

## TANDOORI CUISINE

Succulent...sizzling and definitely a hot favourite amongst the Ashoka 'loyale'.  
Marinated in spicy yoghurt, skewered and barbecued to perfection in the tandoor.

<b>CHICKEN TANDOORI</b> .....	£8.95
<i>tender chicken pieces on the bone</i>	
<b>SHASHLIK</b> .....	£9.25
<i>chicken pieces flavoured with exotic spices and cooked with onions, capsicums and tomatoes.</i>	
<b>LAMB TIKKA</b> .....	£8.95
<i>tender lamb marinated in medium spices.</i>	
<b>CHICKEN TIKKA</b> .....	£8.95
<i>boneless chicken breast</i>	
<b>TANDOORI KING PRAWN</b> .....	£11.95
<i>king prawns, flavoured with various spices</i>	
<b>TANDOORI MIXED PLATTER</b> .....	£11.95
<i>tandoori chicken, chicken tikka, lamb tikka, seekh kebab and nan.</i>	

*the above Tandoori dishes are fully garnished and served with salad, pilau rice and curry sauce.*

## VEGETARIAN

### MIXED VEGETABLE CURRY

*European or Indian vegetables*

### MUSHROOM BHAJI

*potato and spinach*

### ALOO & SAAG BHAJI

*potato and spinach*

### CHANA ALOO & MUSHROOM BHAJI

*chickpeas, potato and mushroom*

### PANEER PARDESI

*Indian cheese and spinach*

### GOBI & ALOO CURRY

*cauliflower and potato*

### CHANA SAAG BHAJI

*chickpeas and spinach*

### BOMBAY POTATO

*Indian style spicy potato*

### TARKA DAAL

*lentils with fried onions and tomatoes*

*all vegetarian dishes can be ordered as a main meal, or as a side dish to a main meal.*

**SIDE DISH £3.75    MAIN MEAL £5.75**

## BREADS & SUNDRIES

Popadoms (two).....	£1.40	Nan Bread or Paratha.....	£1.90
Spiced Onions.....	£0.90	Peshwari Nan or Paratha.....	£2.25
Mango Chutney.....	£0.90	Garlic Nan or Paratha.....	£2.25
Raita.....	£1.25	Mixed Pickle.....	£0.90
Basmati Fried Rice.....	£1.80	Fresh Green Chillies.....	£0.90
Basmati Boiled Rice.....	£1.60	French Fries.....	£1.50
Mushroom Pilau Rice.....	£2.25	Fresh Onions.....	£0.90
Chapati.....	£0.70	Special Onion Salad.....	£1.50
Tandoori Roti.....	£0.90		

## CONTINENTAL

*the following dishes are available in your choice of:*

**CHICKEN BREAST £7.95    FILLET STEAK £14.95**

**KING PRAWN £11.50    SIRLOIN STEAK £10.95**

*all continental dishes can be served with any of the following accompaniments...*

**CHEF'S FRESH SEASONAL VEGETABLES £1.95**

**FRENCH FRIES £1.50    CHEF'S TOSSED SALAD £1.95**

**BOILED RICE £1.50**

### CHASSEUR

*a sumptuously rich sauce with mushrooms, garlic, tarragon, white wine and demi-glacé*

### PEPPERED

*a splash of white wine, a dash of brandy, and a soupçon of cream and crunchy peppercorns*

### PLAIN

*your choice of dish cooked to your specification served with sautéed mushrooms and onions*

## CHEF'S CHOICE FROM AROUND THE WORLD

**MEXICAN FAJITAS** Available in: **CHICKEN £8.95    BEEF £8.95    COMBO £9.95**

*slices of chargrilled meat, on a bed of onions and peppers, served with warm flour tortillas and sour cream, guacamole and salsa dips*

**CARBONARA**.....£6.50

*a fusion of ham, fresh parmesan and garlic, in an irresistibly creamy Italian sauce*

**CAESAR'S GRILLED SALAD**.....£6.50

*sliced char broiled fillet of chicken, with heaps of crispy salad, croutons, and baby corn, smothered in Caesar's all American dressing*

**GOLDEN SCAMPI**.....£5.95

*succulent breaded scampi, deep fried until juicy and golden*

**STEAK & CHICKEN DINNER**.....£11.95

*char broiled steak with a cajun seasoned chicken breast, served with sautéed mushrooms and onions. Also available with a choice of sauce.*

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- TOP CABARET ACTS
- OPEN MIKE show them what you can do!

