

Please inform our team of any allergies or dietary requirements before placing your order.

PRE-THEATRE SPECIAL OFFER

Available from 4pm - 6pm

£15.95 per person

Enjoy your choice of curry* served with chicken breast, chicken tikka, paneer, mixed vegetables or Quorn meat-free pieces (subject to availability), with your choice of rice or sundry*.

Upgrade to Lamb +£1.95 | Prawns +£1.50 | King Prawns +£3.95

Upgrade to Garlic Naan +£1.50 | Peshwari Naan +£1.95

* Please visit our website or speak to a member of our team for the full list of eligible curry choices and included rice/sundry options.

STARTERS

Vegetable Pakora

Vegetable pakora is recipe made with mixed veg, 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.

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.

Chicken Chaat

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

Vegetable Samosa

Trangular spiced potato filled pastry with chickpeas on the side.

Garlic Mushroom Chaat

Sautéed mushrooms tossed with garlic, aromatic spices and tangy chaat flavours for a deliciously spicy and refreshing Indian-style starter.

MAIN COURSE

CHOICE OF:

CHICKEN/VEGETABLES/PANEER

MIXED VEGETABLE/PANEER

Korma: Mild, Creamy, with Delicate Spices

Chasni: Mild, Sweet, with a Creamy Tomato Flavour

Rogan Josh: Medium, Aromatic, with Rich Tomato & Traditional Spices

South Indian Garlic Chilli: Medium, Rich, with Garlic & Fresh Chilli Flavours

Chicken Tikka: Mild, Creamy, with Tomato & Aromatic Spices

Bhoona: Medium, Rich, with Thick Sauce & Roasted Spices

Balti Masala: Medium, Rich, with Aromatic Spices & Bold Flavours

Jalfrezi: Medium, Spicy, with Peppers & Fresh Chilli

Fish & Chips

SERVED WITH

Boiled Rice or Pilau Rice or 2 Chapatis or Chips or Plain Naan

Garlic Naan £1.50 extra
Peshwari Naan £1.95 extra

RICE & SUNDRIES

Boiled Rice	£2.95	Plain Naan	£3.95
Pilau Rice	£3.50	Garlic Naan	£4.50
Kashmiri Rice	£3.95	Garlic Coriander Naan	£4.95
Mushroom Pilau	£3.95	Cheese Naan	£4.95
Special Fried Rice	£3.95	Peshwari Naan	£4.95
Chips	£2.50	Keema Naan	£4.95
Masala Chips	£3.50	Chapati	£1.50
		Tandoori Roti	£1.95
		Paratha	£2.95
		Keema Paratha	£4.95

KIDS MENU

Mains

Chicken Curry and Rice	£5.95
Chicken Korma and Rice	£5.95
Chicken Chasni and Rice	£5.95
Chicken Nuggets and Chips	£5.95
Fish Fingers and Chips	£5.95

Drinks

Fruit Shoot	£2.50
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DRINKS

All 330ml Cans at £2.95 each:

Coke
Diet Coke
Coke Zero
Irn Bru
Diet Irn Bru
Fanta
Sprite
Ginger Beer

RESTAURANT MENU



1284 ARGYLE ST, GLASGOW G3 8AB, UNITED KINGDOM

T: 0141 339 3371



20% DISCOUNT ON ALL ORDERS ABOVE £20 VIA OUR OWN WEBSITE

WWW.ASHOKAFINNIESTON.COM

OPENING HOURS:
MONDAY TO SUNDAY 4PM - 10PM

PRE-THEATRE | AVAILABLE DAILY 4PM TO 6PM | £15.95 PER PERSON

Enjoy your choice of curry* served with chicken breast, chicken tikka, paneer, mixed vegetables or Quorn meat-free pieces (subject to availability), with your choice of rice or sundry*.

Upgrade to Lamb +£1.95 | Prawns +£1.50 | King Prawns +£3.95

Upgrade to Garlic Naan +£1.50 | Peshwari Naan +£1.95

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LIGHT BITES

Poppadom 🌿	£1.00
Spiced Onions 🌿	£1.50
Mango Chutney	£1.50
Raita	£1.50
Homemade Pickle 🌿	£1.50

STARTERS

Garlic Butter King Prawns £7.95
Marinated with mixed spices and herbs, baked in a clay oven and served in creamy garlic sauce.

