

Asha's

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## APPETISERS

CHICKEN TIKKA SAMOSA £ 9.95 Succulent chicken tikka with cheddar cheese and fennel.

VENISON SAMOSA £ 12.95 Tender English Country Estate venison, minced with green peas, raisin & spices.

> VEGETABLE SAMOSA £ 8.95 Lightly spiced potato with green peas and cashew nuts.

AMRITSARI FISH £ 10.95 Lightly battered stonebass served with mint and tamarind chutney.

CURRY LEAF AND PEPPER PRAWN £ 12.95 Sautéed prawns with onions and tomatoes finished with coconut milk and crushed pepper.



## APPETISERS

ALOO MATAR KITIKKI £ 8.95 Potato cutlets stuffed with green peas, seasoned with nutmeg and spices.

MUSHROOM KURKURE £ 8.95 Battered and deep-fried mushrooms stuffed with cheese, bell peppers and crushed black pepper.

> MIXED SAMOSA SELECTION £ 10.95 Venison, Chicken Tikka, Vegetable (V).

PALAK CHAAT £ 9.95 Crispy spinach with sweet yoghurt mousse, tamarind and mint sauce.

GARDEN SALAD (CHICKEN / PANEER) £ 10.95/9.95 Charred corn, avocado, berries, spinach and asparagus served with chicken or paneer tikka.











### **KEBABS**

TANDOORI CHICKEN ON THE BONE £ 19.95 Tender chicken on the bone in the classic marination of red chilli, yoghurt and garam masala.

ACHARI CHICKEN TIKKA  $\pounds$  18.95 Succulent boneless chicken marinated in pickling spices, yoghurt and garlic.

CHICKEN MALAI KEBAB £ 18.95 Delectable boneless chicken breast, marinated in a creamy cheese and cashew nut paste with a touch of cardamom.

> BARRAH KEBAB (LAMB CHOPS) £ 21.95 Spicy lamb chops marinated in yoghurt, ginger, garlic, cumin and garam masala.

LAMB SEEKH KEBAB £ 19.95 Traditional minced lamb kebab flavoured with ginger, garlic, roasted cumin powder and coriander.

> LOBSTER PANCHOPRAN  $\pounds$  45.00 Whole Lobster simmered with five spices, peppers and prawns.

CHILLI GARLIC PRAWN £ 23.95 Char-grilled Kerala tiger prawns with garlic and chilli.

SALMON TIKKA £ 20.25 Fresh Norwegian salmon marinated with yoghurt, garam masala, cumin powder and yellow chilli.

PANEER KA SOOLA £ 14.95 Tandoori shashlik of cottage cheese green peppers, tomatoes and pineapple flavored with mustard.

## PLATTERS

#### EMPERORS PLATTER £ 95.00

A selection of whole lobster in it's shell with Kerala chilli garlic prawns, chicken malai kebab, aloo tikki, lamb chops, vegetable samosa and makhni sauce.

#### SPECIALITY KEBAB PLATTER £ 35.95

A selection of our all-time favourite chicken malai, chicken tikka and lamb seekh kebabs.

#### SEAFOOD PLATTER £ 59.95

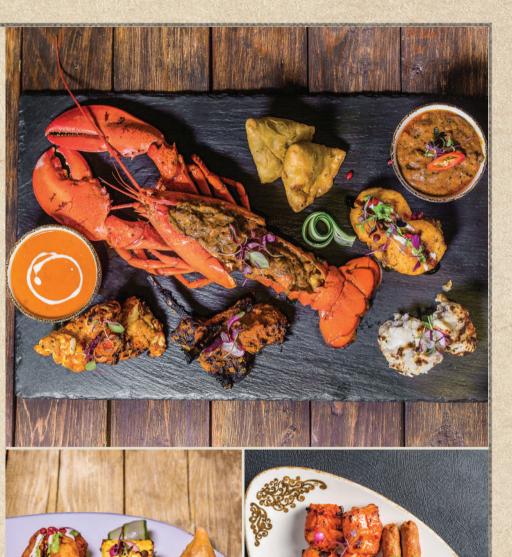
A whole lobster in it's shell with salmon tikka and Kerala chilli garlic prawns.

#### ASHA'S SHARING PLATTER £ 39.95

A selection of lamb seekh kebab, achari chicken tikka, aloo tikki, Kerala chilli garlic prawns and vegetable samosa.

#### VEGETARIAN KEBAB PLATTER £ 19.95 🕖

A selection of aloo tikki, vegetable samosa and paneer ka soola.







## MAIN COURSE - CURRIES

KODI CURRY £ 20.95 Hyderabadi chicken curry made with yoghurt and coconut milk.

BUTTER CHICKEN £ 19.95 Classic chicken tikka in a tomato and cream gravy, flavoured with dry fenugreek leaves.

CHICKEN JALFREZI £ 19.95 Chicken tikka sautéed with onions, tomatoes and green peppers, spiced with garam masala.

CHICKEN TIKKA MASALA £ 19.95 Chicken tikka cooked with garam masala in a spicy onion and tomato gravy.

GUNTUR CHICKEN CURRY £ 19.95 Boneless chicken cooked in mixed whole spices with yoghurt, ginger & garlic.

PULLED CHICKEN KHARI £ 19.95 Shredded chicken cooked in a buttery onion, tomato, black pepper & coriander sauce.

