

Original finger lickin' good Indian food!

## Starters

### Pakoras

the all time favourite available in:

vegetable pakora	£3.95
mushroom pakora	£4.25
chicken breast pakora	£4.45
haggis pakora	£4.25
fish pakora	£4.45
onion bhaji (rings or original)	£3.95
mixed pakora	£4.45

a medley of vegetable, chicken and mushroom pakora

## Chef's Choice Appetisers

<b>bombay chicken</b>	£4.25
shredded chicken in a chilli masala sauce, with a crisp salad garnish	
<b>chicken gujiya</b>	£4.25
spicy spring rolls served with tangy chickpeas	
<b>tava tikki</b>	£3.95
savoury and spicy spinach and potato cakes, deep fried until golden, served with a delicious dip	
<b>spicy chicken chaat</b>	£3.95
chicken drumsticks swathed in a sweet 'n' sour patia sauce	
<b>chicken tikka</b>	£4.25
tasty chicken pieces marinated in exotic spices, barbecued to perfection in the tandoor	
<b>malai mushrooms</b>	£3.95
mouth-watering mushroom slices sautéed in a creamy sauce with a hint of garlic, crushed peppercorns and aromatic herbs	
<b>vegetable samosa</b>	£4.25
savoury Indian pastie served with chana (chickpeas)	
<b>potato skins</b>	£3.95
delicately spiced skins served with a delicious dip	

## Dosa & Poori Selection

**dosa** a delicious lentil and rice pancake

**poori** a light thin pan fried chapatti

either of the above smothered in your choice of:

**chilli prawn, chicken masala, garlic mushroom or aloo chana**

**Dosa or Poori starter £4.25**

## Chef's Combo Platter for 2

For two people, enjoy a medley of **vegetable, chicken & mushroom pakora, chicken gujiya, spicy potato skins and chicken chaat**  
**£9.50**

## Tandoori Platter for 2

For two people, enjoy a BBQ medley of **chicken tikka, lamb tikka, seekh kebab, chicken chaat and spicy chana side**  
**£11.50**

## Old Favourites

- muglai korma** a sumptuously creamy sauce
- ceylonese korma** with lashings of creamed coconut
- kashmiri** delicately spiced and fruity with plenty yoghurt and cream
- traditional curry** the original classic on which the Ashoka Empire was born!
- bhoona** a rich and flavoursome condensed sauce with plenty ginger, garlic and tomatoes
- biryani** your choice of chicken, lamb, prawns or vegetables simmered in savoury rice and served with a separate curry sauce (£1.25 extra)
- dhansac** lashings of lentils and eastern spices
- patia** a tangy sweet 'n' sour sauce
- dopiazza** an aromatic dish with oodles of onions

all the old favourites are available in:

<b>Chicken Breast</b>	£8.50	<b>Prawn</b>	£8.50
<b>Chicken Tikka</b>	£8.50	<b>King Prawn</b>	£14.95
<b>Lamb</b>	£8.50	<b>Indian/Euro Veg</b>	£7.25

## Dosa only £12.95

a delicious Indian style pancake made with ground lentils and basmati rice, stuffed with your choice of filling, garnished with crisp salad and served with a side dish of daal and pilau rice choose from:  
**chilli prawn, chicken masala, garlic mushroom, chilli chicken, traditional veg, spicy keema, aloo & chana**

## Tandoori Cuisine

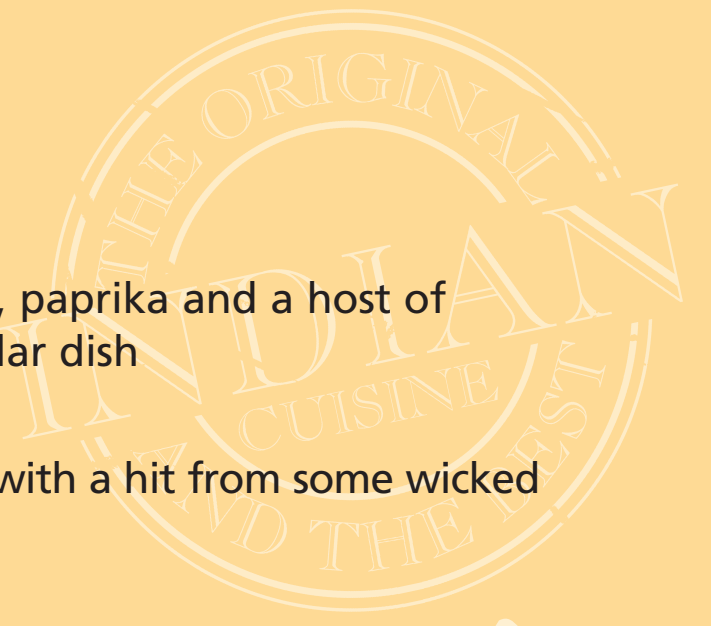
Definitely a hot favourite amongst the Ashoka 'loyale'! These dishes are marinated in exotic spices, skewered and barbecued to perfection in the tandoor. Served with pilau rice, salad garnish and curry sauce. A sauce from the *House Speciality* section e.g. masala, chasni etc. may be ordered instead (£1 extra)

