



A mainstay of Indian cuisine in Glasgow since 1972,  
Ashoka provides great Indian cuisine in a relaxed, cosy atmosphere.

Child-friendly with highchairs and a children's menu available,  
Ashoka restaurants has a stylish look and a combination of booths  
and tables where patrons can comfortably enjoy their meals.

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We, at ASHOKA have always believed in the philosophy of  
serving the best, rest all the positives will follow automatically.

## ASHOKA CLASSIC STARTERS

### Pakora 🌶️

£5.95

*Pakora are a delicious Indian crisp fried snack made with gram flour & spices. Classic Indian finger food that no one can resist. These are available in Mushroom, Cauliflower, Chicken, Haggis, and Fish.*

### Chicken Chat 🌶️

£5.75

*Grilled chicken drumstick sautéed with sour & tangy homemade Indian chilli sauce.*

### Poori 🌶️

£5.95

*Light fluffy Indian pancakes topped with your choice stuffing of Chicken Masala, Spicy Prawn, or Garlic Mushroom.*

### Honey Chilli 🌶️🌶️

£5.75

*Lightly battered paneer, tofu, Chicken or King prawn (+£1.25) tossed with onion, peppers, spring onion and sweet and sour sauce. Garnished with spring onions.*

## ASHOKA SIGNATURE STARTERS

### Coconut King Prawn

£6.95

*Crispy fried king prawns is tossed in a southern spicy sauce predominantly flavoured with fresh coconut, mustard seeds & curry leaves.*

### Kathi Roll

£6.25

*Epitomizing authentic street food, Kathi Roll is one of India's most popular grab-and-go street foods. Meat (kebabs) or vegetables are rolled into a soft flaky flatbread topped with spicy-tangy chutney, sliced pepper & onion. Available with Chicken or Lamb*

### Desi Fried Chicken

£6.25

*Chicken pieces that have been coated with Indian spice grem flour and deep fried.*

### 🍗 Chicken 65 🌶️🌶️

£6.25

*This true south Indian street food from Ashoka is a notch up from the famous Glaswegian chicken pakora. The flavour of the dish can be attributed to the authentic Indian seasonings and herbs.*

## VEGAN APPETISERS

### Vegan Pakoras 🌱🌶️

£5.75

*Our pakoras are made from gram flour batter and cooked to perfection. This selection is especially tailored to the vegan palette. These are available in Vegetable, Mushroom and cauliflower.*

### Veg Samosa 🌱🌶️

£5.25

*Wheat flour shell stuffed with mixture of mashed boiled potatoes, green peas, spices and green chilli. The entire pastry is then deep-fried to a golden-brown colour.*

### Onion Bhaji 🌱🌶️

£5.25

*These crispy and crunchy onion fritters is one of most popular street food from southern India. These tasty little onion patties are flavoured with chopped ginger, green chillies, curry leaf and turmeric.*

### Hariyali Tikki 🌱🌶️

£5.25

*Deep fried vegetable patty made with spinach, kale, garden peas, potato and Indian spices*

## TANDOORI STARTERS

*All our grill selections are nut-free and served with yogurt mint sauce.*

### Chicken Tikka 🌶️

£6.75

*King of the grill, Chicken tikka is cubed chicken that is marinated in spiced yogurt mixture & then grilled to perfection.*

### Tandoori Chicken (on the bone) 🌶️

£5.95

*Chicken on the bone is marinated in a mixture of hung yoghurt and spice tandoori masala and cooked on the grill.*

### Kick Ass Chicken Tikka

£6.95

*Chicken tikka in hot and spicy sauce, skewered with onion, mushroom & chunks of bell pepper*

### 🍖 Lamb Chops 🌶️

£6.95

*Lamb chops marinated in assertive tandoori marinade of hung yoghurt, garam masala, roasted gram flour and spices.*

### ♥️ Paneer Tikka 🌶️

£5.95

*Paneer tikka is an authentic Indian starter made from Indian cottage cheese (Paneer) cubes marinated with yogurt, cream, spices and herbs. Marinated paneer cubes are stacked with slice of onion, peppers, and tomatoes, and then grilled.*

### Lahori Salmon

£6.95

*Succulent pieces of Scottish salmon fish marinated in tandoori marinade of hung yoghurt, garam masala, roasted gram flour and coriander seeds.*

