



ASHA'S SET MENU - VEGETARIAN

£ 45.00 PER PERSON

A basket of poppadum served with selections of homemade chutneys

STARTERS

- **ALOO MATAR KI TIKKI**
Potato cutlets stuffed with green peas, seasoned with nutmeg and spices.
- **PANEER KA SOOLA**
Tandoori shashlik of cottage cheese green peppers, tomatoes and pineapple flavoured with mustard.
- **AVOCADO PAKORAS**
Lightly battered smashed avocado with corn, cheddar cheese and ginger
- **GARDEN SALAD (PANEER)**
Charred corn, avocado, berries, spinach and asparagus served with paneer tikka.

MAIN COURSE

- **PANEER JALFREZI**
Fresh paneer tossed with peppers, onions and ginger in a spicy makhani gravy.
- **MIXED VEGETABLE KARAH**
A medley of cauliflower, carrots, green beans and sweet peppers in a tomato masala.
- **SHAHI PANEER BIRYANI**
A royal delicacy paired with two classic dishes - shahi paneer and matar pulaofinished in a rich gravy. A vegetarians delight.

- **METHI MUSHROOM MATTAR**
Wild mushrooms, fenugreek and sweet peas in a creamy masala gravy.
- **DAL MAKHANI**
Classic black lentils slow-cooked overnight with tomatoes, cream and butter.
- **VEGETABLE RAITA**
- **GREEN SALAD**
- **SELECTION OF NAANS**

DESSERT



SAFFRON GULAB JAMUN



SERVED TO SHARE

Minimum of 5 guests, all bookings of 7 people and above need to order from the same set menu.

Please Note: We add a 10% service charge for all the set menu, we believe in fair reward all service charge and tips are shared between the team members, Prices is inclusive of VAT at current rate. For dietary and allergen requirement please ask your server for details.

www.ashasmanchester.co.uk  @ashasmanchester  @ashasmanchesteruk

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