

VEGAN & VEGETARIAN

STARTERS

VEGETABLE PAKORA... £4.75

Deep fried to perfection with gram flour

VEGETABLE SAMOSA... £5.50

Savoury indian pastry served with chana (chickpeas)

ALOO CHANA POORI... £4.95

Fluffy indian pancake served with potatoes & chickpeas

GARLIC MUSHROOM POORI... £4.95

Fluffy indian pancake served with mushrooms

ALOO TIKKI... £4.95

A small savoury cake or patty made from mashed potatoes with Indian herbs & spices served with fruit sauce & tamarind sauce

TOFU SHASLIK NEW... £5.50

marinated tofu, peppers and onions on bed of channa

CHICKEN PAKORA NEW... £5.50

Vegan chicken cooked with gram flour to perfection

TOFU PAKORA NEW... £5.25

tofu fried with gram flour to perfection

MAIN COURSES

VEGAN PARDESI... £9.95

Succulent spinach, shallow fried onions & mushrooms simmered in a rich ginger & garlic tarka

VEGAN KERELA CHILLI... £9.95

A piquant patia base, kali mirch (black pepper) & a touch of coconut cream with a kick from some wicked green chillies

VEGAN BIRYANI... £11.25

Simmered in a savoury rice, served with a separate curry sauce

VEGAN SAAG... £9.95

Spinach leaves stewed with mustard leaves & pot cooked with vegetables. Popular dish in india

VEGAN HOT POT... £9.95

A fusion of mixed vegetables simmered in a hot & spicy sauce

TARKA DAAL... £9.95

Wholesome lentils, fried onions & tomatoes

ALOO CHANA KUMBA... £9.95

Potatoes & tangy chickpeas with mushrooms simmered in a succulent bhoona sauce

BAINGAN ALOO... £9.95

Aubergine & potatoes simmered in a spicy bhoona sauce

MUSHROOM BHAJI... £9.95

Mouth-watering mushrooms sautéed in a flavoursome curry sauce

ALOO SAAG... £9.95

Diced potato, cooked with spinach & flavoured with coriander

DESI CHANNA MASALA... £9.95

A staple chickpeas curry at home, this simple Punjabi curry is very easy to make yet flavourful, basic ingredients like onions, tomatoes, ginger, garlic

BOMBAY POTATOES... £8.95

potatoes sautéed with chef's special onion tomato gravy an Old Favourite

TOFU KERALA CHILLI... £9.95

piquant patia base, blackpepper with a touch of cocnut cream and green chillies

TOFU SAAG NEW... £9.95

tofu with home made saag

TOFU BIRYANI NEW... £11.25

Savoury rice mixture with peas, tofu served with seprate curry sauce

CHICKEN BIRYANI NEW... £13.50

vegan chicken with savoury rice served with curry sauce

TOFU CEYLONESE KORMA NEW... £9.95

tofu cooked with soya milk, coconutcream

ALOO SOYA BEAN CURRY NEW... £8.95

potato & soya beans cooked in a traditional ashoka curry sauce

SOYA BEAN CHASNI NEW... £9.95

soya bean chunks cooked with a sweet and sour blend of soya milk and curry sauce

BHINDI DOPIAZA... £9.95

Okra cooked with onions

BREADS / RICE

NAN BREAD	£2.95
GARLIC NAN	£3.25
PARATHA	£3.50
VEGETABLE PARATHA	£3.95
ROTI	£1.00
CHIPS	£2.25
CHILLI NAN	£3.25
PILAU RICE	£3.00
BOILED RICE	£2.75
MUSHROOM RICE	£3.25
VEGETABLE RICE	£3.25
KASHMIRI RICE	£3.25

MEAL FOR 1 - £12.40

VEGETABLE PAKORA, ANY CURRY,
RICE OR PLAIN NAAN,
2 POPPADOMS & SPICED ONIONS

£1 Supplement for any other starter

£3.95 Extra for all King Prawn Curries

£2.50 extra for Speciality dishes

Upgrade rice or naan for £1

Not available in conjunction with any other offer.

This offer excludes the 'tandoori dishes'

MEAL FOR 2 - £23.90

CHOOSE TWO STARTERS
ANY TWO CURRIES, 2 SUNDRIES
2 POPPADOMS & SPICED ONIONS

£1 Supplement for any other starter

£3.95 Extra for all King Prawn Curries

£2.50 extra for Speciality dishes

Upgrade rice or naan for £1

Not available in conjunction with any other offer.