Salmon Tikka £8.95
Marinated with mixed spices & herbs, baked in a clay oven and served with homemade mint sauce.

Lamb Chops £7.95
Lamb loin ribs marinated with mixed spices and herbs, baked in a clay oven and served with homemade mint sauce.

Seekh Kebab £7.95
Lamb mince marinated with mixed spices and herbs, baked in a clay oven and served with homemade mint sauce.

Chilli Chicken £6.95
Chilli chicken is a popular Indian-Chinese appetiser made with crispy chicken tossed in a spicy tangy sauce.

Chicken Tikka £6.95
Chicken breast is marinated with mixed spices and herbs, baked in a clay oven and served with homemade mint sauce.

Chicken Chaat £6.95
Marinated with mixed spices and herbs, baked in a clay oven and served in sweet and tangy sauce.

Onion Bhaji 🌿 £5.95
Sliced onions smothered in a simple, lightly spiced batter and fried to crispy perfection.

Vegetable Samosa 🌿 £6.95
A triangular fried pastry with a filling of spiced potatoes, onions and peas.

Vegetable Pakora 🌿 £5.95
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 £6.95
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 £6.95
Made with mixed spices, herbs and gram flour. We love crunchy pakora all year round. Pakora is an emotion for Indians.

Mixed Pakora £6.95
(Chicken, vegetable, haggis)
Made with mixed spices, herbs and gram flour. We love crunchy pakora all year round. Pakora is an emotion for Indians.

Fish Pakora £7.95
Made with mixed spices, herbs and gram flour. We love crunchy pakora all year round. Pakora is an emotion for Indians.

Garlic Mushrooms £6.95
Fresh mushrooms cooked in garlic creamy sauce.

POORI/ DOSA £7.95

Dosa originated in South India. In the popular tradition, the origin of dosa is linked to Udupi. Served with sambar and chutney.

Chicken Masala
Deep-fried, light, fluffy Indian bread, freshly fried until perfectly puffed and golden light, airy and topped with choice of stuffing.

Chana Masala 🌿
Curried dish of white chickpeas, onions, tomatoes, spices and herbs.

Sweet and Sour Prawns
Succulent prawns cooked in a delicious sweet and tangy sauce with a perfect balance of flavours and a hint of fresh vegetables.

SHARING PLATTER

Combo Starter £15.95
Vegetable pakora, chicken pakora, haggis pakora, seekh kebab, chicken chaat.

Grilled Platter £19.95
Grilled salmon tikka, lamb chops, chicken tikka and seekh kebab.

TANDOORI GRILLED

All tandoori dishes are served with fried rice/boiled rice and curry sauce. Upgrade to Korma Sauce, Garlic Chilli Sauce or Chasni Sauce for £1.95

Chicken Shashlik £15.95
Chicken breast marinated with mixed spices and herbs, with bell peppers and onions, baked in a clay oven and served with homemade mint sauce.

Chicken Tikka £15.95
Chicken breast marinated with mixed spices and herbs, baked in clay oven and served with homemade mint sauce.

Kick Ass Kebab 🌶️ £16.95
Chicken breast marinated with mixed spices, herbs with bell pepper, onions and mushrooms topped with hot chilli sauce baked in clay oven and served with homemade mint sauce.

Lamb Chops £17.95
Lamb loin ribs marinated with mixed spices and herbs, baked in clay oven and served with homemade mint sauce.

Tandoori Salmon £19.95
Marinated with mixed spices and herbs, baked in clay oven and served with homemade mint sauce.

Tandoori King Prawns £19.95
Marinated with mixed spices and herbs, baked in clay oven and served with homemade mint sauce.

Tandoori Platter £21.95
Marinated with mixed spices and herbs, baked in clay oven and served with homemade mint sauce.

Grilled Dishes
Chicken chaat, chicken tikka, lamb chops, seekh kebab & tandoori king prawns.

BIRYANI

Aromatic basmati rice, infused with exotic spices and rich flavours. Prepared with your choice of meat and served with curry sauce. Upgrade to Korma Sauce, Garlic Chilli Sauce or Chasni Sauce for £1.95

Vegetable Biryani 🌶️ £12.95
Chicken Breast £14.95
Tender Lamb £16.95
King Prawns £17.95
Mixed Biryani £17.95

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HOUSE SPECIALS

Chicken Tikka £14.95
Chicken Breast £14.95
Tender Lamb £15.95
Prawns £11.95

Achari 🌶️
Sun-dried chillies and pickling spices give this hot dish plenty of flavour.
Balti
A fresh and flavoursome dish with chickpeas, tomatoes and spring onions.

