

# pre-theatre

2 course menu, served daily from 5pm to 6.30pm

## starters

**onion bhajee** (original)

**chicken chaat**

**saag tikka**

**garlic mushroom poori**

**daal soup**

**prawn cocktail**

**pakora**

(choice of vegetable, mushroom or fish)

## main dishes

**chicken chasni**

**lamb south Indian garlic chilli**

**chicken tikka masala**

**prawn pardesi**

**lamb rogan josh**

**chicken balti**

**chicken muglai korma**

**lamb or chicken bhoona**

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

£7.95



# a warm welcome

Fair fa' yer honest sonsie face  
It's great tae see you in oor place  
Aboon them a' we set the pace  
Great setting, service and scran  
Weil are we worthy o' yer praise  
The best bar nan!

Ye pow'rs wha mak mankind oor care  
We dish ye oot yer bill o' fare  
Auld Glesga wants nae wimpish ware  
Made in a hurry -  
That's why ye'll come back mair and mair...  
We give you great Ashoka curry!

Indulge and Enjoy!



A handwritten signature in red ink, appearing to read 'Cook Gill', written in a cursive style.

**Cook Gill**

GENERAL MANAGER



# starters

## pakora

**vegetable** £2.65 • **chicken breast** £3.95 • **mushroom** £3.75  
**onion bhaji** (original) £3.75 • **pakora mix** £3.95

# chef's choice starters

**paneer tikka** £3.95

subtly spiced skewered indian cheese, capsicums and onions, served with a piquant patia sauce

**masala mushrooms** £3.75

mouthwatering mushrooms pan-fried in a fusion of exotic spices, garlic, crushed black peppercorns and a flourish of fresh cream

**saag tikki** £3.95

spicy patties of potato and spinach served with tangy chickpeas

**mirchi prawns** £3.95

plump prawns sautéed in diced peppers, spring onions and a soupcon of spicy soy sauce

**hawaiian kebab** £4.25

skewered diced lamb, & fresh pineapple marinated in tropical juices, soya and exotic spices, and grilled to perfection

**chandry chilli chicken** £3.95

succulent pieces of chicken fillet marinated in a sweet 'n' spicy sauce, lightly fried until golden, served with a sweet chilli dip

**chicken chaat** £3.90

tandoori style chicken drumsticks swathed in a sweet 'n' sour patia sauce

**chicken gujiya** £3.95

spicy spring rolls served with tangy chickpeas

**chef's combo** (per person) £4.50

(minimum two people)

a medley of mixed pakora, saag tikki, chicken gujiya and chicken chaat

## poori and dosa selection

**starter** £4.25

**main course** £8.95

a light, thin, pan-fried chapatti or an Indian rice and lentil pancake filled with your choice of:

**garlic okra** (ladyfinger) • **aloo chana** (chickpeas)

**chicken masala** • **garlic mushroom**



# healthy options

calorie conscience curry connoisseurs can choose from this selection! all these dishes are cooked without the excessive use of fat, giving you a 50% reduction in calorific value with no compromise in flavour

