

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.

KHANA LE-JANA

For Two Persons **£32.95**

Starters

1. Sheek Kebab, 1. Lamb Samoasa

Main Course

1. Chicken Tikka Rogan, 1. Lamb Dupiaza

Side Dish

1. Khas Aloo, 2. Piloa Rice,

1. Plain Naan

2. Papadoms & Chutneys

For Four Persons. **£62.95**

Starters

1. Chicken Tikka, 1. Chot Poti,

1. Onion Bhajee, 1. Chicken Pakora

Main Course

1. Chicken Tikka Mosalla, 1. Chicken Tikka Nagaria,

1. Lamb Balti, 1. Lamb Dansak

Side Dish

1. Bombay Aloo, 1. Sag Aloo

2. Piloa Rice, 1. Mushroom Rice, 1. Special Rice

1. Garlic Naan, 1. Plain Naan, 4. Papadoms & Chutneys

Any offer discount will not apply to Khana Le-Jana

VEGETABLE DISHES

All our vegetables are carefully selected to give you the healthiest compliments to your meal.

Vegetable Curry Mixed vegetables lightly spiced. **£3.75**

Khas Aloo Indian style roasted potatoes, fairly dry. **£3.75**

Bombay Potato Potato & mustard seeds. **£3.75**

Mushroom Bhajee Lightly spiced mushroom **£3.75**

Sag Bhajee Spinach with garlic. **£3.75**

Tarka Dall Lentils fried with garlic. **£3.75**

Chana Mosalla Spicy chick peas. **£3.75**

Bhindi Bhajee Spicy okra. **£3.95**

Gobi Bhajee Spicy cauliflower. **£3.95**

Brinjal Bhajee Spicy aubergine. **£3.95**

Aloo Gobi Potato & cauliflower. **£3.95**

Sag Aloo Spinach & potato. **£3.95**

Sag Dall Spinach & lentils. **£3.95**

Aloo Begun Potato & aubergine **£3.95**

Sag Poneer Spinach & cheese. **N** **£4.20**

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

Saag Mushroom (New) **£3.95**

Sliced mushrooms simmered in rich spinach gravy.

RICES

Steamed Rice **£2.50**

Pilao Rice **£2.95**

Mushroom Pilau Rice **£3.50**

Special Pilau Rice (fried with egg, peas and carrot) **£3.50**

Vegetable Rice **£3.50**

Onion Rice **£3.50**

Keema Rice (Minced Lamb) **£4.20**

Chilli Rice **£3.95**

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 April 2022

We are always happy to accommodate special dietary requests

BREADS

Plain Nan **£2.50**

Peshwari Nan **£2.85**

Heavy Layered Leavened bread made from flour, stuffed with almond and coconut. Baked in tandoor topped with butter.

Keema Nan **£2.85**

Heavy Layered Leavened bread made from flour, stuffed with minced meat. Baked in tandoor topped with butter.

Garlic Nan **£2.85**

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

Kulcha Nan **£2.85**

Heavy Layered Leavened bread made from flour, stuffed with vegetables. Baked in tandoor topped with butter.

Cheese Nan **£3.20**

Heavy Layered Leavened bread made from flour, filled with cottage cheese. Baked in tandoor topped with butter.

Tandoori Roti **£2.50**

Flat wheat flour bread, baked in tandoor.

Stuffed Poratha **£3.20**

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

Poratha **£2.85**

Heavy layered leavened bread made from wheat flour. Baked on a tawa.

Chapati **£1.95**

Thin wheat flour bread baked on a round tawa.

SUNDRIES

Papadoms (Spicy or Plain) **£0.70**

Papadoms (Toasted) **£0.80**

Mixed Raitha **£1.95**

Chutneys Mango, Mint Sauce or Lime Pickle per item **£0.70**

Chips (Per Portion) **£2.70**

Private functions welcome (delivery at home)

All prices quoted include VAT • Service not included

Calls may be recorded for training and monitoring purposes

Printed by Impress Media uk: 020 7168 1224

Ashiana

SPICE Est. 2002

BANGLADESHI • INDIAN CUISINE

HOME DINING • RESTAURANT • EXCLUSIVE PRIVATE DINING

Home Dining Menu

10% DISCOUNT

on orders over **£20.00**

(If paid by cash)

ORDER ONLINE

www.ashiana-spice.co.uk

Opening Hours

Sunday - Thursday

12 noon - 2.00pm and 5.30pm - 11.00pm

Friday - Saturday

12 noon - 2.00pm and 5.30pm - 11.30pm

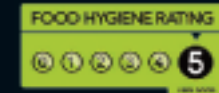
One cannot **think** well, **love** well,
sleep well, if one has not **dined** well.
Virginia Woolf

