

Ashoka's

EMPIRE

the authentic **Indian Cuisine**





Entree Non Vegetarian

1. Mixed Entree For two 16.00

Samosa, Chicken Tikka, Seekh Kebab, Aloo Tikki (2 pieces each).

2. Lamb Cutlets (3 pcs) 12.50

Heart- smart Lamb cutlets seared with fresh garlic ginger in aromatic staranise cinnamon marinade.

3. Lakhnawi Seekh Kebab (4pcs) 9.90

Rolled on skewers this lamb mince with creative herbs will melt in your mouth.

4. Tandoori Chicken (4 pcs) 10.00

Tandoori chicken a perennial favourite, chicken on bone in potent 'n' marinade tandoori herbed yoghurt.

5. Malai Chicken Tikka (4 pcs) 9.90

Succulent chicken thigh fillet in fresh ground meld of yoghurt chilli and garlic golden glazed.

6. Chilli Chicken 12.90

Marinated chicken pieces tossed with assorted peppers with
homemade chilli sauce in an Indo Chinese Style

7. Tandoori Prawns (6pcs) 12.90

Juicy prawns in aphrodisiacal panch poran spices, chilli ginger marinade. Deep fried.

8. Amritsari Macchi Fry 12.90

Fish ling fillets deep fried in chef's punjabi spices, crushed pomegranate & ajwain.

9. Fish Tikka 10.90

Fish marinated with spices & cooked in Tandoor.

Entree/ Vegetarian

10. Shane-e-Samosa (2 pieces) 6.00

Fennel pomegranate sultana spiced potatoes and peas in flaky pastry.

11. Aloo Tikki 7.50

Lightly spiced potato patties and sweetened yoghurt, tamarind chutney, chaat masala,
chickpeas & fresh herbs.

12. Tandoori Paneer 10.00

Indian cottage cheese spiced with pickling spices in chef's special tandoori masala.

13. Palak Patta Chaat 7.50

Spinach leaves in crispy batter drizzled with roasted cumin, black salt, tamarind, infused yogurt.

14. Onion Bhajiya (3 pieces) 7.50

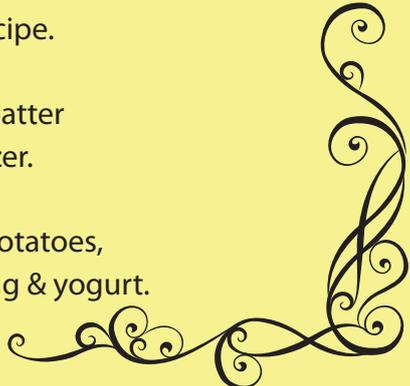
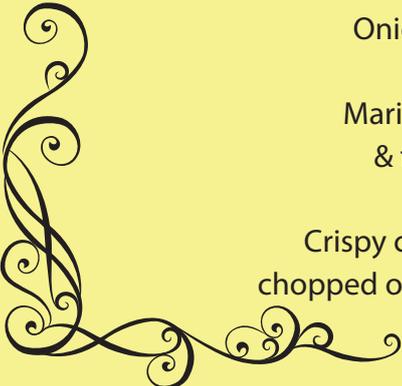
Onion ring fritters in spiced chickpea batter recipe.

15. Paneer Pakora 9.90

Marinated paneer (Indian cheese) dipped in a batter
& fry makes a crispy, mouth-watering appetizer.

22. Delhi Papdi Chaat 7.50

Crispy chips served with some boiled chickpeas, potatoes,
chopped onions, spices, tamarind & mint sauce topping & yogurt.





Mains - Seafood

16. Seafood Mollee 20.90

A coastal seafood delight handpicked fresh prawns, baby squid, juicy scallops & ling fish fillets simmered in a sauce of ground coconut, turmeric and fennel curry leaves.

17. Prawn Tamarindi Chemmeen 16.90

Speciality from the fishing village near Cochin, prawns marinated in tamarind 'n' kokum juice simmered in delicate coconut spiced gravy with shallots, curry leaves, mustard & coriander.

18. Panchratan Prawns 16.90

King prawns marinated in lemon juice, ginger & garlic and cooked in 5 spice special sauce, garnished with sesame seeds.

19. Nimbuwali Machii 16.90

Ling fish fillets marinated in lime juice, turmeric water and garlic, delicately cooked in a sauce of fresh tamarind, seasoned with aromatic curry leaves mustard seeds and coconut slivers.