This offer excludes the 'tandoori dishes'

SOFT DRINKS

CANS £1.50

Coke, Diet Coke, Irn Bru, Diet Irn Bru

APPLETISER £1.75

WHITE WINES

CHENIN BLANC (75cl) £15.95

PINOT GRIGIO (75cl) £17.95

SAUVIGNON CHARDONNAY (75cl) £19.95

ROSE WINES

PINOT GRIGIO (75cl) £18.95

RED WINES

SHIRAZ (75cl) £15.95

NERO D'AVOLA (75cl) £19.95

MALBEC (75cl) £21.95

FIZZ

PROSECCO (20cl) £6.50

PROSECCO (75cl) £22.95

BEERS & CIDERS

BUDWEISER (330ml) £3.25

KING FISHER (330ml) £3.25

COBRA (330ml) £3.25

REKORDERLIG Strawberry & Lime (500ml) £4.50

REKORDERLIG Mango & Raspberry (500ml) £4.50



TAKEAWAY & HOME DELIVERY

Deliveries

from 4.00pm - 10.15pm

Collections

Sunday from 5.00pm - 10.30pm

Monday - Saturday from 12.00pm - 10.30pm

TEL: 0141 337 1115

Order Online at

www.ashtonlaneashoka.co.uk

Scan me



19 Ashton Lane, Glasgow, G12 8SJ

Email: ashtonashoka@gmail.com

APPETIZERS

POPPADOMS GF	£1.00
SPICED ONIONS	£1.25
MANGO CHUTNEY	£1.25
ACHARI PICKLE M	£1.25
RAITA D	£1.50

STARTERS

Pakora D

Glasgow favourite served with chef's choice sauces

VEGETABLE PAKORA GF	£4.75
CHICKEN PAKORA GF	£4.95
HAGGIS PAKORA GF	£5.25
FISH PAKORA GF	£4.95
MIX PAKORA GF Chicken, vegetable & haggis pakora	£5.25

Poori

Fluffy indian pancake served with choice of topping & Achari coleslaw garnish

ALOO CHANA	£4.95
CHICKEN MASALA D	£4.95
GARLIC MUSHROOM D	£4.95
TANGY SHRIMP C	£4.95

VEGETABLE SAMOSA D	£5.50
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Savoury indian pastry served with chana (chickpeas)

BUTTERFLY KING PRAWNS GF	£6.95
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King prawns tail on with garlic & a mixture of spices & drizzled with chilli oil

TANDOORI SALMON GF	£7.25
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Fillet of salmon oven roasted in tandoori spices served on cauliflower puree, pea puree & chilli oil

SHASLIK KEBAB D	£6.95
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Chicken tikka, green peppers, onions skewered roasted on BBQ charrill & served on a bed of spicy chana & a drizzle of mint yoghurt sauce

HOT N SOUR WINGS GF	£5.25
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Wings barbequed & pan fried in hot tangy sweet & sour sauce

LAMB CHOPS	£6.50
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tandoori marinated lamb chops with mint chutney

ALOO TIKKI	£4.95
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potato cakes blended with indian spices with tamrind and mint chutney

PLATTER TO SHARE D	£11.95
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chicken shaslik , mixed pakora , hot and spicy wings , lamb chops with raita , mint sauce and fruit sauce

VEGETARIAN PLATTER TO SHARE D	£10.95
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panner shaslik , samosa , vegetable pakora ,aloo poori , aloo tikki with raita mint sauce and fruit sauce

FROM THE GRILL

SERVED ON A SIZZLER WITH SAUTEED ONIONS. THIS DISH COMES WITH A LIGHT CURRY SAUCE, RICE & DRESSED SALAD

CHICKEN TIKKA D	£13.95
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Succulent chicken marinated in yoghurt & spices, cooked to perfection in the oven

JHINGA TANDOORI C D	£15.95
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King prawns (Tail on) marinated in exotic Punjabi spices

KICK ASS CHICKEN KEBAB D	£13.95
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Chicken in hot n spicy sauce, skewered with onion, mushroom & chunks of bell pepper

TANDOORI MIXED PLATTER D C	£16.95
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A medley of tandoori chicken, chicken wings, chicken tikka lamb chops & king prawns (Tail on) served with nan bread

INDIAN SURF & TURF D C	£16.95
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With BBQ king prawn (Tail on) & chicken tikka

SHASLIK KEBAB	£14.95
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Chicken tikka, mixed peppers, onions skewered roasted on BBQ charrill

RICE

PILAU RICE	£3.00
BOILED RICE	£2.75
MUSHROOM RICE	£3.25
VEGETABLE RICE	£3.25
JEERA RICE	£3.25
KASHMIRI RICE	£3.25

BREADS & SUNDRIES

NAN BREAD	£2.95
GARLIC NAN D	£3.25
GARLIC & CORIANDER NAN D	£3.25
GARLIC & CHEESE NAN D	£3.25
PESHWARI NAN N D	£3.50
CHILLI NAN	£3.25
HAGGIS NAN	£3.75
CHEESE NAN D	£3.25
PARATHA	£3.50
VEGETABLE PARATHA	£3.95
ROTI	£1.25
CHIPS	£2.25

