

We are happy to present the

Ashiana SPICE

Dining Menu

Our a la carte menu provides a unique overview of the traditional Anglo-Indian Classics, the Indian Fusion dishes and the authentic regional masterpieces, which have been in existence for generations. Like we keep saying, our menu has always been a work in progress and is always evolving to reflect our kitchen teams culinary practices.

Our main courses have been conveniently matched with selected world wines so that you can enjoy the best of both together.

Enjoy your meal!

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.

STARTERS

Ashiana Mixed Platter	£7.25
A Mixed platter consist of stir fried Prawns served on mini puree, Vegetable Pakora & Chicken Tikka	
Tandoori Bahaduri	£6.95
A mixed combination of tandoori specialties, Chicken Tikka , Lamb Tikka and Sheek Kebab	
Somosa Lamb/Vegetable	£4.75
Crispy pastry filled with spicy lamb/vegetable.	
Onion Bhajee	£4.75
Sliced onion mixed in gram flour & dozens of spices, deep fried.	
Aloo Chat	£4.95
Marinated potatoes cooked in a spicy, sour flavour sauce.	
Chot Poti	£4.95
An authentic bazaar dish of chickpeas, pan fried with chuto piaz' (shallots) and tamarind massalla, served on a bed of puree.	
Murgh Pepper	£6.50
Green pepper stuffed with finely chopped chicken and minced lamb.	
Chicken Chat	£5.75
Marinated chicken in a spicy sour flavour sauce.	
Chicken or Lamb Tikka	£5.75
Marinated chicken or lamb cooked over charcoal clay oven.	
Reshmi Kebab	£5.75
Marinated minced lamb, pan fried wrapped in egg	
Chicken Pakora	£5.75
Slices of spring chicken marinated in spices coated with spiced batter then deep fried	
Tandoori Chicken	£5.75
Marinated chicken (on the bone) cooked over charcoal clay oven.	
Sheek Kebab	£5.75
Minced lamb marinated in spices and dried coriander leaves cooked over charcoal clay oven.	
Shami Kebab	£5.75
Marinated minced lamb shallow fried.	
Prawn Puree	£6.95
Spicy stir-fried prawns served on a bed of light Indian pancake.	
King Prawn Puree	£7.95
Spicy stir-fried king prawns served on a bed of light Indian pancake.	
King Prawn Butterfly	£7.75
Succulent king prawn coated in breadcrumbs.	
Salmon Tikka NEW	£6.95
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 Anmol Karahi Chicken	£11.95
Chicken pieces cooked with dices of onions, capsicums, and tomatoes along with mild spiced gravy and topped with mango and fresh Coriander	
Tabaq Satkorha Gosht	£11.95
Satkorhai 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	£11.95
Fillet of chicken cooked with garlic, green chillies, tomato, mixed peppers and onions. Sweet and sour flavored.	
Tabaq Achari Gosht	£11.95
Tender Pieces of baby Lamb, cooked in a tangy yoghurt sauce, with pickled spices.	
Tabaq Chicken or Lamb Pathila	£11.95
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	£11.95
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	£18.95
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)	£11.95
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)	£11.95
Chicken or Lamb pieces cooked with lot of spice & fenugreek leaves.	

Ashiana CHEFS SPECIAL

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

Seabass Mas NEW	£13.95
Seabass fillet lightly marinated, and then pan fried. Medium spiced Bhuna sauce. Or sauce of your choice	
Murgh Morisa NEW	£11.50
Grilled chicken cooked with green peppers, pickled chillies, and a combination spices in a hot tantalising sauce.	
Chicken or Lamb Jalfrezi	£10.95
A bengal style dish cooked with fresh green chilli, onions, tomato and coriander highly spiced, fairly hot.	
Garlic Chilli Chicken or Lamb	£10.95
Cooked with exotic spices and herbs, garnished with fresh garlic.	
Chicken or Lamb Pathia	£10.95
A mixed flavour of hot, sweet and sour, fairly dry dish.	
Chicken or Lamb Karahi	£10.95
Medium spiced dish prepared in a traditional wok, with onion, tomato, green pepper and fresh spices.	
Chicken or Lamb Rogan Josh	£10.95
Prepared with medium hot spices and topped with juicy tomato.	
Chicken or Lamb Rezalla	£10.95
Cooked with oriental spices, fairly dry, finished with a touch of yogurt.	
Chicken or Lamb Nagaria	£10.95
Cooked with bengal spices and fresh herbs in a fairly dry thick sauce, flavoured with onions	
Chicken or Lamb Saag	£10.95
Cooked with spinach and grounded spice.	
King Prawn Karahi	£13.95
Medium spiced dish prepared in a traditional wok, with onion, tomato, green pepper and fresh spices.	
Ashiana Special	£12.95
A combination of chicken tikka, lamb tikka, prawns and mushrooms. Cooked in a medium spicy sauce with tomatoes and coriander.	
Shorali Murg Mosalla	£11.50
Stripped tandoori chicken cooked with minced lamb, fresh coriander, spring onions, green chillies and lots of garlic and tomato puree.	
King Prawn Jhalfrezi	£14.50
A bengal style dish cooked with fresh green chilli, onion, tomato and coriander highly spiced	
Garlic Chilli King Prawn	£14.50
Cooked with exotic spices and herbs, garnished with fresh garlic	

MILD DISHES

Chicken or Lamb Makhani N	£11.95
Cooked in a rich buttery sauce with a hint of spice and mix ground nuts.	
Chicken or Lamb Pasanda N	£11.95
Tossed with pure ghee, cooked with special mild sauce with yogurt.	
Chicken or Lamb Nawabi N	£11.95
Cooked in a mild creamy sauce with coconut, almond, sultana and pure honey.	
Chicken or Lamb Tikka Mosalla N	£11.95
Cooked in a mouth watering fresh mosalla sauce.	
Chicken Rajestani N	£11.95
Cooked in a special mild creamy sauce with mango, coconut, almond, nuts and sultanas.	
Tandoori King Prawn Mosalla N	£14.95
Cooked in a mouth watering fresh mosalla sauce.	
Chicken Chomchom NEW	£12.50
Thinly sliced grilled chicken in a sweet and sour sauce then topped with creamy mushroom topping.	

