

ASHWÉ 351

**INCLUSIVE OF ALL TAXES
10 % SERVICE
CHARGE EXTRA
AT DISCRETION**

Conceptulized Bites

NON-VEGETARIAN

	SMALL	LARGE
SQUID & SHRIMP TAPAS (gf, df) Finished with a squeeze of lime , sambal on the side	500/-	800/-
CHARCOAL GRILLED PRAWNS BUTTERFLIED , SHELL ON (gf) With a South Indian accent , herbed butter, cilantro & saunf oil	4pc@ 550/-	8pc@ 800/-
MISO MARINATED CRUNCHY FRIED PRAWNS(df) Ponzu Soy Thin Dipper, Shredded Salad	5pc@ 550/-	8pc@ 780/-
PRAWN/ FISH TACOS BAJA STYLE (gf df on request) soft tortilla, avocado , lime paprika sauce	2pc@ 550/-	3pc@ 650/-
MADURAI STYLE SPICED GRILLED TENDERLOIN SLICES (gf, df) Atop sauteed onion ,curry leaf and ginger , crisps, puli inji dip	550/-	780/-
SRIRACHA & SCALLION GLAZED CHICKEN WINGS (gf on rqst) cold tossed japchae noodles, shitake and aromatics	500/-	750/-
CHICKEN CAFREAL PAO SLIDER (df) hint of mustard, crisp straw potatoes, pickled onions	500/-	780/-
CHEESE & ARAGULA STUFFED CHICKEN TIKKAS (gf) Cooked in the tandoor, succulent breast	580/-	780/-
MALAI CHICKEN OUR VERSION(gf) White delicate quorma base , spearmint oil drizzle	520/-	780/-
BUTTER CHICKEN TACOS gf on rqst baby cheese naan, red cabbage, green chutney emulsion	2pc@ 580/-	3pc@ 680/-
BACON WRAPPED TOSSED SAUSAGES (gf, df) Organic honey , seedless green chillies, crisp aragula	550/-	750/-
STICKY PORK RIBS (gf, df) Hot XO sauce, spring onions, pickled cucumbers	580/-	880/-

GF: GLUTEN FREE

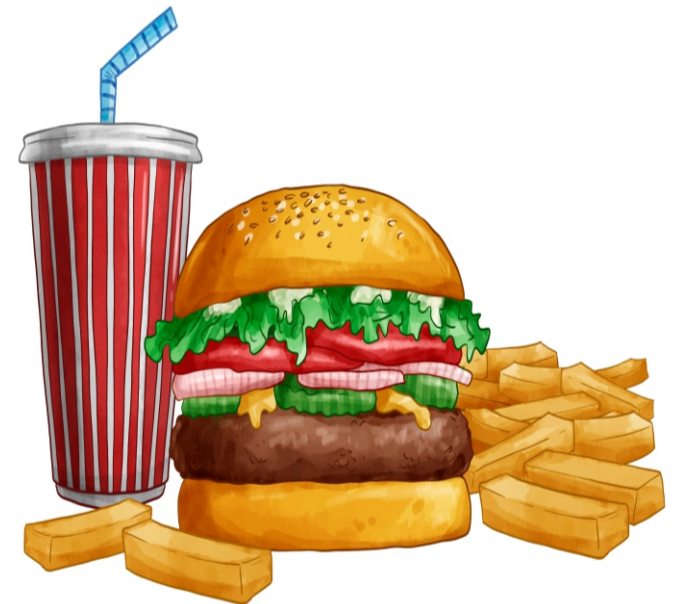
DF: DAIRY FREE

PLEASE DO LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES

RIGHTS OF ADMISSION RESERVED

Salads

GREEN GODDESS BOWL df, gf on rqst	480/-
Salad greens , crisp cucumber ,avocado & grapefruit segments ,candied walnuts, basil vinaigrette.	
TRADITIONAL GREEK SALAD df gf on rqst	500/-
greens , tomato , cucumber, olives, red onions and feta	
CAESAR SALAD gf df on rqst	510/-
Iceberg ,parmesan and delicious dressing. Top with Grilled chicken/ Tikka +100/-	
Grilled Prawns +100/-	
Grilled Veggies +80/-	



