

Asha's

CONTEMPORARY INDIAN CUISINE



ASHA'S SET MENU SAFFRON



ASHA'S SET MENU -SAFFRON

£ 56.00 PER PERSON

A basket of poppadum served with selections of homemade chutneys

STARTERS

- **ACHARI CHICKEN TIKKA**
Succulent boneless chicken marinated in pickled spices, yoghurt and garlic.
- **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.
- **PANEER TIKKA MASALA**
Cottage cheese in a spicy masala gravy.

• DAL MAKHANI

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

• CHICKEN TIKKA BIRYANI

Biryani made with chicken tikka, eggs in a classic makhani gravy and basmati rice.

• VEGETABLE RAITA

• SELECTION OF NAANS

DESSERT

• SAFFRON GULAB JAMUN

• NEW YORK STYLE CHEESECAKE

• 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.

www.ashasmanchester.co.uk



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