



A mainstay of Indian cuisine in Glasgow since 1972, Ashoka provides great Indian cuisine in a relaxed, cosy atmosphere.

Child-friendly with highchairs and a children's menu available, Ashoka Muirhead has a stylish look and an extensive warm menu where patrons can comfortably enjoy their meals.

We also have a stylish new bar with cocktails, beers and spirits to enjoy before or after the meal.

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**"THE COMPULSION ALWAYS WAS TO GIVE  
THE BEST AND ALL ELSE WOULD FOLLOW."**



**25% OFF FOOD\***  
**WHEN DINING WITH US**  
**AT ASHOKA MUIRHEAD**  
 Sunday - Thursday (excl. Monday)  
 \*Terms & Conditions apply. Maximum table size 4 people.

## STARTERS

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| <p><b>♥ Pakoras</b>  </p> <p><i>Pakoras are a delicious Indian crisp fried snack made with gram flour &amp; spices. Classic Indian finger food that no one can resist.</i></p> <p><i>These are available in Paneer, Chicken, Haggis, and Fish.</i></p> <p>£5.50</p>  | <p><b>Chicken Chat</b>  </p> <p><i>Grilled chicken drumstick sautéed with sour &amp; tangy homemade Indian chilli sauce.</i></p> <p>£4.95</p>  |
| <p><b>♥ Kathi Roll</b>  </p> <p><i>Epitomizing authentic street food, Kathi Roll is one of India's most popular grab-and-go street foods. Kebabs &amp; vegetables are rolled into a soft flaky flatbread topped with spicy-tangy chutney, sliced pepper &amp; onion. Available with Chicken, Lamb &amp; Paneer.</i></p> <p>£5.50</p> | <p><b>☛ Desi Fried Chicken</b>  </p> <p><i>Chicken pieces that have been coated with Indian spice gram flour and deep fried. Served with sweet chilli sauce.</i></p> <p>£5.50</p>                          |
| <p><b>Poori</b>  </p> <p><i>Light fluffy Indian pancakes topped with your choice stuffing of Chicken Masala, Spicy Prawn, Haggis or Garlic Mushroom.</i></p> <p>£5.25</p>  | <p><b>☛ Coconut King Prawn</b>  </p> <p><i>Crispy fried king prawns is tossed in the southern spice sauce predominantly flavoured with fresh coconut, mustard seeds &amp; curry leaf.</i></p> <p>£6.95</p> |
| <p><b>☛ Honey Chilli</b>  </p> <p><i>Lightly battered paneer, Chicken or King prawn tossed with onion, peppers, spring onion and sweet and sour sauce. Garnished with spring onions.</i></p> <p>£5.25 / £6.95</p>  | <p><b>Salt &amp; Pepper Wings</b> </p> <p><i>Wings are fried to a crunchy golden brown and then tossed in a garlic, mix peppers, red chilli, white and black pepper mixture, that makes them flavourful and addictive.</i></p> <p>£5.25</p>   |
|  | <p><b>Garlic Mushrooms</b></p> <p><i>Button mushrooms tossed in ginger, garlic, white pepper and cream.</i></p> <p>£4.95</p>   |

