

Starters

Vegetable Pakora £3.95

Classic made fresh to order, seasoned spinach, crushed coriander seeds and diced potato and onion gently fried in gram flour batter, served with two chutneys

Chicken Pakora £4.95

Breast of Chicken in gram flour batter served with chilli fruit chutney

Chana Poori £3.95

Chickpeas simmered in a tangy sauce, served with fluffy poori and bhoondi dayee

Haggis Pakora £4.95

The Scottish delicacy, deep fried with spices and gram flour

Tava Machi £4.25

Spiced white fish grilled on the griddle

Seekh Kebab £3.95

Minced lamb with fresh green chilli and methi leaves cooked in tandoor and served with mint yoqhurt dip

Poori £4.50

Choice of creamy malai mushrooms or tangy prawns on fluffy bread

Trio of Punjab £5.25

Vegetable Pakora, Tava Machi (spiced white fish grilled on griddle) and seekh kebab served with two chutneys

Lamb Chops £5.45

Marinated lamb chops cooked in the tandoor and served with a mint yoghurt dip

Vegetable Samosa £4.25

Indian pastry stuffed with vegetables, served with tangy chickpeas

Chef's Selection of Starters for Two £9.95

Vegetable Pakora, Chicken Pakora, Tava Machi, Seekh Kebab and Vegetable Samosa

Main Courses

Chicken Jalfrezi (spicy) £9.95

Red peppers, onions, tomatoes and fresh green chillies simmered to a thick sauce blended with a host of Indian spices

Chicken Jaipuri £9.95

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

Chicken Dopiazza £8.95

An aromatic dish cooked with an abundance of onion, tossed with fresh ginger and garlic

Desi Chicken £9.95

Homestyle with fresh tomatoes and green chilli

Lamb Rogan Josh £10.95

Lamb simmered until tender in a fusion of tomatoes, paprika and a host of spices

Chicken Dum Biryani £9.95

Paneer Saag (v) £7.95

Indian style cheese cooked in spinach and mustard leaves, ginger, garlic and caramelised onions

Chicken Korma £8.95

A mild curry made with single cream for those patrons who prefer no heavy spices. Simple and delicate

Chana Bhoona (v) £7.95

Chickpeas simmered in curry sauce flavoured with freshly ground masala spices (coriander seeds, cardamom and black pepper) sautéed in tomatoes and jeera

Bombay Aloo (v) £7.95

Spicy Indian potato dish

Tarka Daal £7.95

Wholesome lentils, fried onions and tomatoes in a traditional tarks sauce

Mixed Vegetable Curry £7.95

Main Courses

Karahi Lamb Bhoona £10.95

Lamb cooked in caramelised green pepper, onion, garlic and ginger, finished with fenugreek and coriander

Chicken Bhoona £8.95

Original recipe from Punjab, breast of chicken simmered in curry sauce flavoured with freshly ground masala spices (coriander seeds, cardamom and black pepper) sautéed in tomatoes and jeera.

Chicken Tikka Chasni £9.95

A gentle light sweet and sour curry, still Ashokas most popular dish. Made with fresh cream, sweet mango chutney, touch of mint and lemon juice.. Garnished with fresh cream and lemon.

Bengali King Prawns £13.95

Pacific King Prawns tempered with spices and yogurt, cooked in clay oven and served on a hot sizzler with onions and peppers, topped with smooth chilli and mustard seed sauce

Butter Chicken £9.95

Smooth and creamy

South Indian Garlic Chilli £10.95

Spicy flavour with infused garlic sauce and red chilli (chicken or lamb)

Chicken Saag £8.95

Pan fried chicken breast sautéed with spinach in a rich tarka sauce

Lamb Patia £9.95

Sweet 'n sour classic

Chicken Tikka Sizzler £12.95

(served with salad, rice and sauce)

Tandoori Mixed Grill £16.95

Chicken tikka, seekh kebab and tandoori king prawns (served with salad, rice and sauce)

Karahi Special Mix £16.95

Medley masala feast of chicken, lamb, prawns and mushrooms cooked and served in a wok

Lamb and Green Chilli £12.95

Bhoona style lamb marinated in green chillies and cooked with button mushrooms

Chicken Tikka Masala £9.95

Chicken tikka marinated in mouth watering Punjabi spices, cooked with garlic, ginger, cumin, capsicums and onions, simmered in a home made yoghurt sauce

Desserts and Coffees

Mango Kulfi £3.95

(Indian Ice Cream)

Scottish Tablet Ice Cream £3.95

Gulab Jamun and Ice Cream £4.25

Coffee £1.85

Cappuccino £2.15

Latte £2.15

Espresso £1.80

Tea £1.90

Accompaniments

Pilau Rice £2.30

Boiled Rice £2.20

Nan Bread £2.45

Garlic Nan £2.95

Chips £1.95

Peshwari Nan £2.95

Roti £1.20

Popadoms £1.00

Spiced Onions £1.50

Fluffy Poori £1.50

Paratha £1.95

There may be traces of nut in all dishes.....VAT inclusive at 20%.....No service charge