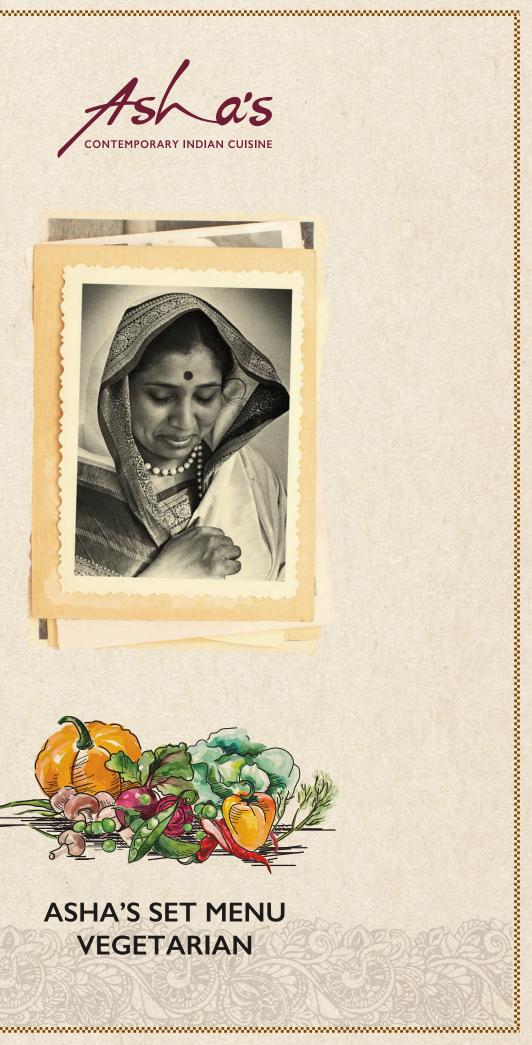
CONTEMPORARY INDIAN CUISINE





ASHA'S SET MENU VEGETARIAN



ASHA'S SET MENU - VEGETARIAN £ 52.00 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.
- VEGETABLE SAMOSA
 Lightly spiced potato with green peas and cashew nuts.
- ASHA'S SALAD MEDLEY (PANEER)
 Charred corn, avocado, berries, spinach and asparagus served with paneer tikka.

MAIN COURSE

- PANEER TIKKA MASALA
 Tandoori cottage cheese tikka cooked with brown onion, yoghurt and fenugreek gravy.
- MIXED VEGETABLE KARAHI
 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 green chillies and spices.

• DAL MAKHANI Classic black lentils slow-cooked

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. A vegetarians delight.
- 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 beleve 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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