## PLATTERS TO SHARE

### Combination Platter

£13.95

*Selection of famous Indian starters consisting of 3 vegetable pakora, 3 chicken pakora, 2 fish pakora, 2 desi fried chicken, 3 Chicken 65 & 1 Veg Samosa, 1 onion bhaji.*

### ♥️ Meat Feast Platter

£16.95

*A mouth-watering medley of 3 chicken tikka, 2 lamb chops, 2 Lahori Salmon, 2 king prawns and 1 tandoori chicken.*

### ♥️ Chefs Vegan Platters 🌱 £12.95

*Platter containing 3 vegetable pakoras, 3 mushroom pakoras, 3 cauliflower pakora, 1 onion bhaji, 1 samasa and 1 hariyali tiki*

## TANDOORI MAIN COURSES

Served with either boiled rice, fried rice, chips or plain naan and curry sauce.

SPECIAL SAUCES ,RICE OR NAAN ARE AVAILABLE ON A SURCHARGE OF £2.50.  
ASK A MEMBER OF STAFF FOR DETAILS.

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### Kick Ass Chicken Tikka £13.95

*Chicken tikka in hot and spicy sauce, skewered with onion, mushroom & chunks of bell pepper*

### Lamb Chops £16.95

*Lamb chops marinated in assertive tandoori marinade of hung yoghurt, garam masala, roasted gram flour and spices.*

### Tandoori Chicken (on the bone) 🌶️ 🌶️ £13.95

*Chicken on the bone is marinated in a mixture of hung yoghurt and spice tandoori masala and cooked on the grill.*

### Lahori Salmon Tikka £16.95

*Succulent pieces of Scottish salmon fish marinated in tandoori marinade of hung yoghurt, garam masala, roasted gram flour and coriander seeds.*

### Tandoori Mix Grill £19.95

*A mouth-watering medley of chicken tikka, lamb chops, murgh malai tikka, Lahori Salmon, tandoori king prawns and tandoori chicken (on the bone). served with plain naan.*

## ASHOKA SIGNATURE DISHES

### Malabari 🌶️ 🌶️ £12.95

*An aromatic curry with coconut milk and loads of south Indian spices, finished with a temper of fried curry leaves, mustard seeds, and whole dried red chilli.*

*Available with Fish, King Prawn (+2.50), Chicken, Lamb, Paneer, Tofu & Seasonal Vegetable*

### ♥️ Kalia Gosht 🌶️ 🌶️ £13.95

*Delicious slow cooked lamb mince and lamb chunks with tomatoes, garlic and garam masala to give an oasis of flavour.*

### 🍷 Makhanwala (Famous Butter Chicken) 🌶️ 🌶️ £12.95

*Butter chicken or murg makhanwala is a classic Indian dish made up of mildly spiced tomato gravy, single cream, and host of Indian spices like green cardamom, cinnamon stick, and white pepper.*

### Badami Chicken 🌶️ 🌶️ £12.95

*This dish is a beautiful combination with the flavours of tender pieces of chicken, that slight sweetness of the almonds and the creaminess of fresh cream and desiccated coconut milk.*

### 🍷 Paneer Butter Masala 🌶️ 🌶️ £11.95

*Indian cottage cheese cooked in a rich and creamy sauce with tomatoes and butter.*

### Rajasthani Laal Maas 🌶️ 🌶️ 🌶️ £13.95

*Delicious mutton cooked in ginger garlic paste, yogurt, turmeric and more.*

*It is meant to be fiery which is made with the combination of Kashmiri red chillies and other popular spices of Rajasthan.*

### Reshmi Chicken Masala 🌶️ 🌶️ £12.95

*This is a delicious curry made with rich sauce. The chicken is marinated in yogurt and spice mix and then cooked in a rich creamy sauce finished with fine chopped spinach and garlic.*

### Chicken Chettinadu 🌶️ 🌶️ 🌶️ £12.95

*A lovely flavoursome chicken curry dish from south India. Chettinad chicken is made by toasting a number of spices with coconut and producing an aromatic masala.*

### ♥️ Baingan Shimla Mirch ka Salan 🌶️ 🌶️ 🌶️ 🌶️ 🌶️ £11.95

*Baingan is a vegetable curry made using aubergine, ginger, tomato and green chilli. The dish is very saucy and is fantastic for vegetarians!*

## ASHOKA OLD CLASSICS DISHES

AVAILABLE IN THE FOLLOWING:

**Chicken Breast** £10.95   **Chicken Tikka** £10.95   **Lamb** £12.95  
**Prawn** £10.95   **King Prawn** £14.95   **Vegetable** £9.95

### Chasni 🍽️

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

### Creamy Jalfrezi 🍽️

A delicately spiced combination of crunchy almonds, cashew, sultanas and flourish of fresh cream and coconut cream Pasanda Peanut, cashew and almond powder cooked in cream and yoghurt. Finished with turmeric powder.

