BREAD & SUNDRIES

ACCOMPANIMENTS

Poppadoms	two for £1.75	Plain Naan 😉	£2.9
Spiced Onions 😉 🐠 🌶	£1.50	Garlic Naan 👨	£3.2
Mix Pickle ル	£1.50	🎔 Peshwari Naan 🕫	£3.7
Nango Chutney	£1.15	Cheese Naan	£3.7
resh Yoghurt	£1.10	Garlic & Coriander Naan	£3.7
Nix Veg Raita 🜶	£1.50	Chappati 🕼	£1.2
domemade yoghurt beaten with fresh	2	Garlic Chappati 🛮	£1.5
erbs chopped cucumber.		Butter Chappati	£1.5
Chutney Trays	£3.95	Tandoori Chappati	£1.5
Mix vegetable raita, spiced onions,			
nango chutney, mixed pickle.			

DESSERTS

Chips

Masala Chips

Cheese Masala Chips

Salted Caramel Brownies 100

Vegan fudgy chocolate brownies upgraded with a layer of salted caramel running through the centre of each bite, add vanilla ice cream or vegan vanilla ice cream for 55p.

Mango Coconut @ £2.95

A ginger crumb base with a mango and coconut mousse topped with a mango gel and sprinkled with toasted coconut, add vanilla ice cream or vegan vanilla ice cream for 55p.

Coconut Shells Gluten free coconut ice-cream

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£2.50

£2.75

£3.50

with coconut shavings in a real coconut shell. After Dinner Mint

£3.95 This creamy syllabub is a spin on classic mint choc chip. Add vanilla ice cream or vegan vanilla ice cream for 55p.

Ice Cream £2.95 Available in various other flavours and vegan options. Ask a member of staff

Double Chocolate

A sinfully delicious chocolate cake layered with a chocolate-heavy cream filling, add vanilla ice cream or vegan vanilla ice cream for 55p.

naan

PARATHA

Plain Paratha 💯

£3.50

Vegetable Paratha 💖

Red Velvet

Kulfi

A creative twist on the popular red

velvet cake, combining the best of

both worlds, cake, and cheesecake,

add vanilla ice cream or vegan

Gluten free Indian traditional

Gluten free spongy milky balls

ice-cream available in malai,

mango, pistachio.

📭 Gulab Jamun

vanilla ice cream for 55p.

	Plain Naan 😗	£2.95
	Garlic Naan 🕖	£3.25
•	Peshwari Naan 🗓	£3.75
	Cheese Naan	£3.75
V	Garlic & Coriander Naan 😉	£3.75
	Chappati 🕖	£1.25
	Garlic Chappati 😉	£1.50
	Butter Chappati	£1.50
	Tandoori Chappati	£1.50

RICE

Steamed Rice 10 00	£2.75
Pilau or Fried Rice	£3.25
Kashmiri Pilau Rice 👽 🐠 Rice cooked with fruits, nuts, cream and white pepper powder.	£3.75

Mushroom & Pea Rice @ @ / Long grain Basmati rice cooked with mushrooms, peas, whole spices & homemade garam masala.

KIDS VIP MENU

£3.00

£3.95

£3.00

£2.95

£2.95

Chicken Nuggets & Chips	£4.75
Fish Fingers & Chips	£4.75
Scampi & Chips	£4.75
Mac & Cheese	£4.75
Pizza & Chips	£4.75
Chicken Korma & Rice*	£4.75
Chicken Tikka Chasni & Rice*	£4.75
Butter Chicken & Rice*	£4.75
*These are also available with chips instead of rice.	

Kuaky (Chocolate), Punky (Vanilla), Vacky (Vanillia), Friky (Strawberry), Leo the Lion (Vanilla).

FRUIT SHOOT

VIP MEAL DEAL

soaked in rose scented syrup, add vanilla ice cream or vegan vanilla ice cream for 55p.

