

southside

Original finger lickin' good Indian food!

Starters

Pakoras

the all time favourite available in:

vegetable pakora	£3.25
mushroom pakora	£3.75
chicken breast pakora	£4.35
haggis pakora	£4.25
onion bhaji (rings or original)	£3.95
mixed pakora	£4.35

a medley of vegetable, chicken and mushroom pakora

Chef's Choice Appetisers

paneer tikka starter	£4.50
subtly spiced skewered Indian cheese, capsicums and onions, served with a piquant patia sauce	
chicken gujiya	£4.25
spicy spring rolls served with tangy chickpeas	
spicy chicken chaat	£3.95
chicken drumsticks swathed in a sweet 'n' sour patia sauce	
chicken tikka	£4.25
tasty chicken pieces marinated in exotic spices, barbecued to perfection in the tandoor	
masala mushrooms	£3.95
mouth-watering mushroom slices sautéed in a creamy sauce with a hint of garlic, crushed peppercorns and aromatic herbs	
vegetable samosa	£4.25
savory Indian pastie served with chana (chickpeas)	

Poori Selection

poori a light thin pan fried chapatti

either of the above smothered in your choice of:
chilli prawn, chicken masala, garlic mushroom or aloo chana

Poori starter £4.25

Chef's Combo Platter for 2

For two people, enjoy a medley of vegetable, chicken & mushroom pakora, chicken gujiya, onion bhaji (original) and chicken chaat
£9.50

Tandoori Platter for 2

For two people, enjoy a BBQ medley of chicken tikka, lamb tikka, seekh kebab, chicken chaat and spicy chana side
£11.50

House Specialities

chasni

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

jaipuri

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

jalfrezi

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

karahi bhoona

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

masala

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

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

balti

tantalising tandoori spices, kabli chana (tangy chickpeas), a flourish of fresh creamy yoghurt, and a soupçon of achari mixed pickle for that extra bite

kerela chilli

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

rogan josh

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

shakuti

sumptuously creamy and coconutty with a hit from some wicked red and green chillies!

nawabi

a rich and tasty tarka of onions, mushrooms, capsicums and tomatoes

mewa masala

sumptuously creamy with a twist of tomatoes and the crunch comes with a nutty combination of almonds, cashews, wholenuts and raisins

malaidar

spinach puree simmered with lashings of green chillies, garlic and a flourish of fresh cream...wow!

pasanda

mild and creamy with an abundance of almond flakes to drive you nuts!

jalandhri

a potent fusion of ginger, garlic, onions, peppers, coconut cream and fresh herbs sautéed in a spicy chilli sauce

maharani

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

makhni masala

a touch of ginger, garlic and almond powder shallow fried and simmered in yoghurt and fresh cream with a sprinkling of spring onions

sing sing chandni

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

Connoisseur's Choice

satrangi

a rich bhoona style dish with an abundance of sliced mixed peppers, mixed pickle, cherry tomatoes, red onions, aromatic coriander and a soupçon of spring onions

ashoka malwa

a mouthwatering spicy dish with a sauté of red peppers, succulent spinach leaves, onions, sliced ginger, green chillies garam masala and a flourish of fresh coriander

gosht palak

a favourite back home in the Punjab, made with lentils, succulent spinach and spices with plenty garlic and fresh herbs

Boti khana

marinated chicken pieces barbecued tandoori style, then stripped off the bone and pan-fried with tandoori masala, ginger, diced capsicums, onions and peppercorns, finished with a sprinkling of fresh herbs...absolutely delicious and highly recommended (available in tandoori chicken)

mirch masala

diced capsicums, spring onions and green chillies pan fried in a spicy pickle masala with crushed black peppercorns

punjabi tarka

a truly authentic hot and spicy home-style sauce with a flavoursome blend of Punjabi herbs and spices

all the above dishes are available in:

Pan Fried Chicken Breast	£8.25	Pacific King Prawn	£13.95
Chicken Tikka Breast	£8.50	European or	
Lamb	£8.50	Indian Vegetable	£7.25
Prawn	£8.50	Paneer	£6.95

Connoisseur's choice dishes £1.70 extra

Breads, Rice & Sundries

popadom.....	£0.95	chapatti.....	£0.95
spiced onions.....	£0.95	chips.....	£1.75
mango chutney.....	£0.95	nan.....	£2.25
raita.....	£1.50	peshwari nan.....	£2.95
mixed pickle.....	£0.95	garlic nan.....	£2.95
chutney tray (a medley of three chutneys) ..	£1.95	spicy masala nan.....	£2.95
pilau rice.....	£2.25	paratha.....	£2.25
boiled rice.....	£1.95	vegetable paratha.....	£2.95
mushroom pilau rice.....	£2.95	tandoori roti.....	£1.35

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Old Favourites

muglai korma

a sumptuously creamy sauce

ceylonese korma

with lashings of creamed coconut

kashmiri

delicately spiced and fruity with plenty yoghurt and cream

traditional curry

the original classic on which the Ashoka Empire was born!

bhoona

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

biryani

your choice of chicken, lamb, prawns or vegetables simmered in savoury rice and served with a separate curry sauce (£1.25 extra)

dhansac

lashings of lentils and eastern spices

patia

a tangy sweet 'n' sour sauce

dopiaza

an aromatic dish with oodles of onions

all the old favourites are available in:

