

## appetizer

Poppadoms	£0.95	Raita	£1.50
Spiced Onions	£1.50	Nachodoms	£4.95
Mango Chutney	£1.50	Mini Poppadoms topped with spiced onion, jalapenos, melted cheese & hot chilli sauce	
Achari Pickle	£1.50		

## इतार

### PAKORAS

Glasgow favourite served with chef's choice sauces

Vegetable Pakora	£4.95
Chicken Pakora	£5.50
Haggis Pakora	£5.50
Fish Pakora	£5.00
Mix Pakora	£5.75
Chicken, vegetable & haggis pakora	
Potato Fritters	£4.50
Halloumi Fries	£6.25

### POORI

Fluffy indian pancake served with choice of topping & Achari coleslaw garnish

Aloo Chana	£6.25
Chicken Masala	£6.95
Garlic Mushroom	£6.25
Tangy Shrimp	£6.95

Sharing Platter	£17.95
chicken shaslik, mixed pakora, hot and spicy wings, lamb chop with raita, mint sauce and fruit sauce	

Vegetable Samosa	£5.50
Savoury indian pastry served with raita & chana	
Butterfly King Prawns	£7.50
King prawns tail on with garlic & a mixture of spices, served on a sizzler & drizzled with chilli oil	
Tandoori Salmon	£6.95
Fillet of salmon oven roasted in tandoori spices served on curried mashed potatoes	
Shashlik Kebab	£6.95
Chicken tikka, green peppers, onions skewered roasted on BBQ chargrill & served on a bed of spicy chana & a drizzle of mint sauce	
Hot N Sour Wings	£5.75
Wings barbequed in hot tangy sweet & sour sauce	
Paneer Shaslik	£6.95
marinated paneer, peppers and onions on bed of channa	
Lamb Chops	£6.50
tandoori marinated lamb chops with mint chutney	
Aloo Tikki	£5.25
potato cakes blended with indian spices with tamrind & mint chutney	

Vegetarian Sharing Platter	£16.95
panner shaslik, samosa, vegetable pakora, aloo tikki, halloumi fries with raita mint sauce and fruit sauce	

## रहान इतार

Vegan Pakora	£4.95
Deep fried to perfection with gram flour	
Vegan Samosa	£5.50
Savoury indian pastry served with chana (chickpeas)	
Aloo Chana poori	£5.25
Fluffy indian pancake served with potatoes & chickpeas	
Garlic Mushroom poori	£5.25
Fluffy indian pancake served with mushrooms	
Aloo Tikki	£5.25
A small savoury cake or patty made from mashed potatoes with Indian herbs and spices served with fruit sauce & tamarind sauce	

Tofu Shaslik	£5.95
marinated tofu, peppers and onions on bed of channa	
Vegan Chicken Pakora	£5.95
Vegan chicken cooked with gram flour to perfection	
Tofu Pakora	£5.75
tofu fried with gram flour to perfection	
Vegan Haggis Pakora	£5.75
haggis mixed with potatoes & deep fried	

Vegan Platter To Share	£17.95
tofu shaslik, samosa, aloo tikki, vegan haggis pakora, veg pakora on bed of channa with tamrind sauce and fruit sauce	

## ब्रह्मदे, गोटह इ इणवेरोडे

Nan Bread	£3.75	Haggis Nan	£4.00	Mushroom Rice	£4.25
Garlic Nan	£3.95	Cheese Nan	£3.95	Vegetable Rice	£4.25
Garlic & Coriander Nan	£3.95	Paratha	£3.95	Jeera Rice	£4.00
Garlic & Cheese Nan	£4.00	Vegetable Paratha	£4.50	Kashmiri Rice	£4.00
Peshwari Nan	£4.25	Roti	£1.00	Chips	£2.50
Giant Naan	£7.95	Pilau Rice	£4.00	Masala Chips	£2.75
Chilli Nan	£3.95	Boiled Rice	£3.50		

## रहान इणवेरोडे

Nan Bread	£3.75	Vegetable Paratha	£4.50	Vegetable Rice	£4.25
Garlic Nan	£3.95	Roti	£1.00	Jeera Rice	£4.00
Garlic & Coriander Nan	£3.95	Pilau Rice	£4.00	Kashmiri Rice	£4.00
Chilli Nan	£3.95	Boiled Rice	£3.50	Giant Nan	£7.95
Paratha	£3.95	Mushroom Rice	£4.25		

## लाने टोपडे

ALL TIME FAVOURITES ARE AVAILABLE IN THE FOLLOWING:

Pan Fried Chicken Breast	£11.00	King Prawn	£15.95
Lamb	£12.50	Mixed Vegetable	£10.95
Chicken Tikka	£11.50	Paneer	£10.95
Prawn	£11.50		

### Chasni

A light smooth creamy sauce with a delicate twist of sweet n sour for those with a delicate palate

### Rogan Josh

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

### Jaipuri

A potent fusion of peppers, onions, ginger, garlic, green chillies & a touch of coconut simmered in exotic Jaipuri spices

### Karahi Bhoona

A host of spice sautéed in a rich tarka base with an abundance of capsicums & onions

### Malaidar

Spinach puree simmered with lashings of green chilli & garlic, with a dash of fresh cream

### Spicy Masala

A mouth watering marinade of exotic Punjabi spices, garlic, ginger, cumin, capsicums & onions, simmered in a homemade yoghurt sauce

