

BOOK NOW FOR OUR

Christmas & Festive Menu

£60 PP FROM 1:00 PM ONWARDS LAST ORDER 7:30 PM

KIDS UNDER 12 YEARS £30 PP (KIDS MENU)

FULL KIDS MENU AVAILABLE, OR CHOOSE FROM A KIDS PORTION OF TURKEY OR GRILLED CHICKEN FROM THE CHRISTMAS MENU

Delivery and takeaway available from 1 pm onwards

ENJOY GREAT FOOD IN ASHOKA MUIRHEAD & OUR AMAZING PARTY NIGHTS IN CLUB 92

FRI 7<sup>TH</sup> DEC - CURRY COMEDY NIGHTS

FRI 12<sup>TH</sup> DEC - ABBA TRIBUTE NIGHT

SAT 20<sup>ST</sup> DEC - MARIE SEETOHUL SINGER

- The only way to secure a ticket for the show is by booking a table at the restaurant in advance.
- Show starts at 8:00 PM
- Please check with the restaurant to confirm the dates before booking your table

No online bookings will be available on Christmas day

FULL A LA CARTE MENU AVAILABLE THROUGHOUT DECEMBER EXCLUDING CHRISTMAS DAY  
PRE THEATRE WILL NOT BE AVAILABLE FROM 1ST DECEMBER TO 5 JANUARY

Meal Deal for 1 - £15.95

Choose 1 Starter\*

Veg Pakora or Chicken Chat

Any Main Course from Old Classics & Vegetable/Vegan course\*\*

Rice or Plain Naan\*\*\*

2 Poppadoms & Spice Onions

\*For any other starters, a charge of £1.25 applies.

\*Starters above £6.00 not included.

\*\*Supplementary 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.

No tandoori cuisine is included in this offer.

Bag charge will be applied 15p

Meal Deal for 2 - £29.95

Choose 2 Starter\*

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

2 Sundries\*\*\*

2 Poppadoms & Spice Onions

\*Starters above £6.00 not included.

\*\*Supplementary 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.

No tandoori cuisine is included in this offer.

Bag charge will be applied 15p

MEAL FOR 3 (£45.95), MEAL FOR 4 (£59.95) & MEAL FOR 6 (£89.85) IS ALOS AVAILABLE

Same terms and conditions as Meal Deal for 2  
Meal Deals are available all week but on Friday and Saturday available till 6:30pm

BBQ READY TO COOK

Pre-marinated meat or vegetables in Ashoka Signature Marinade

Paneer Tikka 5pc	£7.95	Chicken Shaslik 4pc	£8.95	Lamb Tikka Shaslik 4pc	£10.95
Paneer Tikka Shaslik 4pc	£7.95	Chicken Chaat 10pc	£9.95	Lamb Chops. 5pc	£10.95
Chicken Tikka 5pc	£8.95	Lamb Tikka 5pc	£10.95	Tandoori Chicken 2 pc	£10.95

BUFFET ON THE GO

Pre-order your party food with no hassle. 24 hours notice required

Vegetable Pakora 50pcs	£25.00	Mozzarella Stick 25pcs	£20.00	Chicken Bhuna	£40.00
Chicken Pakora 50pcs	£35.00	Chicken Nuggets 25pcs	£20.00	Chicken Masala	£45.00
Mix Pakora 50pcs	£30.00	Chips (12" Pizza Box)	£15.00	Chicken Roganjosh	£45.00
(Vegetable, Chicken & Mushroom)				Fried Rice 2kgs	£20.00
Onion Bhajis 25pcs	£28.00	3 Ltrs of Curry (40 chicken pcs)		Naan Sliced 25 pcs	£20.00
Chilli Chicken. 2kgs	£35.00	Chicken Korma	£40.00		
Chilli Paneer 2kgs	£30.00	Chicken Chasni	£40.00		
Chicken Tikka. 25pcs	£38.00				

The above curries in the lamb option will incur an extra £10.00. If you have any other products in mind, feel free to share with us; we might be able to cater to them too.

