



FESTIVE MENU

3-COURSE £24.95

STARTERS

Choose from:

Vegetable Pakora

Vegetable pakora is recipe made with mixed vegetables, spices, herbs and gram flour. We love crunchy pakora all year round. Pakora is an emotion for Indians.

Chicken Pakora

Chicken pakora made with mixed spices, herbs and gram flour. We love crunchy pakora all year round. Pakora is an emotion for Indians.

Haggis Pakora

Made with mixed spices, herbs and gram flour. We love crunchy pakora all year round. Pakora is an emotion for Indians.

Fish Pakora

Made with mixed spices, herbs and gram flour. We love crunchy pakora all year round. Pakora is an emotion for Indians.

Mixed Pakora

(Chicken, vegetable, haggis) Made with mixed spices, herbs and gram flour. We love crunchy pakora all year round. Pakora is an emotion for Indians.

Onion Bhaji

Sliced onions smothered in a simple, lightly spiced batter and fried to crispy perfection.

Vegetable Samosa

A triangular fried pastry with a filling of spiced potatoes, onions and peas.

Chicken Chaat

Marinated with mixed spices and herbs, baked in clay oven and served in sweet and tangy sauce.

Garlic Mushroom Poori

Fresh mushrooms cooked in garlic creamy sauce.

MAINS

Choose from:

Chicken / Lamb / Prawns / Mixed Vegetables / Meat-Free Quorn

Choose your dish:

Butter Chicken

Tandoori grilled chicken pieces in a rich, velvety sauce of tomatoes, fresh cream and ground cashews.

Korma

A mouthwatering and fragrant delicacy that boasts a creamy, nutty, and mildly spiced sauce. The ultimate Indian classic!

Chasni

A creamy, mildly spiced curry with a delicate balance of sweetness and richness. Smooth, indulgent and flavourful. Contains dairy.

Makhani Masala

Tandoori grilled chicken pieces in a rich, velvety sauce of tomatoes, fresh cream and ground cashews.

Pasanda

Indulge in the rich and creamy texture of a korma made with luscious coconut milk, cashew nuts & raisins.

Malaidar

Mild to medium spiced spinach puree simmered with garlic, green chillies and finished with a touch of cream. Contains dairy.

Desi Jalfrezi

Thick stir-fried dish with ginger, peppers and spring onions.

Punjabi Masala

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

Creamy Masala

A rich, velvety sauce of tomatoes, cream and ground cashews.

Aloo Gobi

Potatoes, cauliflower and peas cooked with fragrant spices.

Aloo Chana Kumbha

Potatoes, chickpeas and mushrooms cooked with ginger, garlic, fragrant spices and herbs.

Saag Paneer

Fresh spinach and paneer cooked with herbs and spices.

Served with
Fried Rice / Boiled Rice /
Chips / Plain Naan /
Garlic Naan / Peshwari
Naan / Paratha

DESSERTS

Choose from:

Vanilla Ice Cream
Brownie Fudge Cake
Gulab Jamun Ice Cream



Christmas Day MENU

5-COURSE £44.95

FIRST COURSE
Poppadoms & Spiced Onions

SECOND COURSE

Soup of the Day

Turkey is also available by pre-order only.

STARTERS

Choose from:

Vegetable Pakora

Vegetable pakora is recipe made with mixed vegetables, spices, herbs and gram flour. We love crunchy pakora all year round. Pakora is an emotion for Indians.

Chicken Pakora

Chicken pakora made with mixed spices, herbs and gram flour. We love crunchy pakora all year round. Pakora is an emotion for Indians.

Haggis Pakora

Made with mixed spices, herbs and gram flour. We love crunchy pakora all year round. Pakora is an emotion for Indians.

Fish Pakora

Made with mixed spices, herbs and gram flour. We love crunchy pakora all year round. Pakora is an emotion for Indians.

Mixed Pakora

(Chicken, vegetable, haggis)

Made with mixed spices, herbs and gram flour. We love crunchy pakora all year round. Pakora is an emotion for Indians.

