

# Asha's

CONTEMPORARY INDIAN CUISINE



## ASHA'S SET MENU VEGAN





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### £ 48.00 PER PERSON

A basket of poppadum served with selections of homemade chutneys

#### STARTERS

- **VEGETABLE SAMOSA**  
Lightly spiced potato with green peas and cashew nuts.
- **SOYA CHAAP**  
Very tender substitute of protein with a hint of cardamom.
- **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 KARAH**  
A medley of cauliflower, carrots, green beans and sweet peppers in a tomato masala.
- **ALOO GOBI**  
A traditional home-style preparation 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 tempered with mustard seeds, onions, garlic, green chillies and coriander.
- **DAL TADKA**  
Yellow lentils tempered with cumin, onions, tomatoes and green chillies.
- **GREEN SALAD**
- **TANDOORI ROTI**

#### DESSERT



- **SELECTION OF SORBETS**



#### 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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