☎ 01763 246060 / 246090

✉ reservations@ashiana-spice.co.uk

📍 7 Baldock Street • Royston • SG8 5AY

🌐 www.ashiana-spice.co.uk



Follow us on



for news, offers
and promotions

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

- Tandoori Bahaduri**£5.50
A mixed combination of tandoori specialties, Chicken Tikka, Lamb Tikka and Sheek Kebab
- Somosa Lamb/Vegetable**£3.75
Crispy pastry filled with spicy lamb/vegetable.
- Onion Bhajee**£3.75
Sliced onion mixed in gram flour & dozens of spices, deep fried.
- Aloo Chat**£4.30
Marinated potatoes cooked in a spicy, sour flavour sauce.
- Chot Poti**£4.45
An authentic bazaar dish of chickpeas, pan fried with chuto piaz (shallots) and tamarind massalla, served on a bed of puree.
- Murgh Pepper**£5.20
Green pepper stuffed with finely chopped chicken and minced lamb.
- Chicken Chat**£4.45
Marinated chicken in a spicy sour flavour sauce.
- Chicken or Lamb Tikka**£4.45
Marinated chicken or lamb cooked over charcoal clay oven.
- Reshmi Kebab**£4.45
Marinated minced lamb, pan fried wrapped in egg
- Chicken Pakora**£4.45
Slices of spring chicken marinated in spices coated with spiced batter then deep fried
- Tandoori Chicken**£4.45
Marinated chicken (on the bone) cooked over charcoal clay oven.
- Sheek Kebab**£4.45
Minced lamb marinated in spices and dried coriander leaves cooked over charcoal clay oven.
- Shami Kebab**£4.45
Marinated minced lamb shallow fried.
- Prawn Puree**£4.95
Spicy stir-fried prawns served on a bed of light Indian pancake.
- King Prawn Puree**£6.95
Spicy stir-fried king prawns served on a bed of light Indian pancake.
- King Prawn Butterfly**£6.75
Succulent king prawn coated in breadcrumbs.
- Aloo Tikki (New)**£3.75
Spicy potato with crispy outside soft inside, is a real treat for the taste buds at anytime.
- Salmon Tikka (New)**£5.95
Marinated Kashmiri spices and herbs and cooked in a clay oven. Served with salad and mint sauce..

TABAQ DISHES

Highly flavoured dishes using aromatic spices originated in Northern Afghanistan, brought to parts of India by wandering market traders were quickly adopted by gastronomic experts due to its unique blend of flavour and aroma.

- Tabaq Satkorha Gosht (New)**£9.50
Satkorha is usually described as a cross between the Mandarin orange and the Kumquat. In essence, it is a wild lemon but one which features a very unique flavour which compliments our medium spiced lamb speciality curry.
 - Tabaq Chicken Bilash (New)**£9.95
Fillet of chicken cooked with garlic, green chillies, tomato, mixed peppers and onions. Sweet and sour flavored.
 - Tabaq Achari Gosht (New)**£9.50
Tender Pieces of baby Lamb, cooked in a tangy yoghurt sauce, with pickled spices.
 - Tabaq Chicken or Lamb Pathila**£9.50
Fillet of chicken or Lamb tossed in dozens of spices and garden herbs including coriander, cumin and garlic imbedded in mossalla sauce. Slightly hot.
 - Tabaq Kacha Murgh Mosalla**£9.50
Breast of chicken cooked with 5 different spices, pure ghee, finished with fresh green chillies, spring onions and sprinkle of mustard powder. Dry and hot!
 - Tabaq Lobster Hariyali**£16.95
Said to be fit for the king's table, this seafood banquet comprises of 4 whole spring lobsters cooked in dry roasted spices garnished with aubergine, shallots and peppers. This dish is certain to make you a 'Tabaq' addict
 - Tawa (New)**£9.50
Chicken or Lamb tender thinly sliced cooked with ginger, fresh spices and herbs in spicy thick sauce in a sizzling plate
 - Mehti Gost/Murgh (New)**£9.50
Chicken or Lamb pieces cooked with lot of spice & fenugreek leaves.
 - Anmol Karahi Chicken/Lamb (New)**£9.50
Chicken or Lamb pieces cooked with dices of onions, capsicums, and tomatoes along with mild spiced gravy and topped with mango and fresh Coriander
- ALAG-SA DISHES**
- A highly recommended dish - Carefully modified with a few selected spices to make these dishes a "difference" to what is originally known.
- Alag-sa Chicken Kurma** [N]£8.95
 - Alag-sa Chicken Tikka Mosalla** [N]£9.50
 - Alag-sa Tandoori King Prawn Mosalla** [N]£13.95
- 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.
- Chicken Tikka**£8.75
 - Lamb Tikka**£8.75
 - Tandoori Chicken** (half - 2 pieces)£8.75
 - Chicken Shaslick**£9.75
 - Lamb Shaslick**£9.75
 - King Prawn Shaslick**£13.95
 - Tandoori Mixed Grill**£11.50
 - Tandoori King Prawn**£13.95
 - Salmon Tikka (New)**£11.95
Marinated Kashmiri spices and herbs and cooked in a clay oven. Served with salad and mint sauce..

