

Ashoka



INDIAN CUISINE

Ashoka  
RESTAURANTS

www.ashokasouthside.info



## Starters

### Vegetable Pakora £3.95

Spicy vegetables deep fried with gram flour.

### Chicken Breast Pakora £4.95

Diced chicken deep fried with spices and gram flour.

### Mixed Pakora £4.95

A medley of vegetable, mushroom and chicken

### Chicken & Corn Kebab £4.55

Chicken mince, sweet corn & mozzarella Cheese Patties seasoned with Indian Herbs & Spices

### Chicken Chaat £4.65

Tandoori style chicken drumsticks swathed in sweet 'n' sour patia sauce

### Paneer Pakora £4.55

Homemade cottage cheese, marinated in Indian Herbs, gram flour & Spices and deep fried

### Machi Amritsari £4.95

White fish cooked with chopped ginger, garlic, green chilli & gram flour

### Haggis Pakora £4.95

The Scottish delicacy, deep fried with spices and gram flour.

### Tandoori Lamb Chops £5.95

Tender Chops of baby lamb, marinated with tandoori spices & cooked in charcoal Tandoor

### Poori (various) £4.95

A light thin pan-fried chapatti smothered in your choice of chilli prawn, chicken Masala, garlic mushroom or aloo chana

### Vegetable Samosa £4.35

Indian pastry stuffed with spiced vegetables, served with a cool mint dip

### Chicken Tikka Achari £5.65

Chicken breast marinated with pickled paste, Tandoori spices, creamy yogurt & sweet & sour patia sauce

### Chef's Combo Platter for Two £12.95

Special selection of starters from above.  
Available in vegetarian and non vegetarian

## Old Favourites

### Mughlai Korma

A sumptuously creamy sauce

### Ceylonese Korma

With lashings of creamed coconut

### Traditional Curry

The original classic on which the Ashoka Empire was born!

### Bhoona

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

### Dhansac

Lashings of lentils and eastern spices

### Patia

A tangy sweet 'n' sour sauce

### Biryani

Your choice simmered in a savoury rice, served with a separate curry sauce

Old favourites are available in the following:

**Pan Fried Chicken Breast £8.75 Chicken Tikka £8.85 Lamb £8.95 Prawn £8.55**

**Pacific King Prawn £12.95 Indian & European Vegetable £7.95**

## Tandoori Selection

All these dishes are barbecued to sizzling perfection in the Tandoor oven, and are served with a crisp salad garnish, boiled rice or fried rice & a sauce of your choice can be selected from the menu for £1 extra

### Lamb Tikka £13.75

Mouthwatering tender lamb, marinated in exotic spices, cooked in the tandoor

### Chicken Tikka £12.95

Succulent chicken marinated in yoghurt and spices, cooked to perfection in the tandoor

### Tandoori Chicken £13.95

Succulent chicken pieces on the bone given the tasty tandoori treatment

### Salmon Tandoori £16.95

Salmon marinated in yogurt & spices, cooked to perfection in Tandoor

### Jhinga Tandoori £14.95

Plump Pacific king prawns marinated in exotic Punjabi spices

### Kick Ass Chicken Kebab £13.75

Chicken marinated in hot 'n' spicy sauce, skewered with onion, mushrooms and chunks of bell pepper

### Tandoori Mixed Platter £16.95

A medley of Tandoori chicken, chicken tikka, lamb tikka, seekh kebab served with nan bread

### Chicken Tikka Achari £14.95

Chicken breast marinated with pickled paste, Tandoori spices, creamy yogurt & barbequed to perfection

## Vegetarian Dishes

### Mixed Vegetable

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

### Tarka Daal

Wholesome lentils, fried onions and tomatoes in traditional curry sauce

### Palak Paneer Bhaji

Spinach cooked with Indian cottage cheese in a medium curry sauce

### Aloo Chana

Potatoes and tangy chickpeas simmered in a succulent bhoona sauce

### Baingan Aloo

Aubergine and potatoes simmered in a spicy bhoona sauce

### Paneer Makhnwala

Homemade cottage cheese simmered in plum tomato gravy, butter & seasoned with Indian spices

Main Meal £7.95 Side Dish £5.50

## Connoisseur's Choice

### Bombay Bakra £12.95

Diced lamb simmered Karahi style in a fricassee of sliced onions, ginger, green capsicums, tomatoes, green chillies, kali jeera and fresh spinach leaves

### Ashoka Malwa £12.95

A mouth-watering spicy chicken dish with a sauté of red peppers, succulent spinach leaves onions, sliced ginger, green chillies, garam Masala and a flourish of fresh coriander

### Lamb Chops Masala £12.95

Tender chops of baby lamb cooked in charcoal tandoor & tossed in Masala Sauce

### Bindi Gosht £13.25

A mouth-watering combination of Okra & Lamb cooked to perfection with Punjabi herbs & spices

### Chasni

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

### Rogan Josh

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

### Jaipuri

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

### Karahi Bhoona

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

### Malaidar

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

### Masala

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

### South Indian Garlic Chilli

Hot and spicy with a saucy twist of spicy sweet 'n' sour .....wow

### Jalandhri

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

**Pan Fried Chicken Breast £8.85 • Lamb £9.15 • Chicken Tikka £8.95**

**Prawn £8.75 • Pacific King Prawn £13.95 • European or Indian Vegetable £8.25**

## Indian Breads and Rice

### Nan Bread

£2.70

### Garlic Nan

£2.95

### Garlic & Coriander Nan

£3.15

### Peshwari Nan

£3.35

### Paratha (plain)

£2.50

### Mix Nan Basket

£4.95

### Tandoori Roti

£1.40

### Chapati

£1.20

### Garlic & Cheese Nan

£3.25

### Keema Nan

£3.45

### Popadom

£0.95

### Spiced Onions

£1.20

### Mango Chutney

£1.30

### Achar (mixed Pickle)

£1.20

### Raita

£1.85

### Pilau Rice

£2.75

### Boiled Rice

£2.60

### Mushroom Rice

£2.95

### Chips

£1.95

### Masala Chips

£2.25

Please allow 20 minutes for All Main Courses. Some dishes may contain nut traces