NAN KEBABS

New street food style nan bread with choice of topping garnished with mixed salad, topped with new hot sauce & raita. Choices are:

KICK ASS KEBAB	£9.99
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Chicken tikka, onions & capsicums

CHICKEN BHOONA KEBAB	£8.99
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LAMB KARAHI KEBAB	£8.99
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MIXED VEGETABLE KEBAB	£7.95
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BEEF MADRAS KEBAB	£9.99
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MAINS GF

ALL TIME FAVOURITES ARE AVAILABLE IN THE FOLLOWING:

PAN FRIED CHICKEN BREAST	£9.95	KING PRAWN (Tail on) C	£14.95
LAMB	£11.25	MIXED VEGETABLE	£9.95
CHICKEN TIKKA D	£10.95	PANEER D	£9.95
PRAWN C	£10.95		

CHASNI D

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

ROGAN JOSH D N

A fusion of tomatoes, cream, paprika, nuts & host of spices

JAIPURI N

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

KARAHI BHOONA

A host of spice sautéed in a rich tarka base with an abundance of capsicums & onions

MALAI DAR D M

Spinach puree simmered with lashings of green chilli & garlic, with a dash of fresh cream

MASALA (spicy) D

A mouth watering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums & onions, simmered in a homemade yoghurt sauce

MASALA (creamy) D

Same as masala finished with cream

JALANDHRI D

A fusion of ginger, garlic, onion, peppers, coconut cream & herbs simmered in a spicy chilli sauce

PARDESI D M

Succulent spinach, shallow fried onions & mushrooms simmered in a rich ginger & garlic tarka

DESI JALFREZI (spicy) M

Red peppers, onions, tomatoes & fresh green chillies simmered to a thick sauce blended with Indian spices

JALFREZI (creamy) D N

Ginger, garlic, aromatic indian spices, crunchy almonds, sultanas & coconut cream

KERELA CHILLI

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

KORMA D

Choose from: Muglai, Ceylonese, Shakuti (spicy), Kashmiri. A sumptuously creamy sauce

BIRYANI

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

SOUTH INDIAN GARLIC CHILLI

Hot dish with garlic & green chilli, slight twist of sweet & sour

SAAG M

Spinach leaves stewed with mustard leaves & pot cooked. Popular dish in india

SATRANGI D M

A rich Bhoona style dish with an abundance of sliced mixed peppers, mixed pickle, red onions and coriander

PATIA

piquant sweet and tangy sauce ashoka favourite

DHANSAC

subtle blend of dal , garlic and onion sauce

BALTI

Combination of chickpeas, tandoori paste & green chillies

DOPYAZA

double tempered with onions

TRADITIONAL ASHOKA CURRY

The original classic on which the Ashoka Empire was born

TRADITIONAL BHOONA

Cooked in a ginger & garlic sauce, with tomatoes & a drizzle of fenugreek

PASANDA D N

Old favourite cooked with cream, yoghurt & nut powder

ACHARI

Spicy dish with added indian pickles, ginger, peppers & onions



SPECIALITY DISHES

BENGALI PRAWN CURRY D C	£15.95
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King prawns (Tail on) cooked with special bengali sauce made with onions, tomatoes & curry leaves

KING PRAWN MALABARI C	£15.95
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King prawns (Tail on) sautéed in a medium sauce with a hint of coconut milk

ASHOKA SEAFOOD SPECIAL D C N	£16.95
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smooth blend of tomato , coconut , nuts , cream with mixed seafood

CHICKEN TIKKA ASHOKA MALWA D	£13.95
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A mouth watering spicy dish with chicken tikka Mixed peppers, succulent spinach leaves, onions, green chillies, & a flourish of fresh coriander

BUTTER CHICKEN D N	£13.95
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Chicken tikka simmered in tomato, honey & cream garnished with coriander butter

SLOW COOKED BEEF MADRAS D	£12.95
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Diced shoulder of Scottish beef cooked in a rich slightly hot sauce with added mushrooms, green cardamom

BEEF DESI ALOO	£12.95
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pot cooked beef and potatoes

LAMB SHARAB MASTI	£13.95
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Lamb 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

LAMB DESI	£14.95
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lamb on the bone pot cooked

VEGAN CHICKEN BHOONA NEW	£13.95
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vegan chicken cooked in a rich and condensed sauce

IF YOU WISH TO ORDER ANY DISHES FROM OUR OLD MENU THAT ARE NOT LISTED JUST ASK YOUR SERVER.



GLUTEN FREE



CONTAIN DAIRY



CONTAIN NUTS



CRUSTACEAN



MUSTARD