<b>chicken tikka</b>	£12.95	tender supreme of chicken
<b>shashlik</b>	£12.95	succulent chicken pieces barbecued with onions, capsicums and tomatoes
<b>lamb tikka</b>	£12.95	luscious lamb marinated in exotic spices
<b>tandoori jhinga</b>	£14.95	pacific king prawns given the tasty tandoori treatment
<b>tandoori mixed platter</b>	£14.95	a medley of tandoori chicken, chicken tikka, lamb tikka, seekh kebab and nan bread

## House Specialities

- chasni** a light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate
- jaipuri** a potent fusion of peppers, onions, ginger, garlic, green chillies and a touch of coconut simmered in exotic jaipuri spices
- jalfrezi** ginger, garlic, aromatic indian spices, crunchy almonds, cashews, sultanas and a flourish of fresh cream and coconut cream
- karahi bhoona** a host of spices sautéed karahi style in a rich tarka base with an abundance of capsicums, and onions
- masala** a mouth-watering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums and onions, simmered in a home made yoghurt sauce
- pardesi** succulent spinach, shallow fried onions and mushrooms simmered in a rich ginger and garlic tarka
- south indian garlic chilli** hot and spicy with a saucy twist of sweet 'n' sour
- balti** tantalising tandoori spices, kabli chana (tangy chickpeas), a flourish of fresh creamy yoghurt, and a soupçon of achari mixed pickle for that extra bite
- kerela chilli** a piquant patia base, kali mirch (black pepper) and a touch of coconut cream...with a kick from some wicked green chillies

- rogan josh** a flavoursome fusion of tomatoes, paprika and a host of spices create this immensely popular dish
- shakuti** sumptuously creamy and coconutty with a hit from some wicked red and green chillies!
- nawabi** a rich and tasty tarka of onions, mushrooms, capsicums and tomatoes
- mewa masala** sumptuously creamy with a twist of tomatoes and the crunch comes with a nutty combination of almonds, cashews, wholenuts and raisins
- malaidar** spinach puree simmered with lashings of green chillies, garlic and a flourish of fresh cream...wow!
- pasanda** mild and creamy with an abundance of almond powder to drive you nuts!
- himalayan hotpot** fresh garlic, ginger, green chillies and a host of vegetables with a hint of lemon for that extra zing
- sing sing chandni** a sweet 'n' spicy Cantonese style dish with crispy capsicums, spring onions, and a sprinkling of cashew nuts



## Connoisseur's Choice

- |   |   |   |
|---|---|---|
| <b>jalandhri</b><br>a potent fusion of ginger, garlic, onions, peppers, coconut cream and fresh herbs sautéed in a spicy chilli sauce | <b>makhni masala</b><br>a touch of ginger, garlic and almond powder shallow fried and simmered in yoghurt and fresh cream with a sprinkling of spring onions                        | <b>ashoka malwa</b><br>a mouthwatering spicy dish with a sauté of red peppers, succulent spinach leaves, onions, sliced ginger, green chillies garam masala and a flourish of fresh coriander |
| <b>maharani</b><br>a slightly sweet and exquisitely spicy chilli sauce with the addition of peas and mushrooms                        | <b>satrangi</b><br>a rich bhoona style dish with an abundance of sliced mixed peppers, mixed pickle, cherry tomatoes, red onions, aromatic coriander and a soupçon of spring onions | <b>mazadar</b><br>a spicy dish with peppers, onions, mushrooms, green chillies and a decadent splash of brandy!   |

all the above dishes are available in:

<b>Pan Fried Chicken Breast</b> .....	£8.95	<b>Pacific King Prawn</b> .....	£14.95
<b>Chicken Tikka Breast</b> .....	£8.95	<b>European or Indian Vegetable</b> .....	£7.25
<b>Lamb</b> .....	£8.95	<b>Paneer</b> .....	£6.95
<b>Prawn</b> .....	£8.50	<b>Machi (Fish)</b> subject to availability .....	£8.95

Connoisseur's choice dishes £1.70 extra

## Breads, Rice & Sundries

popadom.....	£0.95	boiled rice .....	£1.95	nan.....	£2.50
spiced onions .....	£0.95	mushroom pilau rice.....	£2.95	peshwari nan .....	£2.95
mango chutney .....	£0.95	vegetable rice .....	£2.95	garlic nan .....	£2.95
raita .....	£1.50	chapatti .....	£0.95	paratha.....	£2.50
mixed pickle.....	£0.95	chips.....	£1.75	vegetable paratha.....	£2.95
pilau rice.....	£2.50				

