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 7TH DEC - CURRY COMEDY NIGHTS

FRI 12TH DEC - ABBA TRIBUTE NIGHT

SAT 20ST 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 (Vegetable, Chicken & Mushroom)	£30.00	Chips (12" Pizza Box)	£15.00	Chicken Roganjosh	£45.00
Onion Bhajis 25pcs	£28.00	3 Ltrs of Curry (40 chicken pcs)		Fried Rice 2kgs	£20.00
Chilli Chicken. 2kgs	£35.00	Chicken Korma	£40.00	Naan Sliced 25 pcs	£20.00
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.

Ashoka MUIRHEAD

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



follow us on Social media for all new updates

Ashoka Muirhead
ashokamuirhead

Download our app

Scan QR code to view website

STARTERS

Pakoras £6.00
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.

Poori £5.75
Light, fluffy Indian pancakes topped with your choice stuffing of Chicken Masala, Spicy Prawn, Haggis or Garlic Mushroom.

Honey Chilli £5.75
Lightly battered paneer, chicken or Prawns tossed with onion, peppers spring onion and sweet and sour sauce. Garnished with spring onions

Garlic Mushrooms £5.50
Button mushrooms tossed in ginger, garlic, white pepper and cream.

Chicken Chaat £5.75
Grilled chicken drumstick sauteed with sour & tangy homemade Indian chilli sauce

Desi Fried Chicken £6.00
Chicken pieces that have been coated with Indian spice gram flour and deep fried. Served with sweet chilli sauce.

Coconut King Prawn £7.25
Crispy fried king prawns is tossed in the southern spice sauce predominantly flavoured with fresh coconut, mustard seeds & curry leaf.

Salt & Pepper Wings £5.75
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

Vegan Pakoras £5.75
Classic Indian finger food that no one can resist. Our pakoras are made from gram flour batter and cooked to perfection.This selection is especiallytailored to the vegan palette. These are available in Vegetable,Tofu, Cauliflower & mushroom.

Poori £5.75
Light, fluffy Indian pancakes topped with your choice stuffing of potato chickpeas or only chickpeas

Onion Bhaji (Desi Style) £5.75
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.

Veg Samosa £5.75
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.

Honey Chilli £5.75
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 cottaghe 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 letntils (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 males 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 fenufreek

Cauliflower Dhansac
Cauliflower florets cooked with spiced lentil finished with fresh coriander

EUROPEAN CHOICES

Grilled Chicken £12.95
Butterflied chicken breast marinated with garlic, mixed herb grilled and served with chips

Fish 'n' Chips £11.95

TANDOORI STARTERS

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

Chicken Tikka £6.00
King of the grill, Chicken tikka is cubed chicken that is marinated in spiced yogurt mixture & then grilled to perfection

Chicken Shaslik £6.25
Chunks of marinat chicken threaded onto a skewer with pieces of onion, pepper and tomato.

Kick Ass Chicken Tikka £6.25
Chicken tikka in hot and spicy sauce, skewered with onion, mushroom & chunks of bell pepper.

Tandoori Chicken (on the Bone) £6.25
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 £7.50
Lamb tikka is a lamb variation on the famous chicken tikka

Lamb Chops £7.50
Lamb chops marinated in assertive tandoori marinade of hung yoghurt, garam masala, roasted gram flour and spice

Tandoori Salmon £7.95
Succulent pieces of Scottish salmon fish marinated in tandoori marinade of hung yoghurt, garam masala, roasted gram flour and coriander seeds.

Tandoori King Prawns £7.95
A zingy starter of hung yogurt spiced prawns with the warms of Kashmiri chilli powder and other Indian seasonings.

Paneer/Tofu Tikka £6.00
Panner Tikka is popular Indian appetizer made with cubes of paneer & veggies marinated with yoghurt and spices.

PLATTERS TO SHARE

Combination Platters £12.95
This selection of famous Indian starters consisting of 2 vegetable Pakora, 2 Chicken Pakora, 2 Fish Pakora, 2 Desi Fried Chicken, 1 veg Samoso & 1 Onion Bhaji.

Meat Feast Platter £15.95
A mouth- watering medley of 2 Chicken Tikkas, 2 Chicken Chatt, 1 Tandoori Chicken, 2 Lamb chops, 2 Lahori Grilled Salmon

Vegan Platter £11.95
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.

Chicken Tikka £13.95
King of the grill, Chicken tikka is cubed chicken that is marinated in spiced yogurt mixture & then grilled to perfection.

Chicken Shaslik £14.95
Chunks of marinated chicken threaded onto a skewer with pieces of onion, pepper and tomato.

Tandoori Chicken (on the Bone) £14.95
Raw baby chicken on the bone is marinated in a mixture of hung yoghurt and the spice tandoori masala and cooked on the grill.

Lamb Chops £17.50
Lamb chops marinated in assertive tandoori marinade of hung yoghurt, garam masala, roasted gram flour & spice

Tandoori King Prawns *£19.95*
A zingy starter of hung yogurt spiced prawns with the warms of Kashmiri chilli powder and other Indian seasonings.