### Creamy Masala

Same as masala finished with cream

### Jalandhri

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

### Pardesi

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

### Desi Jalfrezi

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

### Creamy Jalfrezi

Ginger, garlic, aromatic indian spices, crunchy almonds, sultanas & coconut cream

### Kerela Chilli

A piquant patia base, kali mirch (black pepper) & a touch of coconut cream with a kick from some wicked green chillies

### Korma

A sumptuously creamy sauce

- **Muglai** (creamy)

- **Ceylonese** (coconut)

- **Shakuti** (spicy)

- **Kashmiri** (fruity)

### Biryani

Your choice simmered in a savoury rice, served with a separate curry sauce for (£1.25 extra)

### South Indian Garlic Chilli

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

### Saag

Spinach leaves stewed with mustard leaves & pot cooked with your choice of meat or vegetables. Popular dish in india

### Satangi

A rich Bhoona style dish with an abundance of sliced mixed peppers, mixed pickle, cherry tomatoes, red onions and coriander

### Patia

piquant sweet and tangy sauce ashoka favourite

### Dhansac

subtle blend of dal, garlic and onion sauce

### Balti

Combination of chickpeas, tandoori paste & green chillies

### Dopyaza

double tempered with onions

### Ashoka Curry

The original classic on which the Ashoka Empire was born

### Ashoka Bhoona

Cooked in a ginger & garlic sauce, with tomatoes & a drizzle of fenugreek

### Pasanda

Old favourite cooked with cream, yoghurt & nut powder

### Achari

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

## रहाने लाने

Can also be made vegan

Tarka Daal	£10.25	Desi Channa Masala	£10.25
Wholesome lentils, fried onions & tomatoes			
Aloo Chana Kumba	£10.25	Bombay Potatoes	£10.50
Potatoes & tangy chickpeas with mushrooms simmered in a succulent bhoona sauce			
Baingan Aloo	£10.25	Bhindi Dopiaza	£10.50
Aubergine & potatoes simmered in a spicy bhoona sauce			
Mushroom Bhaji	£10.25		
Mouth-watering mushrooms sautéed in a flavoursome curry sauce			
Aloo Saag	£10.50		
Diced potato, cooked with spinach and flavoured with coriander			

## इणवेरोडे रहाने लाने

	Vegan Chicken	Tofu	Vegan Vegetables	Vegan Chicken	Tofu	Vegan Vegetables
Chasni	£13.00	£10.95	£10.95	£13.00	£10.95	£10.95
Ceylonese Korma	£13.00	£10.95	£10.95	£13.00	£10.95	£10.95
Kerela Chilli	£13.00	£10.95	£10.95	£13.00	£10.95	£10.95
Bhoona	£13.00	£10.95	£10.95	£13.00	£10.95	£10.95
Curry	£13.00	£10.95	£10.95	£13.00	£10.95	£10.95
Saag	£13.00	£10.95	£10.95	£13.00	£10.95	£10.95
Vegan Hot Pot	£13.00	£10.95	£10.95	£13.00	£10.95	£10.95
Biryani	£13.00	£10.95	£10.95	£13.00	£10.95	£10.95

## रिल थे ग्रो

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

Chicken Tikka	£14.95
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Succulent Chicken Marinated In Yoghurt & Spices, Cooked To Perfection In The Oven

Jhinga Tandoori	£16.95
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King Prawns Marinated In Exotic Punjabi Spices

Kick Ass Chicken Kebab	£15.95
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Chicken In Hot N Spicy Sauce, Skewered With Onion, Mushroom & Chunks Of Bell Pepper

Tandoori Mixed Platter	£17.95
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A Medley Of Tandoori Chicken, Chicken Wing, Chicken Tikka Lamb Chop, Salmon & King Prawn Served With Nan Bread

Lamb Chops	£14.95
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Succulent Lamb Marinated In Yoghurt & Spices, Cooked To Perfection In The Oven

Paneer Shaslik	£12.95
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Marinated Paneer, Peppers And Onions

Tofu Shaslik	£12.95
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Marinated Tofu, Peppers And Onions

## इणवेरोडे वेडे

Bengali Prawn Curry	£16.95
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King Prawns Cooked With Special Bengali Sauce Made With Onions, Tomatoes & Curry Leaves

King Prawn Malabari	£16.95
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King Prawns Sautéed In A Medium Sauce With A Hint Of Coconut Milk

Ashoka Seafood Special	£15.50
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Smooth Blend Of Tomato, Coconut, Nuts, Cream With Mixed Seafood

Chicken Tikka Ashoka Malwa	£15.50
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A Mouth Watering Spicy Dish With Chicken Tikka Mixed Peppers, Succulent Spinach Leaves, Onions, Green Chillies, & A Flourish Of Fresh Coriander

Butter Chicken	£15.50
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Chicken Tikka Simmered In Tomato, Honey & Cream Garnished With Butter

Slow Cooked Beef Madras	£13.95
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Diced Shoulder Of Scottish Beef Cooked In A Rich Slightly Hot Sauce With Added Mushrooms, Green Cardamom & Yoghurt Garnish

Beef Desi Aloo	£14.50
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Pot Cooked Beef And Potatoes

Lamb Sharab Masti	£15.50
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Lamb Cooked In A Garlic And Ginger Tarka, With The Addition Of Sliced Peppers, Onion, Green Chilli, Tandoori Paste And A Generous Dash Of Red Wine

Lamb Desi	£15.50
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Lamb On The Bone Pot Cooked

Tandoori Salmon	£17.50
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Fillet Of Salmon Oven Roasted In Tandoori Spices Served On Curried Mashed Potatoes With Boiled Rice