20. Malabaar Fish Curry 16.90

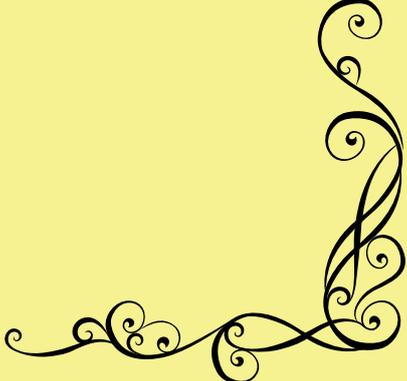
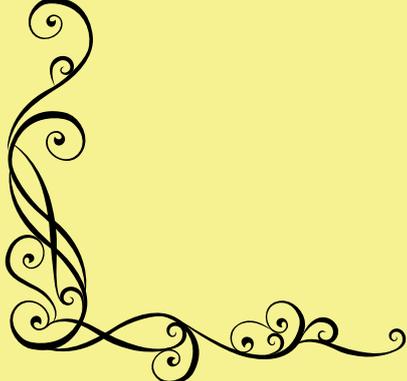
fresh fish fillets cooked with mustard seeds and east indian ground spices. A light & staple dish from kolkata.

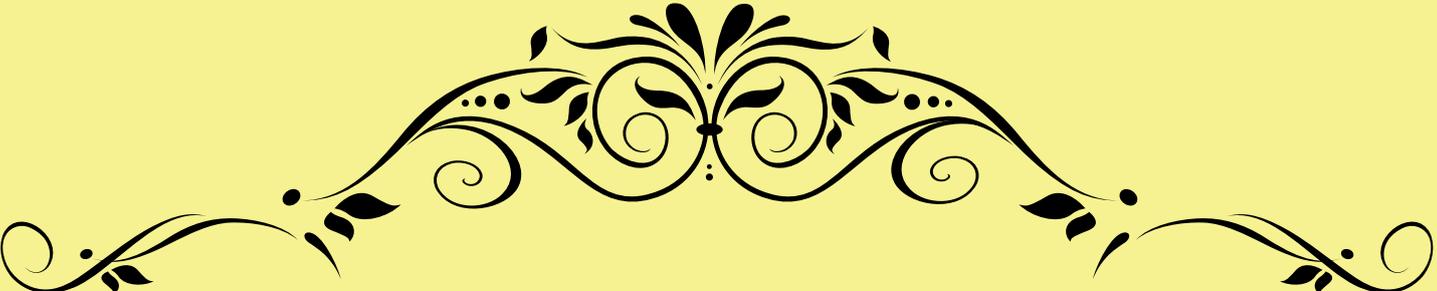
21. Goan Prawn curry 16.90

Enjoy a taste of Goa with flavourful prawns braised in a fragrant spiced coconut gravy.

22. Jhinga Masala 16.90

Gourmet delight prawns delicacy cooked in makhani gravy flavoured with fennel, ajwain and hand pounded spices.





Mains - Chicken

23. Butter Chicken Makhanwala 14.90

Tandoori chicken tikka (boneless) in buttery tomato makhani sauce, flavoured with fenugreek and saffron

24. Murgh Mussalam 14.90

spicy combination of succulent chicken tempered with various spices and fresh flavours, from the city of pearls.

25. Chicken Tikka Masala 14.90

Grilled chicken tikka in rich bhuna authentic masala gravy with tomato, fenugreek, onion and capsicum.

26. Chicken Pepper Cheetinaad 14.90

Chicken thigh fillets in coconut pepper sauce, flavoured with mustard seeds and curry leaves.

27. Chicken Mango 14.90

Recipe of Lahore's master chef Belliram, undisputed king of punjabi cooking. Chicken fillets cooked in freshly churned yoghurt, mango and cashew nuts.

28. Muglahi chicken Pistachio 14.90

Chicken breast morsels braised in concentrated pistachio paste finished in an intoxicating korma sauce of myriad spices. Jewel of gravies.

29. Rezala chicken 14.90

Delicately spiced chicken fillets simmered in an aromatic green herbs, roasted cashew and almond based sauce, garnished with almond flakes.

30. Chicken Vindaloo 14.90

Chicken cooked in hot Portuguese Sauce, tangy and delicious with blend of aromatic spices.

31. Chicken Saag 14.90

Chicken marinated in chef's special herbs and served in fresh spinach puree.

32. Chicken Korma 14.90

Mughalai style chicken dish cooked in cashew, butter & mild sauce garnished with nuts.

33. Jungle Murgi 14.90

Chef's favourite spicy chicken curry that you will love!





Lamb

34. Lamb Roganjosh 15.90

A classic kashmiri dish cooked with diced lamb in rich onion, little fresh tomato and fresh coriander.