Chicken Nuggets & Chips	£4.75
Fish Fingers & Chips	£4.75
Scampi & Chips	£4.75
Mac & Cheese	£4.75
Pizza & Chips	£4.75
Chicken Korma & Rice*	£4.75
Chicken Tikka Chasni & Rice*	£4.75
Butter Chicken & Rice*	£4.75
*These are also available with chips instead of rice.	

DESSERTS.

*This includes a kid's main course, a fruit shoot and a dessert.

MEAL DEAL FOR 1 £13.95

Choose 1 Starter* Veg Pakora or Chicken Chat

Any Main Course from Old Classics & Vegetable and Vegan course** Rice or Plain Naan***

2 Poppadoms & Spice Onions *For any other starter a charge of £1.25 applies.

*Starters above £4.95 are not included in this deal ntary charge of £2.50 for king prawn & Ashoka signature dishes ***Upgrade to special rice or naan for £1.25 Not available in conjunction with any other offer Bag charge will be applied 15p

MEAL DEAL FOR 2 £26.95

Choose 2 Starters*

Any 2 Main Course from Old Classics & Vegetable and Vegan course** 2 Sundries***

2 Poppadoms & Spice Onions

Bag charge will be applied 15p

*Starters above £4.95 are not included in this deal. ntary charge of £2.50 for king prawn and Ashoka signature dishe **Upgrade to special rice or naan for £1.25 Not available in conjunction with any other offer.

MEAL FOR 3 (£40.95), MEAL FOR 4 (£51.95) & MEAL FOR 6 (£78.95) IS ALSO AVAILABLE TO ORDER

Meal Deals are available all week but on Friday and Saturday available till 6.30pm.

WE HAVE A FULL RANGE OF ALCOHOLIC DRINKS AVAILABLE

- BEERS FROM £3.50 -Tiger, Kingfisher, Cobra & much more

- WINE FROM £4.25 -Sauvignon Blanc, Pinot Grigio, Merlot, Shiraz & more

ALSO SOFT DRINKS AND MORE WE DELIVER IN AREAS WITHIN A 5 MILE RADIUS



Order online: ashokamuirhead.com Or call us: 0141 779 4343

TAKEAWAY MENU

ISSUE 2 // 2023





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.

CHRISTMAS MENU INSIDE

CLUB 92 RELOADED

Our aim is to recreate the famous bar 92 from the earlier years back.

Live sports, pool table, karaoke nights, and tribute nights (various other theme nights). All of your favourite classic cocktails like

Mojitos, Daiquiri and Margaritas.

We have a range of beers and lagers including Cobra, Tenants and Madri as well as loads of spirts.

Comfy lounge seatings, high table chairs provide you with a cosy, warm & safe place to enjoy your special evening.





Images for illustration purposes only.

Opening Hours (closed every Monday)

Collections from 4pm to 10pm. Deliveries from 4pm to 10pm Dine in 4pm to 10pm (last table 9.30pm)

> Incase of any early sports events the restaurant and bar will open early.

We deliver up to 5 miles from the restaurant, call us to check if we come to your door step.

92 Cumbernauld Rd, Chryston, Glasgow G69 9AB

Festive Opening Hours

Tuesday & Wednesday

4pm to 10pm for dine in, takeaway, collection & delivery

Thursday to Sunday

12pm to 3pm for lunch dine in, takeaway & collection 4pm to 10pm for dine in, takeaway, collection & delivery

25th December & 1st January, we will be open from 12pm to 8pm for dine in, takeaway, collection & delivery

25% OFF FOOD' WHEN DINING WITH US AT ASHOKA MUIRHEAD

Sunday - Thursday (excl. Monday)

5 COURSE LUNCH TAPAS TASTING MENU

We are open for lunch from 30th November from 12pm to 3pm, Thursday to Sunday. 5 course tasting menu for £21.95 per couple. During this time will also do takeaway or collections but no delivery. 2 Starters, 3 Main Courses with Rice & Naan between 2 people. Terms and condition apply.







www.ashokarestaurants.com

£6.95

STARTERS

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VEGAN STARTERS

Pakoras @ J Pakoras are a delicious Indian crisp fried snack made with gram flour & spices. Classic Indian finger food that no one can resist. These are available in Paneer, Chicken, Haggis, and Fish.

