



A mainstay of Indian dining in Glasgow since 1972, Ashoka Finnieston brings together the vibrancy of Indian street food and the depth of regional home-style cooking. From the spice-rich kitchens of Rajasthan to the coastal flavours of Kerala, each dish is rooted in tradition and crafted with a modern touch.

Set in a relaxed, welcoming space, our menu is designed for sharing, discovery and indulgence whether you're joining us with family, friends or simply for the love of great food.

INDIAN STREET FOOD

The vibrant heart of Indian cuisine.

Inspired by the bustling streets of India, these dishes celebrate the bold flavours, textures and contrasts that define the country's street food culture.

★ Gol Gappa (v) (vg) £4.95

Crispy hollow puris filled with spiced potatoes and chickpea mix, served with chilled tangy tamarind and refreshing mint water - light, tangy and irresistibly refreshing.

Samosa Chaat (v) £5.95

Crushed samosa layered with chickpeas, crisp salad and sweet and sour yoghurt. Finished with a sprinkle of aromatic spices and tangy chutneys for a perfect balance of crunch, sweetness and warmth.

★ Aloo Tikki Chaat (v) £5.25

Crispy golden potato patties topped with tangy tamarind chutney, cooling yoghurt, fresh herbs and a sprinkle of spices. A balance of sweet, spice and comforting flavours.

Masala Papadam (v) (vg) £3.95

Crisp papadam topped with onions, tomatoes, coriander and a drizzle of zesty chaat masala for the perfect crunchy start to your meal.

PLANT-BASED STARTERS

Layered with bold spices, fresh herbs and comforting textures, these dishes celebrate the depth and diversity of plant-based Indian cuisine.

★ Palak Pakora £5.95

Crispy spinach fritters in a seasoned gram flour batter. Light, crunchy and full of flavour.

Veg Pakora £5.95

Seasonal vegetables coated in a spiced chickpea batter and deep-fried until golden and crisp - warm, crunchy and comforting. A timeless flavourful favourite.

Onion Bhaji £5.75

Crispy onion fritters coated in a spiced gram flour batter and fried until golden. Crunchy, savoury and irresistible. A true Indian favourite.

★ Honey Chilli Tofu £5.95

Crispy tofu cubes tossed in a sticky honey chilli glaze, balanced with sweet, spicy and savoury notes. Vegan with a fiery twist.

Honey Chilli Cauliflower £5.95

Crispy cauliflower florets tossed in a sticky honey chilli glaze, balanced with sweet, spicy and savoury notes. Finished with peppers, onions and a hint of garlic.

Punjabi Samosa £5.95

Golden pastry filled with a spiced potato and pea mixture, deep-fried until crisp. A timeless North Indian favourite. Warm, comforting and full of flavour.

HOUSE FAVOURITES

A selection of our most-loved dishes, bringing together bold flavours and timeless favourites.
Tried, tested and always a crowd pleaser.

Chicken Pakora **£6.95**

Tender chicken pieces marinated in aromatic spices, coated in a light gram flour batter, deep-fried to golden perfection. Crispy on the outside, juicy on the inside.

Chicken Chaat **£5.95**

A bold and flavour-packed street-style dish with spiced chicken tossed in a zesty blend of chutneys, onions and fresh herbs. Sweet, tangy and slightly spicy, finished with a squeeze of lemon. Contains nuts.

Poori

Deep fried light fluffy Indian bread, freshly fried until perfectly puffed and golden. Light, airy and filled with your choice of stuffing.

Chicken Masala £6.95 - Spicy Prawn £6.95 - Garlic Mushroom (v) £6.50

★ **Honey Chilli**

Crispy bites tossed in a sticky honey chilli glaze, balanced with sweet, spicy and savoury notes. Finished with peppers, onions and a hint of garlic.

Paneer (v) £5.95 - Chicken £6.25 - King Prawn £6.95

Coconut King Prawn **£7.95**

Crispy fried king prawns tossed in a coconut-led South Indian spice blend with mustard seeds and curry leaves.

Chicken 65 **£6.25**

Fiery fried chicken bites tossed with curry leaves and chillies. Packed with heat, flavour and a signature South Indian kick.

Salt and Pepper Wings **£6.25**

Juicy chicken wings seasoned with cracked pepper, sea salt and aromatic spices, finished with sautéed garlic and chillies for a punchy Indo-Chinese kick.