35. Lamb korma 15.90

Most famous dish of royals of avadha - diced lamb simmered in rich almond and cashew based creamy sauce with raisins and mixed fruit salad.

36. Subj Lamb Gosht 15.90

Perfect combination of lamb, zucchini, peas, mushrooms and fresh seasonal vegetables in a light ginger, onion and tomato base gravy.

37. Lamb Saag Sarsonwala 15.90

Lamb marinated in chef's special herbs and served in fresh spinach puree.

38. Goat Curry on the Bone 15.90

Home-style cooked goat curry is one of the best seller of all time.

39. Lamb Vindaloo 17.90

Diced pieces of lamb cooked in hot vindaloo sauce.

Beef

40. Beef Pasanda 14.90

Tender beef cubes in a traditional masala rich sauce with Hyderabadi Spices and green herbs , simmered in payaras.

41. Beef madras Masala 14.90

A thrilling beef dish cooked slowly in coconut & tempered with mustard seeds and curry leaves.

42. Beef Vindaloo 14.90

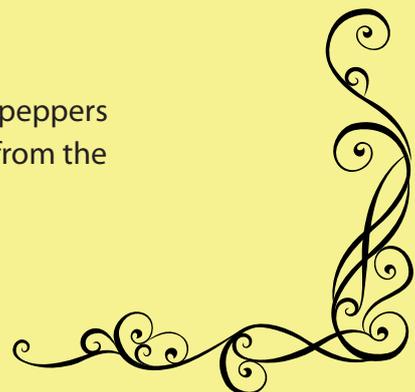
Fabulously fiery flavour of the old Portuguese settlement at Goa. Hot tangy and delicious. A superbly balanced flavour of aromatic spices.

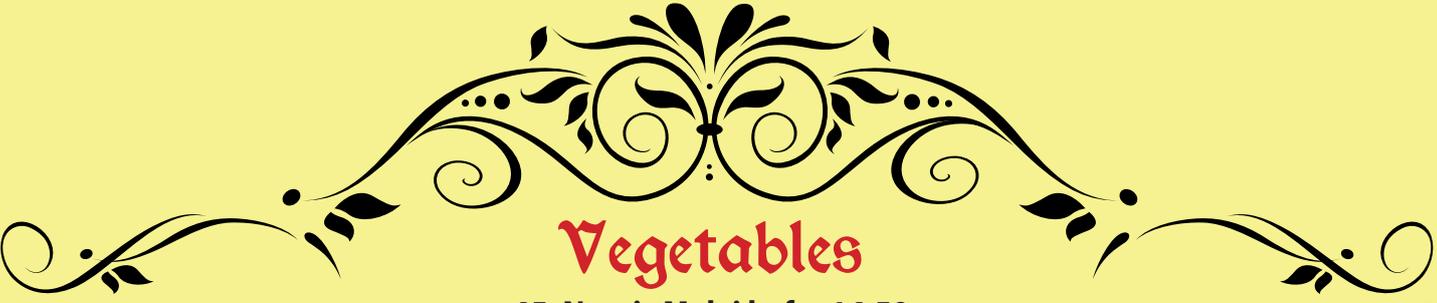
43. Peanut Beef 14.90

Crunchy peanuts bring out the tenderness of beef fillets in a creamy sauce.

44. Balti Beef 14.90

Succulent diced beef tossed with onions and bell peppers served in chef special balti sauce. Balti originates from the highlands of Kashmir.





Vegetables

45. Nargis Malai kofta 14.50

Spinach and cottage cheese dumplings in light creamy sauce with cashew and raisins.

46. Paneer butter Masala 14.50

Cottage cheese cubes simmered in buttery tomato makhani gravy flavoured with ajwain.

47. Kadhai Paneer 14.50

The "piece de resistance" dish is chilli hot, semi dry & colourful cottage cheese cubes cooked in kadai gravy with whole red chillies, capsicum, fenugreek & coriander.

48. Palak Paneer 14.50

Homemade cottage cheese tossed with onions, ginger, cumin, tender spinach leaves pureed & sundried fenugreek leaves.

49. Subj Masala Pachchadi 14.50

Mixed seasonal vegetables in a thick coconut flavoured, yoghurt based curry with cashew nuts turmeric and curry leaves.

50. Muagali Vegetable Korma 14.50

A seasonal mix of fresh vegetables. Exotic korma dish cooked with saffron & almonds in rich cashew sauce with fruit salad.

51. Aloo Chutneywale 14.50

Potatoes cooked in onion and tomato gravy with cumin and coriander spiced chutney.