## VEGAN STARTERS

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|---|--|
| <p><b>Vegan Pakoras</b>   </p> <p><i>Classic Indian finger food that no one can resist. Our pakoras are made from gram flour batter and cooked to perfection. This selection is especially tailored to the vegan palette. These are available in Vegetable, Tofu, Cauliflower &amp; Mushroom.</i></p> <p>£5.25</p> | <p><b>♥ Kathi Roll</b>  </p> <p><i>Epitomizing authentic street food, Kathi Roll is one of India's most popular grab-and-go street foods. Kebabs &amp; vegetables are rolled into a soft flaky flatbread topped with spicy-tangy chutney, sliced pepper &amp; onion. Available with Vegetable &amp; Tofu.</i></p> <p>£5.25</p> |
| <p><b>Veg Samosa</b>  </p> <p><i>Wheat flour shell stuffed with mixture of mashed boiled potatoes, green peas, spices and green chilli. The entire pastry is then deep-fried to a golden-brown colour.</i></p> <p>£5.25</p>   | <p><b>♥ Honey Chilli</b>   </p> <p><i>Lightly battered tofu or cauliflower tossed with onions, peppers, spring onion &amp; sweet-sour sauce. Garnished with spring onion.</i></p> <p>£5.25</p>  |
| <p><b>Onion Bhaji</b> (Desi style)   </p> <p><i>These crispy and crunchy onion fritters is one of most popular street food from southern India. These tasty little onion patties are flavoured with chopped ginger, green chillies, curry leaf and turmeric.</i></p> <p>£5.25</p>                                  | <p><b>Poori</b>  </p> <p><i>Light fluffy Indian pancakes topped with your choice stuffing of potato chickpeas or only chickpeas</i></p> <p>£5.25</p>   |

## TANDOORI STARTERS

All of our grilled selections are nut-free and gluten free, served with mint sauce

### Chicken Tikka

£5.50

King of the grill, Chicken tikka is cubed chicken that is marinated in spiced yoghurt mixture & then grilled to perfection.

### Lamb Chops

£6.50

Lamb chops marinated in assertive tandoori marinade of hung yoghurt, garam masala, roasted gram flour and spices

### Chicken Shaslik

£5.75

Chunks of marinated chicken threaded onto a skewer with pieces of onion, pepper and tomato.

### ♥ Tandoori Salmon

£6.50

Succulent pieces of Scottish salmon fish marinated in tandoori marinade of hung yoghurt, garam masala, roasted gram flour and coriander seeds.

### Kick Ass Chicken Tikka

£5.95

Chicken tikka in hot and spicy sauce, skewered with onion, mushroom & chunks of bell pepper.

### Tandoori King Prawns

£6.95

A zingy starter of hung yoghurt spiced prawns with the warmth of Kashmiri chilli powder and other Indian seasonings.

### ♥ Tandoori Chicken (on the bone)

£5.75

Raw baby chicken on the bone is marinated in a mixture of hung yoghurt and the spice tandoori masala and cooked on the grill.

### 👩 Paneer Tikka

£5.50

Paneer Tikka is popular Indian appetizer made with cubes of paneer & veggies marinated with yoghurt and spices.

### Lamb Tikka

£6.25

Lamb tikka is a lamb variation on the famous chicken tikka.

## PLATTERS TO SHARE

### ♥ Combination Platter

£11.95

This selection of famous Indian starters consisting of 2 Vegetable Pakora, 2 Chicken Pakora, 2 Fish Pakora, 2 Desi Fried Chicken, 1 Veg Samosa & 1 Onion Bhaji.

### 👩 Meat Feast Platter

£14.95

A mouth-watering medley of 2 Chicken Tikkas, 2 Dry Chicken Chaat, 1 Tandoori Chicken, 2 Lamb Chops, 2 Lahori Grilled Salmon

### Vegan Platter

£11.95

2 Vegetable Pakora, 2 Cauliflower Pakora, 2 Tofu Pakoras, 2 Onion Bhajis, 2 Mushroom Pakora, 1 Vegetable Samosa

## TANDOORI MAINS

Served with curry sauce & either boiled rice, fried rice, chips or plain naan. Special rice or naans are available for a surcharge of £1.25.

Special sauces are available for a surcharge of £2.95 - ask a member of staff for details.

### Chicken Tikka

£12.95

King of the grill, Chicken tikka is cubed chicken that is marinated in spiced yoghurt mixture & then grilled to perfection.

### Kick Ass Chicken Tikka

£13.95

Chicken tikka in hot and spicy sauce, skewered with onion, mushroom & chunks of bell pepper.

### Tandoori Mix Grill

£19.95

Also served with plain naan. A mouth-watering medley of 2 chicken tikka, 1 tandoori chicken, 2 lamb tikka, 2 lamb chops, 2 Lahore grilled salmon & a tandoori king prawn.

