



## STARTERS & APPETISERS

**Vegetable Pakora**  
£2.95

**Chicken Pakora**  
£3.95

**Mushroom Pakora**  
£3.65

**Haggis Pakora**  
£3.65

**Chefs Platter for two**  
**(£3.95 per person)**  
combo mix of pakoras, chicken chaat,  
aubergine fritters and a delicious tandoori medley

**Sabji Samosa**  
£3.65  
vegetable filled Indian parcel

**Chicken Chaat**  
£3.65

**Tandoori Sizzlas available as Starters £4.95** excluding Mixed Grill

**Prawn Cocktail**  
£3.65

**Onion Bajhi** £3.65  
(rings - original)  
onions in bhaji batter

**Aubergine Fritters**  
£3.65

**Poori**  
£3.65  
light fluffy indian pancake topped with a  
choice of mushroom, tangy prawns,  
chicken masala or aloo chana

**Spicy Fish**  
£3.95  
haddock marinated in yogurt and  
spices deep fried in a light, crispy batter,  
served with a delicious mint dip

## TANDOORI SIZZLAS

Indian BBQ using a traditional charcoal tandoor. Again these dishes are available both as a starter or a fully garnished main meal, served with rice, curry sauce & salad

**Tandoori Mixed Grill £12.95**  
medley of chicken and lamb tikka, seekh kebab, jhinga and drumstick, served fully garnished with rice, curry sauce, salad and naan bread

**Chicken Tikka £9.95**  
tender chicken marinated  
in exotic spices

**Lamb Tikka £9.95**  
tender lamb marinated  
in exotic spices



**Chicken Satay £9.95**  
chicken marinated in a rich  
Indonesian style sauce

**Seekh Kebab £9.95**  
minced lamb marinated  
in exotic spices.

**King Prawn Tandoori £12.95**  
prepared to perfection in the traditional charcoal tandoor

## POPULAR CHOICES

### Chasni

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

### Rogan Josh

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

### Karahi Bhoona

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

### Karela Chilli

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

### Bhoona

a rich and flavoursome condensed sauce with plenty ginger, garlic and tomatoes

### Korma (Muglai or Ceylonese)

lashings of creamed coconut in a sumptuously creamy sauce

### Masala

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

### Traditional Curry

the original Indian dish, a culinary classic!

### 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... wow!

### Patia

a tangy sweet 'n' sour sauce

### Balti

tandoori spices, tangy chick peas, a flourish of fresh creamy yoghurt and a touch of achari mixed pickle for that extra bite!

### Nawabi

the meat is simmered in a karahi until lightly cooked & then added to a tarka base made from fried onions, mushrooms, capsicums & tomatoes

### Jalfrezi

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

### Jaipuri

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

### Shakuti

a sumptuously creamy style korma style sauce with a kick from some wicked green chillies

### Biryani

your choice of chicken, lamb, prawns or vegetables simmered in savoury rice served with a separate curry sauce

**Chicken Tikka £7.95 • Prawns £7.95**  
**Pan-fried Chicken Breast £7.95 • Tender Lamb £7.95**  
**Pacific King Prawns £12.95 • Mixed Vegetables £6.95**

## HOUSE SPECIALITIES

all house speciality dishes are served with garlic potato

### Chilli Meat Fry £9.95

a spicy medley with green chillies & hot peppers, choose from pan fried chicken or gosht lamb

### Coriander Chicken and aubergine £9.95

chicken sautéed in makhan (Indian butter) and stewed in rich spicy yogurt and aubergine sauce

### Malaidar Curry with garlic £9.95

spinach puree simmered with lashings of green chilli and garlic with a dash of fresh cream available in chicken, lamb or king prawn (1.95 extra)

### Bhapa Machhi £9.95 (Bengali fish)

salmon steak in a rich tamarind masala with added wild mushrooms

### Butter Chicken £9.95

roast chicken sautéed in rich Indian makhan (butter)

### Sing Sing Chandni £9.95

a sweet n' spicy cantonese style dish with crispy capsicums, spring onions, and a sprinkling of cashew nuts

### Chicken Tikka Maharani £9.95

take a tangy sweet 'n'sour patia, a hint of garlic, and a tasty chilli sauce for this slightly sweet, slightly spicy speciality

### Jalandhri £9.95

a potent fusion of ginger, garlic, onions, peppers, coconut cream and fresh herbs simmered in a chilli sauce (choice of chicken, lamb or mixed vegetables)

## VEGETARIAN DISHES

### Achhari Sabjiyon Ka Korma

indian vegetables cooked with masala and a hint of lime pickle

### Paneer Makhni

indian cheese simmered in a light creamy sauce

### Aloo Gobi Masala

cauliflower and potatoes simmered with ginger, garlic and a tasty masala sauce

### Tarka Daal

traditional lentil curry

### Paneer Palak

Indian cheese simmered with spinach in a rich ginger and garlic tarka

### Aloo Bathow (aubergine)

potato and aubergine sautéed in a flavoursome masala sauce with green chillies

### Side Dish

£3.95

### Main Meal

£6.95



## BREADS & SUNDRIES

Naan £1.95

Garlic Naan £2.50

Peshwari Naan £2.65

Garlic & Cheese Naan £3.65

Keema Naan £3.25

Paratha £1.95

Chapati £0.90

Vegetable Paratha £2.95

Pilau Rice £1.95

Boiled Rice £1.80

Spiced Onion £0.95

Popadom £0.95

Garlic Potato £1.95

Mango Chutney £0.95

Achar £0.95

Raita £1.30

### Pickle Tray £2.50

spiced onions, raita, chutney, Indian pickle and ambala sauce

## EUROPEAN DISHES

All served with Fries & Salad

Salmon Steak £9.95

Haddock & Chips £7.95

Sirloin Steak £9.95



HARLEQUIN

FREEPHONE 0800 195 3 195

# MENU

# Ashöka<sup>®</sup>

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## WEST END

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**AUTHENTIC  
INDIAN CUISINE  
FROM  
THE ORIGINAL  
AND THE BEST**

