

appetizer

Popadoms	£1.25	Mango Chutney	Raita	£1.70
Spiced Onions	£1.50	£1.50	Mixed Pickle	£1.50

starter

Vegetable Pakora	£4.95
Spicy vegetables deep fried with gram flour	

Chicken Pakora	£5.25
Breast of chicken deep fried with spices and gram flour	

Machi Tikki	£5.75
Indian style fish cakes with mashed potato, fresh cod and Indian spices	

Haggis Pakora	£5.25
The Scottish delicacy, deep fried with spices and gram flour	

Chilli Paneer	£5.25
Spicy Indian Cheese pan fried with a host of spices	

Vegetable Samosa	£5.50
Savoury Indian Pastry served with chana (chickpeas)	

King Prawns	£6.95
Marinated with garlic and a mixture of spices, served on a sizzler and drizzled with a lemon and chilli dressing	

Bhatura	£5.25
Light thin fluffy Indian bread smothered in juicy garlic mushrooms, chicken masala, spicy prawn or aloo chana	

Chilli Chicken Wings	£5.25
Chicken wings dipped in egg and flour with a host of spices, deep fried to crispy perfection and served with a tangy sauce	

Onion Rings	£4.95
Lightly battered onion rings with a great flavour	

Garlic Mushrooms	£4.95
Mushrooms tossed in a creamy garlic sauce	

Combo of the day for two	£13.95
Please ask staff for details	

tandoori selection

Definitely a hot favourite amongst the Ashoka ‘loyale’! These dishes are marinated in exotic spices, skewered and barbecued to perfection in the tandoor. Served with pilau rice, salad garnish and curry sauce. A sauce from the House Speciality section e.g. masala, chasni etc. may be ordered instead (£1 extra)

Lamb Tikka	£14.50
Lamb marinated to perfection in the charcoal tandoori oven	

Chicken Tikka	£14.50
Chicken marinated to perfection in the charcoal tandoori oven	

Shashlik	£14.80
Succulent chicken pieces barbecued with onions, capsicums and tomatoes	

Tandoori Jhinga	£16.95
Plump pacific king prawns given the tasty tandoori treatment	

Tandoori Mixed Platter	£17.95
A mouth-watering medley of tandoori chicken, chicken tikka, lamb tikka, king prawn and nan bread	

rice

Pilau Rice	£3.50	Keema Rice	£3.95
Boiled Rice	£3.20	Vegetable Rice	£3.75
Mushroom Rice	£3.75		

bread

Plain Nan	2.95	Chappati	1.25
Plain Paratha	3.50	Keema Nan	3.95
Peshwari Nan	3.75	Tandoori Roti	1.75
Vegetable Paratha	3.95	Cheese Nan	3.95
Garlic Nan	3.75	Garlic coriander Nan	3.95

main dishes

MAIN DISHES ARE AVAILABLE IN THE FOLLOWING	
Pan Fried Chicken Breast £10.95 • Chicken Tikka Breast £10.95 • Lamb £10.95	
Prawn £10.95 • Pacific King Prawn £14.95 • Vegetable £8.95 • Paneer £8.95	

Muglai Korma
A sumptuously creamy sauce

Ceylonese korma
With lashings of creamed coconut

Chasni
A light, smooth creamy sauce with a delicate twist of sweet’n’sour for those with a delicate palate

Murgh Makhanwala
Tender chicken tikka breast gently poached in a buttery tomato base sauce with lashings of honey

Jafrezi (Cream)
Ginger garlic, aromatic Indian spices, crunchy almonds, cashews, sultanas and a flourish of fresh cream and coconut cream

Kerela Chilli
A piquant patia base, kali mirch (black pepper) and a touch of coconut cream... with a kick from some wicked green chillies with fresh coriander

Bhoona
A rich and flavoursome condensed sauce with plenty of ginger, garlic and tomatoes

Biryani
Your choice of chicken, lamb, prawns or vegetables simmered in savoury rice and served with a separate curry sauce (£1.25 extra)

Jaipuri
A potent fusion of peppers, onions, ginger, garlic, green chillies and a touch of coconut simmered in exotic jaipuri spices

Special Karahi Bhoona
A host of spices sautéed karahi style in a rich tarka base with an abundance of capsicums, and onions

Masala
A mouth-watering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums and onions, simmered in a home-made yoghurt sauce

Rogan Josh
A flavoursome fusion of tomatoes, paprika and a host of spices create this immensely popular dish

Shakuti
Sumptuously creamy and coconutty with a hint of wicked green chillies!

Ashoka Malwa
A mouthwatering spicy dish with a sauté of red peppers, succulent spinach leaves, onions, sliced ginger, green chillies garam masala and a flourish of fresh coriander

South Indian Garlic Chilli
Hot and spicy with a saucy twist of sweet’n’sour

Malaider
Spinach purée simmered with lashings of green chilli and garlic with a dash of fresh cream

Satrangi
A rich Bhoona style dish with an abundance of sliced mixed peppers, mixed pickle, cherry tomatoes, red onions and a soupçon of spring onions and coriander

Lamb Okra
Okra cooked with lamb and tossed with fresh ginger and garlic

Jalandhri
A simmering fusion of ginger, garlic, onions, peppers, coconut cream and fresh herbs sautéed in a spicy chilli sauce

Pardesi
Succulent spinach, shallow fried onions and mushrooms. Simmered in a rich ginger and garlic tarka

Desi Lamb
A real taste of Indian style lamb cooked on the bone with onions, tomatoes, garlic, ginger, green chillies and fresh coriander. This special recipe is available in lamb only.

Okra Sabzi (v)
Lady fingers cooked with onions in a dry flavoursome curry sauce

Paneer Saag (v)
Home-made cottage cheese cooked with spinach and cream and flavoured with fenugreek

Daal of the Day (v)
Chef’s choice of lentil dish, please ask your server

Aloo Chana (v)
Potatoes and chickpeas cooked in Indian spices, fresh tomatoes and garnished with coriander

Aloo Saag (v)
Diced potato, cooked with spinach and flavoured with coriander

Mushroom Bhaji (v)
Mouth-watering mushrooms sautéed in a flavoursome curry sauce

PLEASE INFORM OUR STAFF OF ANY ALLERGIES YOU HAVE