### Chicken Shaslik

£13.95

Chunks of marinated chicken threaded onto a skewer with pieces of onion, pepper and tomato.

### ♥ Tandoori Chicken (on the bone)

£13.95

Raw baby chicken on the bone is marinated in a mixture of hung yoghurt and the spice tandoori masala and cooked on the grill.

### Tandoori Salmon

£18.95

Succulent pieces of Scottish salmon fish marinated in tandoori marinade of hung yoghurt, garam masala, roasted gram flour and coriander seeds.

### Lamb Tikka

£14.95

Lamb tikka is a lamb variation on the famous chicken tikka.

### Tandoori King Prawns

£18.95

A zingy starter of hung yoghurt spiced prawns with the warmth of Kashmiri chilli powder and other Indian seasonings.

### Lamb Chops

£15.95

Lamb chops marinated in assertive tandoori marinade of hung yoghurt, garam masala, roasted gram flour and spices.

### 👩 Paneer Tikka

£12.95

Paneer Tikka is popular Indian appetizer made with cubes of paneer & veggies marinated with yoghurt and spices.

WE NOW DO  
BARBEQUE MEAT  
ON THE GO  
AS TAKEAWAY & DELIVERY

## ASHOKA'S SIGNATURE DISHES

### 👨‍🍳 Peshwari Chicken or Lamb 🌶️🌶️ £12.95

*This Fragrant & flavour dish has a lot of dry roasted ground spices like chilli*

*powder, cumin seeds, curry leaves and black mustard.*

*Lamb (£1 supplement)*

### Malabari 🌶️🌶️🌶️🌶️ £12.95

*An aromatic curry with coconut milk and loads*

*of south Indian spices, finished with a temper*

*of fried curry leaves, mustard seeds, and whole dried red chilli.*

*Available with Chicken, Lamb (£1 supplement), Lamb Tikka (£1.95 supplement),*

*Fish, King Prawn (£2.50 supplement), Paneer, Tofu & Seasonal Vegetables.*

### ♥️ Murgh Makhanwala 🌶️🌶️🌶️ £12.95

**(Famous Butter Chicken)**

*Butter chicken or murgh makhanwala is a classic Indian dish made up*

*of mildly spiced tomato gravy, single cream, and host of Indian spices like*

*green cardamom, cinnamon stick, and white pepper.*

### ♥️ Chilli Garlic Chicken Masala 🌶️🌶️🌶️ £12.95

*A truly home-style pot cooking where marinated chunks of*

*chicken are cooked with pickled garlic and fresh green chillies.*

## WE CATER FOR PARTIES!! BUFFET TO TAKEAWAY

*Let us cater for your party.  
ASK US FOR MORE DETAILS.*

## OLD CLASSICS

Available in the following:

**Vegetable £8.95 Paneer £8.95 Tofu £8.95 Chicken Breast £9.95 Chicken Tikka £10.95 Fish £10.95  
Lamb £11.95 Lamb Tikka £13.95 Lamb on the Bone £12.95 Prawn £10.95 King Prawn £14.95**

### Chasni 🌶️

*Born in Glasgow, light smooth creamy sauce with a delicate twist of sweet 'n' sour for those with delicate palate.*

### Korma 🌶️🌶️

**Mughlai (plain) / Ceylonese (with coconut) / Kashmiri (with fruits) / Shakuti (with green chillies)**

*Classic Glaswegian korma experience available in 4 variations. Ask your servers for the differences.*

### ♥️ Rogan Josh 🌶️🌶️

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

### Shakuti 🌶️🌶️

*Sumptuously creamy and coconutty with green chillies.*

### Bhuna 🌶️🌶️🌶️

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

### Masala 🌶️🌶️

*A mouth watering marinade of exotic Punjabi spices, garlic, ginger, cumin, peppers and onions simmered in a yoghurt sauce*

