

STREET **asha** KITCHEN

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NAAN BURGERS

All of our burger patties are made in house, using fresh local ingredients, served in a freshly baked naan with house salad + mayonnaise

MINT + CORIANDER LAMB 9.50

crumbly feta + sweet red onion chutney

AGED BEEF 9.00

with bacon jam, cheddar + topped with an onion bhajee

TANDOORI CHICKEN 9.00

chicken thigh in chef's tikka marinade + mango chutney

go naked with no naan for gluten free option or for a healthy twist

SMALL PLATES

Great for sharing, as a starter, or a snack on their own

SPICY HUMMUS 5.00 (V)

homemade lightly spiced chickpea dip with freshly baked flatbread

CHICKEN STACK 8.00

chicken tikka stuffed flatbread, harissa mayo, green goddess + crispy onions

SAMOSA 4.50 (VO)

LAMB | VEGGIES
crispy pastry filled with spiced lamb or vegetables

TORPEDO PRAWNS 7.00

prawns wrapped in crispy pastry + sweet chilli dip

GOLGOPPAS 5.00

Crispy popadom balls filled with chickpeas, onions, tamarind, sweet chilli & mango sauce

BRIE & MANGO PARCELS 6.50 (V)

crispy pastry filled with gooey brie + mango chutney dip

SOME WINGS 5.50 (GF)

marinated chicken wings, barbecued over hardwood charcoal & served with harissa mayo dip

LOTS OF WINGS 9.50 (GF)

LOADS OF WINGS 12.50 (GF)

ONION BHAJEEES 4.00 (V)

chopped onion with herbs, spices + deep fried

POPADOM 1.00

one popadom + vibrant house chutney

TACO STATION

EAST MEETS WEST TACOS

ALL £6.00 EACH | OR ANY 5 FLAVOURS £20.00

Individual thin wheat tacos, fried to order topped with house slaw and a choice of:

SPICY PRAWN + LEMON YOGHURT

CHICKEN FRITTERS + HARISSA MAYO

SWEET CHILLI CRISPY VEGETABLES

MINT & CORIANDER LAMB + GREEN GODDESS DRESSING

COAL ROASTED SALMON + LEMON DRESSING

FROM THE HANDEE

Indian burners are three times more powerful than regular gas stoves and the handee Indian pans get super hot when scratch cooking these dishes

GINGER & SPICE 9.50 (GF) (VEO)

CHICKEN | LAMB | PRAWNS | PANEER
warming spices, ginger + onion

TAKE YOUR CLOVES OFF 9.50 (VEO)

CHICKEN | LAMB
with punchy garlic, coriander

ZAAL HOT 9.50 (GF) (VEO)

CHICKEN | LAMB | PRAWNS | VEGGIES
spicy + fragrant sauce with naga chilli

AMMUS ALMOND 10.00 (VEO)

CHICKEN | LAMB | PANEER
mum's signature curry with almonds, mildly sweet, rich + comforting

CELEBRATION BIRYANI 13.50 (GF) (VEO)

CHICKEN | LAMB | PRAWNS | VEGGIES
basmati rice + spices with mixed veg curry

KORMA SUTRA 10.00 (GF) (VEO)

CHICKEN | LAMB | PRAWNS | PANEER
your favourite korma spiced with chilli

CHEF KHALED'S RUBY MURRAY 9.50 (GF) (VO)

CHICKEN | LAMB | PRAWNS | VEGGIES
spicy yoghurt + mint based sauce with a cool fresh flavour

NATIONAL TREASURE 10.00 (GF) (VO)

CHICKEN | LAMB | VEGGIES | PANEER
tikka massala sweet, rich, almond-infused creamy curry

WEST INDIAN CHICKEN 9.50 (GF) (VEO)

classic garam massala, onions + peppers with garlic + tropical tamarind sauce

BIRTHDAY SUIT 10.50 (GF) (VO)

lamb + potatoes in chef's special spices with yoghurt, mint + green chillies medium heat with a cool finish

COCONUT PRAWNS 11.00 (GF)

tiger prawns roasted over charcoal in coconut + ginger sauce

ALLERGENS - If you are ordering with someone who has a food allergy or intolerance please let us know. Please note that all dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens. We are unable to guarantee that food items are free from allergen traces.
FULL ALLERGEN INFORMATION IS AVAILABLE BY REQUEST Please ask your server for a full list of dishes and allergens or visit our website: www.asha-kitchen.co.uk

V. _____ Vegetarian
VE _____ Vegan
GF _____ Gluten Free
VO _____ Vegetarian Option
VEO _____ Vegan Option
GFO _____ Gluten Free Option

