



Ash a's



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.

With sincere best wishes,



Asha Bhosle



Pre Theatre Menu

(Served from 12.00 to 3.00 pm / 5.30 to 7.00 pm Mon - Fri / 12.00 to 7.00 pm Sat and Sun)

KEBAB STARTER

Kebab Platter (GF)

A selection of Tandoori Murg Tikka, Venison Samosa and Monkfish Tikka.

(Contains nuts)

Vegetarian Kebab Platter (GF)

A selection of Paneer Ka Soola, Vegetable Samosa and Aloo Matar Ki Tikki.

(Contains nuts)

CURRY MAIN COURSE

(All dishes include raita, tandoori naan & a choice of long grain basmati rice or a light healthy salad.)

Murg Makhni (GF)

Chicken tikka in a tomato and cream gravy, delicately flavoured with dried fenugreek leaves.

Paneer Jalfrezi (V)

Batons of fresh paneer, tossed with peppers, onions and ginger, in a spicy makhni gravy.

Rogan Josh (GF)

Tender, succulent lamb in a yoghurt and delicately spiced onion gravy. (Contains nuts)

Palak Paneer (V)

Cottage cheese in a fresh spinach gravy, tempered with cumin.

Murg Jalfrezi (GF)

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

Aloo Matar Gobi (V)

Potatoes, green peas and cauliflower cooked with cumin, green chillies and fresh green coriander.

DESSERT

(Select one from the choices below. The naughty but nice way to finish off your meal!)

Gulab jamun • Classic cheesecake • Petit fours
(Contains nuts)

Select from a small glass of wine, half pint of draught beer or a soft drink.

2 Courses £17.95 • 3 Courses £19.95

Our dishes may contain traces of nuts, please advise your server of any allergies.

(V) Vegetarian (VV) Vegan (GF) Gluten Free

Small Plates Menu

Designed to share.

(Served daily from 12pm - 3pm)

British Lamb Chop (GF) £6.95

Lamb chops marinated in ginger, garlic, yogurt and in house ground garam masala, chargrilled in the tandoor.

Aloo Tikki with Chole (V) £5.95

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

Venison Samosa £6.95

Tender English Country Estate venison, minced with green peas, raisin & spices.
Wrapped and fried.
(Contains nuts)

Tandoori Murgh Tikka (GF) £6.95

Succulent, boneless corn-fed chicken, marinated overnight in yoghurt, ginger, garlic and spices.

Monkfish Tikka (GF) £6.95

Sourced from Scotland, cooked in the tandoor with pink peppercorns and chestnuts.

Mushroom Kurkure (V) £5.95

Mushrooms stuffed with cheese, peppers and crushed black peppercorns, lightly dipped in batter and deep-fried.

Paneer Makhni and Rice (V) £6.95

Cottage Cheese in a tomato and cream gravy, delicately flavoured with dried fenugreek leaves.

Murgh Makhni and Rice (GF) £6.95

Chicken tikka in a tomato and cream gravy, delicately flavoured with dried fenugreek leaves.

Rogan Josh and Rice (GF) £6.95

Back to its roots recipe from Kashmir in North India. Tender, succulent lamb in a yoghurt and delicately spiced onion gravy.
(Contains nuts)

Two dishes and a soft drink £10.00*

*£2 surcharge for Rogan Josh & British Lamb Chop

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Appetisers

Venison Samosa £7.95

Tender English Country Estate venison, minced with green peas, raisin & spices.
Wrapped and fried.
(Contains nuts)

Vegetable samosa £6.95

Potato minced with green peas and spices. Wrapped and fried.

Chingri Chaap £11.95

King prawns, marinated in ginger, garlic and spices, rolled in breadcrumbs and fried to golden perfection.

Aloo Matar Ki Tikki (V) £7.95

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

Mushroom Kurkure (V) £7.95

Mushrooms stuffed with cheese, peppers and crushed black peppercorns, lightly dipped in batter and deep-fried.

Seared Scallops Masala £12.50

Curry leaves, garlic, star anise, onion and tomato.

Something Different

Emperor's Platter (GF) £79.95

Whole Tandoori Lobster in its shell, Chilli Garlic King Prawns, Lamp chops, Venison Samosa, Mushroom Kurkure and Tandoori Murg Tikka. Perfect for sharing.
(Contains nuts)

Lobster Panchphoran £34.95

Whole lobster (700-750 gms) sourced from Manchester's Seafood Market, simmered with five spices, peppers and prawns.

Monkfish Tikka £16.50

Sourced from Scotland, cooked in the tandoor with pink peppercorns and chestnuts, served on locally grown rainbow chard.

"Dining on delicious food in the company of good friends is the best recipe for happiness."

Asha Bhosle

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Explore the Tandoor

(Tandoor portions are perfect for sharing)

Speciality Kebab Platter (GF) £32.95

A selection of Chilli Garlic King Prawns, Lamb Chop, Monkfish Tikka & Tandoori Murg Kebabs.
Perfect for sharing with two or three friends.