> CHICKEN KORMA £ 18.95 Succulent boneless chicken in a creamy almond gravy.

> > CHICKEN DO PYAZA £ 19.25

Boneless chicken leg tossed in garlic, onions, peppers in an earthy sauce of onions, tomatoes and spices.

## MAIN COURSE - CURRIES

#### MUSCAT GOSHT £ 21.95

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

#### ROGAN JOSH £ 21.95

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

PALAK GOSHT £ 21.95 Tender lamb pieces cooked in a creamy spinach sauce.

KARAHI GOSHT £ 21.95 Tender spiced boneless lamb sautéed in a tomato and onion gravy.

#### GOSHT VINDALOO £ 21.95

Classic Goan lamb preparation cooked with baby potatoes in a spicy onion and tomato gravy, spiked with vinegar.

#### MUSCAT GOSHT STORY

"Sightseeing in the Sultanate of Oman, I stopped for lunch at a small 'dhaba' and had the most wonderful lamb preparation. This is my presentation of that hot afternoon"











# MAIN COURSE - CURRIES

PRAWN MASALA  $\pm$  22.25 Prawns cooked with red chillies in a spicy onion and tomato gravy.

> PRAWN BALCHAO £ 22.25 Prawns served on a blend of spicy Goan sauce.

KING PRAWNS CURRY £ 24.25 Marinated king prawns cooked in tandoor & served with chettinad curry.

SALMON AND COCONUT CURRY  $\pm$  22.25 Scottish salmon tempered with curry leaf, mustard and a lightly spiced coconut sauce.



### BIRYANIS

LAMB CHOP BIRYANI £ 25.95 Tender marinated lamb chops with lamb pieces, biryani rice, eggs and potato

LAMB DUM BIRYANI £ 23.95

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

CHICKEN BIRYANI £ 21.95 Boneless chicken cooked in true 'Awadhi style' with biryani rice, cardamom and saffron.

CHICKEN TIKKA BIRYANI £ 22.95 Biryani made with chicken tikka, eggs in a classic makhani gravy and basmati rice.

PRAWN BIRYANI £ 23.95 Prawns cooked with biryani rice, flavoured with mace, cardamom and saffron.

SHAHI PANEER BIRYANI £ 19.95 🐼

A Royal delicacy paired with two classic dishes - Shahi Paneer and Matar Pulao finished in a rich gravy. A vegetarians delight.







THE STORY OF HARE BAINGAN KA BARTHA

My mother Mai cooked great nonvegetarian cuisine for her family, but remained a pure vegetarian all her life.

She simply adored this simple roasted aubergine dish.



## MAIN COURSE - VEGETARIAN

Available in full or side portions

ALOO GOBI £ 13.25 A traditional home-style preparation of potatoes and cauliflower cooked with cumin, green chillies and spices.

#### HARE BAINGAN KA BARTHA £ 14.25 📀

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

#### METHI MUSHROOM MATTAR £ 14.25

Wild mushrooms, fenugreek and sweet peas in a creamy masala gravy.

PALAK PANEER £ 15.95

Cottage cheese in a spicy spinach gravy.





## MAIN COURSE - VEGETARIAN

PANEER JALFREZI £ 15.95 Fresh paneer tossed with peppers, onions and ginger in a spicy makhani gravy.

CORN KOFTA MASALA £ 15.95 © Deep fried corn, potatoes & cottage cheese balls in a tomato, pepper, & onion gravy.

MIXED VEGETABLE KARAHI £ 14.25 A medley of cauliflower, carrots, green beans and sweet peppers in a tomato masala.

DALTADKA £ 14.25

Yellow lentils tempered with cumin, onions, tomatoes and green chillies.

DAL MAKHANI £ 14.25

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



NAAN £ 3.95 Classic bread made from refined flour. Butter / Plain / Garlic

PESHWARI NAAN  $\pounds$  5.55 Naan sweetened with coconut, pistachio and almonds.

> TRUFFLE NAAN £ 5.95 Naan bread topped with black truffle.

LANCASHIRE CHEESE NAAN £ 5.95 Classic naan bread stuffed with creamy Lancashire cheese.

> ROTI £ 3.50 Bread made from whole-wheat flour.

ARTISAN BREAD BASKET £ 14.25 Choose three of your favourite breads from our selection below: Garlic / Truffle Naan / Lancashire cheese naan.

### RICE

STEAMED RICE £ 4.50 BIRYANI RICE £ 5.50

PULAO £ 5.95 Vegetable / Jeera / Mushroom / Peas



CUCUMBER & CHICKPEA CHAAT SALAD £ 6.75 Cucumber and chickpeas in tangy tamarind yoghurt.

CHEESY CHICKEN TIKKA MAKHANI FRIES £ 7.50 Hand-cut chips with shredded chicken tikka in a creamy makhani sauce, Lancashire cheese.

SPICY HAND-CUT DOUBLE FRIED CHIPS £ 5.50 Hand-cut and double fried for a crispy outside and light fluffy inside, spiced with masala mix.

VEGETABLE RAITA  $\pounds$  4.50 Creamy yoghurt topped with fresh tomotoes & cucumber.

> GREEN SALAD £ 6.25 Lemon-vinegar dressing.

POPPADOMS & DIPS £ 5.95 A selection of fried poppadoms. Served with a selection of home-made chutneys.