka Soola (V) BD 5.200

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

Tandoori Broccoli (V) BD 5.200

Mildly spiced broccoli florets marinated in yoghurt, cheese and olive oil.

Vegetable Seekh Kebab (V) BD 4.900

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

Mushroom Kuskur (V) BD 5.200

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

All dishes may contain traces of nuts (V) Vegetarian

Kebabs

All dishes are cooked in a traditional Indian clay oven unless stated otherwise

Seafood Platter BD 15.200

A selection of hammour tikka, chingri chaap, seafood seekh kebab, and jheenga shan-e-nisha. Perfect for sharing.

Speciality Platter BD 7.900

A selection of our all-time favourite murg malai, chicken tikka and gosht seekh kebab. Perfect for sharing.

Vegetarian Platter (V) BD 5.800

A selection of mushroom kurkure, paneer ka soola and vegetable seekh kebab. Perfect for sharing.

Tandoori Murga BD 5.500

Tender chicken on the bone, marinated overnight in yoghurt, ginger, garlic, spices and malt vinegar.

Murg Malai Kebab BD 6.400

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

Tandoori Chicken Tikka BD 6.400

Succulent boneless chicken, marinated overnight in yoghurt, ginger, garlic and spices. A true classic.

Gosht Seekh Kebab BD 6.900

Traditional minced lamb kebab flavoured with ginger, garlic, roasted cumin powder and coriander.

Barrah Kebab BD 7.400

Spicy baby lamb chops marinated in yoghurt, ginger, garlic, cumin and garam masala.

Manohari's Leg of Lamb BD 13.900

Shredded baby leg of lamb marinated in ground black pepper, ginger and garlic, spiced with fresh green chillies.

Slow cooked for six hours for a mouth-watering finish!

"Manohari Singh hailed from Nepal and was Rahul Dev Burman's key musician. He played the saxophone and flute in almost all of Rahul's songs. Sometimes, we persuaded him to make his Nepali style leg of lamb and this is his recipe."

Recipe compliments of Asha Bhode

All dishes may contain traces of nuts (V) Vegetarian



Main Course Curries

Same Old Chicken Curry BD 5.900

Boneless chicken cooked in yoghurt, brown onion paste and spices, flavoured with rose water and saffron.

"What can I say. A bit like Me!"

Rogan Josh BD 6.200

Boneless lamb curry from Lucknow in a yoghurt and brown onion gravy, flavoured with rose water and saffron.

Muscat Gosht BD 6.500

Boneless tender lamb cooked with clarified butter in a spicy, rich onion and tomato gravy.

"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."

Lamb Bharta BD 6.200

Minced lamb, roasted eggplant and green chillies, spiced with Ashaji's garam masala and cooked in clarified butter.

"Bharta is a classic vegetarian aubergine dish commonly found in most Indian homes. I added mincemeat so that meat lovers can have their daily dose of veggies without the guilt."

Gosht Vindaloo BD 6.200

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

Chandni Chowk ka Kheema BD 6.500

Spicy minced lamb cooked with onions, almonds and Ashaji's garam masala.

"The Chandni Chowk area 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."

Chingri Malai Curry BD 7.900

Sautéed prawns cooked in a tomato and onion purée, finished with coconut milk.

"My favourite singer Kishore Kumar challenged me to cook an authentic Bengali prawn curry. He sang praises for years to come. To be eaten with white rice and green chillies, Kishore Kumar style."

Prawn Masala BD 7.900

Prawns cooked with red chillies in a spicy onion and tomato gravy.

Machli ka Salan BD 6.500

Fried hammour fillet cooked with yoghurt and tomatoes, flavoured with mustard oil and fenugreek.

Machli Masala BD 6.500

Hammour fillet cooked with garam masala in a spicy onion and tomato gravy.

Recipe compliments of Asha Bhode

All dishes may contain traces of nuts

Main Course Curries

Murg Makhani (Butter Chicken) BD 5.900

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

Dhaniya Murg BD 5.900

Chef's delicacy: Chicken cooked in a yoghurt and cashew nut gravy with fresh coriander.

Chicken Jhalfrezi BD 5.900

Chicken tikka sautéed with onions, tomatoes and green peppers, spiced with garam masala.