### Korma 🍽️

Choose from:  
Mughlai/Ceylonese/Kashmiri  
Classic mild Indian experience available in 4 variations. Ask your servers for the differences.

### ♥ Rogan Josh 🍽️

A flavoursome fusion of tomatoes, paprika, mix nut paste and host of Indian herbs and spices, finished with coconut cream.

### Masala 🍽️

A mouth-watering marinade of exotic Punjabi spices, garlic, ginger, cumin, peppers, and onions simmered in a yoghurt sauce

### Creamy Masala 🍽️

Like masala but the dish is finished with cream and almond powder

### Shakuti 🍽️

Sumptuously creamy and coconutty with green chillies.

### Patia 🍽️

A tangy sweet and sour Indian curry experience.

### Karahi Bhuna 🍽️

A host of Indian spices sautéed with ginger, garlic with an abundance of mixed peppers and onions.

### ♥ Ashoka Malwa 🍽️

Spinach puree simmered with lashings of green chillies and garlic with a dash of green chillies.

### ♥ Jalandhari 🍽️

Slightly spicy curry infused with ginger, garlic, green chillies and finished with coconut cream and mix pickle.

### Pardesi 🍽️

Succulent spinach, shallow fried onions and mushrooms. Simmered in rich ginger, garlic tarka.

### Bhuna 🍽️

A rich, flavoursome condensed sauce with ginger, garlic and tomatoes.

### Desi Jalfrezi 🍽️

Mixed peppers, onion, tomatoes, and fresh green chillies simmered to a thick sauce blended with host of Indian herbs and spices.

### Himalayan Hot Pot 🍽️

Cooked in a spicy sauce with ginger, garlic, mushrooms, mixed peppers, spring onion and carrots.

### Jaipuri 🍽️

A potent fusion of mix peppers, onions, ginger, garlic, green chillies and finished with a flourish of coconut cream.

### ♥ Satrangi 🍽️

A rich Bhuna style spicy dish with an abundance of sliced mixed peppers, mixed pickle, cherry tomatoes, onions, coriander and spring onions.

### Lababdar

Extremely rich, creamy, mildly tangy, and faintly sweet gravy. Onions, tomatoes, cashews, and spices make this a rich, flavourful, and delicious

### South Indian Garlic Chilli 🍽️

The hottest curry on our menu. Hot and spicy with a saucy twist of sweet 'n' sour .... wow

### Dhaba Curry

Delicious, spicy, and fragrant curry inspired by the Dhaba's (local roadside restaurants) that line the motorways in Northern India. Dhaba's are characterized by food that's unique, inexpensive and has a rustic homemade feel to it.

### Ashoka Classic Biryani

(served with curry sauce)

Biryani is an intricate rice dish made with layers of curried protein & rice. Given its use of adornments and luxurious finishes, it's no surprise that biryani has roots in Persian cuisine. Available with Chicken (£10.95), Lamb (£11.95), King Prawn (£12.95) or Vegetable (£9.95) (vegan option also available).

## VEGETABLE AND VEGAN COURSES

*Available as a side for £6.95 or a main dish for £9.95*

### **Paneer Saag** 🌶️

*Paneer Saag is a classic Indian dish of cooked spinach studded with cubes of fried paneer (Indian cottage cheese) finished with garlic butter.*

### **Paneer Kadai**

*Indian cottage cheese cooked with bell peppers*

## VEGAN COURSES

### **Tarka Dal** 🌶️ 🌱

*Boiled lentils (chana dal & red lentil) tempered with onion, tomatoes, cumin, ginger, garlic, and dried red chilli.*