Chicken Breast (pan fried)	£7.50
Chicken Tikka	£7.95
tender Lamb	£7.50
Prawn	£7.50
Pacific King Prawn	£12.95
Indian/European Vegetable	£6.95

Vegetarian

mixed vegetable curry

a fusion of indian or european vegetables simmered in our traditional curry sauce

mushroom bhaji

mouthwatering mushrooms sautéed in a flavoursome curry sauce

chana, aloo & mushroom bhaji

chickpeas, potatoes and mushrooms

muttar paneer

a traditional dish of indian cheese and garden peas

paneer shahi

creamy homemade indian cottage cheese sautéed with almond powder, spring onions and tomatoes

palak paneer

indian cottage cheese simmered with fresh spinach leaves

chana saag bhaji

tangy chickpeas and succulent spinach, simmered in a condensed sauce

bombay potatoes

indian style spicy potatoes

tarka daal

wholesome lentils, fried onions and tomatoes, simmered in a traditional curry sauce

bhangan aloo

aubergine and potatoes simmered in a spicy bhoona sauce

vegetarian main meal £6.95 side dish £4.95

Healthy Options

health conscious curry connoisseurs choose from this section! all these dishes are prepared without the excessive use of fat...so you can curry on eating without counting the calories!

Starters

garlic mushrooms £4.35
mouth-watering mushrooms swathed in a spicy masala sauce

chana aloo £4.25
a tasty fusion of tangy chickpeas and potatoes

daal and spinach soup £3.25
a potage of lentils and spinach with a dash of lemon for that extra zing!

chicken chaat £4.60
drumsticks marinated in yoghurt, exotic spices and fresh herbs, served with a yoghurt sauce

Main meals

chicken korma £7.75

chicken Punjabi bhoona £7.75

prawn dhansac £7.50

mixed veg curry £7.25

chicken masala £8.75

chicken punjabi palak £8.75

European dishes

all served with crisp salad garnish and tasty french fries

haddock & chips £8.95

omelettes 'n' chips (various) £7.95

sirloin steak £12.95

scampi frite £8.95

chicken kiev £8.95

Pre-Theatre Menu

Available daily from 5pm - 6.30pm from £8.95

enjoy a starter, main meal and accompaniment from a selection of our most popular dishes from the a la carte menu (as an appetiser, two popadoms and spiced onions may be ordered for £1.75 extra)

Starters

vegetable pakora

served with a delicious dip

pakora - your choice!

chicken, mushroom, haggis or a mix of all three! (£1 extra)

vegetable samosa

Indian pastry stuffed with spicy vegetables and served with chana

aloo and chana poori

a light, thin chapatti, pan fried and smothered with mouthwatering tangy aloo and chickpeas

garlic mushroom poori

a light, pan fried chapatti, smothered in spicy garlic mushrooms

chicken chaat

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

spiced mushrooms

mouthwatering mushrooms sautéed in a slightly sweet sauce with a touch of green chillies

The Main Event

traditional curry

the original classic on which the Ashoka Empire was born!

special karahi bhoona

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

nawabi

a rich and tasty tarka of onions, mushrooms, capsicums and tomatoes

masala

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

chasni

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

muglai or ceylonese korma

both mild and creamy, but for a taste of coconut paradise go for the Ceylonese!

kerela chilli

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

rogan josh

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

pardesi

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

shakuti

creamy and coconutty with a kick from some wicked green chillies!

jalfrezi

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

choose either **rice**, **nan bread** or **TWO chapattis**

your choice of dishes from the MAIN EVENT are available in: **european or indian vegetable, paneer, pan fried chicken breast, tender lamb, chicken tikka breast** (£1.50 extra) **prawn, pacific king prawn** (£2.95 extra)

Sizzling Tandoori Cuisine

Definitely a hot favourite amongst the Ashoka 'loyale'! These dishes are marinated in exotic spices, skewered and barbecued to perfection in the tandoor. Served with pilau rice, salad garnish and curry sauce. A sauce from the *House Speciality* section e.g. masala, chasni etc. may be ordered instead (£1 extra)

chicken tikka £9.95

tender supreme of chicken

shashlik £10.50

succulent chicken pieces barbecued with onions, capsicums and tomatoes

lamb tikka £10.25

luscious lamb marinated in exotic spices

kick ass chicken kebab £10.95

chicken marinated in a hot, hot, hot and spicy creole style sauce, skewered with onion, mushrooms and chunks of bell peppers

chicken and lamb kebab £10.95

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 moonlight £10.95

sizzling chicken tikka served with a bewitching balti butter masala sauce with boiled and pilau rice on the side

paneer tikka £9.95

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

tandoori jhinga £14.95

plump pacific king prawns given the tasty tandoori treatment

tandoori mixed platter £14.95

a medley of tandoori chicken, chicken tikka, lamb tikka, seekh kebab and nan bread

20% hospitality card not valid on Saturdays or any fixed price menus. There will be a £5.00 service charge on parties composed of people not ordering food or those who choose to share a main course.

www.harlequinrestaurants.com

Buy the new Ashoka Cookbook
for only £14.99, ask staff for details.