



bearsden

Original finger lickin' good indian food!

Starters

Pakoras

the all time favourite available in:

vegetable pakora	£3.65
mushroom pakora	£3.75
chicken breast pakora	£3.95
haggis pakora	£4.25
onion bhaji (rings or original)	£3.75
mixed pakora	£3.95

a medley of vegetable, chicken and mushroom pakora

Chef's Choice Starters

masala mushrooms mouth-watering mushrooms pan-fried in a fusion of exotic spices, garlic, crushed black peppercorn and a flourish of fresh cream	£3.75
saag tikki spicy patties of potato and spinach served with tangy chickpeas	£4.25
mirchi prawns plump prawns sautéed in diced peppers, spring onions and a soupçon of spicy soy sauce	£3.95
chandry chilli chicken succulent pieces of chicken fillet marinated in sweet 'n' spicy sauce, lightly fried until golden, served with a sweet chilli dip	£3.95
chicken chaat tandoori style chicken drumsticks swathed in sweet 'n' sour patia sauce	£3.95
malai mushrooms mouth-watering sliced mushrooms sautéed in a creamy sauce with a hint of garlic, crushed peppercorns and aromatic herbs	£3.95
poori a light thin pan-fried chapatti smothered in your choice of chilli prawn , chicken masala , garlic mushroom or aloo chana	£4.25

Chef's Combo Platter for 2

For two people, enjoy a medley of vegetable, chicken & mushroom pakora, chicken gujiya 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 kidney beans
£11.50

House Specialities

masala

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

karahi bhoona

a host of spices sautéed karahi style in a rich tarka base with an abundance of capsicums, and onions

pardesi

succulent spinach, shallow fried onions and mushrooms simmered in a rich ginger and garlic tarka

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

rogan josh

a flavoursome fusion of tomatoes, paprika and a host of spices create this immensely popular dish

jalfrezi

ginger, garlic, aromatic indian spices, crunchy almonds, cashews, sultanas and a flourish of fresh cream and coconut cream

shakuti

popular hot and creamy dish, made with coconut cream, red chilli and fresh green chilli

south indian garlic chilli

hot and spicy with a saucy twist of sweet 'n' sour

malaidar

spinach puree simmered with lashings of green chillies, garlic and a flourish of fresh cream

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

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

maharani

a slightly sweet and exquisitely spicy chilli sauce with the addition of peas and mushrooms

jalandhari

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

all the above dishes are available in:

Pan Fried Chicken Breast	£8.45	Pacific King Prawn	£12.95
Chicken Tikka Breast	£8.45	European or	
Tender Lamb	£8.45	Indian Vegetable	£6.95
Prawn	£7.95	Machi (Fish) subject to availability	£7.95

Connoisseur's Choice

bombay bakra £11.95

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

jangli murgh £9.95

pn-fried chicken simmered in an exotic fusion of fresh coriander, garlic, chilli, capsicums, mushrooms and tropical coconut milk

prawn balchau £13.95

king prawns cooked with a blend of ginger, garlic, tomato, onion, cloves and cinnamon, finished with coconut cream and tempered with a hint of mustard seeds and curry leaves

chettinad curry £9.95

breast of chicken diced and pan-fried in a rich pepper sauce with aloo and fresh green chilli

lamb and spinach £10.95

diced lamb coated in garlic and ginger tarka with spinach and mustard leaves

garlic chilli chicken & mushrooms £12.95

tandoori chicken marinated in yoghurt and spices, cooked in a clay oven, simmered in mushroom masala, served with garlic potatoes

buttered green curry with garlic king prawns £14.95

plum pacific prawns sautéed in butter and succulent spinach

ashoka malwa £10.95

a mouthwatering 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

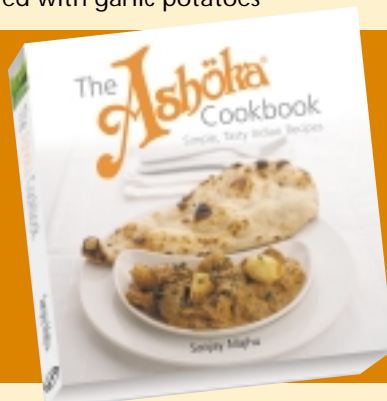
spicy lamb champa in masala sauce £10.95

succulent lamb chops marinated in a masala and wine sauce, served with garlic potatoes

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Original finger lickin' good Indian food!

Old Favourites

muglai 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

all the old favourites are available in:

Chicken Breast . . . £8.25	Pacific
Chicken Tikka . . . £8.50	King Prawn £14.95
Lamb £8.50	Indian & European
Prawn £8.50	Vegetable £7.25

Vegetarian

mixed vegetable curry

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

tarka daal

wholesome lentils, fried onions and tomatoes, simmered in a traditional curry sauce

paneer pardesi

Indian cottage cheese simmered with succulent spinach, onions and mushrooms

aloo chana

potatoes and tangy chickpeas simmered in a flavoursome bhoona sauce

bhangan aloo

aubergine and potatoes simmered in a spicy bhoona sauce

paneer shahi

creamy home-made Indian cottage cheese sautéed with almond powder, spring onions and tomatoes

vegetarian main meal £7.95

side dish £4.95

European dishes

all served with crisp salad garnish and tasty french fries

haddock & chips £8.95

chicken Kiev £7.95

sirloin steak £12.95

scampi frite £8.95

There will be a 10% service charge on all parties of 6 and over
20% hospitality card not valid on Saturdays or any fixed price menus.