Order online : [ashokamuirhead.com](http://ashokamuirhead.com)  
Or call us: 0141 779 4343  
Or email us: [ashokamuirhead@gmail.com](mailto:ashokamuirhead@gmail.com)

# TAKEAWAY MENU

issue 4 // 2025

## Pre-Theater £16.95

Tuesday to Sunday until 6:00 pm  
Orders need to be in the kitchen before 6:00 pm. Pre-Theatre will not be available on special occasion days, Bank Holidays & Public Holidays

Enjoy a starter, main course & accompaniment, served with fried or boiled rice or chips or 2 chapatis or plain naan

Pre-Theatre cannot be shared

## Club 92

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, Tennents 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 purpose only.

## Opening Hours

(closed every Monday)

Collections from 4pm to 10pm. Deliveries from 4pm to 10pm  
Dine in from 4pm to 10pm (last table at 9:30pm)  
In case of any early sports events the restaurant and bar will open early.

We deliver up to 4 miles from the restaurant, call us to check if we come to your door step

92 Cumbernauld Rd, Chryston  
Glasgow G69 9AB

GIFT VOUCHERS AVAILABLE

perfect for all occasion

25% Off Food\*

When dining with us at Ashoka Muirhead

Sunday - Thursday ( Excl. Monday)

\*Terms & Conditions Apply. Maximum table size of 4 ppl

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Scan QR code to view website

[www.ashokarestaurants.com](http://www.ashokarestaurants.com)



## STARTERS



♥ <b>Pakorاس</b> 	<b>£6.00</b>	<b>Chicken Chaat</b> 	<b>£5.75</b>
Pakorاس 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.		Grilled chicken drumstick sauteed with sour & tangy homemade Indian chilli sauce	
<b>Poori</b> 	<b>£5.75</b>	<b>Desi Fried Chicken</b> 	<b>£6.00</b>
Light, fluffy Indian pancakes topped with your choice stuffing of Chicken Masala, Spicy Prawn, Haggis or Garlic Mushroom.		Chicken pieces that have been coated with Indian spice gram flour and deep fried. Served with sweet chilli sauce.	
♥ <b>Honey Chilli</b> 	<b>£5.75</b>	 <b>Coconut King Prawn</b> 	<b>£7.25</b>
Lightly battered paneer, chicken or Prawns tossed with onion, peppers spring onion and sweet and sour sauce. Garnished with spring onions		Crispy fried king prawns is tossed in the southern spice sauce predominantly flavoured with fresh coconut, mustard seeds & curry leaf.	
<b>Garlic Mushrooms</b>	<b>£5.50</b>	<b>Salt &amp; Pepper Wings</b> 	<b>£5.75</b>
Button mushrooms tossed in ginger, garlic, white pepper and cream.		Wings are fried to a crunchy golden brown and the tossed in a garlic, mix peppers, red chilli, white and black pepper mixture, that makes them flavourful and addictive.	

## VEGAN STARTERS



<b>Vegan Pakoras</b>  	<b>£5.75</b>	<b>Onion Bhaji</b> 	<b>£5.75</b>
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 & mushroom.		These crispy and crunchy onion fritters is one of most popular street food from southern India. These tsaty little onion patties are flavoured with chopped ginger, green chillies, curry leaf and turmeric.	
<b>Poori</b> 	<b>£5.75</b>	<b>Veg Samosa</b> 	<b>£5.75</b>
Light, fluffy Indian pancakes topped with your choice stuffing of potato chickpeas or only chickpeas		Wheat flour shell stuffed with mixture of mashed boiled potatoes, green peas, spices and green chillies. The entire pastry is then deep-fried to a golden-brown colour.	
♥ <b>Honey Chilli</b>  	<b>£5.75</b>		
Lightly battered tofu or cauliflower tossed with onion, peppers spring onion and sweet and sour sauce. Garnished with spring onions			

## VEGETABLE & VEGAN

Available as a side for £ 7.75 or a main course for £ 9.95

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

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

**Shahi Paneer**    
Shahi Paneer is a preparation of paneer (Indian cottage cheese) is 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 sauteed with chef's special onion tomato gravy.

**Tarka Dal**    
Boiled letnils (chana dal & red lentil) tempered with onion, tomatoes, cumin, ginger, garlic & dried red chilli.