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Visit our Website at [www.harlequinrestaurants.com](http://www.harlequinrestaurants.com)

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## APPETISERS

### PAKORAS & SAVOURIES

*the all time favourite spicy snack available in...*

VEGETABLE .....	£2.75	MUSHROOM .....	£2.95
CHICKEN BREAST .....	£4.50	ONION BHAJI.....	£2.95
MIXED PAKORA .....	£3.95		
SPICY TANDOORI MUNCHERS.....	£3.25		
<i>drumsticks marinated in a spicy sauce</i>			
TANDOORI MIXED STARTER.....	£4.75		
<i>medley of chicken, lamb, seekh kebab and tandoori drumsticks</i>			
CHICKEN TIKKA .....	£3.95		
<i>tasty chicken pieces marinated in exotic spices, cooked to sizzling perfection in the tandoor</i>			
VEGETABLE SAMOSA .....	£3.25		
<i>savoury Indian pasties served with chana</i>			
SEEKH KEBAB .....	£3.75		
<i>aromatic and served with a delicious dip</i>			
LAMB TIKKA .....	£4.25		
<i>tender lamb, marinated in exotic spices, cooked in the tandoor oven.</i>			

### POORI & SPICY GARLIC SELECTION

**POORI** *a light, thin pan fried chapati*  
**SPICY GARLIC** *a mouth-watering starter, with a sweet twist, and a kick from some fresh coriander and green chillies*  
*all of the above served smothered in your choice of:*  
**PRAWN, CHICKEN, MUSHROOM, OR FRESH VEGETABLES**  
**POORI OR SPICY GARLIC STARTER £4.50**

### CONTINENTAL SELECTION

CHEF'S SOUP OF THE DAY .....	£2.25
<i>homemade, and just like granny makes it!</i>	
BRASSERIE POTATO SKINS .....	£2.75
<i>slightly spicy, served with the Brasserie's special chilli sauce dip</i>	
JALAPENO BOMBS .....	£3.95
<i>green jalapeno peppers, stuffed with cream cheese and herbs, coated in crispy golden breadcrums, served with the Brasserie's special chilli sauce</i>	
FAJITAS .....	£3.95
<i>strips of marinated chargrilled chicken breast, onions and mixed peppers, topped with jalapino slices, served with tortilla pancakes, sour cream and salsa dips</i>	
PRAWN COCKTAIL .....	£2.95
<i>plump, juicy prawns swathed in the Brasserie's mouth-watering marie-rose sauce</i>	
BRASSERIE CHICKEN DIPPERS .....	£2.95
<i>tender goujons of chicken, deep fried to perfection, served with our famous chilli sauce</i>	

### APPETIZERS TO SHARE

BRASSERIE GARDEN DELIGHT .....	£6.95
<i>a feast of vegetable samosas, vegetable pakora, potato skins and mushroom pakora, served with garlic mayonnaise and our piquant chilli sauce.</i>	
BRASSERIE PLATTER .....	£7.95
<i>a perfect selection of starters for those who like to pic'n mix served with garlic mayonnaise and special chilli sauce dips</i>	
COMBO DELUXE.....	£9.95
<i>a classic Brasserie starter created by a combination of tandoori chicken tikka, crispy onion bhaji, chicken pakora, jalapeno bombs and chicken dippers.</i>	

## BRASSERIE SPECIALITIES

### SPICY TIKKA MASALA

*a true Brasserie favourite-a mouthwatering blend with a rich exotic marinade and hot spices cooked with peppers onions and fresh coriander*

### KARAHI BHOONA

*a host of spices in a rich tarka base with an abundance of capsicums and onions, simmered in the karahi (Indian wok)*

### PUNJABI PARDESI

*a delicious dish created by our chefs-spinach, onions mushrooms simmered in a rich ginger and garlic base*

### CHASNI

*a light, smooth, slightly sweet 'n' sour creamy sauce for those with a delicate palate*

### JAIPURI

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

### ROGAN JOSH

*a heavenly blend of tomatoes, paprika, and a host of spices create this immensely popular dish*

### JALFREZI

*a ginger and garlic base with aromatic Indian spices, almonds, sultanas and a flourish of fresh cream blended with peppers and onions*

### SOUTH INDIAN GARLIC CHILLI

*fancy something hot and spicy?...this is the one!*

### REGENT TIKKA MASALA

*a true Brasserie favourite- a mouthwatering blend uniquely created by our own chefs, a rich tasty experience prepared with a host of spices in a rich tarka base*

