

Asha's Yas Mall

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Town Square Asha`s Yas Mall, 1st Floor, Yas Island · +97124926680 · Updated: Jan 14, 2026



MOCKTAILS 11

STRAWBERRY PASSION MASH \$27.00

Strawberries and passion fruit muddled with lemon, topped with lemonade and scented with rose water.

TRULY BERRY \$27.00

Strawberries, blackberries and raspberries muddled with mint leaves, lengthened with lemonade.

ROSE JAM ICED TEA \$27.00

Rose jam shaken with freshly brewed tea and lemon juice, scented with rose water.

GINGER MOSCOW MULE \$27.00

Ginger and mint muddled with lime, lengthened with lemonade.

LEMON & PASSION FRUIT ICED TEA \$27.00

Lemon muddled with passion fruit, topped with freshly brewed tea.

FRUIT COCKTAIL \$27.00

Strawberries and banana blended with mango juice and a dash of grenadine syrup.

DELHI DEVIL \$27.00

Pomegranate and mint muddled with lemon juice and ginger syrup, lengthened with lemonade.

BACKWATER DELIGHT \$27.00

Coconut puree muddled with lime, mint and ginger, topped with pineapple juice.

MINT LEMONADE \$27.00

Fresh lime blended with fresh mint and sugar syrup

STRAWBERRY MOJITO \$29.00

Strawberries muddled with lime, mint & grenadine syrup, lengthened with lemonade.

PASSION FRUIT MOJITO \$29.00

Passion fruit muddled with lime, mint & passion fruit syrup, lengthened with lemonade.

LASSI 4

MANGO LASSI \$27.00

Yoghurt blended with mango puree.

MANGO & GINGER LASSI \$27.00

Yoghurt blended with ginger & mango puree.

LASSI **\$27.00**

Yoghurt blended with a choice of sweet, salt or masala.

SALT & MINT LASSI **\$27.00**

Yoghurt blended with mint leaves.

JUICES 2

ORANGE JUICE **\$23.00**

MANGO JUICE **\$23.00**

MOCKTAIL PITCHERS 4

STRAWBERRY PASSION MASH **\$65.00**

LEMON MINT **\$65.00**

LEMON & PASSION FRUIT **\$65.00**

GINGER MOSCOW MULE **\$65.00**

WATER & DETOX WATER 4

STILL WATER **\$19.00**

SPARKLING WATER **\$21.00**

CITRUS & MINT **\$23.00**

CUCUMBER COOLER **\$23.00**

SOFT DRINKS 5

PEPSI **\$15.00**

DIET PEPSI **\$15.00**

7UP **\$15.00**

DIET 7UP **\$15.00**

MIRINDA **\$15.00**

SOUPS 2

LENTIL SOUP **\$32.00**

A traditional curried yellow lentil soup. A timeless classic.

CHICKEN SOUP **\$32.00**

A rich and aromatic chicken soup flavoured with curry leaves, green apple and saffron.

SALADS 4

GREEN SALAD \$35.00

Cucumber, onion, tomatoes, carrots and mixed lettuce in an olive oil and lemon dressing.

ROASTED POTATO SALAD \$35.00

Whole tandoor-roasted potato served on mixed lettuce, topped with labneh, mint and pomegranate.

SUMMER SALAD \$52.00

Mixed leafy greens, fresh summer berries, feta cheese & caramelized pecans in berry vinaigrette.

CHICKEN TIKKA SALAD \$55.00

Chicken tikka served with crispy naan croutons, mixed lettuce in a homemade honey mustard dressing.

APPETIZERS 8

ALOO MATAR KI TIKKI (V) \$35.00

Potato cutlets stuffed with mashed green peas, served with tangy chickpeas.

PALAK CHAAT (V) \$35.00

Our twist on a traditional Indian snack - crispy spinach, topped with sweet yoghurt mousse, tamarind sauce, coriander salsa and pomegranate seeds.

SAMOSA \$45.00

Cheese (V) / Vegetable (V) / Chicken Tikka / Mixed Selection

ALOO CHATPATE (v) \$35.00

Diced crispy potato tossed with tamarind chutney, fennel and ginger, garnished with pomegranate and spinach.

CHICKEN 65 \$55.00

Southern-style batter fried chicken cubes spiced with curry leaves, ginger, black peppercorns and capsicum/ green pepper.

PRAWN KOLIWADA \$65.00

Batter fried prawns spiced with curry leaves, ginger, black peppercorns and capsicum.

PRAWN PEPPER FRY \$75.00

Marinated prawns, pan seared with onion, tomato and a generous amount of freshly crushed black pepper. Finished with curry leaves and lemon juice.

ASHA'S SHARING PLATTER \$85.00

Our favourite selection of appetizers to start.

KEBABS/GRILLS 8

ACHARI GOBI (V) \$40.00

Cauliflower florets marinated in pickling spices and robust mustard oil, char-grilled in tandoor.

ALOO KHUSHNUMA (V) \$45.00

Potato barrels stuffed with paneer and dry fruits charred in the tandoor and napped with a royal mussallum gravy.