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

Jaipuri 🌶️
A rich, medium-spiced curry with peppers, onions, and aromatic spices. Bold, colourful and flavourful.

Jalhandri
A robust Punjabi-style curry with onions, tomatoes, and bold spices. Rich, hearty and full of flavour. Contains dairy & nuts.

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

Karahi 🌶️
A thick, spiced curry cooked with peppers, onions, and fresh herbs. Rich, slightly dry and full of flavour.

Kerala Chilli 🌶️
A sauce of tomatoes, black pepper and a touch of coconut cream with green chillies.

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

King Prawns £16.95
Paneer Cheese £10.95
Mixed Vegetables 🌿 £10.95
Quorn Meat-Free 🌿 £11.95

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

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

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

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

Sharabi 🌶️
A robust curry with mushrooms, ginger and a drizzle of French Brandy to bring out its aromas and flavour.

Sing Sing Chandni
Peppers & spring onions, in a sweet and sour sauce with a hint of spice.

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

POPULAR CURRIES

Bhoona
A thick preparation with tomatoes, ginger, and garlic cooked over intense heat. Hearty and aromatic!
Curry
The traditional curry of onions, tomatoes, ginger and garlic with a range of fresh herbs and spices.

Dhansak
A distinctive and quite flavourful dish that consists of lentils and a variety of aromatic spices. Quite wholesome!
Dopiazza
Known for its distinctive presence of onions, cooked with puréed tomato, dried herbs and crushed spices.
Patia
Tomatoes and lemon juice give this dish its signature sweet and sour flavour that leaves a tangy taste on the palate.

KORMAS

Mughlai Korma
A mouthwatering and fragrant delicacy that boasts a creamy, nutty, and mildly spiced sauce. The ultimate Indian classic!
Kashmiri Korma
Deliciously fruity with pineapple and cooked with creamy yoghurt for a well-rounded curry.
Ceylonese Korma
Indulge in the rich and creamy texture of a korma made with luscious coconut milk.
Shakuti Korma 🌶️
A spicy and flavoursome dish with dry-roasted spices simmered in creamy coconut milk and green chillies.

VEGETARIAN CHOICES

Main Course **£10.95**
Side Portion **£7.95**

Saag Paneer
Fresh spinach and paneer cooked with herbs and spices.

Tarka Daal 🌿
Wholesome yellow lentil dish with tomatoes, chilli and cumin seeds.

Bombay Potatoes 🌿
Potato cubes tossed with fragrant spices, tomatoes, ginger and garlic.

CURRY CONNOISSEUR

Murgh Handi £15.95
Tender chicken cooked in a rich, aromatic handi-style curry with traditional spices, herbs & sauce.

Salmon Meen £17.95
Moiley
Salmon in a vibrant, tangy sauce featuring onions, tomatoes, and a unique blend of Southern Indian spices.

King Prawns £17.95
Malabari
King prawns cooked in a rich Malabar-style curry with aromatic spices, coconut flavours and a delicate blend of herbs.

Rara Gosht 🌶️ £16.95
Savoury dish of lamb mixed with minced meat, simmered in a sauce of onions, tomatoes, and exotic spices.

Ashoka Malwa £15.95
(Chicken tikka)
Tender pieces of chicken marinated with aromatic spices and yoghurt, then grilled to perfection for a smoky, flavourful Ashoka Secret Recipe.

Mince 'N Tatties £16.95
A comforting blend of minced meat and potatoes seasoned with traditional Indian spices for a unique, hearty dish.

Butter Chicken £15.95
Tandoori grilled chicken pieces in a rich, velvety sauce of tomatoes, fresh cream and ground cashews.

Daal Makhani £12.95
Slow cooked black lentils and kidney beans in rich, buttery gravy, seasoned with aromatic spices for a velvety finish.

Paneer Butter £12.95
Masala
Soft paneer cubes cooked in a rich, creamy tomato-based sauce with butter, aromatic spices and a touch of sweetness for a deliciously indulgent Indian classic.