

BEVERAGE OPTION

SAFFRON

AED 259

White Wine

Antares Chardonay, Chile

Red Wine

Antares Cabernet Sauvignon, Chile

Rose Wine

Antares Rose, Chile

Beer

Kingfisher

Gin

Bombay Sapphire

Rum

Bacardi White

Vodka

Stolichnaya

Whisky

JW Red Label

Tequila

Jose Cuervo Silver

Cocktail

Ashiana Passion

CUMIN

AED 189

Soft Drinks – Pepsi, Diet Pepsi, 7up, Mirinda

Chilled Juices – Orange, Pineapple, Mango, Apple

Mocktails

Lassi, Mojito in Colours, Ginger Twist

Ashiana Restaurant

In the busy gastronomic landscape of Dubai, find the comfort of traditional Indian food at Ashiana. Ashiana, which means *home*, serves the most authentic Indian food from different parts of India, complimented by an exceptional dining experience built on a relationship of trust, being one of the first Indian restaurants in Dubai. We continuously endeavour to create and offer the purest Indian food, while paying careful attention to every aspect of service, ambience and entertainment, making it stand out as a long-time favourite of food-lovers in Dubai.

The culinary team at Ashiana presents a menu that showcases the rich food heritage of India. The core of our menu is traditional cuisine from the vast culinary regions of India that features the most celebrated elements of Indian cooking techniques, with appetizers and tasting menus that reflect India's diversity.

Ashiana has remained a favorite to come and enjoy an Indian vibe with classic entertainment by Passion Band and the finest versatile singer Mr. Saif Khan and his team including Tabla Player Farhan & Female singer Ms. Piyusha. Our talented band members play all kinds of songs request whether old or new, ghazal, evergreen or Bollywood hits and band concept keeps on changing on daily basis mostly during weekends. Ashiana also played a pioneering role in introducing live Indian entertainment featuring classic and finest music which has continued with the tradition even today. Region's renowned vocalist Mr. Saif and his team will continue to mesmerize our guest with their compositions while complimenting dining experience.

WEEKEND MASALA VEG MENU

On The Table

Pappads & Dips

Pre - Starters

Aloo Tikki

Soup

Tamatari Shorba

To Start With

Paneer Tikka

Achari Broccoli

Vegetable Seekh Kebab

Vegetable Samosa

In Between

Paneer Dhaniya Adraki

Kadhai Subzi

Pindi Chole

Dal Tamatari

Accompanied With

Saffron Rice

Naan or Roti

Onion, Chili, Cucumber Salad

Finished With

Gajjar Halwa

Saffron Kulfi

For any kind of food allergies, please inform your server

جميع الأسعار بالدرهم الإماراتي وتشمل 7% رسوم بلدية، 10% رسوم خدمة و5% ضريبة القيمة المضافة

All Prices are in UAE dirhams, inclusive of 7% municipality fees ,10% service charge and 5% value added tax (VAT)

WEEKEND MASALA NON-VEG MENU

On The Table

Pappads & Dips

Pre - Starters

Aloo Tikki

Soup

Murgh Dhaniya Shorba

To Start With

Classic Chicken Tikka

Achari fish Tikka

Vegetable Seekh Kebab

Vegetable Samosa

In Between

Chicken Tikka Masala

Kadai Gosht

Pindi Chole

Dal Tamatari

Accompanied With

Saffron Rice

Naan or Roti

Onion, Chili, Cucumber Salad

Finished With

Gajjar Halwa

Saffron Kulfi

For any kind of food allergies, please inform your server

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