Burgers

CHEESE & BACON TENDERLOIN BURGER	550/-
american cheddar, grilled bacon, pickles, tangy slaw.	
GRILLED CHICKEN BURGER	520/-
Slaw, cheddar, pickles, chipotle mayo,	
MIXED BEAN BURGER	500/-
Deep flavor of cilantro, peppers & garlic. Topped with pickles, cheese and caramelized onions.	
CLUB SANDWICH	580/-
Toasted Bread jam packed with Bacon, Cheese, Egg & Chicken. Sublime.	
VEG CLUB SANDWICH	480/-
Delicious grilled aubergine , smoked tomato, avocado and crisp cucumber. Cream cheese	

Vegetarian Conceptulized Bites

PINEAPPLE & CHEESE REINTERPRETED gf on rqst Salty cheese, unusual but outstanding	490/-
SESAME COATED RICE PAPER ROLLS gf , df stuffed with delicious veggies, mushrooms and tofu, peanut dip	510/-
TAPIOCA , PEANUT & CURRY LEAF VADAS gf,df Dusted with a podi, tomato chutney	490/-
SLOW ROASTED BEETROOTS gf df on rqst Candied walnuts, feta, and aragula	520/-
BATTERED ONION RINGS df Wasabi mayo & sweet chilli	490/-
GARLIC BAGUETTE TOASTED hands down the best garlic toast in town	350/-
SIGNATURE GARLIC & PARMESAN CHEESE TOAST	380/-
PERI PERI TOSSED FRIES gf, df	350/-
CHEESE AND CHILLI TOSSED FRIES gf,df	380/-

GHEE ROASTED ASSORTED MUSHROOMS gf on rqst on a base of methi , mattar malai , matthri crisps, pea fronds	550/-
TANDOORI BABY POTATOES gf tossed with dry mango powder, fermented chilli butter, tamarind beet gel and potato crisps	500/-
PERI PERI COTTAGE CHEESE gf on rqst smoked tomato makhani	550/-
PANEER TIKKA TACOS gf on rqst baby cheese wholewheat naans, red cabbage, lettuce, green chutney emulsion	520/-
LOADED BAKED SWEET POTATO SKIN gf , df on rqst Scallion & fermented chilli butter, yellow cheddar cheese, topped with avocado, sour cream, jalapenos & pickled onions	550/-

PIZZAS

FRESH TO ORDER, DELICIOUS, 11"	
Simplistic Margarita	600/-
Gardenaria Roasted red peppers, Olives & rocket	620/-
Spiced Up Corn, pineapple, jalapenos,	650/-
Bacon & Onion	700/-
Chickentastic Grilled Chicken & aragula	680/-
Goan chorize & peppers Hot honey drizzle	700/-
Pepperoni	800/-
Sausage & onions	700/-



NON-VEGETARIAN LARGE PLATES

GOLDEN GRILLED CHICKEN BREAST gf Truffle Oil & Forest mushroom ragout , sauteed pan potatoes, wilted rocket	680/-
SUCCULENT ROAST CHICKEN gf , df Sausage , giblet and rice stuffing, pan gravy, potato crisps	680/-
BBQD JUICY PORK CHOP gf, df fermented grain mustard, mashed potatoes, bacon chilli jam	850/-
DRY RUB MARINATED TENDERLOIN FILET gf , df on rqst crisp fries topped with parmesan, pepper sauce, rocket salad	
STEAMED PARSEE STYLE WHOLE POMFRET (gf, df) Green coconut chutney, salli potatoes, Boneless snapper filet also avlb	1100/-
PANSEARED SNAPPER gf luscious confit garlic & parmesan butter, creamed spinach, tossed potatoes	850/-
GRILLED JUMBO PRAWNS gf Simply delicious, dusted with chilli flakes ,lime and herbs . Finished with a spiced seafood chilli garlic butter. Ask your server for sides of your choice	1200/-
GRILLED LOBSTER gf Choose between a burst of citrusy lemon garlic herb butter	3500/-