🖤 Kathi Roll 🕡 🥕 £5.50 Epitomizing authentic street food, Kathi Roll is one of India's most popular graband-go street foods. Kebabs & vegetables

Available with Chicken, Lamb & Paneer.

are rolled into a soft flaky flatbread topped

with spicy-tangy chutney, sliced pepper &

Poori 🖤 🌶 🥕 £5.25 Light fluffy Indian pancakes topped with your choice stuffing of Chicken Masala, Spicy Prawn, Haggis or Garlic Mushroom.

Honey Chilli @ ***/* £5.25 / £6.95 Lightly battered paneer, Chicken or King prawn tossed with onion, peppers, spring onion and sweet and sour sauce. Garnished with spring onions.

Classic Indian finger food

from gram flour batter and

cooked to perfection. This

selection is especially tailored

These are available in Vegetable,

Tofu, Cauliflower & Mushroom.

Epitomizing authentic street

food, Kathi Roll is one of India's

most popular grab-and-go street

foods. Kebabs & vegetables are

rolled into a soft flaky flatbread

topped with spicy-tangy chutney

Available with Vegetable & Tofu.

Light fluffy Indian pancakes topped

with your choice stuffing of potato

chickpeas or only chickpeas

£5.25

Available as a side for £6.95 or a main course £8.95

Our pakoras are made

to the vegan palette.

Kathi Roll 💯 🥕

sliced pepper & onion.

Poori 🕼 🌶 🥕

Paneer Saag V @ 🏂

🛡 Chana Paneer 👽 🎟 🍌

Shahi Paneer 🖤 🍘 🌶

Paneer Saag is a classic Indian dish

cheese) finished with garlic butter.

Chana paneer is the combination of

cooked in a onion tomato gravy

Shahi Paneer is a preparation of

paneer (Indian cottage cheese)

in thick creamy gravy flavoured

with cashew nuts and almonds.

cottage cheese and boiled chickpeas

flavoured with Indian herbs and spices.

.........

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.

cubes of fried paneer (Indian cottage

of cooked spinach studded with

Vegan Pakoras 😡 🐠 🌶 🛮 £5.25

Chicken Chat @ 🌶 Grilled chicken drumstick sautéed with sour & tangy homemade Indian chilli sauce.

Desi Fried Chicken 🎟 🥕 👚 Chicken pieces that have been coated with Indian spice gram flour and deep fried. Served with sweet chilli sauce.

Coconut King Prawn @ / £6.95 Crispy fried king prawns is tossed in the southern spice sauce predominantly flavoured with fresh coconut. mustard seeds & curry leaf.

Salt & Pepper Wings 🌶 £4.95 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.

Garlic Mushrooms £4.95 Button mushrooms tossed in ginger, garlic, white pepper and cream.

Onion Bhaji 🔞 🍘 🥢

These crispy and crunchy onion

street food from southern India.

flavoured with chopped ginger,

Wheat flour shell stuffed with

mixture of mashed boiled potatoes,

green peas, spices and green chilli.

♥ Honey Chilli ® ® 🎶 £5.25

Lightly battered tofu or cauliflower

Spiced Baby potatoes sautéed with

iled lentils (chana dal & red lentil)

chef's special onion tomato gravy.

tempered with onion, tomatoes,

cumin, ginger, garlic and dried red

chilli. Traditional Vegetable Curry

Mix seasonal vegetables cooked in

onion tomato gravy flavoured with

Saag (Aloo or Tofu) 🕼 🍘 🍌

Nutritious spinach makes the base

Aloo Channa Khumba 🕼 🍘 🌶

Cauliflower Dhansac 🕼 🕮 🍌

Cauliflower florets cooked with spiced

lentils finished with fresh coriander.

of this traditional, healthy Indian

tofu and host of Indian spices.