### Creamy Masala 🌶️🌶️

*Like masala but the dish is finished with cream and almond powder.*

### South Indian 🌶️🌶️🌶️🌶️

#### Garlic Chilli

*The hottest curry on our menu. Hot 'n' spicy with a saucy twist of sweet 'n' sour .... wow*

### Ashoka Malaidar 🌶️🌶️

*Spinach puree simmered with lashings of green chillies and garlic with a dash of green chillies.*

### Pardesi 🌶️🌶️🌶️

*Succulent spinach, shallow fried onions and mushrooms. Simmered in rich ginger, garlic tarka.*

### ♥️ Ashoka Malwa 🌶️🌶️🌶️🌶️

*This medium spiced dish is made up of spinach, mix peppers, onion and green chillies. Flavoured with aniseed.*

### ♥️ Jalandhri 🌶️🌶️🌶️

*Slightly spicy curry infused with ginger, garlic, green chillies and finished with coconut cream and mix pickle.*

### Creamy Jalfrezi 🌶️🌶️

*A delicately spiced combination of crunchy almonds, cashew, sultanas and flourish of fresh cream and coconut cream.*

### 👨‍🍳 Desi Jalfrezi 🌶️🌶️🌶️🌶️

*Mixed peppers, onion, tomatoes, and fresh green chillies simmered to a thick sauce blended with host of Indian herbs and spices.*

### Patia 🌶️🌶️

*A tangy sweet 'n' sour Indian curry experience.*

### ♥️ Himalayan Hot Pot 🌶️🌶️🌶️🌶️

*Cooked in a spicy sauce with ginger, garlic, mushrooms, mixed peppers, spring onion and carrots.*

### Jaipuri 🌶️🌶️🌶️

*A potent fusion of mix peppers, onions, ginger, garlic, green chillies and finished with a flourish of coconut cream.*

### ♥️ Satrangi 🌶️🌶️🌶️🌶️

*A rich Bhuna style spicy dish with an abundance of sliced mixed peppers, mixed pickle, cherry tomatoes, onions, coriander and spring onions.*

### 👨‍🍳 Lababdar 🌶️🌶️

*Extremely rich, creamy, mildly tangy, and faintly sweet gravy. Onions, tomatoes, cashews, and spices make this a rich, flavourful, and delicious.*

### Karahi Bhuna 🌶️🌶️🌶️

*A host of Indian spices sautéed with ginger, garlic with an abundance of mixed peppers and onions.*

### 👨‍🍳 Dhaba Curry 🌶️🌶️🌶️

*Delicious, spicy, and fragrant curry inspired by the Dhaba's (local roadside restaurants) that line the motorways in Northern India. Dhaba's are characterized by food that's unique, inexpensive and has a rustic homemade feel to it.*

### Ashoka Classic Biryani 🌶️🌶️🌶️🌶️

*Biryani is an intricate rice dish made with layers of curried protein & rice. Given its use of adornments and luxurious finishes, it's no surprise that biryani has roots in Persian cuisine.*

### ♥️ Lagan Ki Boti 🌶️🌶️

*The old favourite is back, meat or vegetable simmered in a spicy onion tomato gravy and finished with Chefs special spice. Available with Lamb only.*

## VEGETABLE & VEGAN COURSES

Available as a side for £5.95 or a main course £8.95

### Paneer Saag

Paneer Saag is a classic Indian dish of cooked spinach studded with cubes of fried paneer (Indian cottage cheese) finished with garlic butter.

### ♥ Chana Paneer

Chana paneer is the combination of cottage cheese and boiled chickpeas cooked in a onion tomato gravy flavoured with Indian herbs and spices.

### Shahi Paneer

Shahi Paneer is a preparation of paneer (Indian cottage cheese) in thick creamy gravy flavoured with cashew nuts and almonds.

### Desi Chana Masala

A staple chickpeas curry at home, this simple Punjabi curry is very easy to make and yet flavourful, basic ingredients like onions, tomatoes, ginger, garlic and peppers.

