

IFTAR SET MENU

CONTEMPORARY INDIAN CUISINE

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IFTAR SET MENU @ £ 55 Per Person

WELCOME DRINK

Mint lemonade.

AMUSE BOUCHE

Fruit Chaat & Dates.

STARTER

ASHA'S KEBAB PLATTER

Achari Chicken Tikka, Mutton Seekh Kebab & Kerala Chilli Garlic Prawns.

MAIN COURSE

ROGAN JOSH

Boneless lamb curry from Lucknow in a yoghurt & brown onion gravy, flavoured with rose water & saffron.

BUTTER CHICKEN

Classic chicken tikka in a tomato & cream gravy, flavoured with dry fenugreek leaves.

DAL MAKHANI

Classic black lentils slow cooked overnight with tomato, cream & butter.

CHICKEN TIKKA BIRYANI

Boneless chicken tikka & eggs in a tomato gravy, slow cooked with ghee rice.

SIDES

MIX VEG RAITA BREAD BASKET (Choice of Plain / Butter / Garlic Naan & Roti).

DESSERT

Cheese Cake & Gulab Jamun.