Chicken Kheema BD 5.900

Skilfully hand-chopped chicken cooked with potatoes, onions and tomatoes, finished with Ashaji's garam masala.

"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 Curry Awadh BD 5.900

Classic Awadhi boneless chicken curry cooked with yoghurt, coconut milk and spices.

Goan Cashew Chicken Curry BD 5.900

Boneless chicken cooked with whole red chillies, roasted coconut and cashew nuts, with a hint of fennel.

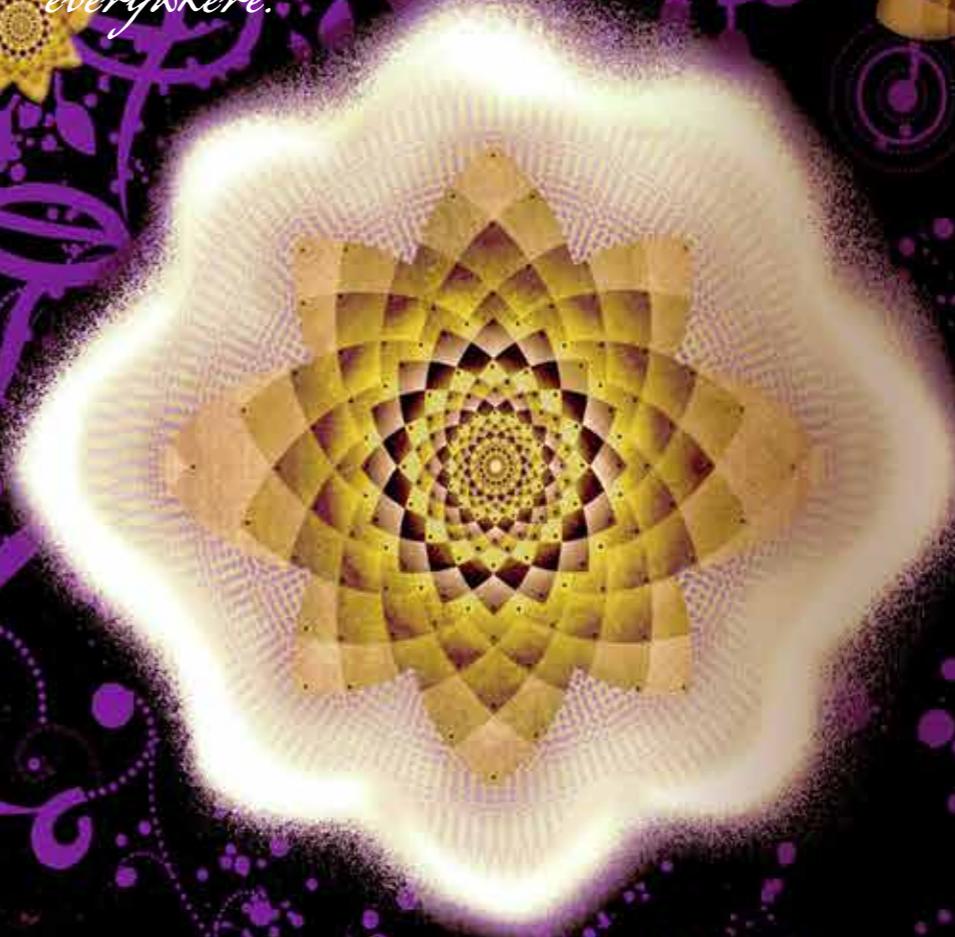
"Goa, in Western India, has abundant cashew and coconut trees, and therefore, we find liberal use of these two ingredients in Goan cooking. This particular curry has plenty of whole cashews and coconut milk. Best to be had with white rice."

Recipe compliments of Asha Bhode

All dishes may contain traces of nuts



"During my travels throughout India and the world I have found culinary inspiration to be everywhere."





Main Course Vegetarian



Home-Style Spinach BD 4.000

Fresh spinach cooked with ginger, garlic, onions, turmeric and cumin.

"Usually spinach in Indian cuisine is combined with Paneer (cottage cheese) and often has cream, ghee and butter, which makes it quite rich and heavy. However, this dish is light, easy and brings out the true taste of spinach."

Chef Saleem's Dal Makhani BD 4.300

Classic black lentils slow-cooked overnight with tomatoes, cream and butter.

