

MEAL DEAL FOR

£11.99
ONLY

1. VEGETABLE PAKORA
2. ANY MAIN COURSE *
3. RICE OR NAN BREAD
4. POPADOM & SPICED ONIONS

1

*EXCLUDING TANDOORI CUISINE. £2.25 EXTRA FOR ALL KING PRAWN OPTIONS.
FULL A-LA-CARTE PORTIONS GIVEN. (£1.75 LOCAL DELIVERY CHARGE)

TAKEAWAY OR HOME DELIVERY OPTION

ALL DAY – EVERY DAY – IN OPEN HOURS

MEAL DEAL FOR

£21.99
ONLY

1. ANY 2 STARTERS
2. ANY 2 CURRIES *
3. RICE & NAN BREAD
4. 2 POPADOM & SPICED ONIONS

2

*EXCLUDING TANDOORI CUISINE. £2.25 EXTRA FOR ALL KING PRAWN OPTIONS.
FULL A-LA-CARTE PORTIONS GIVEN. (£1.75 LOCAL DELIVERY CHARGE)

ASHOKA®

Est. 1972

AT
ASHTON LANE

TAKEAWAY & DELIVERY

0141 337 1115

WWW.ASHOKARESTAURANTS.COM

19 ASHTON LANE (Off Byres Road) GLASGOW G12 8SJ

STARTERS

VEGETABLE PAKORA £3.50

Spicy vegetables deep fried to perfection with gram flour to produce a delicate spicy Indian batter

CHICKEN BREAST PAKORA £4.75

Chicken breast deep fried deep fried to perfection with gram flour to produce a delicate spicy Indian batter

HAGGIS PAKORA £4.25

Haggis deep fried to perfection with gram flour to produce a delicate spicy Indian batter

GARLIC MUSHROOM BHATURA £4.95

Light thin fluffy Indian bread smothered in juicy garlic

MIX PAKORA £4.50

A fried mixture of haggis, chicken and fish pakora

MACHI TIKKI £5.25

Indian style fish cakes with mashed potato and Indian spices

SPICY CHICKEN WINGS £3.95
Chicken wings dipped in flour with a host of spices, deep-fried to crispy perfection and served with a tangy sauce

VEGETABLE SAMOSA £3.95

Savoury Indian pasty with chana (spicy chickpeas)

CHILLI PANEER £4.75

Spicy Indian cheese pan fried with a host of spices

COMBO STARTER
Chk & Veg Pak wings, Veg samosa spiced onions
£4.50

SAVE with a MEAL DEAL
see overleaf

MAIN COURSE

BHOONA

A rich, flavoursome condensed sauce with ginger, garlic and tomatoes

CEYLONESE KORMA

Sumptuous cream with lashings of coconut cream

SHAKUTI

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

MUGLAI KORMA

Classic mild Indian experience for the more delicate palate

CHASNI

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

MASALA

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

JAIPURI

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

KARAH BHOONA

A host of spices sautéed in a rich tarka base with an abundance of capsicums and onions

MURGH MAKHANWALA

Tender chicken breast gently poached in a buttery tomato sauce with fenugreek

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

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.

TRADITIONAL CURRY

The original classic on which the Ashoka Empire was born

DHANSAC

Cooked with homemade lentil sauce
PATIA

A tangy sweet 'n' sour sauce

BIRYANI

Your choice, simmered in a savoury rice, served with separate curry sauce (£1.25 extra)

JAFREZI (CREAM)

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

SOUTH INDIAN GARLIC CHILLI

Fancy something hot and spicy? This is the hot favourite

ROGAN JOSH

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

JALANDHRI

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

MALAIDAR

Spinach puree simmered with lashings of green chillies, garlic and a flourish of fresh cream

PARDESI

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

ASHOKA MALWA

A spicy dish with a sauté of red peppers, spinach leaves, onions and green chillies

TANDOORI DISHES

CHICKEN TIKKA £9.95

Chicken marinated to perfection in the charcoal tandoori oven

SHASHLIK £9.95

Chicken tikka pieces skewered with onions, peppers and tomatoes, cooked in the tandoori oven to perfection

TANDOORI JHINGA £13.95

Spiced King Prawns barbecued to perfected to melt in the mouth precision

TANDOORI MIXED PLATTER £13.95

A mouth-watering medley of tandoori chicken, chicken tikka, chicken chilli wings, king prawn and nan bread

VEGETARIAN DISHES

TARKA DAAL

Wholesome lentils, friend onions and tomatoes cooked together and tempered with red chilli and asafoetida

BHINDI DOPIAZA

Okra cooked with onions and tossed with fresh ginger and garlic

PANEER SAAG

Home-made cottage cheese, cooked with spinach and cream and flavoured with fenugreek

MUSHROOM BHAJI

Mouth-watering mushrooms sautéed in a flavoursome curvy sauce

MIX VEGETABLE CURRY

A fusion of Indian or European vegetables simmered in our traditional curry sauce

ALOO SAAG

Diced potato, cooked with spinach and flavoured with coriander

ALO CHANA KUMBA

Potato, chick peas and mushrooms cooked in traditional Punjab spices and flavoured with fenugreek

VEGETARIAN MAIN MEAL

£7.95

VEGETARIAN SIDE DISH

£5.95

Stimulate Your taste Buds

SUNDRIES & BREADS

POPODOM £1.00

SPICED ONIONS £1.05

MUSHROOM PILAU RICE £2.60

FRIED RICE £2.40

BOILED RICE £2.20

CHIPS £1.50

NAN £2.25

GARLIC NAN £2.75

PESHWARI NAN £2.75

PARATHA £2.40

VEGETABLE PARATHA £2.75

CHAPPATTI £1.00

TRADITIONAL CURRY SAUCE £3.50

HOUSE SPECIALITY SAUCE £3.95

All MAIN COURSE CHOICES

are available in

CHICKEN BREAST **£7.95** CHICKEN TIKKA **£7.95**

LAMB **£7.95** PRAWN **£7.95**

KING PRAWN **£12.95**

INDIAN or EUROPEAN VEGETABLES **£7.95**