*Traditional Vegetable Curry Mix seasonal vegetables cooked in onion tomato gravy flavoured with host of Indian herbs and spices. This dish can be made vegan upon request.*

### ♥️ **Aloo Gobi** 🌱

*Potato and cauliflower cooked with Indian spices.*

### **Desi Chana Masala** 🌱 🌶️

*A staple chickpeas curry at home, this simple Punjabi curry is very easy to make and yet flavourful, basic ingredients like onions, tomatoes, ginger, garlic, and peppers.*

### ♥️ **Cauliflower Dhansac** 🌱 🌶️

*Cauliflower florets cooked with spiced lentils finished with fresh coriander.*

### **Bombay Aloo** 🌱 🌶️

*Spiced Baby potatoes sautéed with chef's special onion tomato gravy.*

### ♥️ **Saag (Aloo or Tofu)** 🌱 🌶️

*Nutritious spinach makes the base of this traditional, healthy Indian dish combined with potatoes or tofu and host of Indian spices.*

### **Bhindi Dopiaza** 🌱 🌶️

*Braised with tomatoes and plenty of onions, this north Indian speciality is flavoured with ginger, garlic paste, coriander and cumin seeds.*

## BREADS & SUNDRIES

### RICE

<b>Steam Rice</b>	£2.95
<b>Pilau or Fried Rice</b>	£3.0
<i>Long grain Basmati rice cooked with onions, whole spices &amp; homemade garam masala to gets its distinctive brown colour</i>	
<b>Coconut Rice</b> 🌶️	£3.50
<i>Rice tempered with mustard seeds, curry leaves and desiccated coconuts.</i>	
<b>Lemon Rice</b>	£3.50
<i>Rice tempered with mustard, turmeric, and lemon juice.</i>	
<b>Kashmiri Pilau Rice</b>	£3.50
<i>Rice cooked with fruits, nuts, cream and white pepper powder</i>	
<b>Chilli Garlic Fried Rice</b> 🌶️🌶️	£3.50
<i>Extension of the popular fried rice with the addition of crushed chillies and garlic butter.</i>	
<b>Egg Fried Rice</b>	£3.75
<i>Boiled rice combined with the addition of eggs, white pepper and spring onions.</i>	
<b>Mushroom &amp; Pea Rice</b>	£3.75
<i>Long grain Basmati rice cooked with mushrooms, peas, whole spices &amp; homemade garam masala</i>	
<b>Keema Mutter Rice</b>	£3.95
<i>Rice tossed with tempered lamb mince &amp; peas.</i>	

### PARATHA

<b>Plain Paratha</b>	£3.75
<b>Vegetable Paratha</b>	£3.95

### ACCOMPANIMENTS

<b>Poppadoms</b> 🌱	two for £1.95
<i>(not to be sold separately)</i>	
<b>Spiced Onions</b> 🌶️	£1.50
<b>Mix Pickle</b> 🌶️🌶️	£1.50
<b>Mango Chutney</b> 🌶️	£1.50
<b>Mix Veg Raita</b> 🌶️	£1.50
<i>Homemade yoghurt beaten with fresh herbs chopped cucumber.</i>	
<b>Chutney Trays</b>	£3.50
<b>Chips</b>	£2.95














### NAAN

<b>Plain Naan</b>	£3.50
<b>Garlic Naan</b>	£3.75
<b>Peshwari Naan</b>	£3.95
<b>Cheese Naan</b>	£3.95
<b>Garlic &amp; Corriander Naan</b>	£3.95
<b>Keema Naan</b>	£3.95
<b>Chappati</b>	£1.75
<b>Garlic Chappati</b>	£1.95
<b>Butter Chappati</b>	£1.95
















## ALLERGEN INFORMATION

All starter and main course containing paneer has dairy in it. All of our tandoori starter are served with mint sauce which contains dairy. Our tandoori mains are served with the curry sauce which has no allergens, but if you swap it with any other speciality sauce look below for the the allergens.