### KERELA CHILLI

*a patia base, with kali mirch and a touch of coconut...and for those who like it hotter the green chillies do just the trick*

### BALTI

*honoured with this unique recipe our Brasserie chef's favourite, prepared with a host of secret spices peppers onions and a hint of punjabi pureed vegetables*

### ACHARI

*all the goodness and flavour of the special bhoona, and for that extra bite we add a generous portion of ground mixed pickle*

### NAWABI

*the meat is simmered in a karahi until lightly cooked then added to a tarka base of fried onions, fried mushrooms, capsicums and tomatoes*

### JALANDHRI

*a potent fusion of fresh ginger and garlic, onions, peppers chilli sauce simmered together with fresh herbs and spices*

### NENTARA

*prepared with an abundance of chopped onions and fresh coriander, simmered in a slightly sweet tomato based sauce*

### GARAM MASALA

*a strong, rich blend of exotic Indian spices creating a hot and spicy speciality dish.*

**ALL THE BRASSERIE SPECIALITY DISHES ARE AVAILABLE IN:**

CHICKEN TIKKA BREAD .....	£7.45	PRAWN .....	£7.45
CHICKEN BREAD .....	£7.25	PACIFIC KING PRAWN .....	£11.95
TENDER LAMB .....	£7.25	EUROPEAN OR INDIAN VEG.....	£6.45

## CREAMY KORMAS

### CEYLONESE

*with lashings of creamed coconut*

### KASHMIRI

*delicately spiced dish prepared with fresh cream, yoghurt, creamed coconut and your choice of either pineapple, mango or banana*

### REGULAR KORMA

*by far the favourite korma of them all!*

### PASANDA KORMA

*cooked with ground cashew nuts, fresh cream and yoghurt*

### CREAMY TIKKA MASALA

*another favourite - this unique, thick and creamy dish is prepared with ground cashew nuts, onions, peppers and fresh cream*

### POPULAR CURRIES

#### TRADITIONAL CURRY

*the original classic*

#### BHOONA

*a condensed sauce with plenty of ginger, garlic and tomatoes*

#### DANSAC

*lashings of tomatoes and eastern spices*

#### KASHMIRI CURRY

*a popular medium strength dish, with a fruity twist, prepared with pineapples and mango*

#### BIRYANI

*(£1.25 extra)*

*savoury rice cooked with your choice of meat or fish, served with a separate curry sauce*

#### DOPIAZA

*an aromatic dish with oodles of onions*

#### PUNJABI MASALA

*shallow fried peppers and onions blended with exotic Indian herbs and spices*

#### PATIA

*tangy sweet and sour sauce*

**ALL THE POPULAR CURRIES AND KORMAS ARE AVAILABLE IN:**

CHICKEN BREAD .....	£6.25	PACIFIC KING PRAWNS .....	£10.95
LAMB .....	£6.25	MIXED VEGETABLES .....	£5.95
PRAWNS .....	£6.45	CHICKEN TIKKA .....	£6.95

## TEA-TIME SPECIAL

### THREE COURSES FOR ONLY £8.95

*available for take-away or home delivery 5pm-6.30pm daily*

#### APPETISER

*2 crispy popadoms and spiced onions*

#### STARTERS

*choose ONE starter from this selection*

**VEGETABLE PAKORA • ONION RINGS • CHICKEN MUNCHERS  
 GARLIC MUSHROOMS • PRAWN COCKTAIL • CHICKEN FAJITAS  
 MUSHROOM, GOBI OR CHICKEN PAKORA (£1 EXTRA)**

#### MAIN EVENT

*choose one main course and accompaniment from this selection*

#### KORMA

*sumptuously creamy for the milder palate*

#### CHASNI

*smooth and creamy with a tangy twist of sweet 'n' sour*

#### JAIPURI

*peppers, onions, ginger, garlic, chillies and coconut simmered in exotic jaipuri spices*

#### TRADITIONAL CURRY

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

#### CREAMY MASALA

*a 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*

#### SOUTH INDIAN GARLIC CHILLI

*fancy something hot and spicy? This is the one!*

#### ROGAN JOSH

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

#### PARDESI

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

**Main Courses available in:  
 CHICKEN • LAMB • VEGETABLE • CHICKEN TIKKA (£1 EXTRA)**

*All dishes served with your choice of boiled or fried rice or nan bread*