Lamb Tikka £17.50
Lamb tikka is a lamb variation on the famous chicken tikka

Kick Ass Chicken Tikka £14.95
Chicken tikka in hot and spicy sauce, skewered with onion, mushroom & chunks of bell pepper.

Tandoori Mix Grill £21.95
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 & 1 tandoori King prawn

Tandoori Salmon £19.95
Succulent pieces of Scottish salmon fish marinated in tandoori marinade of hung yoghurt, garam masala, roasted gram flour and coriander seeds.

Paneer Tikka £13.95
Panner Tikka is popular Indian appetizer made with cubes of paneer & veggies marinated with yoghurt and spices.

SIGNATURE DISHES

Peshwari Chicken/Lamb £13.50
ThisFragrant & flavour dish has a lot of fry roasted ground spices like chilli powder cumin seeds, curry leaves and black mustard. Lamb (£1 supplement)

Murg Makhanwala (Famous Butter Chicken) £13.50
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.

Railway Lamb Curry £14.50
Colonial-era dish that was served on long-distance trains in India. Truly rustic dish

Malabari £13.50
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

Chilli Garlic Chicken Masala £13.50
A truly home-style pot cooking where marinated chunks of chicken are cooked with pickled garlic and fresh green chillies.

Lagan Ki Boti £14.50
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

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







Bread & Sundaries

ACCOMPANIMENTS

Poppadoms	two for £1.95
Spiced Onions	£1.95
Mix Pickle	£1.95
Mango Chutney	£1.95
Fresh Yoghurt	£1.50
Mix Veg Raita	£2.50

Homemade yoghurt beaten with fresh herbs chopped cucumber

Chutney Tray	£4.95

Mix vegetable raita, spiced onions, mango chutney, mixed pickle

Chips	£3.00
Masala Chips	£3.50
Cheese Masala Chips	£4.00
Cheese Chips	£3.50

NAAN

Plain Naan	£3.25
Garlic Naan	£3.75
Peshwari Naan	£4.25
Cheese Naan	£4.00
Cheese Garlic Naan	£4.25
Garlic & Coriander Naan	£4.00
Chappati	£1.50
Garlic Chappati	£1.75
Butter Chappati	£1.75
Tandoori Chappati	£1.75

PARATHA

Plain Paratha	£3.50
Vegetable Paratha	£4.25

Desserts

Salted Caramel Brownies £3.50
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 £3.50
A ginger crumb base with a mango and coconut mousse topped with a mango gel and sprinkled with toasted coconut, ad vanilla ice cream or vegan vanilla ice cream for 55p

Coconut Shell £4.00
Gluten free coconut ice-cream with coconut shavings in a real coconut shell.

After Dinner Mint. £4.50
This creamy syllabub is a spin on classic mint choc chip. Add vanilla ice cream or vegan ice cream for 55p

Ice Cream £3.25
Available in various other flavours and vegan options. Ask a member of staff.

Chocolate Browine £4.00
A chocolate brownie, or simply a brownie, is a chocolate baked dessert bar Add vanilla ice cream or vegan vanilla ice cream for 55p.

Red Velvet Cheesecake £4.00
A creative twist on the popular red velvet cake, combining the best of both worlds, cake and cheesecake. Add vanilla ice cream or vegan vanilla ice cream for 55p

Kulfi £3.50
Gluten free Indian tradional ice-cream available in Malai/Mango/Pistachio

Gulab Jamun £3.50
Gluten free spongy milky balls soaked in rose scented syrup. Add vanilla ice cream or vegan vanilla ice cream for 55p

Stick Toffy Pudding £4.00
British dessert consisting of a moist sponge cake covered in a toffee sauce. Add vanilla ice cream or vegan vanilla ice cream for 55p

RICE

Steamed	£3.25
Pilau or Fried	£3.75

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

Kashmiri Pilau	£4.00

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

Mushroom & Pea	£4.00

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

KIDS VIP MENU

Chicken Nuggets & Chips.	£6.50
Fish Fingers & Chips	£6.50
Scampi & Chips	£6.50
Mac & Cheese.	£6.50
Pizza & Chips	£6.50
Chicken Korma & Rice*	£6.50
Chicken Tikka Chasni & Rice*	£6.50
Butter Chicken & Rice*	£6.50

**These are also available with chips instead of rice*

DESSERT
£3.50
Ice cream in various character and flavours;
Kuaky (Chocolate), Punky (Vanilla)
Vacky (Vanilla), Friky (Strawberry)
Leo the Lion (Vanilla)

FRUIT SHOT
£2.50
Blackcurrant or Orange

VIP MEAL DEAL
£10.50
Includes a kid's main course, a fruit shoot & a dessert

Highly Recommended · Chef Special · Hot · Medium · Mild
Vegan Option Available · Vegan Option Available · Gluten Free

Please note that small bones or bone fragments may occasionally be present in chicken, meat and fish dishes, including those described as boneless. Please be advised that our vegetarian and non-vegetarian starters are prepared using separate fryers. However, as these fryers may also be used for products containing gluten, we cannot guarantee the absence of gluten cross-contamination.