

## NIBBLES

<b>Poppadom</b>	<b>0.95</b>	<b>Raita</b> [2]	<b>1.50</b>
<b>Spiced Onions</b>	<b>1.50</b>	<b>Nachodoms</b> [2]	<b>5.50</b>
<b>Mango Chutney</b>	<b>1.50</b>	<i>Mini Poppadoms topped with spiced onion, jalapenos, melted cheese &amp; hot chilli sauce</i>	
<b>Achari Pickle</b> [6]	<b>1.50</b>		

## STARTERS

### Pakora Selection

*Glasgow favourite*

<b>Vegetable Pakora</b>	<b>5.50</b>	<b>Mix Pakora</b> [3]	<b>6.75</b>
<b>Chicken Pakora</b>	<b>6.50</b>	<i>Chicken, vegetable &amp; haggis pakora</i>	
<b>Haggis Pakora</b> [3]	<b>6.50</b>	<b>Halloumi Fritters</b> [2]	<b>7.00</b>
<b>Haddock Pakora</b>	<b>6.75</b>		

### Poori Selection

 [3]

*Fluffy indian pancake served with choice of topping*

<b>Aloo Chana</b> [3]	<b>6.50</b>	<b>Garlic Mushroom</b> [2] [3]	<b>6.50</b>
<b>Chicken Masala</b> [2] [3]	<b>6.95</b>	<b>Tangy Shrimp</b> [2] [3] [4]	<b>6.95</b>

<b>Vegetable Samosa</b> [2] [3]	<b>6.75</b>
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*Savoury indian pastry served with raita & chana*

<b>Butterfly King Prawns</b> [4]	<b>8.50</b>
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*King prawns with oil, garlic and chilly*

<b>Tandoori Salmon</b> [2] [7]	<b>8.75</b>
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*Fillet of salmon oven roasted served on curried mashed potatoes*

<b>Chicken Shaslik</b> [2]	<b>8.95</b>
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*Chicken tikka, green peppers, onions skewered roasted on chargrill with mint & corriander chutney*

<b>Hot N Sour Wings</b>	<b>7.25</b>
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*Wings barbequed in hot tangy sweet & sour sauce*

<b>Paneer Shaslik</b> [2]	<b>7.25</b>
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*Marinted paneer , pepers and onions with mint & corriander chutney*

<b>Lamb Chops</b> [2]	<b>8.25</b>
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*Tandoori marinated lamb chops with mint & corriander chutney*

<b>Aloo Tikki</b>	<b>6.50</b>
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*Potato cakes blended with indian spices with tamrind & mint sauce*

<b>Meat Platter</b> [2] [3]	<b>18.95</b>
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*Chicken shaslik, mixed pakora, hot and spicy wings, lamb chops with raita, mint sauce and fruit sauce*

<b>Vegetarian Sharing Platter</b> [2] [3]	<b>17.95</b>
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*Paneer shaslik, samosa, vegetable pakora, aloo tikki with raita mint sauce and fruit sauce*

## BREADS, RICE & SUNDRIES

<b>Nan Bread</b> [3]	<b>4.00</b>	<b>Haggis Nan</b> [3]	<b>4.50</b>	<b>Mushroom Rice</b>	<b>4.00</b>
<b>Garlic Nan</b> [3]	<b>4.25</b>	<b>Cheese Nan</b> [2] [3]	<b>4.50</b>	<b>Vegetable Rice</b>	<b>4.25</b>
<b>Garlic &amp; Coriander Nan</b> [3]	<b>4.25</b>	<b>Paratha</b> [3]	<b>4.25</b>	<b>Jeera Rice</b>	<b>4.00</b>
<b>Garlic &amp; Cheese Nan</b> [3]	<b>4.50</b>	<b>Vegetable Paratha</b> [3]	<b>4.75</b>	<b>Kashmiri Rice</b>	<b>4.00</b>
<b>Peshwari Nan</b> [1] [2] [3]	<b>4.25</b>	<b>Roti</b> [3]	<b>1.50</b>	<b>Chips</b>	<b>3.00</b>
<b>Giant Naan</b> [3]	<b>8.00</b>	<b>Pilau Rice</b>	<b>4.25</b>	<b>Garlic Chilli Potatoes</b>	<b>3.50</b>
<b>Chilli Nan</b> [3]	<b>4.25</b>	<b>Boiled Rice</b>	<b>3.50</b>		