52. Dingri Shabnam 14.50

A colourful duet of mushrooms and cottage cheese cooked with tomatoes, shahi jeera, yoghurt & fresh green herbs.

53. Baigan Khatte Meethe 14.50

Plumped aubergines cooked in a ground paste of coriander seeds, chilli & tamarind mixed with yoghurt served semi dry in sweet & sour spicy masala.

54. Daal Makhni 11.90

Mix of yellow and black lentils tempered with garlic onions & cumin.

55. Bhindi Do Piazza 14.50

Garden fresh okra cooked with sautéed with onions, tomatoes & fresh ginger.

56. Shahi Paneer 14.50

Cottage cheese cooked slowly in a mild tomato and creamy sauce, tempered with homemade spices.

57. Chandani Chowk ke Cholle 11.90

Famous wayside stalls recipe from old Delhi. Chickpea tossed with ginger, tomatoes, coriander simmered in bouquet garnish of cloves, cardamom & cinnamon flavoured with dried mango, pomegranate & roasted cumin.

58. Aloo Gobi 14.50

Made with potatoes, cauliflower and a great blend of spices.

59. Mattar Paneer 14.50

Mattar paneer is a vegetarian north Indian dish consisting of peas and farmer's cheese in a tomato based sauce, spiced with garam masala.

60. Subj Tawa Masala 14.50

Seasonal vegetables, beans, peas, cashew nuts stir fried on traditional hot plate with herbs n spices. Green herbs cooked with aromatic rice. Served with raita.





Biryani

61. Goat Biryani 17.90

Biryani is a marvellous creation of layers of perfectly cooked goat curry, beautiful rice and a fresh mix of tomato, herbs and chilli, all decorated with nuts and onion rings.

62. Dum Biryani 16.90

Diced leg of lamb/chicken cooked with aromatic spices & basmati rice baked under a flaky crust & served with raita.

63. Subji Biryani 14.90

Mushrooms and seasonal vegetables tossed with green herbs cooked with aromatic rice. Served with raita.

Rice

64. Saffron Chawal (per person) 2.50

Plain steamed rice with a touch of saffron.

65. Jeera Rice (per person) 2.90

Rice cooked and flavoured with cumin seeds.

66. Peas Pulao (per person) 3.90

Rice stir fried with green peas.

67. Subj Veg Pulao 5.50

Rice stir fried with mixed diced vegetables

Naan

68. Saffron Naan 3.50

69. Peshawari Naan 4.00

70. Cheese Naan 4.00

71. Pudina Naan 3.50

72. Garlic Naan 3.00

73. Plain Naan 2.50

74. Roti (wholemeal) 3.00

75. Butter Naan 4.00

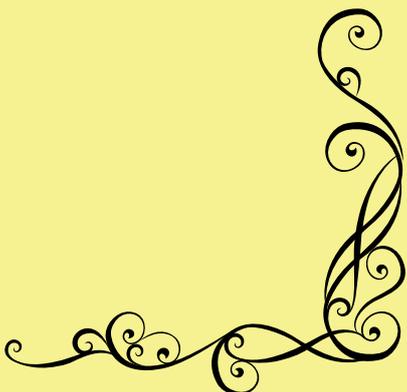
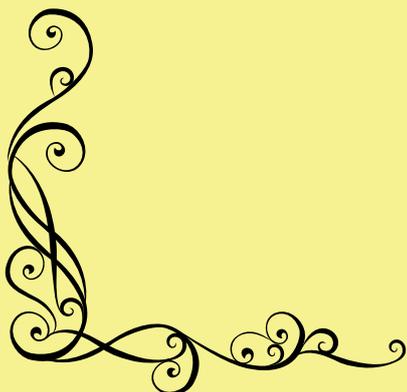
76. Methi Laccha Pratha 4.50

77. Chicken Cheese Naan 5.50

78. Laccha Paratha 4.00

79. Cheese Garlic Naan 4.50

80. Onion capsicum cheese 5.00





Accompaniments

- 81. Kachumber 3.50
- 82. Raita 3.50
- 83. Tamarind Chutney 3.50
- 84. Mango chutney 3.50
- 85. Laccha Pyaaz 3.50
- 86. Green Salad 6.50
- 87. Pickles Platter 6.50
- 88. Pappadums 2.50

Desserts/ Drinks

- 89. Mango / Pistachue Kulfi \$4.50
- 89. Kesar Kheer (Rice Pudding) \$5.50
- 90. Gulab jamun 3 pcs \$6.00
(Cheese dumplings in sugar syrup)
- 90. Mango Lassi or Soft Drink 1.25 Ltr \$4.50
(Cheese dumplings in sugar syrup)



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