Dal Tadka BD 3.500

Yellow lentils tempered with onions, tomatoes and green chillies.



Ghar ki Dal BD 3.500

Yellow moong lentils tempered with onions, cumin and green chillies in clarified butter.

"As children we spent our holidays in Indore with my aunt. She taught me this dal, which is a common preparation in Madhya Pradesh, Central India."

Vegetarian Speciality of the Day BD 4.500

Please ask your server for details.



Recipe compliments of Asha Bhosle

All dishes may contain traces of nuts



Main Course Vegetarian

Paneer Makhani BD 4.500

Cottage cheese cooked in a tomato and cream gravy, flavoured with dry fenugreek leaves.

Palak Paneer BD 4.500

Cottage cheese in a spicy spinach gravy.

Kadahi Paneer BD 4.500

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

Kadahi Vegetable BD 4.000

Mixed vegetables and mushrooms in a thick, chunky tomato and onion gravy.

Bhindi Masala BD 4.000

Okra cooked with onions, tomatoes, green chillies, coriander and cumin.

Veg Rogan Josh BD 4.600

Cottage cheese dumplings cooked in a yoghurt, cashew nut and brown onion gravy with mixed vegetables.

Aloo Masala BD 4.000

Baby potatoes in a spicy onion and tomato gravy, tempered with cumin, mustard and fennel seeds.

Aloo Matar Gobi BD 4.000

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

Mushroom Mutter BD 4.000

Mushrooms and green peas cooked in an onion, tomato and cashew nut gravy.

Hare Baingan ka Bharta BD 4.000

(Mai's favourite)

Oven-roasted and mashed eggplants tempered with mustard seeds, onions, garlic, green chillies and fresh coriander in clarified butter.

"My mother Mai cooked great non-vegetarian cuisine for her family, but remained a pure vegetarian all her life. She simply adored this simple roasted aubergine dish."

Mirch Baingan ka Salan BD 4.000

Fried baby eggplants and green chillies cooked in a sweet and sour cashew nut, peanut, coconut, jaggery and tamarind gravy.

Recipe compliments of Isha Bhode

All dishes may contain traces of nuts

"A great recipe is like an immortal tune, it happens, but only a few times in one's life"

Bread and Accompaniments

Naan BD 0.900

Classic bread made from refined flour.

Tandoori Roti BD 0.900

Bread made from whole-wheat flour.

Romali BD 0.900

A light, thin bread made from refined flour.

Lacha Parantha BD 0.900

Layered bread made from refined flour and butter.

Stuffed Kulcha (veg) BD 1.200 *(chicken)* BD 1.500

Bread made from refined flour; stuffed with a choice of:
Onions / cottage cheese / cauliflower / potato / chicken

Vegetable Raita BD 1.700

Plain yoghurt with chopped cucumber, tomato and onion.

Boondi Raita BD 1.700

Gram flour pearls in spicy yoghurt.

Natural Yoghurt BD 1.500

Fresh Vegetable Salad BD 3.300

Sliced or tossed with a choice of dressing.

Please ask your server for details.

"Cooking is a lot like singing it brings joy and pleasure to my audience; or as I choose to think of them as my special guests."

All dishes may contain traces of nuts

Biryani and Rice

All biryanis are slow-cooked individually 'Dum' style

Prawn Biryani BD 9.500

Prawns cooked with biryani rice, flavoured with mace, cardamom and saffron.

Murg Biryani Awadh BD 7.200

Boneless chicken cooked in true 'Awadhi style' with biryani rice, cardamom and saffron.

Gosht Dum Biryani BD 7.900

Boneless lamb cooked with biryani rice, flavoured with mace, cardamom and saffron.

Kesar Biryani BD 8.500

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."

Mahi Raseeli Biryani BD 8.500

Hammour fillet cooked in an onion and tomato gravy with fenugreek and biryani rice.

Subz Biryani (V) BD 5.600

Fresh vegetables cooked with biryani rice, flavoured with mace, cardamom and saffron.

Choice of Palao Rice BD 2.900

Vegetable / peas / mushroom / cumin

Saffron Rice BD 3.100

Biryani Rice BD 3.100

Steamed Rice BD 1.900

Recipe compliments of Asha Bhode

All dishes may contain traces of nuts (V) Vegetarian

