

BANGLADESHI • INDIAN CUISINE

HOME DINING . RESTAURANT . EXCLUSIVE PRIVATE DINING

Home Dining Menu

10% DISCOUNT

on orders over £20.00 (if paid by cash)

Opening Hours

Sunday - Thursday 12 noon - 2.00pm and 5.30pm - 11.00pm

Friday - Saturday 12 noon - 2.00pm and 5.30pm - 11.30pm

One cannot thinkwell, love well, sleep well, if one has not dined well.

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- 7 Baldock Street Royston SG8 5AY
 - www.ashiana-spice.co.uk



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We are happy to present the



home dining menu.

If there is a dish you may like which is not listed on the menu, kindly ask and if possible with the time available, we will be happy to prepare it for you.

In order to maintain the quality and freshness, a dish may not be available. A similar alternative will be offered with every confidence.

We cook fresh to order.

Please give us time to prepare the best Indian Dishes for you!

STARTERS

<u>STARTERS</u>	444=
Tandoori Bahaduri A mixed combination of tandoori specialties, Chicken Tikka, Lamb Tikka and Sheek Kebab	
Somosa Lamb/Vegetable	£3.10
Crispy pastry filled with spicy lamb/vegetable.	
Onion Bhajee	£3.10
Aloo Chat	£4.10
Marinated potatoes cooked in a spicy, sour flavour sauce.	
	£4.20
An authentic bazaar dish of chickpeas, pan fried with chuto piaz' (shallots) and tamarind massalla, served on a bed of puree.	
	£4.95
Green pepper stuffed with finely chopped chicken and minced lamb.	
Chicken Chat	£4.20
Marinated chicken in a spicy sour flavour sauce.	
Chicken or Lamb Tikka	£4.20
Marinated chicken or lamb cooked over charcoal clay oven.	
Reshmi Kebab	£4.20
Marinated minced lamb, pan fried wrapped in egg	
Chicken Pakora	£4.20
Slices of spring chicken marinated in spices coated with spiced batter	
then deep fried	
Tandoori Chicken	£4.20
Marinated chicken (on the bone) cooked over charcoal clay oven.	
Sheek Kebab	£4.20
Minced lamb marinated in spices and dried coriander leaves	
cooked over charcoal clay oven.	
Shami Kebab	£4.20
Marinated minced lamb shallow fried.	44.05
Prawn Puree	£4.95
Spicy stir-fried prawns served on a bed of light Indian pancake.	44.05
King Prawn Puree	£0.95
Spicy stir-fried king prawns served on a bed of light Indian pancake.	** ==
King Prawn Butterfly	£0./5
Succulent king prawn coated in breadcrumbs.	(2 F4
Aloo Tikki (New)	£3.50
Spicy potato with crispy outside soft inside, is a real treat for the taste buds at anytime.	
casce buds at anythine.	

Highly flavoured dishes using aromatic spices originated in Northern brought to parts of India by wandering market traders were quickly	•
gastronomic experts due to its unique blend of flavour and aroma.	' '
Tabaq Satkorha Gosht (New) Satkorha is usually described as a cross between the Mandarin orang and the Kumquat. In essence, it is a wild lemon but one which featur a very unique flavour which compliments our medium spiced lamb speciality curry.	ge
Tabaq Chicken Bilash (New) Fillet of chicken cooked with garlic, green chilies, tomato, mixed pepl and onions. Sweet and sour flavored.	
Tabaq Achari Gosht (New) Tender Pieces of baby Lamb, cooked in a tangy yoghurt sauce, with pickled spices.	£8.95
Tabaq Chicken or Lamb Pathila Fillet of chicken or Lamb tossed in dozens of spices and garden herb coriander, cumin and garlic imbedded in mossalla sauce. Slightly hot.	
Tabaq Kacha Murgh Mosalla Breast of chicken cooked with 5 different spices, pure ghee, finished green chillies, spring onions and sprinkle of mustard powder. Dry an	with fresh
Tabaq Lobster Hariyali Said to be fit for the king's table, this seafood banquet comprises of spring lobsters cooked in dry roasted spices garnished with aubergir and peppers. This dish is certain to make you a 'Tabaq' addict	4 whole
Chicken Malikhush (New)	£8.95
Aloo gosht Aloo Gosht is a meat curry in Pakistani cuisine. It consists of potatoe with meat in a gravy. Enjoywith Love from Pakistan!	
Anmol Karahi Chicken/Lamb (New)	tomatoes
ALAG-SA DISHES	
A highly recommended dish • Carefully modified with a few selected make these dishes a "difference" to what is originally known.	spices to
Alag-sa Chicken Kurma N	
Alamas Chielen Tilde Masalla	