Onion Bhaji

Sliced onions smothered in a simple, lightly spiced batter and fried to crispy perfection.

Vegetable Samosa

A triangular fried pastry with a filling of spiced potatoes, onions and peas.

Chicken Chaat

Marinated with mixed spices and herbs, baked in clay oven and served in sweet and tangy sauce.

Prawn Cocktail

A classic British starter made with succulent prawns, crisp lettuce and a creamy, tangy Marie Rose sauce.

Aloo Chana Poori

A traditional Indian favourite featuring spiced potatoes and chickpeas served with soft, fluffy deep-fried pooris.

Grilled Platter

Chicken Tikka, Lamb Chop, Salmon Tikka & Seekh Kebab

Combo Starter

Vegetable Pakora, Chicken Pakora, Haggis Pakora, Chicken Chaat & Seekh Kebab

MAINS



Choose from:

**Chicken / Lamb / Prawns / Mixed Vegetables /
Meat-Free Quorn**

Choose your dish:

Butter Chicken

Tandoori grilled chicken pieces in a rich, velvety sauce of tomatoes, fresh cream and ground cashews.

Korma

A mouthwatering and fragrant delicacy that boasts a creamy, nutty, and mildly spiced sauce. The ultimate Indian classic!

Chasni

A creamy, mildly spiced curry with a delicate balance of sweetness and richness. Smooth, indulgent and flavourful. Contains dairy.

South Indian Garlic Chilli

A fiery curry. Infused with garlic, curry leaves and South Indian spices. Hot, punchy and full of flavour.

Bhindi Gosht

Tender pieces of lamb cooked with fresh okra, onions, tomatoes and aromatic spices for a rich and flavourful curry.

Rara Gosht

Savoury dish of lamb mixed with minced meat, simmered in a sauce of onions, tomatoes, and exotic spices.

Makhani Masala

Tandoori grilled chicken pieces in a rich, velvety sauce of tomatoes, fresh cream and ground cashews.

Pasanda

Indulge in the rich and creamy texture of a korma made with luscious coconut milk, cashew nuts & raisins.

Malaidar

Mild to medium spiced spinach puree simmered with garlic, green chillies and finished with a touch of cream. Contains dairy.

Desi Jalfrezi

Thick stir-fried dish with ginger, peppers and spring onions.

Punjabi Masala

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

Creamy Masala

A rich, velvety sauce of tomatoes, cream and ground cashews.

Aloo Gobi

Potatoes, cauliflower and peas cooked with fragrant spices.

Aloo Chana Kumbha

Potatoes, chickpeas and mushrooms cooked with ginger, garlic, fragrant spices and herbs.

Saag Paneer

Fresh spinach and paneer cooked with herbs and spices.

Grilled Chicken

Tender chicken marinated with aromatic herbs and spices, grilled to perfection for a smoky and flavoursome finish.

Lamb Chops

Lamb loin ribs marinated with mixed spices and herbs, baked in clay oven and served homemade mint sauce.

Salmon Tikka

Marinated with mixed spices and herbs, baked in clay oven and served with homemade mint sauce.

Served with

**Fried Rice / Boiled Rice / Chips / Plain Naan / Garlic
Naan / Peshwari Naan / Paratha**

DESSERTS



Choose from:

Vanilla Ice Cream

Brownie Fudge Cake

Gulab Jamun Ice Cream

Christmas Pudding

Lemon Sorbet

Salted Caramel Flute



FESTIVE MENU | AVAILABLE 1ST - 24TH DECEMBER

*Enjoy our 3-course Festive Menu for £24.95. **Pre-Theatre and À La Carte menus will still be available.***

CHRISTMAS DAY MENU | AVAILABLE 25TH DECEMBER

Celebrate Christmas Day with our 5-course Christmas Menu for £44.95. Pre-order is required. Please confirm if you would like turkey at the time of booking.

1284 ARGYLE ST, GLASGOW G3 8AB, UNITED KINGDOM

T: 0141 339 3371

OPENING HOURS:

MONDAY TO SUNDAY 4PM - 10PM



WWW.ASHOKAFINNIESTON.COM

