





Ash a's

www.ashasrestaurants.com  @ashasmanchester  @ashasmanchesteruk

Manchester • Birmingham • Solihull • Dubai • Abu Dhabi • Kuwait • Bahrain • Qatar • KSA



APPETISERS

CHICKEN TIKKA SAMOSA £ 9.95

Succulent chicken tikka with cheddar cheese and fennel.

VENISON SAMOSA £ 12.95

Tender English Country Estate venison, minced with potato, green peas, raisin and spices.

VEGETABLE SAMOSA £ 8.95

Lightly spiced potato with green peas and cashew nuts.

AMRITSARI FISH £ 10.95


Lightly battered white fish served with mint and tamarind chutney.

CURRY LEAF AND PEPPER PRAWN £ 12.95


Sautéed prawns with onions and tomatoes finished with coconut milk and crushed pepper.



APPETISERS

ALOO MATAR KITIKKI £ 8.95 


Potato cutlets stuffed with green peas, seasoned with nutmeg and spices.

MUSHROOM KURKURE £ 8.95 

Battered and deep-fried mushrooms stuffed with cheese, bell peppers and crushed black pepper.

MIXED SAMOSA SELECTION £ 10.95

Venison, Chicken Tikka, Vegetable (V).

PALAK CHAAT £ 9.95 

Crispy spinach with sweet yoghurt mousse, tamarind and mint sauce.

GARDEN SALAD (CHICKEN / PANEER) £ 10.95/9.95

Charred corn, avocado, berries, spinach and asparagus served with chicken or paneer tikka.





KEBABS

TANDOORI CHICKEN ON THE BONE £ 19.95

Tender chicken on the bone in the classic marination of red chilli, yoghurt and garam masala.

ACHARI CHICKEN TIKKA £ 18.95

Succulent boneless chicken marinated in pickling spices, yoghurt and garlic.

CHICKEN MALAI KEBAB £ 18.95

Delectable boneless chicken breast, marinated in a creamy cheese and cashew nut paste with a touch of cardamom.

BARRAH KEBAB (LAMB CHOPS) £ 21.95

Spicy lamb chops marinated in yoghurt, ginger, garlic, cumin and garam masala.

LAMB SEEKH KEBAB £ 19.95

Traditional minced lamb kebab flavoured with ginger, garlic, roasted cumin powder and coriander.

LOBSTER PANCHOPRAN £ 45.00

Whole Lobster simmered with five spices, peppers and prawns.

CHILLI GARLIC PRAWN £ 23.95

Char-grilled Kerala tiger prawns with garlic and chilli.

SALMON TIKKA £ 20.25

Fresh Norwegian salmon marinated with yoghurt, garam masala, cumin powder and yellow chilli.

PANEER KA SOOLA £ 14.95

Tandoori shashlik of cottage cheese green peppers, tomatoes and pineapple flavored with mustard.

PLATTERS

EMPERORS PLATTER £ 95.00

A selection of whole lobster in it's shell with Kerala chilli garlic prawns, chicken malai kebab, aloo tikki, lamb chops, vegetable samosa and makhni sauce.

SPECIALITY KEBAB PLATTER £ 35.95

A selection of our all-time favourite chicken malai, chicken tikka and lamb seekh kebabs.

SEAFOOD PLATTER £ 59.95

A whole lobster in it's shell with salmon tikka and Kerala chilli garlic prawns.

ASHA'S SHARING PLATTER £ 39.95

A selection of lamb seekh kebab, achari chicken tikka, aloo tikki, Kerala chilli garlic prawns and vegetable samosa.

VEGETARIAN KEBAB PLATTER £ 19.95

A selection of aloo tikki, vegetable samosa and paneer ka soola.



MAIN COURSE - CURRIES

KODI CURRY £ 20.95

Hyderabadi chicken curry made with yoghurt and coconut milk.

BUTTER CHICKEN £ 19.95

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

CHICKEN JALFREZI £ 19.95

Chicken tikka sautéed with onions, tomatoes and green peppers, spiced with garam masala.

CHICKEN TIKKA MASALA £ 19.95

Chicken tikka cooked with garam masala in a spicy onion and tomato gravy.

GUNTUR CHICKEN CURRY £ 19.95

Boneless chicken cooked in mixed whole spices with yoghurt, ginger & garlic.

PULLED CHICKEN KHARI £ 19.95

Shredded chicken cooked in a buttery onion, tomato, black pepper & coriander sauce.

CHICKEN KORMA £ 18.95

Succulent boneless chicken in a creamy almond gravy.

CHICKEN DO PYAZA £ 19.25

Boneless chicken leg tossed in garlic, onions, peppers in an earthy sauce of onions, tomatoes and spices.



MAIN COURSE - CURRIES

MUSCAT GOSHT £ 21.95

Boneless tender lamb cooked with clarified butter in a spicy, rich onion and tomato gravy.

ROGAN JOSH £ 21.95

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

PALAK GOSHT £ 21.95

Tender lamb pieces cooked in a creamy spinach sauce.