## starters

### **garlic mushrooms** £3.75

mouth-watering mushrooms swathed in a spicy masala sauce

### **chana prawn dosa** £4.25

a pastiche of chickpeas and prawns swathed in a light Indian pancake

### **daal and spinach soup** £2.95

wholesome lentils and spinach with a dash of zingy lemon

### **chicken chaat** £3.95

chicken drumsticks swathed in a sweet 'n' sour patia sauce

### **tandoori chicken** £3.95

marinated chicken on the bone barbecued in the tandoor for that extra flavour

## main dishes

### **chicken korma** £6.75

sumptuously creamy with lashings of yogurt

### **chicken punjabi bhoona** £6.95

breast of chicken, onions and capsicums in a condensed sauce

### **prawn dhansac** £6.95

juicy prawns simmered in an aromatic lentil sauce

### **mixed vegetable curry** £6.50

chef's vegetables simmered in our delicious healthy options sauce

### **chicken masala** £7.95

breast of chicken simmered in exotic spices, garlic, ginger and capsicums

### **chicken tikka** £9.95

marinated chicken barbecued tandoori style, served with rice and curry sauce

### **boiled rice** £1.85

### **chapati** £0.85

# european selection

### **oriental vegetable stir fry** £6.95

### **pepper chicken** £7.95

### **haddock and chips** £7.95

### **sirloin steak** £10.50

### **scampi frite** £7.95

### **chicken kiev** £7.95



# vegetarian

**mixed vegetable curry** £6.95

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

**tarka daal** £6.50

lentils with fried onions and tomatoes  
simmered in a condensed curry sauce

**paneer pardesi** £6.95

indian cottage cheese simmered with succulent spinach,  
onions and mushrooms

**bhangan aloo** £6.95

aubergine and potatoes simmered in a spicy bhoona sauce

**aloo chana** £5.95

potatoes and tangy chickpeas simmered in a  
flavoursome bhoona sauce

**dhai bhindi bhaji** £6.50

lady fingers (okra) simmered in a spicy masala sauce  
with creamy yoghurt

**muttar dhania** £6.50

a fusion of peas and coriander simmered with plenty  
of garlic and ginger

all vegetarian dishes are also available as side dishes £4.25

# indian breads and sundries

**nan bread** £1.95

**vegetarian kulcha nan** £2.95

**garlic and coriander nan** £2.75

**peshwari nan** £2.95

**paratha** £1.95

**vegetable paratha** £2.95

**garlic mushroom paratha** £2.95

**tandoori roti** £1.25

**chapatti** £0.85

**popadoms** £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

**vegetable rice** £2.95



# connoisseur's choice

"No Indian feast would be complete without our present day Connoisseur selection of irresistible Indian dishes. These imaginatively created cuisine is totally unique in preparation and the fusion of flavours will take your tast-buds further than they've never been before."

## **bombay bakra** £8.95

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

## **hyderabad ke biryani** £9.95

sliced tandoori chicken and lamb simmered in an aromatic herb tarka and savoury vegetable rice garnished with fried onions, served with makhni daal (creamy lentils)

## **masalewala** £8.95

barbecued chicken simmered in ginger, garlic and exotic Punjabi spices with a touch of creamy dahi (homemade yoghurt)

## **battered green curry with garlic king prawns** £13.95

plump pacific king prawns sautéed in butter and succulent spinach

## **jangli murgh** £8.95

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

## **chutney gosht** £8.95

a tasty fusion of diced lamb sautéed in exotic spices, tomatoes and fruity mango chutney

## **mint moonlight** £8.95

marinated lamb tikka chargrilled, simmered in a medium strength sauce with aromatic fresh mint

## **goanese machi** £8.95

prime cod sautéed in a creamed coconut sauce and fresh green chillies



# house specialities

## **masala**

an intoxicating marinade of exotic Punjabi spices with tomatoes, capsicums, onions and yoghurt

## **karahi bhoona**

a rich tarka base with an abundance of capsicums and onions simmered karahi style

## **pardesi**

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

## **chasni**

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

## **jaipuri**

diced peppers, onions, ginger, garlic, green chillies and a touch of coconut simmered in exotic spices

## **rogan josh**

a heavenly blend of tomatoes, paprika and a host of spices

## **jalfrezi**

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

## **south indian garlic chilli**

fancy something hot and spicy? This is the one!

## **malaidar**

succulent spinach simmered with lashings of green chilli and garlic with a flourish of fresh cream

## **balti**

a host of tandoori spices, achari mixed pickle, kabli chana and a flourish of fresh yoghurt

## **nawabi**

onions, mushrooms, crunchy capsicums and tomatoes simmered in a rich tarka base

## **balti butter masala**

a touch of ginger, garlic, almond powder, yoghurt, fresh cream and onions...delicious!

## **maharani**

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

## **jalandhri**

a fusion of ginger, garlic, onions, peppers, coconut cream and 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

**european or indian vegetable** £6.95 • **prawn** £7.95

**machi** (fish) £7.95 • **pacific king prawn** £12.95



# 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

**paneer tikka** (vegetarian) £8.95

indian cheese marinated in exotic spices, herbs and mint, skewered with capsicums, onions, mushrooms and tomatoes and a sprinkling of spicy seasoning

**chicken and lamb kebab** £11.95

chicken and lamb marinated in a spicy tandoori paste and yoghurt, skewered with capsicums, onions, mushrooms and tomatoes with a sprinkling of aromatic garam masala

**chicken tikka** £9.95

marinated chicken pieces barbecued to perfection in the tandoor oven...the mother of all tikkas!

**tandoori jhinga** £13.95

plump pacific king prawns marinated in exotic Punjabi spices and skewered with onions and capsicums

**shashlik** £10.95

chicken breast pieces marinated in sumptuously creamy yoghurt and skewered with capsicums, onions and mushrooms

**lamb tikka** £9.95

barbecued nuggets of lamb marinated in fragrant spices

**chicken satay** £9.95

barbecued chicken served with a savoury and spicy peanut sauce

# old favourites

**ceylonese korma**

sumptuously creamy with lashings of creamed coconut

**muglai korma**

a rich smooth creamy sensation

**traditional curry**

a potent fusion of punjabi spices...how the Ashoka legend began!

**bhoona**

a rich condensed gravy with lashings of ginger, garlic and tomatoes

**dhansac**

lashings of lentils and eastern spices

**patia**

a tasty and tangy twist of sweet 'n' sour

all the old favourites are available in your choice of:

**pan fried chicken breast** £6.75 • **chicken tikka** £7.75 • **tender lamb** £6.95  
**mixed vegetable** £6.50 • **prawn** £6.95 • **machi** (fish) £6.95 • **pacific king prawn** £11.95