	 Celery	 Gluten	 Crustaceans	 Eggs	 Fish	 Lupin	 Dairy	 Mollusc	 Mustard	 Nuts	 Sesame	 Soya	 Sulphites
<b>MEAT OPTIONS FOR CURRIES</b>													
Chicken Tikka							.						
Salmon					.		.						
Prawns			.										
King Prawns			.				.						
Jumbo Prawns			.				.						
<b>VEGETARIAN OPTIONS</b>													
Paneer							.						
<b>STARTERS</b>													
Fish Pakora					.								
Fish Cake		.			.								
Chicken Chaat		.					.						
Aloo Channa Poori		.											
Chicken Poori		.					.						
Mushroom Poori		.					.						
Aloo and Vegetable Tikka		.											
Honey Chilli Chicken		.									.		
Honey Chilli King Prawns		.									.		
Vegetable or Keema Samosa		.					.						
Butterfly King Prawn			.				.						
Bhuna Masala Chicken Wings							.	.	.				
Chef's Platter		.			.		.						
Tandoori Platter			.		.		.						
Chef's Platter Veg		.					.						
Chicken 65													
Desi Fried Chicken													
Hariyali Tikki													
<b>MAIN COURSE CURRIES</b>													
Chasni Sauce		.					.						
Masala Sauce							.	.	.				
Creamy Jalfrezi Sauce							.	.	.				
Himalayan Hot Pot Sauce								.	.				
Kashmiri/Mughlai/Ceylonese/Korma Sauce							.						
Ashoka Pistachio Korma Sauce		.					.						
Ashoka Malaidar Sauce		.					.						
Jaipuri Sauce								.	.				
Kandhari Sauce							.		.				
Pardesi Sauce		.					.						
Satragi Sauce							.	.	.		.		
Rogan Josh Sauce							.		.				
Ashoka Malwa Sauce							.		.				
Masala Coconut							.						
Shakuti Sauce							.						
Patia Sauce		.					.		.				
Jalandhri Sauce		.					.	.	.		.		
South Indian Garlic Chilli Sauce								.	.				














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<b>ASHOKA SIGNATURE DISHES</b>													
Goan Fish Curry					•		•		•	•			
Goan King Prawn Curry			•				•		•	•			
Badami Sauce							•			•			
Chilli Garlic Chicken Masala							•			•		•	
Kalia Gosht							•			•			
Makhanwala (Butter) Sauce							•			•			
Pasanda Sauce			•				•		•	•			
Balti Sauce							•						
Achari Sauce							•			•			
Sharabi Sauce				•			•		•	•			
Bengali Fish Curry					•		•		•	•			
Chicken Reshmi Masala							•			•			
Malabari									•				
Paneer Butter Masala							•						
Rajastani Laal Maas													
Chicken Chettenadu									•				
<b>TANDOORI CUISINE</b>													
Chicken Tikka Tandoori							•						
Shaslik							•						
Tandoori Lamb Chops							•						
Tandoori Salmon Tikka					•		•						
Tandoori Mixed Platter			•		•		•						
Paneer Tikka							•			•			
Basil Salmon Tikka					•		•						
Tandoori Jumbo King Prawn			•				•						
Tandoori Chicken (On The Bone)							•						
Tandoori King Prawn			•				•						
<b>VEGETARIAN MAIN COURSE</b>													
Paneer Saag		•					•						
Garlic Chilli Aloo							•				•		
Chana Paneer							•						
Shahi Paneer							•			•			
Mutter Paneer							•						
Tarka Daal		•					•						
Cauliflower Dhansac		•					•						
Desi Chana Masala									•	•			
Bombay Aloo									•	•			
Aloo Saaf or Tofu		•					•						
Coconut Cumin Potato									•				

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<b>RICE &amp; SUNDRIES</b>													
Kashmiri Pilau Rice										•			
Egg Fried Rice				•									
Coconut Rice									•				
Lemon Rice									•				
<b>BREADS</b>													
Garlic Naan		•					•						
Peshwari Naan		•					•			•			
All other breads contain only gluten													
<b>ACCOMPANIMENTS</b>													
Poppadoms		•								TRACE			
Spiced Onions		•											
Chutney Tray							•			•		•	
Raita							•						
Mix Pickle										•		•	
Fruit Sauce		•											
Mint Sauce							•						
<b>DESSERTS</b>													
Salted Caramel Brownies										•			
Mango Coconut										•		•	
Coconut Shells							•						
After Dinner Mint							•						
Double Chocolate Gateau		•	•				•			•			
Red Velvet Cheesecake		•	•				•					•	
Kulfi malai, mango, pistachio							•			•			
Gulab Jamun							•			•			
Ice Cream							•						