Potatoes, chickpeas and

mushroom cooked in onion

tomato gravy, flavoured with

Punjabi spices and fenugreek

host of Indian herbs and spices.

Bombay Aloo 💯 💯 ル

Tarka Dal 🔞 🍻 🍌

The entire pastry is then deep-

fried to a golden-brown colour.

tossed with onions, peppers,

Garnished with spring onion.

spring onion & sweet-sour sauce.

Veg Samosa 🐶 🥕 👚

green chillies, curry leaf and turmeric.

£5.25

fritters is one of most popular

TANDOORI STARTERS

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

Chicken Tikka @ 🌶 🔊 King of the grill, Chicken tikka is cubed chicken that is marinated in spiced yogurt mixture &

then grilled to perfection.

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

Kick Ass Chicken Tikka £5.95 Chicken tikka in hot and spicy sauce, skewered with onion, mushroom

& chunks of bell pepper. 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.

Lamb Tikka £6.95 Lamb tikka is a lamb variation on the famous chicken tikka.

Lamb Chops @ 🏂 Lamb chops marinated in assertive tandoori marinade of hung yoghurt, garam masala,

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

roasted gram flour and spices

Tandoori King Prawns @ 🍌 £6.95 A zingy starter of hung yoghurt

spiced prawns with the warmth of Kashmiri chilli powder and other Indian seasonings.

Paneer Tikka 🕡 🍘 🍌 Paneer Tikka is popular Indian appetizer made with cubes of paneer & veggies marinated with yogurt and spices.

:----- 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 Chicken Chaat, 1 Tandoori Chicken, 2 Lamb Chops,

Vegan Platter 10 £10.95 2 Vegetable Pakora, 2 Cauliflower Pakora,

2 Mushroom Pakora,

2 Tofu Pakoras,

2 Onion Bhajis,

2 Lahori Grilled Salmon

l Vegetable Samosa

TANDOORI MAINS

Special rice or naan 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 yogurt mixture & then grilled to perfection.

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

Tandoori @ 🏂 Chicken (on the bone) Raw baby chicken on the bone is marinated

in a mixture of hung yoghurt and the spice tandoori masala and cooked on the grill. Lamb Chops @ 🏂

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

Tandoori King Prawns @ ル £18.95 A zingy starter of hung yoghurt spiced prawns with the warmth of Kashmiri chilli powder and other Indian seasonings.

Lamb Tikka £14.95 Lamb tikka is a lamb variation on the famous chicken tikka.

Kick Ass Chicken Tikka £13.95 Chicken tikka in hot and spicy sauce, skewered with onion, mushroom & chunks of bell pepper.

Tandoori Mix Grill @ ル Also served with plain naan. A mouthwatering medley of 2 chicken tikka, 1 tandoori chicken, 2 lamb tikka, 2 lamb chops, 2 Lahore grilled salmon & a tandoori king prawn

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

Paneer Tikka 👽 🍘 🍌 £12.95 Paneer Tikka is popular Indian appetizer made with cubes of paneer & veggies marinated with yogurt and spices.

CIANATIINE NICUEC

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)

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.

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 supp.), Lamb Tikka (£1.95 supp.), Fish, King Prawn (£2.50 supp.), Paneer, Tofu & Seasonal Vegetables.

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.

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

OLD CLASSICS

Vegetable £8.95 Paneer £8.95 Tofu £8.95 Chicken Breast £8.95 Chicken Tikka £9.50 Lamb £9.95 Lamb Tikka £11.95 Lamb on the Bone £11.95 Prawn £9.95 King Prawn £14.95 Fish £9.95

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)

ASHOKA MUIRHEAD

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

♥ Rogan Josh @୬୬

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 V 10 00 11

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

Masala 🎯 ル

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

Creamu Masala @ 🌶 Like masala but the dish is finished with cream and almond powder.