Tandoori Selection

All these dishes are barbecued to sizzling perfection in the tandoor oven, and are served with a crisp salad garnish, pilau rice, and a traditional curry sauce. A sauce of your choice can be selected from the menu for £1 extra

lamb tikka £11.95

luscious lamb marinated in exotic spices

chicken tikka £11.95

marinated in yoghurt and spices, cooked in the tandoor

tandoori mixed platter £14.95

a medley of tandoori chicken, chicken tikka, lamb tikka, seekh kebab and nan bread

jhinga tandoori £14.95

plump Pacific King prawns marinated in exotic Punjabi spices

Pre-Theatre Menu

Available daily from 5pm - 6.30pm

choose from:

**any Starter
and House Special
with Rice or Nan**

for only £9.95 per person

Indian Breads, Rice & Sundries

nan bread	£1.95
vegetarian kulch nan	£2.95
garlic and coriander nan	£2.75
peshwari nan	£2.95
vegetable paratha	£2.95
tandoori roti	£1.25
chapati	£0.95
popadom	£0.95
spiced onions	£1.10
mango chutney	£1.10
achar pickle	£1.10
raita	£1.75
pilau rice	£1.95
boiled rice	£1.85

Drinks

bottled beers and breezers

cobra

the ultimate Indian beer
(330ml) £2.80 (660ml) £4.95 ideal for two

stella artois £2.50 **miller genuine draft** £2.50

tiger beer £2.50 **bacardi breezers** £2.50
exotic watermelon or orange

smirnoff ice £2.60 **magners cider** (330ml) £2.80

draught beers where available

lal toofan pint £2.95 half pint £1.60

tennants lager pint £2.50 half pint £1.30

spirits 25ml

smirnoff vodka £2.00 **gordons gin** £2.00

bacardi rum £2.00 **famous grouse whisky** £2.00

jack daniel's £2.00 **morgan's spiced rum** £2.00

martell cognac £2.20 **glenfiddich malt whisky** £2.20

glenmorangie £2.20

peach schnapps £2.20

tia maria £2.20

cointreau £2.20

bailey's Irish cream £2.20

sambucca £2.20

soft drinks

coca cola/diet coca cola/lemonade
regular £1.25 large £1.75

irn bru/diet (275 ml bottle) £1.35

mineral water (still or sparkling)
300ml £1.10 1 litre £3.50

orange juice regular £1.35 large £1.85

J20 juice orange & passion fruit or apple & mango £1.85

we also have a large selection of babies and juices,
please ask your server.

White Wines

La Campagne Viognier VdP d'Oc 2002/3 France

Wonderfully different with the aroma of apricots and peaches and a slightly nutty aftertaste.

Fantastic with chicken dishes.

bottle £11.95 glass 175ml £2.95 glass 250ml £3.95

HCorte Vigna Chardonnay delle Venezie Italy

Deliciously dry with a zesty lemon bouquet and a peach of a palate!

Just perfect for Chicken Jaipuri

bottle £11.95 glass 175ml £2.95 glass 250ml £3.95

Hardy's 'Riddle' Riesling-Gewurztraminer SE Australia

A gorgeous grapey aroma with tropical fruit and exotic lychee character make this cheeky little medium dry wine the perfect choice with chicken chasni. £12.95 a bottle

D'istinto Catarratto Chardonnay Italy

A lush curry-loving white from the heat of the sicilian mountains.

Gorgeous with fruity curries. £13.95 a bottle

Torres Vina Sol, Dry Spain

Crisp and elegant off dry white wine with a fresh, easy drinking style. A must with chicken tikka masala. £14.95 a bottle

Bolla Pinot Grigio delle Venezie Italy

Spicy, feisty and oh so sex in the city. This wine carries your palate with a soft peachy seduction, then finishes with some spicy moves.

£16.95 a bottle

Champagne & Sparklers

Piper-Heidsieck Brut, NV

Marilyn Monroe's favourite Champagne, and the sexiest label there is, foamy fresh and lively its a full and fruity treat £32.95

Taittinger Brut Réserve, NV

Dry and elegant with subtle biscuity flavours, go on - indulge yourself! £34.95

Berri Estates Cuvée Brut, NV

Make it a celebration with this amazing Aussie Fizz. Fruity, easy-drinking and ripe, it has a lovely foamy fizz and it'll add sparkle to a curry too. £14.95

Red Wines

Condesa de Leganza Crianza 1999/00, Spain

Amazing with lamb, stunning on its own, this wine blends ripe fruit with the most delicious lick of sweet vanilla.

Our most versatile red curry wine, loving everything from Korma to Madras.

bottle £11.95 glass 175ml £2.95 glass 250ml £3.95

Corte Vigna Merlot delle Venezie Italy

Fresh and lively with lots of easy drinking summer fruit flavours. Absolutely fabulous with any tandoori dish.

bottle £11.95 glass 175ml £2.95 glass 250ml £3.95

Casa La Joya Cabernet Sauvignon

Luscious berry flavours blended with spicy ripe fruits make this the ideal accompaniment to any lamb dish.

£12.95 a bottle

D'istinto Sangiovese-Merlot Italy

Soft and rounded this is the gentle indulgence your palate craves after the heat of your lamb curry

£13.95 a bottle

Torres Sangre de Toro Spain

Rich and smooth with an exquisite fusion of fruit and vanilla oak. Delicious with chicken or lamb dishes.

£14.95 a bottle

Short Mile Bar Shiraz Australia

A full flavoured wine bursting with red fruit flavours and spicy character

£16.95 a bottle

Rosé Wine

La Diva Syrah Rosé VdP d'Oc 2003, France

A wine as striking as the bottle it comes in. Packed with strawberry flavours and ripe berry fruits, rosé has become this year's 'must-drink' style of wine £14.95 a bottle