## Vegetarian

- mixed vegetable curry** a fusion of indian or european vegetables simmered in our traditional curry sauce
- mushroom bhaji** mouthwatering mushrooms sautéed in a flavoursome curry sauce
- chana, aloo & mushroom bhaji** chickpeas, potatoes and mushrooms
- muttar paneer** traditional indian cheese & garden peas
- paneer shahi** creamy homemade indian cottage cheese sautéed with almond powder, spring onions and tomatoes
- palak paneer** indian cottage cheese simmered with fresh spinach leaves
- chana saag bhaji** tangy chickpeas and succulent spinach, simmered in a condensed sauce
- bombay potatoes** indian style spicy potatoes
- tarka daal** wholesome lentils, fried onions and tomatoes, simmered in a traditional curry sauce
- brinjal bhaji** fresh aubergines simmered in a flavoursome bhoona style sauce

**vegetarian main meal £7.95 side dish £4.95**

## Healthy Options

health conscious curry connoisseurs choose from this section! all these dishes are prepared without the excessive use of fat...so you can curry on eating without counting the calories!

- Starters**
- garlic mushrooms** £4.35 mouth-watering mushrooms swathed in a spicy masala sauce
- chana aloo** £4.25 a tasty fusion of tangy chickpeas and potatoes
- daal and spinach soup** £3.25 a potage of lentils and spinach with a dash of lemon for that extra zing!
- chicken chaat** £4.60 drumsticks marinated in yoghurt, exotic spices and fresh herbs, served with a yoghurt sauce

### Main meals

<b>chicken korma</b>	£7.75	<b>mixed veg curry</b>	£7.25
<b>chicken Punjabi bhoona</b>	£7.75	<b>chicken masala</b>	£8.75
<b>prawn dhansac</b>	£7.50	<b>chicken punjabi palak</b>	£8.75

## European dishes

- all served with crisp salad garnish and tasty french fries
- |                            |        |                     |       |
|----------------------------|--------|---------------------|-------|
| <b>haddock &amp; chips</b> | £8.95  | <b>scampi frite</b> | £8.95 |
| <b>chicken 'n' chips</b>   | £7.95  | <b>chicken kiev</b> | £8.95 |
| <b>sirloin steak</b>       | £12.95 |                     |       |

## Pre-Theatre Menu

Available daily from 5pm - 6.30pm from £11.95

enjoy a starter, main meal and accompaniment from a selection of our most popular dishes from the a la carte menu (as an appetiser, two popadoms and spiced onions may be ordered for £1.75 extra)

### Starters

- vegetable pakora** served with a delicious dip
- pakora - your choice!** chicken, mushroom, haggis or a mix of all three! (£1 extra)
- vegetable samosa** Indian pastry stuffed with spicy vegetables and served with chana
- aloo and chana poori** a light, thin chapatti, pan fried and smothered with mouthwatering tangy aloo and chickpeas
- garlic mushroom poori** a light, pan fried chapatti, smothered in spicy garlic mushrooms
- chicken chaat** delicious drumsticks swathed in sweet 'n' sour patia sauce
- spiced mushrooms** mouthwatering mushrooms sautéed in a slightly sweet sauce with a touch of green chillies
- potato skins** delicious delicately spiced potato skins with a tasty dip

### The Main Event

- traditional curry** the original classic on which the Ashoka was born!
  - special karahi bhoona** a host of spices sautéed karahi style in a rich tarka base with an abundance of capsicums, and onions
  - nawabi** a rich and tasty tarka of onions, mushrooms, capsicums and tomatoes
  - masala** mouth-watering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums and onions, simmered in home made yoghurt sauce
  - chasni** light, smooth creamy sauce with a delicate twist of sweet 'n' sour for those with a delicate palate
  - muglai or ceylonese korma** both mild and creamy, but for a taste of coconut paradise go for the Ceylonese!
  - kerela chilli** a piquant patia base, kali mirch (black pepper) and a touch of coconut cream...with a kick from some wicked green chillies
  - rogan josh** a flavoursome fusion of tomatoes, paprika and a host of spices create this immensely popular dish
  - pardesi** succulent spinach, shallow fried onions and mushrooms simmered in a rich ginger and garlic tarka
  - shakuti** creamy and coconutty with a kick from some wicked green chillies!
  - jalfrezi** ginger, garlic, aromatic Indian spices, crunchy almonds, cashews, sultanas and a flourish of fresh cream and coconut cream
- choose either **rice, nan bread or TWO chapattis**  
your choice of dishes from the MAIN EVENT are available in:  
**european or indian vegetable, paneer, pan fried chicken breast, tender lamb, chicken tikka breast (£1.50 extra) prawn, pacific king prawn (£2.95 extra)**