

ASHA'S SET MENU - VEGAN £ 45.00 PER PERSON

A basket of poppadum served with selections of homemade chutneys

STARTERS

- VEGETABLE SAMOSA
 Lightly spiced potato with green peas and cashew nuts.
- AVOCADO PAKORAS
 Lightly battered smashed avocado with corn and ginger.
- ALOO MATAR KI TIKKI
 Potato cutlets stuffed with green peas, seasoned with nutmeg and spices.
- CUCUMBER & CHICKPEA CHAAT SALAD
 Cucumber and chickpeas in tangy tamarind chutney.

MAIN COURSE

- MIXED VEGETABLE KARAHI
 A medley of cauliflower, carrots,
 green beans and sweet peppers in a
 tomato masala.
- ALOO GOBI
 A traditional home-style prepration of potatoes and cauliflower cooked with cumin, green chillies and spices.
- SHAHI VEGETABLE BIRYANI
 A royal delicacy Seasonal vegetables and matar pulao finished in a rich gravy. A vegetarians delight.

- HARE BAINGAN KA BARTHA
 Oven-roasted mashed eggplants
 temporal with mustard coads
- tempered with mustard seeds, onions, garlic, green chillies and coriander.
- DAL TADKA
 Yellow lentils tempered with cumin,
 onions, tomatoes and green chillies.
- GREEN SALADSELECTION OF NAANS
 - DESSERT
- FLAVOURED ICE CREAM



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.

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