

\*excluding tandoori cuisine. £3.95 extra for all king prawn option.  
Full A-la carte portions given. (£2.00 local delivery charge)

**MEAL DEAL**  
*for 2*  
ANY 2 STARTERS  
ANY 2 CURRIES  
RICE & NAN BREAD  
POPPADOMS & SPICED ONIONS  
**£24.00**

**MEAL DEAL**  
*for 1*  
ANY 1 STARTER  
ANY 1 CURRY  
RICE OR NAN BREAD  
POPPADOM & SPICED ONIONS  
**£12.00**



AT

ASHTON LANE

**TAKEAWAY MENU**

**DELIVERY TIME**

SUNDAY TO SATURDAY  
5PM - 10.30PM

**COLLECTION**

SUNDAY 5PM - 10.30PM  
MONDAY TO SATURDAY 12PM - 11PM

**0141 337 1115**

19 Ashton Lane (off Byres Road), Glasgow G12 8SJ

**www.ashokarestaurant.com**

# ASHOKA®

Est. 1972

# MENU

# 0141 337 1115

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## APPETIZERS

POPPADOM	EACH €0.75
SPICED ONIONS	€1.50
MANGO CHUTNEY	€1.50
RAITA	€1.50
PICKLE	€1.50

## STARTERS

<b>VEGETABLE PAKORA</b> MILD GF	€4.00
Spicy vegetables deep fried to perfection with gram flour to produce a delicate spicy Indian batter	
<b>CHICKEN PAKORA</b> MILD	€4.50
Chicken deep fried to perfection with gram flour & refine flour to produce a delicate Indian batter	
<b>HAGGIS PAKORA</b> MILD GF	€4.50
Haggis deep fried to perfection with gram flour to produce a delicate spicy Indian batter – Highly Recommended	
<b>FISH PAKORA</b> MILD GF	€4.50
Fish deep fried to perfection with gram flour to produce a delicate spicy Indian batter – Highly Recommended	
<b>MIX PAKORA</b> MILD GF	€4.50
A mixture of Chicken, Haggis & Veg Pakora	
<b>MACHI TIKKI</b> MEDIUM	€5.25
Indian style fish cakes with spiced mashed potato and fresh haddock	
<b>ONION RINGS</b> MILD GF	€4.95
The all-time classic Indian starter. A popular favourite	
<b>CHILLI CHICKEN WINGS</b> HOT GF	€4.25
Chicken wings dipped in flour with a host of spices, deep fried to crispy perfection and served with a tangy sauce	

<b>POORI</b> MEDIUM	€4.95
Light fluffy Indian pancakes topped with any of the Choices below	
* Chicken Masala	
* Spicy Prawn	
* Aloo Chana (Potatoes and chickpeas)	
* Garlic Mushrooms	

<b>CHILLI PANEER</b> HOT GF	€4.75
Spicy Indian Cottage Cheese pan fried with a host of spices, onions and tomatoes	
<b>VEGETABLE SAMOSA</b> MILD	€4.00
Savoury Indian pasty with Chana (spicy chickpeas)	
<b>BUTTERFLY KING PRAWN</b> MEDIUM GF	€6.95
King prawns marinated with garlic and chili drizzled with a lemon and coriander butter sauce	

<b>STARTER PLATTER TO SHARE</b> MEDIUM (FOR 2 MINIMUM)	€12.00
Vegetable option available. Combo of Mixed Pakora, Chicken wings, Seekh Kebab, Veg Samosa, Chicken Tikka.	

## RICE & BREAD

FRIED RICE	€2.50	PLAIN NAN	€2.75
BOILED RICE	€2.25	CHEESE NAN	€3.75
MUSHROOM RICE	€2.75	GARLIC CORIANDER NAN	€3.75
KEEMA RICE	€3.00	PESHWARI NAN	€3.75
VEGETABLE RICE	€2.75	GARLIC NAN	€3.75
		KEEMA NAN	€3.95
		PLAIN PARATHA	€3.00
		VEGETABLE PARATHA	€3.25
		CHAPPATI	€1.25
		TANDOORI ROTI	€1.75

CAN'T SEE YOUR FAVOURITE DISH? JUST ASK US AND WE WILL DO OUR BEST TO MAKE IT

## Tandoori Selection

SERVED WITH RICE, TRADITIONAL CURRY SAUCE AND SALAD

<b>CHICKEN TIKKA</b> MILD GF	€11.95	<b>LAMB TIKKA MAIN</b> MILD GF	€11.95
Chicken marinated to perfection in the charcoal tandoori oven		Lamb marinated to perfection and cooked in the charcoal tandoori oven	
<b>SHASLIK</b> MILD GF	€11.95	<b>INDIAN SURF 'N' TURF</b>	€14.95
Chicken tikka pieces skewered with onions and peppers cooked in the tandoori oven to perfection		Tandoori King Prawns and Chicken Tikka pieces skewered with onions and peppers cooked in the tandoori oven to perfection	
<b>TANDOORI MIXED PLATTER</b> MILD GF	€15.95	<b>TANDOORI JHINGA</b>	€14.95
A mouth-watering medley of tandoori chicken on the bone, chicken tikka, chicken wings, lamb tikka and king prawn – Highly Recommended		Plump pacific king prawns given the tasty tandoori treatment	

