ASHOKA LUNCH THALI



NON-VEG MENU

ALL SERVED IN ONE BIG INDIAN THALI (PLATE)

served with papadums, spiced onion, Desi chana and Gulab Jamun

STARTERS

(Choose any 1)

Desi Fried Chicken Chicken 65 Amritsari Machi Chicken Pakora
Chicken Chaat

MAINS

(Choose any 1)

The below are available with Chicken Breast, Prawns, Chicken Tikka , Lamb (£1.50 supplement), Fish (£2.00 supplement), King Prawns (£2.00 supplement).

BHUNA

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

KORMA

Classic mild Indian experience made with curry sauce and cream.

MAKHANWALA

This is a classic Indian dish made with up of mildly spiced tomato gravy, single cream, and a host of Indian spices like green cardamom, cinnamon stick and white pepper.

ROGAN JOSH

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

TRADITIONAL CURRY

Most popular curry made of curry sauce, coriander, onion, tomatoes and ginger.

CHETTINAD

This truly lip-smacking tangy, creamy and spicy curry is a beautiful combination from the flavours of tender pieces of chicken or lamb, that is intermixed with the goodness of grated coconut, garlic, ginger, cloves, black pepper, coriander seeds, curry leaves, red chilli powder and other flavourful spices.

SUNDRIES

(Choose any 1)

Fried rice

Boiled rice