Tandoori Murg Tikka (GF) £15.95

Succulent, boneless corn-fed chicken, marinated overnight in yoghurt, ginger, garlic and spices.

Chilli Garlic King Prawns (GF) £19.95

King Prawns marinated in garlic, chilli and curry leaves.

Vegetarian Kebab Platter (V) £17.95

A selection of Mushroom, Paneer Ka Soola and Aloo Matar Ki Tikki, with spiced chole.
Perfect for sharing.

Barrah Kebab (GF) £17.95

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

Paneer Ka Soola (V) (GF) £11.95

Tandoori shashlik of cottage cheese, green peppers, tomatoes and pineapple flavoured with Bengal gram flour and carom seeds.

*"Good food transcends any language
or culture, it has universal appeal."*

Asha Bhosle

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Classic Curries

Murg Makhani (GF) £16.95

Chicken tikka in a tomato and cream gravy, delicately flavoured with dried fenugreek leaves.

Murg Jalfrezi (GF) £16.95

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

Murg Tikka Masala (GF) £16.95

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

Murg Korma (GF) £12.95

Tender chicken, cooked in a lightly spiced, creamy yoghurt and cashew nut gravy with garam masala.

Rogan Josh (GF) £17.50

Back to its roots recipe from Kashmir in North India, tender, succulent lamb in a yoghurt and delicately spiced onion gravy.

(Contains nuts)

Gosht Vindaloo £16.95

Our take on the classic Goan preparation, cooked with baby potatoes in a spicy onion and tomato gravy spiked with vinegar - tangy spicy rather than silly hot!

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

Asha Bhosle

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Creative Curries

Kodi Curry (GF) £17.95

Hyderabadi chicken curry made with yoghurt and coconut milk, topped with crispy fried spinach.

Muscat Gosht (GF) £17.95

Boneless lamb cooked until tender with whole spices in a rich and spicy gravy.

Stonebass in Coconut and Sunchoke Curry (GF) £17.95

Fresh coriander, coconut milk, mustard seeds and sunchoke curry.

Biryanis

Gosht Dum Biryani (GF) £18.95

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

Chicken Biryani (GF) £17.95

Vegetable Biryani (GF) £15.95

Prawn Biryani (GF) £17.95

Rice & Breads

Rice (GF)

Palao Rice £5.00 / Long Grain Basmati Rice £3.95

Wild Mushroom Rice £5.50

Artisan Bread Basket

Choose three of your favourite breads from our selection below:

Garlic / Butter Naan / Lancashire cheese naan £11.00

Traditional Breads

Naan £2.95 / Garlic £3.75 / Lancashire cheese naan £3.95

Butter £3.50 / Tandoori Roti £2.95 / Peshwari Naan £4.95

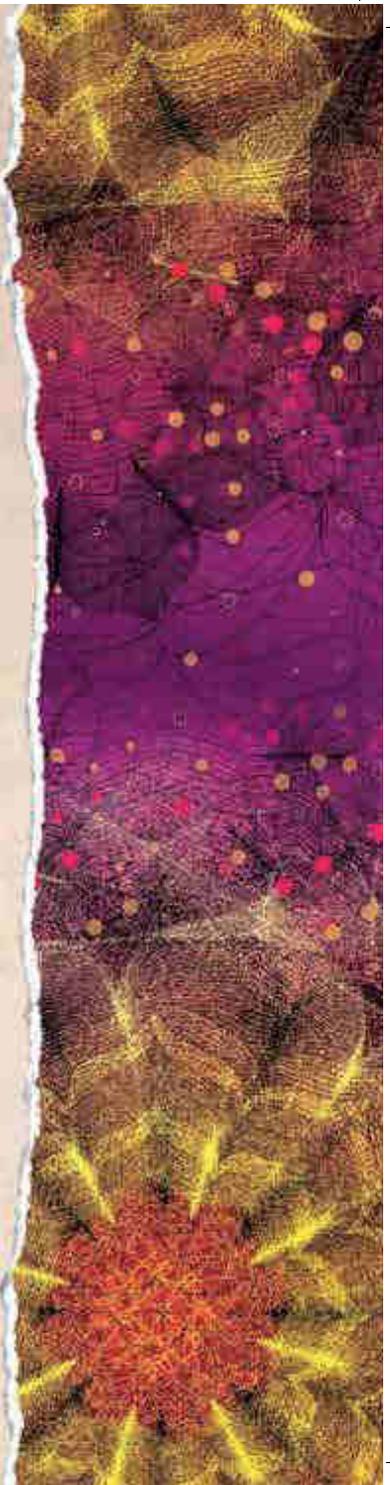
(Contains nuts)

*"I believe three things are needed for
a good life: friends to engage the mind,
a song to warm the heart and good food
for the soul."*

Asha Bhosle

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Vegetarian Options & Side Dishes

(*Available in full or side portions)

Paneer Jalfrezi* (GF) £11.95

Batons of fresh paneer, tossed with peppers, onion and ginger, in a spicy makhani gravy.