## MAINS

MAIN DISHES ARE AVAILABLE IN THE FOLLOWING

PAN FRIED CHICKEN BREAST	€8.75	PACIFIC KING PRAWN	€13.95
CHICKEN TIKKA BREAST	€8.75	VEGETABLE	€8.75
LAMB	€8.75	PANEER	€8.75
PRAWN	€8.75		

**KORMA** (KASHMIRI, MUGLAI OR CEYLONESE) MILD  
Classic mild Indian experience available in three variations, for the more delicate palate, ask your server for details

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

**BUTTER CHICKEN** MILD Contains Nuts  
Whole pieces of chicken tikka simmered in tomato, honey and lashings of cream and spices – Chef's Special

**CREAMY JALFREZI** MILD Contains Nuts  
A delicately spiced combination of crunchy almonds, cashews, sultanas and a flourish of fresh cream and coconut cream

**PASANDA** MILD Contains Nuts  
Peanut, cashew and almond powder, cooked in cream and yoghurt with the addition of korma sauce

**PATIA** MILD  
A tangy sweet 'n' sour Indian curry experience

**TRADITIONAL CURRY** MEDIUM  
The original classic on which the Ashoka Empire was born

**BIRYANI** MILD  
Your choice of chicken, lamb, prawns or vegetables simmered in savoury rice and served with a separate curry sauce

**SHAKUTI** MEDIUM  
Sumptuously creamy and coconuty with a hint of wicked green chillies!

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

**ROGAN JOSH** MILD Contains Nuts  
A flavoursome fusion of tomatoes, paprika and a host of spices create this immensely popular dish

**KARAH BHOONA** MEDIUM  
A host of spices sautéed in a rich tarka base with an abundance of capsicums and onion

**BHOONA** MEDIUM  
A rich, flavoursome condensed sauce with ginger, garlic and tomatoes – Chef's Special

**KERELA CHILLI** MEDIUM  
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

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

**SPICY JALFREZI** MEDIUM Highly Recommended  
Diced peppers, onions, Mushrooms and fresh green chillies simmered to a thick sauce, blended with a host of Indian spices

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

**MALAI DAR** HOT Highly Recommended  
Spinach puree simmered with lashings of green chilli and garlic with a dash of fresh cream

**BALTI** HOT  
Tantalizing tandoori spices, tangy chickpeas, a flourish of fresh creamy yoghurt and a soupcon of achar (mixed pickle) for that extra bite

**SOUTH INDIAN GARLIC CHILLI** HOT Highly Recommended  
Hot and spicy with a saucy twist of sweet 'n' sour... wow

**JALANDHRI** HOT  
Slightly spicy sauce infused with ginger, garlic, green chillies and peppers, finished with a flourish of coconut cream – Chef's Special

**HIMALAYAN HOT POT** MEDIUM Highly Recommended  
Cooked in a spicy sauce with garlic, ginger, mushrooms, peppers, spring onions and carrots

**DESI LAMB** MEDIUM Highly Recommended  
A real taste of Indian style lamb cooked on the bone with onions, tomatoes, green chillies, ginger, garlic and fresh coriander

**ASHOKA MALWA** MEDIUM  
A mouth watering spicy dish with a sautee of mix peppers, spinach leaves, onions, sliced ginger, garam masala & a flourish of fresh coriander

**SATRANGI** MEDIUM  
A rich Bhoona style dish with an abundance of sliced mixed peppers, mixed pickle, cherry tomatoes, red onions and a soupcon of spring onions and coriander

**SHARAB MASTI** HOT Highly Recommended  
Cooked in a garlic and ginger tarka, with the addition of sliced peppers, onion, green chilli, tandoori paste and a generous dash of red wine

**BENGALI KING PRAWN CURRY** MEDIUM Highly Recommended  
Pacific king prawns in a mouth-watering mix of green chillies, ginger, onions, turmeric, cardamom and coconut

**MAZEDAR** HOT  
Potatoes & mixed peppers sauteed in a brandy glazed sauce

## VEGETARIAN DISHES

<b>BOMBAY ALOO</b> MEDIUM Baby potatoes sautéed in our chef's piquant tomato gravy	<b>ALOO CHANA KUMBA</b> MEDIUM Potato, chickpeas and mushrooms cooked in traditional Punjab spices and flavoured with fenugreek - Highly Recommended	<b>TARKA DAAL</b> MILD Wholesome lentils, fried onions and tomatoes cooked together and tempered with red chilli and asafoetida
<b>CHANA MASALA</b> HOT Chickpeas cooked with tomatoes and chef's special garam masala	<b>ALOO SAAG</b> MEDIUM Diced potato, cooked with spinach and flavoured with coriander	<b>BRANGAN ALOO</b> MEDIUM A potent fusion of potatoes and aubergines simmered in a flavoursome curry sauce
<b>MUSHROOM BHAJI</b> MEDIUM Mouth-watering mushrooms sautéed in a flavoursome curry sauce	<b>BHINDI DOPIAZA</b> MILD Okra cooked with onions and tossed with fresh ginger and garlic - Chef's Special	<b>SHAKI PANEER</b> MILD Contains Nuts Indian cottage cheese sautéed with almond powder, cream and tomatoes – Chef's Special
<b>PANEER SAAG</b> MEDIUM Diced Indian cottage cheese, cooked with spinach and flavoured with coriander		