★ **Pepper Dry Fry**

A Kerala street-side favourite infused with crushed black pepper, green chillies, aromatic curry leaves and a blend of South Indian spices. Fiery, aromatic and packed with bold South Indian flavour.

CHICKEN £6.25 - LAMB £6.95

★ **Bombay Fish Fry** **£6.95**

Lightly spiced fish fried until golden and crisp. Fresh, zesty, perfectly spiced and full of character.

SHARING PLATTER

Combination Platter **£15.95**

A generous sharing platter featuring a selection of our popular Indian starters :
flavourful Vegetable pakora, crispy Chicken pakora, spicy Chicken 65, zesty Bombay Fish Fry, golden Punjabi samosa, crunchy Onion bhaji. Perfect for those who want to sample a variety of authentic Indian street food favourites. Ideal for sharing!

FROM THE TANDOOR

The tandoor has been at the heart of Indian cooking for centuries, bringing together fire, smoke and bold spice. Our dishes are carefully marinated and cooked over intense heat to create deep flavours, smoky char and succulent texture in every bite.

SMALL PLATES

- ★ **Chicken Tikka** **£7.95**
Succulent chicken marinated in aromatic spiced yoghurt and cooked in the tandoor for a smoky, charred finish - rich, juicy and perfectly spiced.
- Kick-ass Chicken** 🌶️🌶️🌶️ **£7.95**
Juicy chicken cooked in a punchy blend of spices, delivering bold heat and big, unapologetic flavour - rich, spicy and seriously addictive.
- Sea Bass Kolivada** **£7.95**
Sea bass marinated in bold spices, coated lightly and fried until crisp. A flavourful coastal favourite with a spicy kick.
- Paneer Tikka** **£7.95**
Chunks of paneer marinated in spiced yoghurt and grilled to perfection. Smoky, soft and full of flavour.
- ★ **Gilafi Lamb Kebab** **£8.95**
Succulent minced lamb kebabs layered with colourful peppers and herbs, cooked in the tandoor for a rich, smoky finish.
- ★ **Lahori Salmon** **£9.95**
Fresh salmon marinated in traditional Lahori spices with yoghurt and herbs, then grilled for a smoky, charred finish.

MAINS

Served with fried rice/ boiled rice/ plain naan and curry sauce.

- Chicken Tikka** **£16.95**
Succulent chicken marinated in aromatic spiced yoghurt and cooked in the tandoor for a smoky, charred finish - rich, juicy and perfectly spiced.
- Kick-ass Chicken** **£16.95**
Juicy chicken cooked in a punchy blend of spices, delivering bold heat and big, unapologetic flavour - rich, spicy and seriously addictive.
- Tandoori King Prawn** **£18.95**
Succulent king prawns marinated in spiced yoghurt and grilled in the tandoor to a smoky finish. Rich, delicate and full of flavour.
- ★ **Monk Fish Tikka** **£22.95**
Monkfish marinated in aromatic spices and yoghurt and grilled to perfection. Meaty, smoky and perfectly spiced.
- Tandoori Chicken (on the bone)** **£16.95**
Chicken on the bone marinated in a mixture of hung yogurt and spicy tandoori masala and cooked on the grill to perfection.
- Tandoori Lamb Chops** **£17.95**
Tender lamb chops marinated in aromatic spices and yoghurt, then cooked in the tandoor for a rich, smoky, charred finish. Tender and full of flavour.
- ★ **Nawabi Chicken Skewers** **£16.95**
Tender chicken skewers marinated in rich, aromatic spices and grilled to perfection. Rich, refined and full of flavour.
- Tandoori Mix Grill** **£22.95**
An indulgent platter of tandoori specialities - chicken tikka, lamb chops, kick ass chicken, tandoori king prawn, lahori salmon and tandoori chicken (on the bone) - marinated in aromatic spices and cooked in the tandoor. Rich, smoky and perfect for sharing.

ASHOKA SIGNATURES

A showcase of signature dishes inspired by the diverse flavours of India and elevated with the Ashoka touch. From bold regional specialities to indulgent house creations, these dishes bring together depth, warmth and distinctive character.

★ **Bombay Butter Chicken** **£15.95**
Tender chicken simmered in a velvety tomato and butter sauce, enriched with cream and delicate spices and gentle sweetness.