Alag-sa Chicken Kurma N	£7.95
Alag-sa Chicken Tikka Mosalla N	£8.95
Alag-sa Tandoori King Prawn Mosalla N	£12.95

CHARCOAL GRILL DISHES

These dishes are marinated in a blend of freshly ground spices, herbs and home made yogurt for a period of time, barbecued in a clay oven. Served with fresh seasonal salad & mint sauce dressing.

seasonal salad & mint sauce dressing.	
Chicken Tikka	£7.75
Lamb Tikka	£7.75
Tandoori Chicken (half - 2 pieces)	£7.75
Chicken Shaslick	£9.10
Lamb Shaslick	£9.10
King Prawn Shaslick	£12.95
Tandoori Mixed Grill	£11.50
Tandoori King Prawn	£12.95



The following dishes have been carefully selected to create a gastronomic array of flavours to enhance your taste buds pining for more!

Our house speciality dishes are cooked using traditional methods.

Chicken or Lamb Tikka may be used upon request.

MEDIUM - HOT DISHES
Chicken or Lamb Jalfrezi £8.15
A bengal style dish cooked with fresh green chilli, onions, tomato and coriander
highly spiced, fairly hot.
Garlic Chilli Chicken or Lamb £8.15
Cooked with exotic spices and herbs, garnished with fresh garlic.
Chicken or Lamb Pathia £8.15
A mixed flavour of hot, sweet and sour, fairly dry dish.
Chicken or Lamb Karahi £8.15
Medium spiced dish prepared in a traditional wok, with onion, tomato, green
pepper and fresh spices.
Chicken or Lamb Rogan Josh £8.15
Prepared with medium hot spices and topped with juicy tomato.
Chicken or Lamb Rezalla £8.15
Cooked with oriental spices, fairly dry, finished with a touch of yogurt.
Chicken or Lamb Nagaria £8.15
Cooked with bengal spices and fresh herbs in a fairly dry thick sauce, flavoured
with onions
Chicken or Lamb Saag £8.15
Cooked with spinach and grounded spice.
Ashiana Special £11.95
A combination of chicken tikka, lamb tikka, prawns and mushrooms.
Cooked in a medium spicy sauce with tomatoes and coriander.
Shorali Murg Mosalla£9.50
Stripped tandoori chicken cooked with minced lamb, fresh coriander,
spring onions, green chillies and lots of garlic and tomato puree.
King Prawn Karahi £11.95
Medium spiced dish prepared in a traditional wok, with onion, tomato, green
pepper and fresh spices.
King Prawn Jhalfrezi £11.95
A bengal style dish cooked with fresh green chilli, onion, tomato and coriander
highly spiced Garlic Chilli King Prawn£11.95
Cooked with exotic spices and herbs, garnished with fresh garlic
MILD DISHES
Chicken or Lamb Makhani N £8.25
Cooked in a rich buttery sauce with a hint of spice and mix ground nuts.
Chicken or Lamb Pasanda N £8.25
Tossed with pure ghee, cooked with special mild sauce with yogurt.
Chicken or Lamb Nawabi N £8.25
Cooked in a mild creamy sauce with ground almond, coconut and pure honey.
Chicken or Lamb Tikka Mosalla N£8.25
Cooked in a mouth watering fresh mosalla sauce.
Chicken Rajestani N £8.95
Cooked in a special mild creamy sauce with ground almond, coconut and
mango.
Tandoori King Prawn Mosalla N £12.95
Cooked in a mouth watering fresh mosalla sauce.

BALTI DISHES

Exotic dishes originated from Northern Pakistan. Ingredients used by the tribal people to give these dishes its unique flavour. All balti dishes served with plain Nan bread

Chicken Balti	£8.50
Chicken Tikka Balti	
Lamb Balti	£8.50
Lamb Tikka Balti	£9.20
Prawn Balti	£9.50
King Prawn Balti	£12.95
Special King Prawn Balti	
Cooked with spinach and mushrooms	
Vegetable Balti	£8.25

BIRYANI DISHES

All the Biryani Dishes are cooked with basmati rice to the aroma of the real saffron. Topped with cucumber and tomatoes. All our Biryani Dishes are served with Mixed Vegetable Curry.

Supplementary vegetables are available from £3.30 per item

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Ashiana Special Biryani	£11.95
Chicken Biryani	
Lamb Biryani	
Chicken Tikka Biryani	
Lamb Tikka Biryani	£10.50
Prawn Biryani	£10.25
King Prawn Biryani	
Vegetable Biryani	£8.25
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ALL TIME FAVOURITE DISHES

CURRY DISHES

Cooked in a sauce of medium consistency, produced from wide but balanced range of spices giving a standard flavour.

MADRAS DISHES

A rich taste of hot and sour; extensively prepared with hot chilli, lemon juice and tomato puree.

VINDALOO DISHES

Very, very hot with potato.