PANEER KA SOOLA (V) \$60.00

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

TANDOORI CHICKEN TIKKA	\$75.00
Succulent boneless chicken, marinated overnight in yoghurt, ginger, garlic and spices. A true classic.	
MURG MALAI KEBAB	\$75.00
Succulent boneless chicken breast, marinated in a creamy cheese and cashew nut paste with a touch of cardamom.	
BHATTI KA CHAAP (CHICKEN)	\$80.00
Smoky sensation- Boneless chicken leg marinated in a flavourful mix of spices and yoghurt and finished in tandoor.	
TANDOORI FISH	\$95.00
Fish fillet marinated in traditional Indian spices flavoured with carrom seeds and cooked in the tandoor.	
LAMB SEEKH KEBAB	\$85.00
Traditional minced lamb kebab with ginger, garlic, roasted cumin powder and coriander.	
PLATTERS 4	
VEGETABLE KEBAB PLATTER (V)	\$79.00
A selection of Achari Gobhi, Paneer Ka Soola and Aloo Khushnuma.	
SPECIALITY KEBAB PLATTER	\$99.00
A selection of our all-time favourite Murg Malai, Chicken Tikka and Gosht Seekh Kebab.	
KERALA CHILLI GARLIC PRAWNS	\$115.00
Char-grilled tiger prawns with garlic and chilli.	
EMPEROR PLATTER	\$180.00
A combination of the emperor's favourite kebabs Murg Malai, Chicken Tikka, Gosht seekh kebab, Tandoori Machli and Kerala Chilli Garlic Prawns served with cheese garlic naan.	
SIZZLERS 2	
PRAWN KHURCHAN	\$110.00
Pan sautéed prawns tossed with garlic, bell peppers and tomato in makhani gravy flavoured with sweet paprika and fenugreek.	
NIHARI RAAN	\$129.00
Boneless leg of lamb marinated overnight and slow cooked for hours, char-grilled in a tandoor and served with a rich velvety sauce of saffron and kewra.	
CURRIES 23	
CHICKEN KALIMIRCH	\$65.00
Boneless chicken tossed with garlic & diced onions in a lababdar sauce.	
CHICKEN JHALFREZI	\$72.00
Chicken tikka sautéed with onions, tomatoes & green peppers, spiced with garam masala.	
MURG MAKHANI (BUTTER CHICKEN)	\$75.00
Classic chicken tikka in a tomato & cream gravy, flavoured with dry fenugreek leaves.	

CHICKEN TIKKA MASALA	\$75.00
Chicken tikka cooked with garam masala in a spicy onion & tomato gravy.	
EGG DAL TADKA	\$55.00
Our classic Dal Makhani tossed with masala scrambled egg.	
FISH MASALA	\$85.00
Fish fillet cooked with garam masala in a spicy onion & tomato gravy.	
MUSCAT GOSHT	\$89.00
Boneless tender lamb cooked with clarified butter in a spicy, rich onion & tomato gravy.	
ROGAN JOSH	\$89.00
Boneless lamb curry in a yoghurt & brown onion gravy, flavoured with rose water & saffron.	
LAMB VINDALOO	\$89.00
Our take on the classic Goan lamb preparation, cooked with baby potatoes in a spicy onion & tomato gravy, spiked with vinegar.	
PRAWN MASALA	\$89.00
Prawns cooked with red chillies in a spicy onion & tomato gravy.	
PRAWN MAKHANI	\$89.00
Prawns in a tomato & cream gravy, flavoured with dry fenugreek leaves.	
PRESSURE COOKER MUTTON CURRY	\$95.00
A classic home-style lamb curry made extra tender & flavourful in a pressure cooker. Served with Jasmine rice & accompaniments.	
ALOO MATAR GOBI (V)	\$47.00
A traditional home-style preparation of potatoes, green peas & cauliflower cooked with cumin, green chillies & spices.	
BHINDI MASALA (V)	\$47.00
Okra cooked with onions, tomatoes, green chillies, coriander & cumin.	
CHICKPEA MASALA	\$47.00
Homestyle chickpeas in onion & tomato gravy.	
KADAI VEGETABLE (V)	\$47.00
Mixed vegetables & mushrooms in a thick, chunky tomato & onion gravy.	
VEGETARIAN SPECIALITY OF THE DAY (V)	\$47.00
Please ask your server for details.	
DAL TADKA (V)	\$42.00
Yellow lentils tempered with cumin, garlic, tomatoes & green chillies.	
CHEF'S SPECIAL DAL MAKHANI (V)	\$47.00
Classic black lentils slow-cooked overnight with tomatoes, cream & butter.	
PANEER MAKHANI	\$55.00
Paneer in a tomato & cream gravy, flavoured with dry fenugreek leaves.	
PANEER BUTTER MASALA (V)	\$55.00
Paneer tikka cooked with garam masala in a spicy onion & tomato gravy.	

PALAK PANEER (V) **\$55.00**

Cottage cheese in a spicy spinach gravy.

KADAI PANEER (V) **\$55.00**

Cottage cheese & green peppers in a spicy tomato & onion gravy.