**Traditional Vegetable Curry**  
Mix seasonal vegetables cooked in onion tomato gravy flavoured with indian herbs & 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 lentil finished with fresh coriander

## EUROPEAN CHOICES

♥ <b>Grilled Chicken</b>	<b>£12.95</b>	<b>Fish 'n' Chips</b>	<b>£11.95</b>
Butterflied chicken breast marinated with garlic, mixed herb grilled and served with chips			

## TANDOORI STARTERS

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

<b>Chicken Tikka</b>  	<b>£6.00</b>	<b>Lamb Chops</b>  	<b>£7.50</b>
King of the grill, Chicken tikka is cubed chicken that is marinated in spiced yogurt mixture & then grilled to perfection		Lamb chops marinated in assertive tandoori marinade of hung yoghurt, garam masala, roasted gram flour and spice	
<b>Chicken Shaslik</b>	<b>£6.25</b>	♥ <b>Tandoori Salmon</b>  	<b>£7.95</b>
Chunks of marinated chicken threaded onto a skewer with pieces of onion, pepper and tomato.		Succulent pieces of Scottish salmon fish marinated in tandoori marinade of hung yoghurt, garam masala, roasted gram flour and coriander seeds.	
<b>Kick Ass Chicken Tikka</b>	<b>£6.25</b>	<b>Tandoori King Prawns</b>  	<b>£7.95</b>
Chicken tikka in hot and spicy sauce, skewered with onion, mushroom & chunks of bell pepper.		A zingy starter of hung yogurt spiced prawns with the warmth of Kashmiri chilli powder and other Indian seasonings.	
<b>Tandoori Chicken (on the Bone)</b>  	<b>£6.25</b>	 <b>Paneer/Tofu Tikka</b>  	<b>£6.00</b>
Raw baby chicken on the bone is marinated in a mixture of hung yoghurt and the spice tandoori masala and cooked on the grill.		Panner Tikka is popular Indian appetizer made with cubes of paneer & veggies marinated with yoghurt and spices.	
<b>Lamb Tikka</b>	<b>£7.50</b>		
Lamb tikka is a lamb variation on the famous chicken tikka			

## PLATTERS TO SHARE

♥ <b>Combination Platters</b>	<b>£12.95</b>
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.	
 <b>Meat Feast Platter</b>	<b>£15.95</b>
A mouth-watering medley of 2 Chicken Tikkas, 2 Chicken Chatti, 1 Tandoori Chicken, 2 Lamb chops, 2 Lahori Grilled Salmon	










<b>Vegan Platter</b> 	<b>£11.95</b>
2 Vegetable Pakora, 2 Cauliflower Pakora 2 Tofu Pakora 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 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.

<b>Chicken Tikka</b>  	<b>£13.95</b>	<b>Lamb Tikka</b>	<b>£17.50</b>
King of the grill, Chicken tikka is cubed chicken that is marinated in spiced yogurt mixture & then grilled to perfection.		Lamb tikka is a lamb variation on the famous chicken tikka	
<b>Chicken Shaslik</b>  	<b>£14.95</b>	<b>Kick Ass Chicken Tikka</b>	<b>£14.95</b>
Chunks of marinated chicken threaded onto a skewer with pieces of onion, pepper and tomato.		Chicken tikka in hot and spicy sauce, skewered with onion, mushroom & chunks of bell pepper.	
♥ <b>Tandoori Chicken (on the Bone)</b>  	<b>£14.95</b>	<b>Tandoori Mix Grill</b>  	<b>£21.95</b>
Raw baby chicken on the bone is marinated in a mixture of hung yoghurt and the spice tandoori masala and cooked on the grill.		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 & 1 tandoori King prawn	
<b>Lamb Chops</b>  	<b>£17.50</b>	<b>Tandoori Salmon</b>  	<b>£19.95</b>
Lamb chops marinated in assertive tandoori marinade of hung yoghurt, garam masala, roasted gram flour & spice		Succulent pieces of Scottish salmon fish marinated in tandoori marinade of hung yoghurt, garam masala, roasted gram flour and coriander seeds.	
<b>Tandoori King Prawns</b>  	<b>£19.95</b>	 <b>Paneer Tikka</b>  	<b>£13.95</b>
A zingy starter of hung yogurt spiced prawns with the warmth of Kashmiri chilli powder and other Indian seasonings.		Panner Tikka is popular Indian appetizer made with cubes of paneer & veggies marinated with yoghurt and spices.	