KURMA DISHES N

Cooked with coconuts, almond and fresh cream. Producing a delicious mild sweet taste. ${\bf N}$

BHUNA DISHES

A thoroughly garnished dish and a few selected spices. Extensively treated to provide a dish of medium strength.

DUPIAZA DISHES

Cooked with generous amounts of well seasoned onions in a rich dry spicy sauce.

DANSAK DISHES

Famous for its mixed flavours of hot, sweet and sour cooked with lentils.

CEYLON DISHES

Fairly hot curry, prepared with coconut and hot sour spices.

Chicken or Lamb	£6.70
Prawn	£8.25
King Prawn	£11.95
Chicken or Lamb Tikka	

PLEASE NOTE • The letter N identifies nut products on our menu.

Strict hygiene procedure are followed in our kitchen, but due to the presence of nuts in some products, there is a small possibility that nut may be found in any menu item.

For Two Persons £30.95

I. Sheek Kebab I. Lamb Samoasa

I. Chicken Tikka Rogan I. Lamb Dupiaza

I. Khas Aloo 2. Piloa Rice

I. Plain Naan 2. Papadoms & Chutneys For Four Persons £59.95

I. Chicken Tikka, I. Chot Poti, I. Onion Bhajee, I. Chicken Pakora

I. Chicken Tikka Mosalla, I. Chicken Tikka Nagaria, I. Lamb Balti, I. Lamb Dansak

I. Bombay Aloo, I. Sag Aloo 2. Piloa Rice, I. Mushroom Rice, I. Special Rice I. Garlic Naan, I. Plain Naan 4. Papadoms & Chutneys

VEGETABLE DISHES

All our vegetables are carefully selected to give you the healthiest compliments to your meal. Vegetable Curry £3.60 Mixed vegetables lightly spiced.

Khas Aloo £3.60 Indian style roasted potatoes, fairly dry. Bombay Potato £3.60 Potato & mustard seeds.

Mushroom Bhaiee £3.60 Lightly spiced mushroom Sag Bhajee £3.60 Spinach with garlic.

Tarka Dall £3.60 Lentils fried with garlic. Chana Mosalla £3.60 Spicy chick peas.

Bhindi Bhajee £3.60

Spicy okra. Gobi Bhajee £3.60 Spicy cauliflower. Brinial Bhaiee £3.80

Spicy aubergine. Aloo Gobi £3.80 Potato & cauliflower.

Sag Aloo £3.80 Spinach & potato. Sag Dall £3.80 Spinach & lentils.

Aloo Begun £3.80 Potato & aubergine Sag Poneer N. £4.20

Spinach & cheese. Mottor Poneer N £4.20 Peas & cheese

Saag Mushroom (New) £3.80 Sliced mushrooms simmered in rich spinach gravy.

We reserve the right to refuse service to any person without giving a reason

All major credit cards accepted Cheques are no longer accepted Menu updated May 2016

Plain Nan	£2.40
Peshwari Nan	£2.70
Heavy Layered Leavened bread made from flour, stuffed with almond coconut. Baked in tandoor topped with butter:	l and
Keema Nan	£2.70
Heavy Lavered Leavened bread made from flour, stuffed with	

minced meat. Baked in tandoor topped with butter. Garlic Nan £2.70

Heavy Layered Leavened bread made from flour. Baked in tandoor topped with garlic and butter.

Kulcha Nan ...£2.70 Heavy Layered Leavened bread made from flour, stuffed with vegetables. Baked in tandoor topped with butter. Cheese Nan

Heavy Layered Leavened bread made from flour, filled with cottage cheese. Baked in tandoor topped with butter. Tandoori Roti £2.40 Flat wheat flour bread, baked in tandoor.

Stuffed Poratha Heavy layered leavened bread made from wheat flour, stuffed with vegetables, onions and herbs. Baked on a tawa. Poratha

Heavy layered leavened bread made from wheat flour. Baked on a tawa. Chapati £1.50 Thin wheat flour bread baked on a round tawa.

RICES	
Steamed Rice	£2.50
Pilao Rice	£2.70
Mushroom Pilau Rice	£3.50
Special Pilau Rice (fried with egg, peas and carrot)	
Vegetable Rice	£3.50
Onion Rice	
Keema Rice (Minced Lamb)	£4.20
Chilli Rice	£3.95
CLINIDDIEC	

SUNDKIES	
Papadoms (Spicy or Plain)	£0.60
Papadoms (Toasted)	£0.70
Mixed Raitha	£1.50
Chutneys	per item £0.70
Mango, Mint Sauce or Lime Pickle	
Chips (Per Portion)	£2.70

We are always happy to accommodate special dietary requests Private functions welcome (delivery at home) All prices quoted include VAT • Service not included Calls may be recorded for training and monitoring purposes