### Bombay Aloo

Spiced baby potatoes sautéed with chef's special onion tomato gravy.

### Tarka Dal

Boiled lentils (chana dal & red lentil) tempered with onion, tomatoes, cumin, ginger, garlic and dried red chilli. Traditional Vegetable Curry Mix seasonal vegetables cooked in onion tomato gravy flavoured with host of Indian herbs and spices.

### Saag (Aloo or Tofu)

Nutritious spinach makes the base of this traditional, healthy Indian dish combined with potatoes or tofu and host of Indian spices.

### Aloo Channa Khumba

Potatoes, chickpeas and mushroom cooked in onion tomato gravy, flavoured with Punjabi spices and fenugreek.

### Cauliflower Dhansac

Cauliflower florets cooked with spiced lentils finished with fresh coriander.

## EUROPEAN CHOICES

### ♥ Grilled Chicken £11.95

Butterflied chicken breast marinated with garlic, mixed herb grilled and served with chips.

### Fish 'n' Chips £10.95

WE NOW DO  
**BUFFET ON THE GO**  
AS TAKEAWAY & DELIVERY

## BREADS & SUNDRIES

### RICE

#### Steamed Rice £2.75

#### Pilau or Fried Rice £3.25

Long grain Basmati rice cooked with onions, whole spices & homemade garam masala to gets its distinctive brown colour.

#### Kashmiri Pilau Rice £3.50

Rice cooked with fruits, nuts, cream and white pepper powder

#### Mushroom & Pea Rice £3.50

Long grain Basmati rice cooked with mushrooms, peas, whole spices & homemade garam masala.

### NAAN

#### Plain Naan £2.95

#### Garlic Naan £3.25

#### ♥ Peshwari Naan £3.75

#### Cheese Naan £3.95

#### ♥ Garlic & Corriander Naan £3.95

#### Haggis Naan £3.95

#### Chappati £1.25

#### Garlic Chappati £1.75

#### Butter Chappati £1.75

#### Tandoori Chappati £1.50

### PARATHA

#### Plain Paratha £3.00

#### Vegetable Paratha £3.50

### ACCOMPANIMENTS

#### Poppadoms two for £1.95

#### Spiced Onions £1.50

#### Mix Pickle £1.50

#### Mango Chutney £1.50

#### Mix Veg Raita £1.50

Homemade yoghurt beaten with fresh herbs chopped cucumber.

#### Chutney Trays £3.50

Spiced onions, mango chutney, mix pickle & mix vegetable raita.

#### Chips £2.50

#### Masala Chips £2.95

#### Cheese Masala Chips £3.25

Order Takeaway Online at  
[WWW.ASHOKAMUIRHEAD.COM](http://WWW.ASHOKAMUIRHEAD.COM)



# ALLERGEN INFORMATION

Our food is prepared in kitchen which also handles various other allergens, please make sure you specify your allergen on the orders.

	 Celery	 Gluten	 Crustaceans	 Eggs	 Fish	 Lupin	 Dairy	 Mollusc	 Mustard	 Nuts	 Sesame	 Soya	 Sulphites
Grilled Chicken													
Fish 'n' Chips		•			•								
Steamed Rice													
Pilau or Fried Rice													
Kashmiri Pilau Rice										•			
Mushroom & Pea Rice													
Plain Paratha		•											
Vegetable Paratha		•											
Plain Naan		•											
Garlic Naan		•											
Peshwari Naan		•											
Cheese Naan		•											
Garlic & Corriander Naan		•											
Haggis Naan		•											
Chappati		•											
Garlic Chappati		•											
Butter Chappati		•											
Poppadoms													
Spiced Onions													
Mix Pickle		•							•	•		•	
Mango Chutney		•											
Mix Veg Raita													
Chutney Trays		•							•	•			
Chips													
Masala Chips													
Fruit Sauce													
Mint Sauce													
Pink Pakora Sauce							•						