## FROM THE GRILL

*Served on a sizzler with sauteed onions. This dish comes with a light curry sauce & rice*

<b>Chicken Tikka</b> [2]	<b>15.95</b>
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*Grilled chicken off the bone*

<b>Jhinga Tandoori</b> [2] [4]	<b>18.95</b>
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*Grilled king prawns*

<b>Kick Ass Chicken Kebab</b> [2]	<b>16.95</b>
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*Grilled chicken with onions & mushrooms*

<b>Mixed Grilled Platter</b> [2] [4]	<b>22.95</b>
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*Grilled chicken, chicken wings, lamb chop, salmon & king prawn*

<b>Lamb Chops</b> [2]	<b>17.95</b>
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*Grilled New Zealand lamb chops*

<b>Paneer Shaslik</b> [2]	<b>14.95</b>
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*Grilled cottage cheese*

<b>Surf N Turf</b> [2] [4]	<b>21.95</b>
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*Grilled chicken & king prawns*

<b>Chicken Shaslik</b> [2]	<b>16.95</b>
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*Grilled chicken tikka, peppers & onions*

## SPECIALITY DISHES

<b>Bengali Prawn Curry</b> [4]	<b>18.95</b>
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*King Prawns Cooked with Sauce Made With Onions, Tomatoes & Curry Leaves*

<b>King Prawn Malabari</b> [2] [4]	<b>18.95</b>
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*King Prawns Sautéed In A Medium Sauce*

*With A Hint Of Coconut Milk & cream*

<b>Ashoka Seafood Special</b> [1] [2] [4]	<b>17.50</b>
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*Smooth Blend Of Tomato , Coconut milk & Nuts*

<b>Chicken Tikka Ashoka Malwa</b> [2] [6]	<b>15.95</b>
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*Chicken Tikka Mixed Peppers, Spinach Leaves, Onions, Green Chillies*

<b>Butter Chicken</b> [1] [2]	<b>15.95</b>
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*Chicken Tikka In Tomato, Honey & Cream*

<b>Slow Cooked Beef Madras</b> [2]	<b>14.25</b>
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*Scottish Beef Cooked In a Hot Sauce With Mushrooms, Green Cardamom & Yoghurt Garnish*

<b>Beef Desi Aloo</b>	<b>14.50</b>
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*Pot Cooked Beef And Potatoes*

<b>Lamb Sharab Masti</b>	<b>15.95</b>
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*Lamb Cooked In A Garlic & Ginger , sliced Peppers, onion, green chilli & red wine*

<b>Lamb Desi</b>	<b>15.95</b>
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*Lamb On The Bone with potatoes*

<b>Tandoori Salmon</b> [2] [7]	<b>19.50</b>
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*Served On Curried Mashed Potatoes With Boiled Rice*

## MAIN COURSE

*All Time Favourites are available in the following:*

<b>PAN FRIED CHICKEN BREAST</b>	<b>13.75</b>	<b>KING PRAWN</b> [4]	<b>18.95</b>
<b>LAMB</b>	<b>14.75</b>	<b>MIXED VEGETABLE</b>	<b>12.25</b>
<b>CHICKEN TIKKA</b> [3]	<b>14.25</b>	<b>PANEER</b> [2]	<b>12.25</b>
<b>PRAWN</b> [4]	<b>12.50</b>		

### Chasni

 [2]

*A light smooth creamy sauce with a twist of sweet n sour*

### Biryani

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

### Rogan Josh

 [1] [2]

