

Ashoka®

Western



Original finger lickin' good Indian food!

Starters

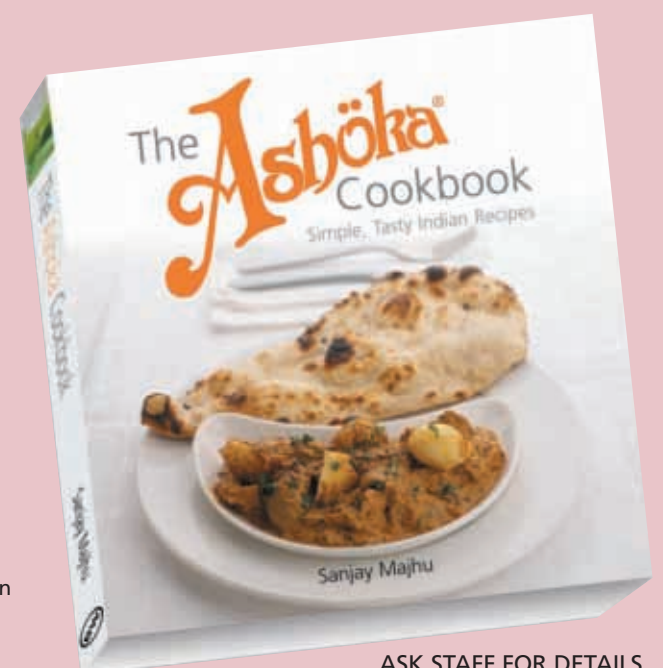
Vegetable Pakora	£3.65
Chicken Pakora	£4.25
Mushroom Pakora	£3.95
Haggis Pakora	£4.25
Chefs Platter for two (£3.95 per person) combo mix of pakoras, chicken chaat, aubergine fritters and a delicious tandoori medley	
Sabji Samosa vegetable filled Indian parcel	£3.95
Chicken Chaat	£3.95
Prawn Cocktail	£4.25
Onion Bajhi (rings - original) onions in bhaji batter	£3.65
Aubergine Fritters	£4.25
Poori £3.95 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 available as Starters excluding Mixed Grill	£4.95

House Specialities

Chilli Meat Fry £9.95 a spicy medley with green chillies & hot peppers, choose from pan fried chicken or gosht lamb	Butter Chicken £9.95 roast chicken sautéed in rich Indian makhan (butter)
Coriander Chicken & aubergine £9.95 chicken sautéed in makhan (Indian butter) and stewed in rich spicy yogurt and aubergine sauce	Sing Sing Chandni £9.95 a sweet n' spicy cantonese style dish with crispy capsicums, spring onions, and a sprinkling of cashew nuts. Please choose from pan-fried chicken or lamb.
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)	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
Bhapa Machhi £9.95 (Bengali fish) salmon steak in a rich tamarind masala with added wild mushrooms	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)

Breads, Rice & Sundries

Naan £1.95	Boiled Rice £1.80
Garlic Naan £2.50	Spiced Onion £0.95
Peshwari Naan £2.65	Popadom £0.95
Garlic & Cheese Naan £3.65	Garlic Potatoes £2.25
Keema Naan £3.25	Mango Chutney £0.95
Paratha £1.95	Achar £0.95
Chapati £0.90	Raita £1.30
Vegetable Paratha £2.95	Pickle Tray £2.50 spiced onions, raita, chutney, Indian pickle and ambala sauce
Pilau Rice £1.95	



ASK STAFF FOR DETAILS

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NORMAL
RETAIL PRICE
£14.99

Ashoka®



Westend

Original finger lickin' good Indian food!

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 £8.95 • Prawns £8.95

Pan-fried Chicken Breast £8.95 • Tender Lamb £8.95

Pacific King Prawns £12.95 • Mixed Vegetables £7.95

Vegetarian dishes

Achari 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 £4.95 Main Meal £7.95

European dishes

all served with crisp salad garnish and tasty french fries

Salmon Steak £9.95

Haddock & Chips £7.95

Sirloin Steak £9.95

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 £10.95

tender chicken marinated in exotic spices

Lamb Tikka £10.95

tender lamb marinated in exotic spices

Chicken Satay £10.95

chicken marinated in a rich Indonesian style sauce

Seekh Kebab £10.95

minced lamb marinated in exotic spices.

King Prawn Tandoori £12.95

prepared to perfection in the traditional charcoal tandoor



Pre-Theatre Menu

Available daily from 5pm - 7pm from £9.95

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

potato skins

delicious delicately spiced potato skins with a tasty dip

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:

europaean or indian vegetable, paneer, pan fried chicken

breast, tender lamb, chicken tikka breast (£1.50 extra)

prawn, pacific king prawn (£2.95 extra)

There will be a 10% service charge on all parties of 6 and over
20% hospitality card not valid on Saturdays or any fixed price menus.

www.harlequinrestaurants.com