

INDIAN CUISINE











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

Indian Herbs & Spices

Chicken & Corn Kebab £4.55 Chicken mince, sweet corn & mozzarella Cheese Patties seasoned with

> Chicken Chaat £4.65 Tandoori style chicken drumsticks swathed

in sweet 'n' sour patia sauce

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

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**

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

plenty of ginger, garlic and tomatoes 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 Makhanwala

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 jeeera

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

Bell peppers stuffed with Chicken mince, mozzarella cheese & seasoned with Punjabi spices. Finally finished in charcoal Tandoor & served with makhani sauce and Boiled Rice

Murgh Makhanwala £12.95 Chicken Tikka, gently poached in a butter tomato sauce with

Makhani Peppers £13.95

fenugreek Himalayan Hotpot £12.95

Lamb or chicken cooked in a spicy sauce with garlic,ginger,mushrooms,peppers, spring onions and carrots Murgh Kurchan £12.95

Tender pieces of chicken breast cooked with peppers, onions, spices, ginger, garlic & home ground garam masala Ra Ra Gosht £12.95

Diced lamb simmered together with minced lamb in masala sauce

House Specialities

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' sourwow

Jalandhri

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

Succulent spinach, shallow fried onions and mushrooms

simmered in a rich ginger and garlic tarka Desi Jalfrezi (spicy)

Pardesi

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

Jalfrezi (Creamy)

Ginger, garlic, aromatic Indian spices, crunchy almonds,

sultanas and coconut cream

Shakuti Popular hot and creamy dish, made with coconut cream,

red chilli and fresh green chilli Balti

Tantalising Tandoori spices, kabli chana (tangy chickpeas), a flourish of fresh creamy yoghurt, and a soupcon of achar (mixed pickle) for that extra bite

Balti Butter Masala

A touch of ginger, garlic, almond powder, yoghurt, fresh cream and onion... delicious!

Kerela Chilli A piquant patia base, kali mirch (black pepper) and a touch

of coconut cream...with a kick from some wicked green chillies.

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

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Nan Bread	£2.70	Popadom	£0.95
Garlic Nan	£2.95	Spiced Onions	£1.20
Garlic & Coriander Nan	£3.15	Mango Chutney	£1.30
Peshwari Nan	£3.35	Achar (mixed Pickle)	£1.20
Paratha (plain)	£2.50	Raita	£1.85
Mix Nan Basket	£4.95	Pilau Rice	£2.75
Tandoori Roti	£1.40	Boiled Rice	£2.60
Chapati	£1.20	Mushroom Rice	£2.95
Garlic & Cheese Nan	£3.25	Chips	£1.95
Keema Nan	£3.45	Masala Chips	£2.25

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