BIRYANIS & RICE 9

SHAHI PANEER BIRYANI (V) **\$70.00**

A royal delicacy paired with two classic dishes - Shahi Paneer & Matar Pulao finished in a rich makhani gravy.

CHICKEN BIRYANI AWADHI **\$82.00**

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

CHICKEN TIKKA BIRYANI **\$85.00**

Biryani made with chicken tikka & egg in a classic makhani gravy & basmati rice.

KESAR BIRYANI (LAMB) **\$89.00**

Boneless lamb biryani with a rich saffron flavour.

PRAWN BIRYANI **\$99.00**

Prawns cooked with biryani rice, flavoured with cumin, cardamom & saffron.

RAMPURI PAYA BIRYANI (LAMB) **\$163.00**

A masterpiece from the kingdom of Rampur, this biryani has lamb slow cooked overnight with saffron, raisin & lamb jus enriched basmati rice. Perfect for sharing.

STEAMED RICE **\$25.00**

BIRYANI RICE **\$39.00**

PULAO **\$39.00**

Vegetable / Cumin / Mushroom / Peas / Ghee / Saffron

FAMILY MEALS 2

SHARE FOR TWO **\$190.00**

Your choice of Soup: Chicken or Lentil One portion of Grills: Chicken or Vegetarian Your choice of Curry: Chicken or Vegetarian Your choice of Biryani: Chicken or Vegetarian 1 Bottle of Water (Still/Sparkling) 2 Butter Naan

SHARE FOR FOUR **\$310.00**

Your choice of two Soup: Chicken or Lentil One portion of Mixed Samosa Selection Speciality Kebab Platter or Vegetarian Kebab Platter Your choice of two Curries: Chicken or Vegetarian Your choice of two Biryanis: Chicken or Vegetarian 2 Bottles of Water (Still / Sparkling) 4 Butter Naan

BREADS 6

NAAN **\$12.00**

Butter / Plain / Garlic

ROTI	\$12.00
Bread made from whole-wheat flour.	
LACHHA PARATHA	\$12.00
Layered bread Whole Wheat / Refined Flour	
KULCHA	\$15.00
Stuffed bread made from refined flour Potato / Paneer / Onion	
CHEESE GARLIC NAAN	\$15.00
Naan topped with cheese & fresh garlic.	
BREAD BASKET	\$30.00
A selection of Roti, Plain, Garlic Naan & Lachha Paratha.	

KIDS' DISHES 7

Loaded Cheesy Fries	\$20.00
Crispy fries topped with makhani sauce, loaded with oodles of cheese, bell peppers & onions. Baked to perfection.	
Butter Chicken Burger Meal	\$27.00
Butter chicken gets a crispy makeover in this take on an American burger. Tender fried chicken fillet topped with makhani sauce, lettuce, cheese & fries. Served with a kids drink.	
Fish 'n' Chips Meal	\$27.00
Mild flavoured lemon & garlic deep-fried fish strips, served with french fries. Served with a kids drink.	
Chicken Fingers Meal	\$27.00
Mild flavoured lemon & garlic deep-fried chicken strips, served with french fries. Served with a kids drink.	
Murg Malai Bowl Meal	\$27.00
Tender murg malai tikka on our famous butter chicken sauce topped with steamed jasmine rice. Served with a kids drink.	
Chicken Tikka Bowl Meal	\$39.00
Classic chicken tikka & all-time favourite butter chicken sauce topped with steamed jasmine rice. Served with a kids drink.	
POTATO FRIES/Masala Fries	\$20.00

DESSERT 6

RASMALAI	\$29.00
An all-time favourite ♦ delicate cheese dumplings soaked in sweetened flavoured milk.	
GULAB JAMUN	\$29.00
A classic dessert of milk & cottage cheese dumplings soaked in syrup, served with rabri ♦ creamy thickened milk.	
CHOCOLATE MOUSSE CAKE	\$29.00
A light mousse cake served with star anise chocolate sauce & vanilla ice cream.	
KESAR PISTA KULFI	\$29.00
Traditional Indian ice cream made with reduced milk, saffron & pistachio.	

MANGO KULFI

\$29.00

Traditional Indian ice cream made with reduced milk & mango puree.

DESSERT PLATTER

\$35.00

Our favourite trio to share.

HOT BEVERAGES 7

SINGLE ESPRESSO

\$15.00

DOUBLE ESPRESSO

\$18.00

AMERICANO

\$18.00

CAPPUCCINO

\$18.00

LATTÉ

\$18.00

GREEN TEA

\$15.00

MASALA TEA

\$15.00

THALI 2

VEGETARIAN THALI

\$70.00

Vegetable Samosa Paneer Makhni Bhindi Masala or Aloo Matar Gobhi Dal Makhani Biryani Rice Butter Naan Gulab Jamun

CHICKEN THALI

\$80.00

Murg Malai Kebab Murg Makhani (Butter Chicken) Bhindi Masala or Aloo Matar Gobhi Dal Makhani Biryani Rice Butter Naan Gulab Jamun