Malabari

A coastal South Indian curry cooked with coconut, curry leaves and aromatic spices for a fragrant, creamy and gently spiced finish.

CHICKEN £15.95 - LAMB £16.95 - KING PRAWN £17.95

Chettinad

A bold and aromatic South Indian curry crafted with freshly roasted spices, black pepper and curry leaves for deep heat and aromatic complexity.

CHICKEN £15.95 - LAMB £16.95 - KING PRAWN £17.95

★ **Railway Canteen Lamb** **£16.95**
Tender lamb cooked in a nostalgic Anglo-Indian curry with warming spices and gentle tang inspired by India's railway kitchens.

★ **Chef Special Monk Fish Curry** **£19.95**
Succulent monkfish simmered in a delicately spiced coastal curry with rich aromatic depth and gentle warmth.

Adraki Chicken **£15.95**
Tender chicken infused with the warmth of fresh ginger, complemented by garlic and aromatic spices for a fragrant and delicately spiced finish led by a distinctive ginger note.

Desi Murgh (with bone) **£15.95**
Traditional bone-in chicken curry slow-cooked with rustic spices, herbs and a rich homestyle authentic flavour.

Rajasthani Laal Maas 🌶️🌶️🌶️ **£15.95**
An iconic Rajasthani speciality of slow-cooked mutton simmered with ginger, garlic, turmeric, red chillies and bold spices for a deep smoky heat.

★ **Chilli Garlic Chicken Masala** 🌶️🌶️🌶️ **£15.95**
A homestyle pot-cooked dish with marinated chicken simmered in a bold chilli and garlic masala delivering a rich, spicy flavour with a punchy kick.

SIGNATURE BIRIYANIS

Fragrant basmati rice layered with your choice of protein, spices and herbs. Slow-cooked for depth and aroma, our biriyanis are finished with fried onions, fresh mint and served with curry sauce.

VEGETABLE £10.95 - CHICKEN £12.95 - LAMB £13.95
KING PRAWN £15.95

v = vegetarian - vg = vegan - ★ Highly recommend - 🌶️🌶️🌶️ = spicy
Please inform our team of any allergies or dietary requirements.

ASHOKA CLASSICS

Inspired by recipes passed through generations, classic curries celebrate the comforting soul of Indian cooking. Slow-cooked sauces, carefully balanced spices and timeless regional flavours come together in dishes that are rich in warmth, depth and tradition.

Choose your Protein

SEASONAL VEGETABLES £10.95 - PANEER /TOFU £10.95
CHICKEN BREAST £14.95 - CHICKEN TIKKA £14.95 - LAMB £15.95
PRAWN £12.95 - KING PRAWN £17.95

Chasni

A creamy, mildly spiced curry with delicate sweetness and a smooth, comforting finish.

Creamy Jalfrezi

A creamy twist on the classic, cooked with peppers, onions and warming spices for a gentle rounded heat.

★ Korma

A classic mild curry cooked with cream, coconut and aromatic spices, finished with delicate sweetness and warming depth.

★ Rogan Josh

A traditional Kashmiri curry with a rich, aromatic sauce infused with warming spices. Deep, robust and full of flavour.

Shakuti

A classic coastal Indian curry layered with green chillies and coconut, delivering a rich, complex flavour with a warm, lingering heat. Contains dairy.

Bhuna

A thick, slow-cooked curry with onions, tomatoes and spices creating a rich flavour.

Masala

A classic curry cooked in a smooth, spiced tomato and onion sauce. Balanced, flavourful and mildly spiced.

Creamy Masala

A richer, milder version of the classic masala with added cream. Smooth, indulgent and flavourful.

★ Malaidar

A creamy, mildly spiced curry enriched with butter and cream for a smooth velvety finish.

Pardesi

A distinctive house-style curry with a blend of spices and a touch of sweetness. Rich, aromatic and distinctive.

Jalandhri

A robust Punjabi-style curry with onions, tomatoes and warming spices for a bold and hearty finish.

Patia

A sweet and sour curry with a perfect balance of tangy and spicy flavours. Zesty, vibrant and distinctive.

Jaipuri

A rich, medium-spiced curry with peppers, onions and aromatic spices finished with bold warming flavour.

