

# pre - theatre

at ashoka johnstone

this delicious two course menu at £8.95 is available daily from 5pm to 630pm

## **overture**

**mixed pakora** a medley of vegetable, chicken & mushroom

**onion bhaji** [original]

**chicken chaat** tandoori style chicken drumsticks swathed in a sweet & sour sauce

**prawn cocktail** succulent prawns smothered in marie rose sauce, served on a bed of crisp lettuce

**daal soup** wholesome lentils with a dash of zingy lemon

## **main event**

**chicken chasni** a light sumptuously creamy sauce with a tangy twist of sweet n sour

**lamb jaipuri** diced peppers, onions, ginger, garlic, green chillies & a touch of coconut simmered in exotic spices

**chicken tikka masala** an intoxicating marinade of Punjabi spices with tomatoes, capsicums, onion & yoghurt

**chicken or lamb korma** a rich smooth creamy sensation

**chicken or lamb bhoona** a rich condensed gravy with lashings of ginger, garlic & tomatoes

**chicken rogan josh** a heavenly blend of tomatoes, paprika & a host of spices

served with a choice of pilau rice, nan or 2 chapatis

The logo for Ashoka, featuring the word 'Ashoka' in a stylized, cursive font with a drop shadow effect, tilted slightly to the right.

# indian starters

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pakoras	<b>vegetable pakora</b> the original spicy snack !	£2.95
	<b>chicken breast</b> tender chicken deep fried in spicy batter	£3.95
	<b>mushroom</b> juicy mushrooms deep fried until golden	£3.75
	<b>mixed pakora</b> a medley of vegetable, chicken & mushroom	£3.95
	<b>onion bhaji</b> [original]	£3.75
chef's choice	<b>aloo &amp; paneer kebab</b>	£3.95
	delicious potato & Indian cheese patties, Served on a bed of salad with tangy channa	
	<b>masala peppers</b>	£4.25
	blanched capsicums stuffed with traditional Mixed vegetables or chicken masala	
	<b>salmon tikka</b>	£4.25
	Marinated in yoghurt & spices, barbequed & served with masala mint chutney	
	<b>shammi kebab</b>	£4.25
	lamb mince sautéed in traditional spices... Cooked to perfection in the tandoor	
	<b>poori</b>	£4.25
a light, pan fried chapati topped with Chicken masala or garlic mushrooms		
<b>chicken chaat</b>	£3.95	
tandoori style chicken drumsticks swathed In a sweet n sour patia sauce		
<b>nihari mushrooms</b>	£3.75	
mouthwatering pan fried garlic mushrooms topped with cheese		
<b>chef's combo for 2</b>	£8.95	
a medley of mixed pakora, aloo & paneer kebab, chicken chaat, shammi kebab, onion bhaji & masala pepper		



# connoisseur's choice

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<b>lamb massulum</b>	shank of lamb roasted in rich garlic butter served in a garlic & ginger masala sauce	£11.95
<b>salmon malabar</b>	fillets of tandoori salmon cooked in south Indian spices with a dash of tropical coconut milk	£12.95
<b>bhindi gosht</b>	lamb cooked with okra, tomatoes & spring onions	£10.95
<b>desi chicken</b>	chicken on the bone, traditionally home style cooking	£11.95
<b>keema mutter</b>	mouth melting lamb mince with garden sweet peas	£9.95
<b>murgh shahi makhani</b>	chicken tikka cooked with a touch of ginger,garlic,plum tomatoes & lashings of fresh cream	£10.95

## tandoori sizzler's

succulent..... Sizzling & definitely a hot favourite among the ashoka 'loyale'  
All these dishes are cooked to perfection in the tandoor oven, & are served with fluffy pilau rice & a traditional curry sauce.

<b>salmon tikka</b>	fillets of salmon marinated in exotic Punjabi spices, cooked to perfection in the tandoor	£14.95
<b>lamb tikka</b>	barbequed nuggets of tasty lamb	£10.95
<b>chicken tikka</b>	sizzling chunks of chicken...the all time favourite	£10.95
<b>tandoori chicken</b>	tender chicken barbequed on the bone	£11.95
<b>tandoori jhinga</b>	plump, juicy king prawns given the tandoori treatment	£14.95
<b>tandoori mix platter</b>	a sizzling mix of lamb, chicken & salmon tikka, pacific king prawn & tandoori chicken chaat	£14.95

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# house specialties

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**masala** an intoxicating marinade of exotic Punjabi spices with tomatoes, capsicums, onions & yoghurt

**special bhoona** a rich tarka base with an abundance of capsicums & onions

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

**chasni** a light sumptuously creamy sauce with a tangy twist of sweet n sour

**jaipuri** diced peppers, onions, ginger, green chillies & a touch of coconut simmered in exotic spices

**rogan josh** a heavenly blend of tomatoes, paprika & a host of spices

**jalfrezi** ginger, garlic, aromatic spices, almonds, cashews, sultanas & a flourish of cream & coconut cream

**south indian garlic chilli** fancy something hot & spicy? This is the one!

**balti butter masala** a touch of ginger, garlic, almond powder, yoghurt, fresh cream & onions....delicious

**jalandhri** a fusion of ginger, garlic, onions, peppers, coconut cream & herbs simmered in a spicy chilli sauce

all the HOUSE SPECIALITY dishes are available in your choice of ;

pan fried chicken breast £7.95   chicken tikka breast £8.15   tender lamb £8.15

euopean vegetables £6.95   pacific king prawn £12.95   prawn £7.95

## old favourite's

**muglai or ceylonese korma** sumptuously creamy....and for a coconut paradise go Ceylonese

**traditional curry** a potent fusion of Punjabi spices....how the Ashoka legend began!

**bhoona** a rich condensed gravy with lashings of ginger, garlic & tomatoes

**dhansac** lashings of lentils & eastern spices

**patia** a tasty & tangy twist of sweet n sour

**dopiazza** the traditional curry sauce with oodles of onions

**biryani** [£1.25 extra] savory rice simmered with your choice of meat, served with curry sauce on the side

all the OLD FAVOURITE dishes are available in your choice of :

pan fried chicken breast £6.95   chicken tikka breast £7.75   tender lamb £6.95

euopean vegetables £6.50   pacific king prawn £11.95   prawn £6.95



# vegetarian choice

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**mixed vegetable curry** european vegetables simmeres in a traditional Punjabi sauce

**mushroom bhaji** mouthwatering mushrooms simmered in a tasty condensed gravy

**chana aloo** a simmering fusion of chickpeas & potatoes

**paneer shahi** Indian cheese simmered in a Punjabi butter sauce

**tarka daal** a fusion of fried onions,tomatoes & lentils in an aromatic curry sauce

**bhindi bhaji** ladyfingers cooked in a bhoona sauce with spring onions

main meal £6.95

side dish £4.25

## european selection

**haddock and chips** £7.95  
**omelette {of your choice}** £7.50

**sirloin steak** £10.95  
**salmon steak** £9.95

## sundries

**pickle tray** £5.95  
**poppadum** £0.95  
**pilau rice** £1.95  
**boiled rice** £1.85  
**vegetable rice** £2.95  
**chips** £1.95

**nan bread** £1.95  
**peshwari nan** £2.95  
**garlic nan** £2.75  
**paratha** £2.05  
**chapati** £1.10  
**tandoori roti** £1.15

**garlic & coriandor nan** £2.95

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