

# Ash a's

## SMALL PLATES

### CLASSIC SAMOSA | 4.95

Two generously stuffed samosas with potatoes and green peas (2 pieces)

### SAMOSAS CHAAT | 4.95

Authentic Indian chaat made of channa masala and vegetable samosa

### ALOO MATTAR TIKKI | 4.95

Pan Fried potato cutlets stuffed with mashed green peas, served with tangy chickpeas

### PANEER KA SOOLA | 4.95

Tandoori shashlik of cottage cheese, green peppers, tomatoes and pineapple flavoured with mustard. (2 Pieces)

### FRIED CHILLI PANEER | 4.95

Crispy paneer tossed in peppers & lightly spiced sauce

### FISH AMRITSARI | 4.95

Lightly battered stone bass served with mint and tamarind chutney. (2 pieces)

### CHICKEN TIKKA | 4.95

Succulent boneless chicken, marinated overnight in yoghurt, ginger garlic and spices. Yet another classic (2 Pieces)

### CURRY LEAF & PEPPER PRAWNS | 5.95

Batter-fried prawns tossed with curry leaves, ginger and onion

### SHEEK KEBAB PAKORA | 4.95

Aromatic tempura fried mince lamb kebab



## MIXED PLATTER | 12.95

Choose any 3 dishes from above

## SIGNATURE COMBO

19.95

One Small Plate & One Curry Bowl or Rice Bowl  
price includes a beer, glass of wine, soft drink or water

## CURRY BOWLS

ALL SERVED WITH BASMATI RICE OR NAAN BREAD

### CHICKEN KORMA | 11.95

Succulent boneless chicken in a creamy almond gravy.

### BUTTER CHICKEN MAKHANI | 11.95

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

### DILLI CHILLI CHICKEN | 11.95

Tandoori Chicken tikka pieces tossed in old delhi style piquant sauce

### LAMB KORMA | 12.95

Boneless lamb cooked in onion-yoghurt gravy, flavoured with saffron and vetiver. Awadh emperor's favourite

### LAMB SAAG | 12.95

Boneless lamb cooked with spinach "saag" and fresh coriander

### LAMB ROGAN JOSH | 12.95

A classic favourite. Boneless lamb curry from Lucknow in a yoghurt and brown onion gravy

### PRAWN MASALA | 13.95

A mildly-spiced preparation of prawns, sautéed with ginger and an onion-tomato masala.

### PANJIM FISH CURRY | 12.95

A typical Goan fish curry with red chillies and ground spices. (Stonebass fish)

### PALAK PANEER | 10.95

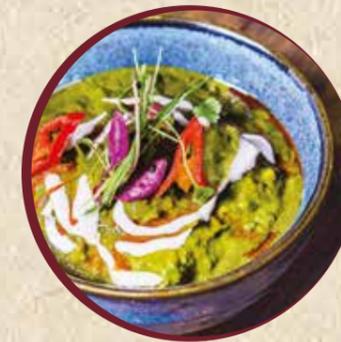
Cottage cheese in a fresh spinach gravy, tempered with cumin.

### PANEER MAKHANI | 10.95

Cottage cheese cooked in a fenugreek-flavoured tomato and cream gravy.

### DAL MAKHANI | 10.95

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



## RICE BOWLS

### CHICKEN BIRYANI | 12.95

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

### LAMB BIRYANI | 13.95

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

### PRAWN BIRYANI | 14.95

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

### VEGETABLE BIRYANI | 9.95

Fresh vegetables cooked in biryani rice seasoned with cardamom, mace and saffron.

### BASMATI RICE | 1.95

### GARLIC NAAN | 2.50

### MASALA FRIES | 2.50

## ASHAS BOTTOMLESS PROSECCO

(90 mins)

£27.95

One Small Plate &  
One Curry Bowl or Rice Bowl



*Asha's*

**SIGNATURE LUNCH MENU**