KARAHI GOSHT £ 21.95

Tender spiced boneless lamb sautéed in a tomato and onion gravy.

GOSHT VINDALOO £ 21.95

Classic Goan lamb preparation cooked with baby potatoes in a spicy onion and tomato gravy, spiked with vinegar.

MUSCAT GOSHT STORY

“Sightseeing in the Sultanate of Oman, I stopped for lunch at a small ‘dhaba’ and had the most wonderful lamb preparation. This is my presentation of that hot afternoon”



MAIN COURSE - CURRIES

PRAWN MASALA £ 22.25

Prawns cooked with red chillies in a spicy onion and tomato gravy.

PRAWN BALCHAO £ 22.25

Prawns served on a blend of spicy Goan sauce.

KING PRAWNS CURRY £ 24.25

Marinated king prawns cooked in tandoor & served with chettinad curry.

SALMON AND COCONUT CURRY £ 22.25

Scottish salmon tempered with curry leaf, mustard and a lightly spiced coconut sauce.



BIRYANIS

LAMB CHOP BIRYANI £ 25.95

Tender marinated lamb chops with lamb pieces, biryani rice, eggs and potato

LAMB DUM BIRYANI £ 23.95

Tender lamb cooked with biryani rice, flavoured with mace, cardamom and saffron.

CHICKEN BIRYANI £ 21.95

Boneless chicken cooked in true 'Awadhi style' with biryani rice, cardamom and saffron.

CHICKEN TIKKA BIRYANI £ 22.95

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

PRAWN BIRYANI £ 23.95

Prawns cooked with biryani rice, flavoured with mace, cardamom and saffron.

SHAHI PANEER BIRYANI £ 19.95

A Royal delicacy paired with two classic dishes - Shahi Paneer and Matar Pulao finished in a rich gravy. A vegetarians delight.






THE STORY
OF
HARE BAINGAN
KA BARTHA

My mother Mai cooked great non-vegetarian cuisine for her family, but remained a pure vegetarian all her life.


She simply adored this simple roasted aubergine dish.

MAIN COURSE - VEGETARIAN


Available in full or side portions

ALOO GOBI £ 13.25 


A traditional home-style preparation of potatoes and cauliflower cooked with cumin, green chillies and spices.

HARE BAINGAN KA BARTHA £ 14.25 

Oven-roasted mashed eggplants tempered with mustard seeds, onions, garlic, green chillies and coriander in clarified butter.

METHI MUSHROOM MATTAR £ 14.25 

Wild mushrooms, fenugreek and sweet peas in a creamy masala gravy.

PALAK PANEER £ 15.95 

Cottage cheese in a spicy spinach gravy.



MAIN COURSE - VEGETARIAN

PANEER JALFREZI £ 15.95

Fresh paneer tossed with peppers, onions and ginger in a spicy makhani gravy.

CORN KOFTA MASALA £ 15.95

Deep fried corn, potatoes & cottage cheese balls in a tomato, pepper, & onion gravy.

MIXED VEGETABLE KARAHI £ 14.25

A medley of cauliflower, carrots, green beans and sweet peppers in a tomato masala.

DAL TADKA £ 14.25

Yellow lentils tempered with cumin, onions, tomatoes and green chillies.

DAL MAKHANI £ 14.25

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



BREADS

NAAN £ 3.95

Classic bread made from refined flour.
Butter / Plain / Garlic

PESHWARI NAAN £ 5.55

Naan sweetened with coconut, pistachio and almonds.

TRUFFLE NAAN £ 5.95

Naan bread topped with black truffle.

LANCASHIRE CHEESE NAAN £ 5.95

Classic naan bread stuffed with creamy Lancashire cheese.

ROTI £ 3.50

Bread made from whole-wheat flour.

ARTISAN BREAD BASKET £ 14.25

Choose three of your favourite breads from our selection below:
Garlic / Truffle Naan / Lancashire cheese naan.

RICE

STEAMED RICE £ 4.50

BIRYANI RICE £ 5.50

PULAO £ 5.95

Vegetable / Jeera / Mushroom / Peas

SIDES

CUCUMBER & CHICKPEA CHAAT SALAD £ 6.75

Cucumber and chickpeas in tangy tamarind yoghurt.

CHEESY CHICKEN TIKKA MAKHANI FRIES £ 7.50

Hand-cut chips with shredded chicken tikka in a creamy makhani sauce,
Lancashire cheese.

SPICY HAND-CUT DOUBLE FRIED CHIPS £ 5.50

Hand-cut and double fried for a crispy outside and light fluffy inside,
spiced with masala mix.

VEGETABLE RAITA £ 4.50

Creamy yoghurt topped with fresh tomatoes & cucumber.

GREEN SALAD £ 6.25

Lemon-vinegar dressing.

POPPADOMS & DIPS £ 5.95

A selection of fried poppadoms. Served with a selection of
home-made chutneys.