Karahi Bhuna

A thick, spiced curry with peppers, onions and fresh herbs for deep spice and smoky warmth.

Himalayan Hot Pot 🌶️🌶️🌶️

A bold spicy curry infused with fresh herbs, chillies and warming spices for a vibrant heat and aromatic depth.

South Indian Garlic Chilli 🌶️🌶️🌶️

A fiery curry infused with garlic, curry leaves and bold spices. Hot, punchy and full of flavour.

Desi Jalfrezi 🌶️🌶️🌶️

A classic spicy stir-fry curry with peppers, onions and green chillies bringing bold heat and fresh spice.

★ Dhaba Curry 🌶️🌶️🌶️

A rustic roadside-style curry with bold spices and a hearty finish inspired by traditional Indian dhabas.

Vindaloo 🌶️🌶️🌶️

An iconic coastal Indian curry combining chillies, garlic, vinegar and spices. Intensely hot, tangy and rich in flavour.

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VEGETABLE & VEGAN FAVOURITES

A wholesome selection of plant-based curries, inspired by regional traditions and crafted with depth and flavour. Enjoy as a side or as a main, depending on your appetite.

Main £10.95 - Side £7.95

Paneer Saag

Soft paneer cooked in a rich, spiced spinach gravy. Creamy, wholesome and full of earthy flavour.

Paneer Butter Masala

Paneer simmered in a velvety tomato and butter sauce with cream and mild spices.



Paneer Kadhahi

Paneer cooked with peppers, onions and crushed spices in a bold, semi-dry masala. Robust, aromatic and full of flavour.

Baingan mirch ka salan

A Hyderabadi speciality with aubergine and chillies cooked in a tangy, nutty gravy.



Bombay Aloo

Potatoes tossed with mustard seeds, curry leaves, and spices. Light, vibrant and full of flavour.



Okra and Potato with tomato

Stir-fried okra and potatoes tossed in a tangy tomato masala.

Cauliflower Dhansac

Lentils and cauliflower cooked with spices and a hint of sweetness and tang. Hearty, comforting and well balanced.

Punjabi Chana Masala

Chickpeas cooked in a spiced tomato gravy with traditional Punjabi flavours. Bold, hearty and full of depth.

Tarka Dal

Yellow lentils tempered with garlic, cumin and spices. Warm, comforting and full of homely flavour.

Saag Aloo

Spinach cooked with potatoes in a lightly spiced, wholesome gravy. Nutritious, earthy and comforting.

Saag Tofu

Spinach cooked with tofu in a lightly spiced, wholesome gravy. Nutritious, earthy and comforting.



Aloo Baingan

Aubergine and potatoes cooked together with spices in a rustic masala.

Bhindi Dopiazza

Okra cooked with onions and spices in a rich, lightly tangy masala. Soft, flavourful and aromatic.

Matar Mushroom Masala

Mushrooms and peas cooked in a spiced onion and tomato gravy. Earthy, comforting and full of flavour.

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SIDES & EXTRAS

Thoughtfully chosen to complement and elevate your dining experience, these additions bring balance, contrast and depth to every dish.

RICE

Flavourful rice options to complement your meal.

Fried Rice or Pilau Rice	£3.50
Steamed Rice	£3.50
Lemon Rice	£3.75
Coconut Rice	£3.75
Kashmiri Pilao Rice	£3.75
Mushroom Rice	£3.75
Chilli Garlic Rice 🌶️🌶️	£3.75

BREADS

Freshly baked Indian breads, soft and fluffy, with your choice of flavour.

Plain Naan	£3.50
Garlic Naan	£3.95
Peshwari Naan	£3.95
Cheese Naan	£4.25
Garlic & Coriander Naan	£4.25
Keema Naan	£4.75
Chappati	£1.50
Garlic Chappati	£1.95
Butter Chappati	£1.95
Plain Paratha	£3.95
Vegetable Paratha	£4.25
Keema Paratha	£4.75

ACCOMPANIMENTS

Poppadoms (2 PC)	£2.50
Spiced Onions	£1.95
Mix Pickle	£1.50
Mango Chutney	£1.50
Mix Veg Raita	£1.95
Chutney Tray	£3.95
Chips	£3.50
Masala chips	£3.95
Spiced sweet potato chips	£3.95

Catering available for parties, events and special occasions.

Please speak to our team for details.