South Indian Garlic Chilli V 🕼 🍩 🌶 🌶 🌶

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

Patia @ ル A tangy sweet 'n' sour Indian curry experience.

Ashoka Malaidar @ /> Spinach puree simmered with lashings of green chillies and garlic with a dash of green

Pardesi V W @ />

Succulent spinach, shallow fried onions and PLababdar Delta mushrooms. Simmered in rich ginger, garlic

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 V 00 00 10 Mixed peppers, onion, tomatoes, and fresh green chillies simmered to a thick sauce blended with host of Indian herbs and

👚 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 V 🕼 🐠 🌶 💃

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

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

Thaba Curry 10 10 10 11

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.

Karahi Bhuna 🛡 💯 💯 🥕

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

Ashoka Classic Biriyani 🖤 🖤 🀠 🥕 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 birvani has roots in Persian

🎔 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.

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Paneer Tikka 5 Pcs £6.95 Paneer Tikka Shaslik 4Pcs £6.95 Chicken Tikka 5 Pcs £7.95 Chicken Shaslik 4Pcs £7.95 Chicken Chaat 10 Pcs £8.95 Lamb Tikka 5Pcs £9.95 Lamb Tikka Shaslik 4Pcs £9.95 Lamb Chops 5Pcs £9.95 Tandoori Chicken £9.95 (On The Bone) 2 Pcs

Vegetable Pakora 50 Pcs Chicken Pakora 50 Pcs £28.00 **Mix Pakora** 50 Pcs £24.00 (Vegetable, Chicken & Mushroom) Onion Bhajis 25 Pcs £24.00 Chilli Chicken 2kgs £32.00 Chilli Paneer 2kgs £30.00 Chicken Tikka 25 Pcs £35.00 Mozzelella Stick 25 Pcs £16.00 Chicken Nuggets 25 Pcs £16.00 Chips (12" Pizza Box) £12.00

3LTS OF CURRY (serves 12-15people)

Chicken Korma £35.00 Chicken Chasni £35.00 Chicken Bhuna £35.00 Chicken Masala £38.00 Chicken Roganjosh £40.00 Fried Rice 2kgs £15.00 Naan Sliced 25 Pcs £15.00 Above curries in lamb option will incure

extra £10. If you have any other product in you mind, feel free to share with us, we Might be able to cater to them too.

♥ Highly Recommended 👚 Chef's Special 🔰 🔰 Hot 🔰 Medium 🖠 Mild 🕠 Vegan Option Available 🕠 Vegetarian Option Available 🚳 Gluten Free

PLEASE NOTIFY YOUR SERVER OF ANY ALERGENS BEFORE ORDERING



£32.95PP FROM 12-2PM (TABLE BACK BY 3:30PM) £42.95PP FROM 4PM ONWARDS KIDS UNDER 12 YEARS £19.95PP 12PM-3PM, THEN £24.95 THERE AFTER. Delivery and takeaway available from 12pm to 8pm.

STARTERS

PAKORA O 0 0 J Pakoras are a delicious Indian crisp fried snack made with gram flour

CHICKEN TIKKA • // King of the grill, Chicken tikka is cubed chicken that is marinated & spices. Classic Indian finger food that no one can resist. These are then grilled to perfection. available in Vegetable, Paneer,

Chicken, Haggis, and Fish. DESI FRIED CHICKEN 0 1, Chicken pieces that have been coated PRAWN MARY ROSE // with Indian spice gram flour and deep Prawn tossed in condiment often made from a blend of tomatoes.