## SIGNATURE DISHES

 <b>Peshwari Chicken/Lamb</b>	<b>£13.50</b>	<b>Malabari</b>   	<b>£13.50</b>
This Fragrant & flavour dish has a lot of fry roasted ground spices like chilli powder cumin seeds, curry leaves and black mustard. Lamb (£1 supplement)		An aromatic curry with coconut milk & loads of south Indian spices, finished with a temper of fried curry leaves, mustard seeds, & whole dried red chilli. Available with Chicken, Lamb +£1 Lamb Tikka +£1.95 Fish, King Prawn +£2.50 Paneer, Tofu & Seasonal Vegetables	
♥ <b>Murg Makhanwala (Famous Butter Chicken)</b>	<b>£13.50</b>	♥ <b>Chilli Garlic Chicken Masala</b>   	<b>£13.50</b>
Butter chicken 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.		A truly home-style pot cooking where marinated chunks of chicken are cooked with pickled garlic and fresh green chillies.	
<b>Railway Lamb Curry</b>	<b>£14.50</b>		
Colonial-era dish that was served on long-distance trains in India. Truly rustic dish			
♥ <b>Lagan Ki Boti</b>  	<b>£14.50</b>		
The old favourite is back, meat or vegetable simmered in a spicy onion tomato gravy and finished with Chef special spice. Available with lamb only.			

## OLD CLASSICS

<b>Vegetable</b> £9.95	<b>Paneer</b> £10.50.	<b>Tofu</b> £10.50	<b>Chicken Breast</b> £10.50.	<b>Chicken Tikka</b> £11.50	<b>Lamb</b> £12.50
	<b>Lamb Tikka</b> £14.50	<b>Prawn</b> £10.50	<b>King Prawn</b> £15.50	<b>Fish</b> £12.50	

**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 yoghurt sauce.

**Creamy masala** 

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

**South Indian Garlic Chilli**    

The hottest curry in our menu. Hot 'n' Spicy with a saucy twist of sweet 'n' sour...wow!

**Patia** 

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 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 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, onions, tomatoes and fresh green chillies simmered to a thick sauce blended with host of Indian herbs and spices

 **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

♥ **Starangi**    




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

 **Lababdar** 

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

 **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 characterised by food that's unique, inexpensive and has a rustic homemade feel to it.

**Karahi Bhuna**   

RA host of Indian spices sauteed with ginger, garlic with an abundance of mixed peppers and onion.

**Ashoka Classic Biryani**   

Biryani is an intricate 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



## RICE

<b>Steamed</b>  	<b>£3.25</b>
<b>Pilau or Fried</b>  	<b>£3.75</b>
Long grain Basmati rice cooked with onions, whole spices & homemade garam masala to get its distinctive brown colour	
<b>Kashmiri Pilau</b> 	<b>£4.00</b>
Rice cooked with fruits, nuts, cream and white pepper powder.	
<b>Mushroom &amp; Pea</b>  	<b>£4.00</b>
Long grain Basmati rice cooked with mushrooms, peas, whole spices & homemade garam masala.	

## KIDS VIP MENU

<b>Chicken Nuggets &amp; Chips.</b>	<b>£6.50</b>
<b>Fish Fingers &amp; Chips</b>	<b>£6.50</b>
<b>Scampi &amp; Chips</b>	<b>£6.50</b>
<b>Mac &amp; Cheese.</b>	<b>£6.50</b>
<b>Pizza &amp; Chips</b>	<b>£6.50</b>
<b>Chicken Korma &amp; Rice*</b>	<b>£6.50</b>
<b>Chicken Tikka Chasni &amp; Rice*</b>	<b>£6.50</b>
<b>Butter Chicken &amp; Rice*</b>	<b>£6.50</b>

\*These are also available with chips instead of rice