Ashiana

CHEFS SPECIALS

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 Chomchom (New)**£10.95
Thinly sliced grilled chicken in a sweet and sour sauce then topped with creamy mushroom topping.
 - Seabass Mas (New)**£12.95
Seabass fillet lightly marinated, and then pan fried. Medium spiced Bhuna sauce or sauce of your choice
 - Murgh Morisa (New)**£9.95
Grilled chicken cooked with green peppers, pickled chillies, and a combination spices in a hot tantalising sauce.
 - Chicken or Lamb Jalfrezi**£8.95
A bengal style dish cooked with fresh green chilli, onions, tomato and coriander highly spiced, fairly hot.
 - Garlic Chilli Chicken or Lamb**£8.95
Cooked with exotic spices and herbs, garnished with fresh garlic.
 - Chicken or Lamb Pathia**£8.95
A mixed flavour of hot, sweet and sour, fairly dry dish.
 - Chicken or Lamb Karahi**£8.95
Medium spiced dish prepared in a traditional wok, with onion, tomato, green pepper and fresh spices.
 - Chicken or Lamb Rogan Josh**£8.95
Prepared with medium hot spices and topped with juicy tomato.
 - Chicken or Lamb Rezalla**£8.95
Cooked with oriental spices, fairly dry, finished with a touch of yogurt.
 - Chicken or Lamb Nagaria**£8.95
Cooked with bengal spices and fresh herbs in a fairly dry thick sauce, flavoured with onions
 - Chicken or Lamb Sagg**£8.95
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**£9.95
Stripped tandoori chicken cooked with minced lamb, fresh coriander, spring onions, green chillies and lots of garlic and tomato puree.
 - King Prawn Karahi**£13.95
Medium spiced dish prepared in a traditional wok, with onion, tomato, green pepper and fresh spices.
 - King Prawn Jhalfrezi**£12.95
A bengal style dish cooked with fresh green chilli, onion, tomato and coriander highly spiced
 - Garlic Chilli King Prawn**£12.95
Cooked with exotic spices and herbs, garnished with fresh garlic
- MILD DISHES**
- Chicken or Lamb Makhani** [N]£8.95
Cooked in a rich buttery sauce with a hint of spice and mix ground nuts.
 - Chicken or Lamb Pasanda** [N]£8.95
Tossed with pure ghee, cooked with special mild sauce with yogurt.
 - Chicken or Lamb Nawabi** [N]£8.95
Cooked in a mild creamy sauce with ground almond, coconut & pure honey.
 - Chicken or Lamb Tikka Mosalla** [N]£8.95
Cooked in a mouth watering fresh mosalla sauce.
 - Chicken Rajastani** [N]£9.50
Cooked in a special mild creamy sauce with ground almond, coconut and mango.
 - Tandoori King Prawn Mosalla** [N]£13.95
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**£8.75
- Chicken Tikka Balti**£9.75
- Lamb Balti**£8.75
- Lamb Tikka Balti**£9.75
- Prawn Balti**£9.95
- King Prawn Balti**£12.95
- Special King Prawn Balti**£13.95
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.

- Ashiana Special Biryani**£11.95
- Chicken Biryani**£9.95
- Lamb Biryani**£9.95
- Chicken Tikka Biryani**£10.95
- Lamb Tikka Biryani**£10.95
- Prawn Biryani**£10.95
- King Prawn Biryani**£12.95
- Vegetable Biryani**£8.25

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.
- 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**£7.95
 - Prawn**£8.95
 - King Prawn**£12.95
 - Chicken or Lamb Tikka**£8.95

[N] - identifies nut products on our menu

No Starter, sundries or a side will be served without main meal. Any alteration may be subject to extra charge.