



BOOK YOUR PRIVATE PARTY, MEETING, GROUP GATHERING AND GET-TOGETHER AT ASHA'S

MANCHESTER • BIRMINGHAM • DUBAI • ABU DHABI • KUWAIT • BAHRAIN • QATAR

CONTEMPORARY INDIAN CUISINE

The story of Asha's is a tale of personal passion and culinary innovation; Asha Bhosle still personally oversees the work of the restaurant's spice master to ensure the essence of her culinary philosophy is imprinted in every kitchen and in the experience of every diner.

Aromatic cardamom, piquant chilies, earthy cumin and other spices work in harmony with sweet, bold, spicy and sour notes to create a perfect repertoire of her unforgettable dishes.

Our talented chefs have specially curated menus with a nod to traditions and twist from Asha's kitchen keeping in mind all the dietary requirements with prior arrangement.

Our 'Cinnamon' and 'Saffron' menu options remove the stress for any organiser. All the dishes are served to the centre of the table for sharing, giving all guests a unique range of flavours to savour and remember on a journey of flavour.



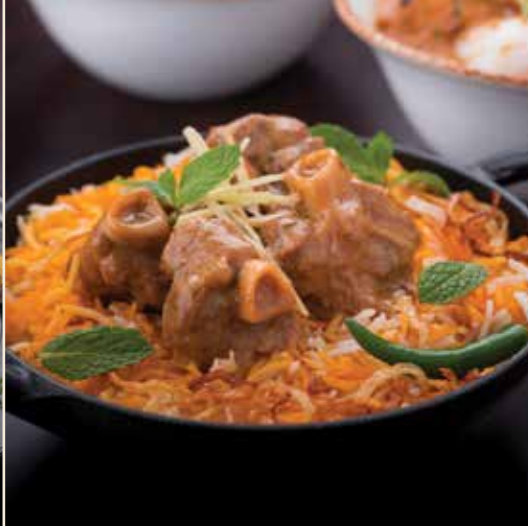
- **MINIMUM OF 5 GUESTS**
- **ALL FOOD IS SERVED TO SHARE**
- **PLEASE INFORM US OF ANY DIETARY REQUIREMENTS 7 DAYS IN ADVANCE**
- **VEGAN AND VEGETARIAN MENUS AVAILABLE ON REQUEST**

Cheers to that!

To complement the magical food on offer we have not forgotten about the drink. The choice is yours.

Hand-crafted mocktails and cocktails. A range of wines to suit all budgets and pallets. Sparkling wine, Prosecco or Champagne for a toast along with a range of spirits, soft drinks and beers.

Drinks packages available.



ASHA'S SET MENU - CINNAMON

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.
- **ACHARI CHICKEN TIKKA**
Succulent boneless chicken marinated in pickling spices, yoghurt and garlic.
- **CHICKEN MALAI KEBAB**
Delectable boneless chicken breast, marinated in a creamy cheese and cashew nut paste with a touch of cardamom.
- **LAMB SEEKH KEBAB**
Traditional minced lamb kebab flavoured with ginger, garlic, roasted cumin powder and coriander.

MAIN COURSE

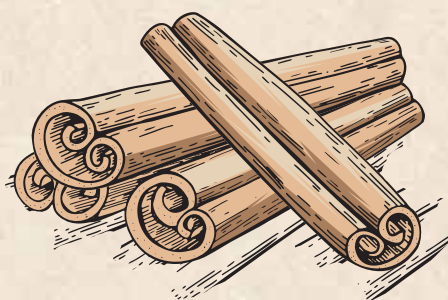
- **KODI CURRY**
Chef's delicacy - chicken curry slow cooked with yoghurt & coconut milk.
- **ROGAN JOSH**
Boneless lamb curry from Lucknow in a yoghurt and brown onion gravy, flavoured with rose water and saffron.
- **PRAWN MASALA**
Prawns cooked with red chillies in a spicy onion and tomato gravy.
- **ALOO GOBI**
A traditional home-style preparation of potatoes and cauliflower cooked with cumin, green chillies and spices.

- **DAL TADKA**
Yellow lentils tempered with cumin, onions, tomatoes and green chillies.

- **VEGETABLE PULAO RICE**
- **VEGETABLE RAITA**
- **GREEN SALAD**
- **SELECTION OF NAANS**

DESSERT

- **SAFFRON GULAB JAMUN**
- **PISTACHIO RASMALI**
- **CHEF'S SELECTION PETIT FOUR**



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.**



ASHA'S SET MENU - SAFFRON

A basket of poppadum served with selections of homemade chutneys

STARTERS

- **CHICKEN TIKKA SAMOSA**
Succulent chicken tikka with cheddar cheese and potatoes.
- **BARRAH KEBAB (LAMB CHOPS)**
Spicy lamb chops marinated in yoghurt, ginger, garlic, cumin and garam masala.
- **CHILLI GARLIC PRAWN**
Char-grilled Kerala tiger prawns with garlic and chilli.
- **PANEER KA SOOLA**
Tandoori shashlik of cottage cheese green peppers, tomatoes and pineapple flavored with mustard.

MAIN COURSE

- **GUNTUR CHICKEN CURRY**
Boneless chicken cooked in mixed whole spices with yoghurt, ginger & garlic.
- **MUSCAT GOSHT**
Boneless tender lamb cooked with clarified butter in a spicy, rich onion and tomato gravy
- **PRAWN MASALA**
Prawns cooked with red chillies in a spicy onion and tomato gravy.
- **PALAK PANEER**
Cottage cheese in a spicy spinach gravy.

- **DAL MAKHANI**
Classic black lentils slow-cooked overnight with tomatoes, cream and butter.
- **SHAHI PANEER BIRYANI**
A Royal delicacy paired with two classic dishes - Shahi Paneer and Matar Pulao finished in a rich gravy.
- **VEGETABLE RAITA**
- **SELECTION OF NAANS**

DESSERT

- **SAFFRON GULAB JAMUN**
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PRIVATE DINING AT ASHA'S



Enjoy a taste of India in the private dining room for up to 30 guests. Speak to a member of our team for further details.

CONTACT US

0161 832 5309

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FIND US

Asha's at Forty-Seven, 47 Peter Street, Manchester, M2 3NG, United Kingdom

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