Classic Indian finger food that no one can resist. Our pakoras are mad from gram flour batter and cooked to perfection. (Two vegetable pakoras, wo cauliflower pakoras, an onion bhaji)

VEGAN MIX O DO J

HONEY CHILLI O @ ## Lightly battered tofu or paneer peppers, spring onion and sweet 'n' sour sauce, served with aromatic spiced fruit sauce.

KORMA 👓 🌶 Classic mild and creamy Scottish experience available in 3 variations Mughlai, Ceylonese, Kashmiri (ask server for differences)

mayonnaise, Worcestershire sauce,

lemon juice and black pepper.

CHASNI 👽 🌶 A light smooth creamy sauce with a delicate twist of sweet 'n' sour for those with delicate palate

DHABA CURRY 9 9 9 9 9 Delicious, spicy, and fragrant curry inspired by the Dhaba's (local roadside restaurants). Dhaba's are characterized by food that's unique, inexpensive and has a rustic homemade feel to it.

SUNDRIES

naan 🐠 🕪 plain, peshwari or garlic

BOILED RICE @ @ @

KASHMIRI RICE 00

Rice cooked with fruits, nuts, cream

and white pepper powder.

CHIPS 0

PLAIN CHAPPATIS

KARAHI BHUNA 🛚 🗎 🦪 🕖 A host of Indian spices mixed peppers & onions MALABARI 0 0 0 1/2

An aromatic curry with coconut

milk & loads of South Indian spices

Available with Chicken, Lamb,

Fish, King Prawn, Paneer, Tofu

& Seasonal Vegetables. BUTTER CHICKEN 00 11 Makhanwala is a classic Indian dish made up of mildly spiced tomato gravy, single cream, and host of Indian spices like green cardamon cinnamon stick, and white peppe

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. PANEER OR TOFU SAAG 🛭 🕫 🗷 A classic Indian dish where Spinach leaves are stewed with mustard leaves cooked with cubes of fried paneer (India cottage cheese) or tofu for vegan lover

TARKA DAL 0 🕫 🧔 🌶 🗸 Boiled lentils (chana dal & red lentil) tempered with onion, tomatoes, cumin, ginger, garlic and dried red chilli. Traditiona table Curry Mix seasonal vegetable

with host of Indian herbs and spices. GRILLED CHICKEN BREAST 💿 🌶 Served with sauteed vegetable, roasted potato & peppercorn sauce

TURKEY PLATTER With all the festive seasonal trimmings

----- DESSERTS -----

CHRISTMAS PUDDING with brandy sauce VEGAN SALTED CARAMEL BROWNIE 0 Vegan fudgy chocolate brownies upgraded with a layer of salted caramel through the centre, served with scoop of vegan vanilla ice cream GULAB JAMUN

syrup. Served with a scoop of vanilla ice cream RED VELVET CHEESECAKE A creative twist on the popular red velvet cake, combining the best of both worlds, cake and cheesecake. Served with a scoop of yegan vanilla Ice cream

Gluten free spongy milky balls soaked in rose scented

GLUTEN FREE
VEGETARIAN OPTION AVAILABLE
VEGAN OPTION AVAILABLE

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FESTIVE BOOKING FORM

In the first instance, please telephone and check availability. All Christmas party bookings are available for 2 hours, from time of reservation. We respectfully ask that you arrive promptly for your table. ADVANCE ORDERS FOR CHRISTMAS DAY ARE NECESSARY.

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name: ADDRESS: POSTCODE: DEPOSIT PAID £ TEL:

DATE: CHRISTMAS DAY TIME REQUIRED ☐ I have read & understand conditions of booking

EMAIL:

PARTY NAME:

DEPOSIT PAID £

DATE: CHRISTMAS DAY

SIGNED:



 If numbers change 48 hours notice is needed Delivery available all day Christmas Day.

Last delivery order 8.00pm. Open on New Year's Day from 12pm.

CUSTOMER COPY

TIME REQUIRED:

no. In Party:

no. In PARTY