VEGETARIAN PASTA

AL FUNGHI 550/- forest mushrooms , white truffle oil , parmesan and cream
SICILIAN 550/- eggplant , olives , confit garlic and chilli in a tomato mapolitana sauce
BROCCIOLO 550/- Broccoli , sundried tomatoes , shallots and parsley in a creamy sauce
HOMEMADE FRESH BASIL PESTO 550/- choose between a simple pesto and pinenuts tossed pasta or a creamed pesto version.
TOP ANY PASTA WITH GRILLED CHX +100/- ,BACON+120/- , PRAWNS+150/- GLUTEN FREE PASTA AVAILABLE ON REQUEST

PASTA

POLLO AL FUNGHI 610/- Chicken , forest mushrooms , white truffle oil and parmesan cream
SEAFOOD VODKA RAGOUT 700/- prawns , mussels , calamari and white fish in a delicious saffron vodka sauce.
SILVANA 720/- King prawns with white wine, garlic, onions, chilli and parsley in a creamy tomato confit sauce
SURF & TURF 700/- Confit garlic, king prawns, chicken strips , mushrooms and peppers in a creamy napolitana sauce

VEGETARIAN LARGE PLATES

JAPCHAE Korean sweet potato noodles tossed with soy and sesame oil, bokchoy, broccoli and red peppers. This is a must have. Juicy & luscious	650/-
THAI RED CURRY BOWL With panfried veg wantons, sautéed bokchoy, rice	650/-
MOCKMEAT, ZUCHINNI AND MUSHROOM PARMAGIANA thyme and breadcrumb coated , panfried , topped with tomato sauce and cheese.	650/-
SPINACH & RICOTTA LASAGNIA Topped with cheese sauce, tomato ragout	650/-
POTATO ROESTI Creamed assorted mushroom , sour cream and paprika sauce	620/-
STIRFRIED GREENS WITH HOT XO SAUCE pot rice, golden garlic	620/-



DESSERTS

ELDERFLOWER PANNACOTTA Fresh and vibrant raspberry liquor, golden biscuit crunch	500/-
HOT STICKY TOFFEE PUDDING Luscious, chilled custard cream, vanilla ice cream	500/-
BOWL OF SALTED CARAMEL POPCORN With vanilla icecream	500/-
FLOURLESS CHOCOLATE CAKE Espresso & dark chocolate biscuit crumb , cinnamon whipped crème	500/-
CHOICE OF GELATO Pls enquire with your server for flavors & availability Salted Caramel, Belgian Chocolate , Vanilla , Espresso Raspberry Sorbet, Dark Chocolate Sorbet	350/-

INDIAN COMFORT UNADORNED

ALL OUR INDIAN FOOD COMES WITH A CHOICE OF NAAN/ ROTI OR RICE

BUTTER ME UP MURG/ PANEER our version of butter chicken/ paneer with smoked tomatoes.	650/-
CHICKEN/ PANEER TIKKA MASALA No one can contest this sublime combination of tikka with chunks of capsicum and onion.	650
MUTTON KORMA Slowly cooked in ghee and spices, this one is worth the wait.	850
GOAN PRAWN OR FISH CURRY PLATTER Aunty Maggies traditional fish/prawn curry .fried fish ,rice, papad	700
DAL MAKHANI rich, delicious and redolent of a ghee tadka.	580
VEG JALFREZI An assortment of various veggies in d a delightful masala	600
ALOO JEERA	520/-

ADD ONS

NAAN	160
BUTTER NAAN	190
GARLIC NAAN	200
CHEESE NAAN	240
CHILLI CHEESE GARLIC NAAN	250
ROTI	130
PARATHAS (Tandoor, Tawa)	200
BASMATI RICE	280
JASMINE POT RICE	380
JEERA PILAF	320
CURD	150
RAITA	200