OPEN FLATBREADS

Our thin freshly baked flatbreads are cooked to order, then topped with fresh salad + topping from the coal BBQ

BBQ SWEET CHILLI PANEER 9.00 (V)

peppers, onions, harissa mayo, crispy onions + green goddess

MINT + CORIANDER LAMB BAB 9.50

house slaw, harissa mayo, crispy onions + green goddess

ZEERA CHICKEN BARBEOA 9.00

house slaw, harissa mayo, crispy onions + green goddess

COAL ROASTED SALMON 11.00

house slaw, fresh herbs, + lemon yoghurt dressing

COAL ROASTED KING PRAWN 14.00

house slaw, sweet chilli, crispy onions + green goddess

DRESSINGS

switch out any dressing for one from this list

SWEET CHILLI | TAMARIND DRESSING | LEMON YOGHURT | GREEN GODDESS
HARISSA MAYO | HOUSE FRENCH DRESSING | PARMESAN CAESAR

SALAD BOWLS

Hot superfood salad bowls served with rice, chickpeas, chopped deli salsa, house slaw, grated carrot + rocket leaves

COAL ROASTED KING (GF)

PRAWN + LEMON YOGHURT DRESSING 15.00

COAL ROASTED (GF)

SALMON + LEMON YOGHURT DRESSING 11.00

BBQ PEPPERS, ONION & PANEER + SWEET CHILLI 9.00

ZEERA CHICKEN BARBEOA (GF) + HARISSA MAYO 9.00

MINT & CORIANDER LAMB + GREEN GODDESS YOGHURT 9.50

ASHA CLASSICS

CHOOSE YOUR STYLE

CHICKEN 9.00 | LAMB 9.50 | PRAWN 9.50 | KING PRAWN 11.00 | VEGGIES 8.50 | PANEER 9.00

KORMA (GF)

cooked in a mild creamy coconut sauce

ROGAN (GF)

finely chopped tomatoes + onions in a rich sauce

BHUNA (GF)

finely chopped onions in a rich sauce

DANSAK (GF)

sweet + sour spicy lentil sauce

PALAK (GF)

cooked with fresh spinach

MADRAS (GF)

classic hot curry with a touch of fresh lemon

VINDALOO (GF)

cooked in an extra hot sauce with potato

PATHIA (GF)

cooked in sweet + sour spicy sauce

CHARCOAL SIZZLERS

From our hardwood charcoal BBQ, roasted and served on sizzling cast iron plates

IRON KORAI 10.50 (GF)

CHICKEN | LAMB | PRAWN | PANEER

our house sizzler bowl with peppers, onions, ripe tomatoes + fresh herbs

SMOKEY PANEER 10.50 (V) (GF)

marinated cheese skewered with fresh tomatoes, peppers + onions

"BAA"BBQ LAMB 12.00 (GF)

lamb marinated & cooked in the clay oven with tomatoes, peppers + onions

SHELLFISH SIZZLER 16.00 (GF)

jumbo king prawns marinated in toasted fennel seeds, cinnamon & saffron barbecued with peppers, onions + tomatoes

BAKED | BOILED | STEAMED

PLAIN RICE 3.00

PILAU RICE 3.50

SPECIAL RICE 3.50

MUSHROOM RICE 3.50

PLAIN NAAN 3.00

GARLIC NAAN 3.50

PESHWARI NAAN 3.50

KEEMA NAAN 3.50

CHAPATI 2.00

AMMUS DAAL 5.50

CHANA PALAK PANEER 5.50

MIXED VEGETABLES 5.50

CAULIFLOWER BHAJEE 5.50

MUSHROOM BHAJEE 5.50

POTATOES

CURRY FRIES 5.00 (GFO)

topped with mild butter madras sauce, fresh coriander + crispy onion

BOMBAY POTATOES 5.00

English potatoes cooked in chef's mix of Bombay spices (VE) (GF)

SAAG ALOO 5.00 (GF)

spiced potatoes + spinach

CHEESE FRIES 4.00 (GF)

topped with melted cheese + spring onion

HOUSE FRIES 3.00 (GF)

salted chips

PUDS

GULAB DONUTS 6.00

freshly fried Indian doughnut with salted caramel chocolate sauce + vanilla ice cream

POPPING KULFI 5.00 (GFO)

mango or pistachio kulfi topped with popping candy

ALFONSO MANGO + PASSIONFRUIT SUNDAE 5.00

mango + passionfruit sorbet, mixed fruits & vegan whip

WARM CHOCOLATE BROWNIE 6.00

+ vanilla ice cream (GFO)

AFTER ASHA 6.00

chocolate coated mint ice cream