*A fusion of tomatoes, cream, , nuts & host of spices*

### South Indian Garlic Chilli

*Hot dish with garlic & green chilli, slight twist of sweet & sour*

### Jaipuri

*Fusion of diced peppers, onions, ginger, garlic, green chillies & a touch of coconut*

### Saag

 [2] [6]

*Spinach leaves stewed with mustard leaves & pot cooked*

### Karahi Bhoona

*A host of spice sautéed in abundance of peppers & onions*

### Satrangī

 [2] [6]

*Bhoona style dish with sliced mixed peppers, mixed pickle, tomatoes, red onions*

### Malaidar

 [2] [6]

*Spinach puree simmered with green chilli , garlic & fresh cream*

### Patia

*Piquent sweet and tangy sauce ashoka favourite*

### Masala

 [2]

*Garlic,ginger, cumin, sliced peppers & onions, in homemade yoghurt sauce*

### Dhansac

*Subtle blend of dal , garlic & onion sauce*

### Balti

 [2]

*Combination of chickpeas , green chillies & cream*

### Creamy Masala

 [2]

*Creamy and mild verion of masala*

### Dopyaza

*Double tempered with onions*

### Jalandhri

 [2] [6]

*Ginger, garlic, onion, peppers, coconut cream & green chillies*

### Ashoka Curry

*The original classic on which the Ashoka Empire was born*

### Ashoka Bhoona

*Rich and condensed tomato base sauce*

### Pardesi

 [6]

*Spinach puree , diced onions , garlic & mushrooms*

### Pasanda

 [1] [2]

*Old favourite cooked with cream, yoghurt & nut powder*

### Desi Jalfrezi

 [2]

*Peppers, onions, tomatoes & fresh green chillies*

### Creamy Jalfrezi

 [1] [2]

*Ginger, garlic, crunchy almonds, cashew nuts, sultanas & coconut cream*

### Achari

 [6]

*Spicy dish with added indian pickles, ginger, peppers & onions*

### Korma

 [2]

*A sumptuously creamy sauce*

- **Muglai** (creamy)

- **Ceylonese** (coconut)

- **Shakuti** (spicy)

- **Kashmiri** (fruity)

### Kerela Chilli

*Sweet and tangy sauce,black pepper ,coconut cream & green chillies*

## VEGETARIAN MAIN COURSE

	<b>Main</b>	<b>Side</b>		<b>Main</b>	<b>Side</b>
<b>Tarka Daal</b> [2]	<b>10.50</b>	<b>5.95</b>	<b>Aloo Saag</b> [6]	<b>10.50</b>	<b>5.95</b>
<i>Wholesome lentils, fried onions &amp; tomatoes</i>			<i>Diced potato, cooked with spinach</i>		
<b>Aloo Chana Kumba</b>	<b>10.50</b>	<b>5.95</b>	<b>Desi Channa Masala</b>	<b>10.75</b>	<b>5.95</b>
<i>Potatoes &amp; tangy chickpeas with mushrooms simmered in a succulent bhoona sauce</i>			<i>A staple chickpeas curry at home, onions, tomatoes, ginger, garlic</i>		
<b>Baingan Aloo</b>	<b>10.50</b>	<b>5.95</b>	<b>Bombay Potatoes</b>	<b>10.75</b>	<b>5.95</b>
<i>Aubergine &amp; potatoes simmered in a spicy sauce</i>			<i>potatoes sautéed in onion tomato gravy</i>		
<b>Mushroom Bhaji</b>	<b>10.50</b>	<b>5.95</b>	<b>Bhindi Dopiazza</b>	<b>10.50</b>	<b>5.95</b>
<i>Mushrooms sautéed in a flavoursome curry sauce</i>			<i>Okra cooked with onions</i>		
<b>Mutter Paneer</b> [2]	<b>10.50</b>	<b>5.95</b>	<b>Shahi Paneer</b> [1] [2]	<b>10.50</b>	<b>5.95</b>
<i>Cottage cheese &amp; peas</i>			<i>Cottage cheese with cream &amp; mixed nut powder</i>		