Dal Makhani* (GF) £10.95

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

Palak Paneer* (GF) £12.95

Cottage cheese in a fresh spinach gravy, tempered with cumin. (Vegan option available)

Bhindi Do Pyaza* (GF) £11.95

Okra cooked with onions and flavoured with cumin and carom seeds. (Vegan option available)

Aloo Matar Gobi* (GF) £10.95

Potatoes, green peas and cauliflower cooked with cumin, green chillies, ginger and spices. (Vegan option available)

Hare Baingan Ka Bartha* (GF) £11.95

Oven-roasted and mashed aubergines cooked with ginger, garlic, green chillies and fresh green coriander. (Vegan option available)

Tarkari Salan (VV) £12.95

Pumpkin and Coconut Curry with carrot, cauliflower, beans and peas.

Spicy Hand-cut Double Fried Chips (GF) £4.50

Hand-cut and double fried for a crisp outside and light fluffy inside, spiced with masala mix.

Pomegranate & Mint Raita (GF) £3.95

Mint yoghurt topped with fresh pomegranate seeds.

Fresh Garden Salad (GF) £4.95

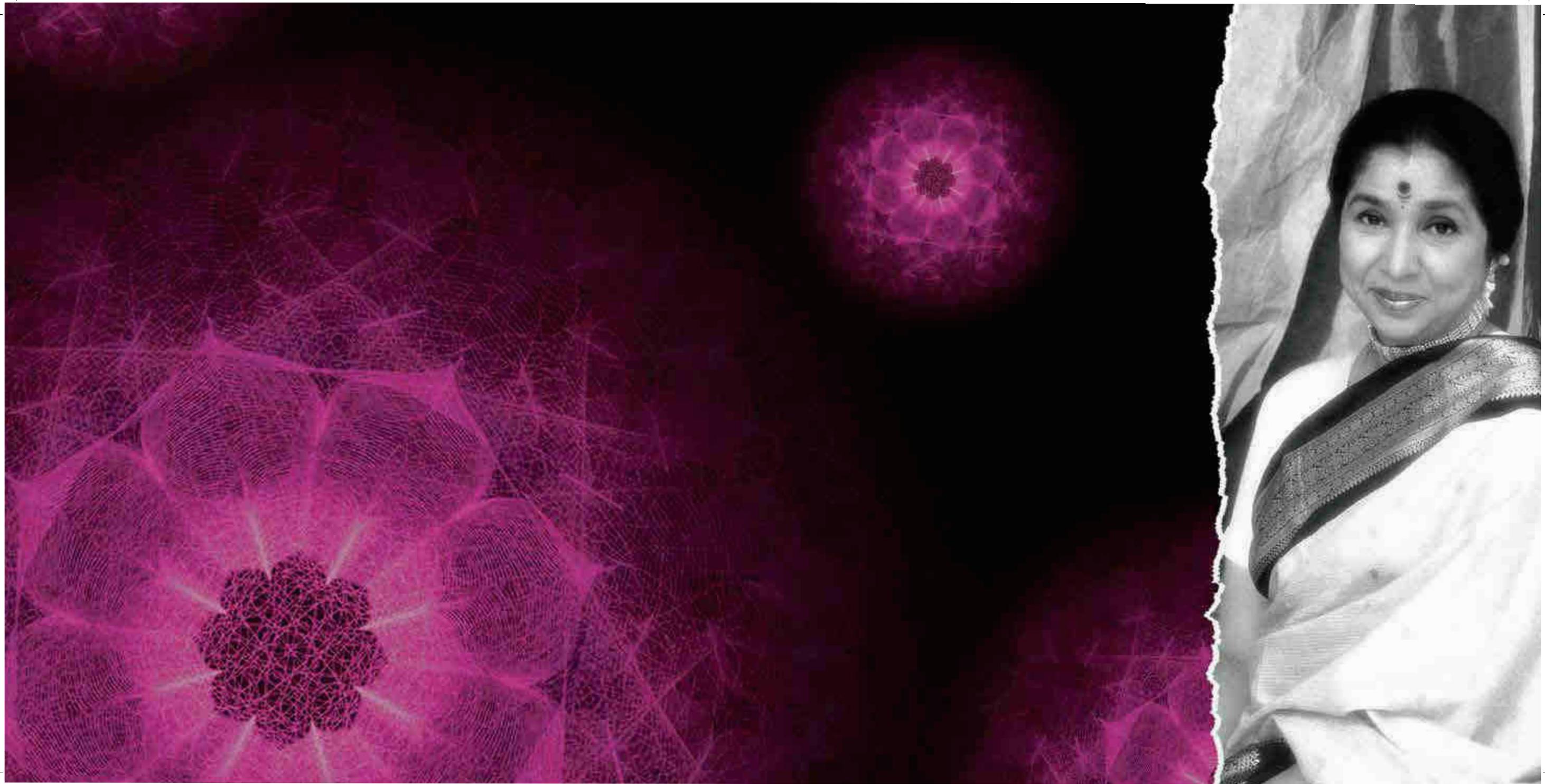
Lemon-vinegar dressing.

Poppadums and Dips £4.75

A selection of fried poppadums. Served with a selection of home-made chutneys.

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