

A LA CARTE MENU

Available all day until 11pm

APPETISERS

POPADUMS (VG, GF)	1.00
SPICED ONIONS (V, GF)	1.95
CHUTNEY TRAY (V)	3.95
MUMBAI BEL PURI (V)	3.95
NACHODUMS Mini popadums topped with spiced onion, jalepenos, melted cheese and hot chilli sauce	2.95

STARTERS

PAKORA Glasgow favourite served with Chef's choice sauces.	
Vegetable (VG, GF)	4.95
Chicken (GF)	5.95
Haggis	5.95
MASALA WEST COAST MUSSELS (GF) Steamed mussels in light coriander infused.	5.95
TANDOORI SALMON Fillet of salmon oven roasted in tandoori spices served on gobi puree, pea puree and chilli oil.	6.95
DOSA South Indian Pancake made from rice and urid daal with choice filling served with coconut chutney and samba.	
Keema	7.95
Aloo Masala (VG, GF)	6.95
Chicken (GF)	7.50
POORI Fluffy indian pancake served with choice topping and achari coleslaw garnish.	
Spicy Chana (VG, GF)	6.95
Tangy Shrimp	7.95
SHASHLIK KEBAB Chicken tikka, green peppers, onions skewered roasting on BBQ chargrill and served on a bed of spicy chana, drizzle of mint yogurt sauce.	8.95
HOT N SOUR WINGS (GF) Drumstick and Wings BBQ'd and pan fried in hot tangy sweet and sour sauce.	6.95
SHARING PLATTER Mixed pakoras, shashlik kebab, Hot N Spicy wings boondi yogurt, mint chutney and chilli sauce.	per person 7.95
VEGETARIAN SHARING PLATTER (V) Chilli paneer, vegetable pakora, aloo tikki, chana poori.	per person 6.95
TANDOORI MEAT FEAST SHARING PLATTER Chicken shashlik, lamb chops, tandoori king prawns, chana boondi yogurt, mint chutney and tamarind sauce.	per person 11.95

ACCOMPANIMENTS

PILAU RICE (GF)	3.95	GARLIC NAAN	4.95
BOILED RICE (GF)	3.50	CHAPATI	1.40
NAAN BREAD	4.25	PARATHA	3.95
PESHWARI NAAN	4.95		

If you wish to order any dishes from our old menu that are not listed just ask your server.

V VEGETARIAN **VG** VEGAN **GF** GLUTEN FREE

ASHOKA FAVOURITES

CURRY

Simple, rich and flavoursome. Chicken on the bone with aloo is the family favourite in proprietor Sanjay's house.

Chicken on the bone	7.95
Chicken	8.95
Lamb	9.95
Beef	7.95
PUNJABI MIXED VEGETABLE BHOONA (VG, GF) Medley of chana, aloo, bathow (aubergine) and mushroom cooked with a rich base of garam masala, and green chilli.	10.95

TRADITIONAL BHOONA

Choice meats cooked in a ginger and garlic sauce, with tomatoes and a drizzle of fenugreek.

Chicken	9.95
Lamb	10.95
Beef	9.95
SAAG (GF) Spinach leaves stewed with mustard leaves and pot cooked with your choice of meat or vegetables. Popular dish in India.	
Chicken Saag	12.95
Lamb Saag	14.95
Paneer Saag (V, GF)	9.95

BREAST OF CHICKEN KORMA Muglai or ceylonese.	12.95
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SLOW COOKED BEEF MADRAS Diced shoulder of scottish beef cooked in a rich slightly hot sauce with added mushrooms and green cardamom, yogurt garnish.	12.95
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DESI (GF) Traditional style cooking where meat is pot cooked, with a tarka base of green chilli, ginger and garlic, banjara onions caramalised for a deep rich finish.	
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Desi Lamb (on the bone)	13.95
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Desi Beef With Aloo	12.95
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SPECIAL KARAHI An old Ashoka favourite. Pan fried chicken cooked with green peppers and onions and rich garlic Tarka.	
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Lamb	13.95
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Chicken	13.95
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CHICKEN TIKKA MASALA Cooked in a rich yogurt sauce, with butter, sauteed onions and green peppers, with touch of coconut milk.	13.95
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CHICKEN TIKKA CHASNI (GF) A light smooth creamy sauce with a delicate twit of sweet n sour for the more delicate palate.	13.95
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LAMB ROGAN JOSH Rich cream and tomato based sauce.	13.95
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BUTTER CHICKEN (GF) Whole pieces of chicken tikka simmered in tomato, honey and cream garnished with coriander makhan.	14.95
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KARAHI LAMB (GF) Lamb cooked and served in a cast iron karahi (Indian wok). Cooked with fresh green chillies, a ginger and garlic base, sauteed green peppers and onions with fresh tomato and garnish of coriander infused yogurt.	14.95
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FROM THE GRILL (GF) Served on a sizzler with sauteed onions and capsicums. This dish comes with a light curry sauce, rice and fully dressed yogurt dumpling salad.	
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Chicken Tikka	17.95
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Indian Surf And Turf With BBQ king prawn and chicken tikka.	22.95
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South Indian Garlic Chilli Chicken (GF) Hot dish with garlic and green chilli, slight twist of sweet sour.	13.95
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SPECIALITY DISHES

RACK OF LAMB DEHLI STYLE (GF)

Roasted in garam masala served with coriander mash, spicy chana and glazed vegetables.

22.95

KALEJA KA SALON

Lamb liver stir fried in punbai spices cooked with sauteed onions served on coriander mash.

9.95

BENGALI PRAWN CURRY (GF)

Shrimps cooked in a traditional recipes of yogurt, tandoori paste, ginger and garlic, and hint of chilli and tamarind.

16.95

SEA BASS (GF)

Pan fried sea bass in rich tarka sauce finished in banana leaf, oven roasted and served with glazed market vegetables

18.95

SPICED PORK BELLY WITH CHILLI MARMALADE

Served on spicy chana with chilli marmalade surface.

16.95

TANDOORI SALMON

Fillet of salmon oven roasted in tandoori spices served on gobi puree, pea puree and chilli oil.

18.95

ASHOKA GIFT VOUCHERS

Take the pain out of Christmas shopping with an Ashoka gift voucher!

Redeemable at Ashoka Ashton Lane, Green Chilli Cafe, Ashoka Bearsden, Ashoka Southside and Ashoka Cook School.

Purchase online at

www.ashokarestaurants.com

HOGMANAY AT ASHOKA ASHTON LANE

Do Hogmanay in style with Ashoka Ashton Lane. Join owner Sanjay and his team for a delicious 5 course Indian banquet, which includes a glass of fizz, at the new refurbished Ashoka Ashton Lane.

Following your meal your party can move outside to join revellers until the wee small hours for the infamous Ashton Lane Hogmanay Street Party.

£60pp

To book call the restaurant on

0141 337 1115