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 Korma N	£9.95
Alag-sa Chicken Tikka Mosalla N	£11.70
Alag-sa Tandoori King Prawn Mosalla N	£15.50

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 wth fresh seasonal salad & mint sauce dressing.

Chicken Tikka	£10.50
Lamb Tikka	£10.50
Tandoori Chicken (half - 2 pieces).....	£10.50
Chicken Shaslick	£11.50
Lamb Shaslick	£11.50
King Prawn Shaslick	£14.95
Tandoori Mixed Grill	£13.95
Tandoori King Prawn	£14.50
Salmon Tikka NEW	£12.95

Marinated Kashmiri spices and herbs and cooked in a clay oven.
Served with salad and mint 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	£10.95
Chicken Tikka Balti	£11.95
Lamb Balti	£10.95
Lamb Tikka Balti	£11.95
Prawn Balti	£12.95
King Prawn Balti	£14.50
Special King Prawn Balti	£14.95

Cooked with spinach and mushrooms

Vegetable Balti	£10.50
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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 £4.10 per item.

Ashiana Special Biryani	£13.95
Chicken Biryani	£10.95
Lamb Biryani	£10.95
Chicken Tikka Biryani	£11.95
Lamb Tikka Biryani	£11.95
Prawn Biryani	£12.95
King Prawn Biryani	£14.95
Vegetable Biryani	£10.50

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

Cooked with coconuts, almond and fresh cream. Producing a delicious mild sweet taste. **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 fts mixed flavours of hot, sweet and sour cooked wth lentils.

Chicken or Lamb	£9.95
Prawn	£11.95
King Prawn	£14.50
Chicken or Lamb Tikka	£10.95
Above any Vegetable	£9.50

VEGETABLE DISHES

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

Mixed Vegetable Curry	£4.95
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Lightly spiced.

Khas Aloo	£4.95
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Indian style roasted potatoes, fairly dry.

Bombay Potato	£4.95
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Potato & mustard seeds.

Mushroom Bhajee	£4.95
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Lightly spiced mushroom

Brinjal Bhajee	£4.95
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Spicy aubergine.

Chana Mosalla	£4.95
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Spicy chick peas.

Bhindi Bhajee	£4.95
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Spicy okra.

Gobi Bhajee	£4.95
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Spicy cauliflower.

Aloo Gobi	£4.95
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Potato & cauliflower.

Aloo Begun	£4.95
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Potato & aubergine

Sag Aloo	£4.95
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Spinach & potato.

Sag Dall	£4.95
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Spinach & lentils.

Sag Bhajee	£4.95
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Spinach with garlic.

Tarka Dall	£4.95
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Lentils fried with garlic.

Saag Poneer N	£5.50
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Spinach, cheese & creamy

Mottor Poneer N	£5.50
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Peas, cheese & creamy

Saag Poneer N	£5.75
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Spinach & Indian Cheese

RICES

Steamed Rice	£3.20
Pilao Rice	£3.50
Mushroom Pilao Rice	£4.50
Special Pilao Rice	£4.50
Vegetable Rice	£4.50
Onion Rice	£4.50
Keema Rice	£4.95

BREADS

Plain Nan	£3.20
Peshwari Nan	£3.50
Keema Nan	£3.50
Garlic Nan	£3.50
Kulcha Nan	£3.50
Cheese Nan	£3.75
Tandoori Roti	£3.20
Stuffed Poratha	£3.75
Poratha	£3.50
Chapati	£2.95

SUNDRIES

Papadoms (Spicy or Plain)	£0.95
Papadoms (Toasted).....	£1.00
Mixed Raitha	£2.20
Chutneys	per item £0.95

Mango, Mint Sauce or Lime Pickle

Chips (Per Portion)	£3.25
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KHANA LE-JANA MENU

Available to parties of 6 or more, see reverse for details

N • identifies nut products on our menu

No starter, sundries or a side dish will be served without a main meal.

Any alteration may be subject to extra charge.

10% service charge will apply to parties of 5 and more

KHANA KA-JANA

Is available to guests at **£22.95 per Head**

to include Main Course, Pilao Rice, naan and suitable vegetables
or at **£24.95** to include Starter, Main Course, Pilao Rice, naan and suitable vegetables

Please choose from the following selection any Starter, Main Course
Pilao rice, Nan and a Vegetable preparation of the day will be served to complement your meal.

Starters:

Chicken Tikka, Onion Bhajee, Sheek Kebab, Chot Poti, Samosa (vegetable or Lamb), Chicken Chat

Main Course:

**Chicken Tikka Masala, Lamb Jaifrezi, Chicken or Lamb Madras, Chicken or Lamb Korma,
Chicken or Lamb Balti, Vegetable Biryani
(min 2 Person)**

Ashiana
SPICE is the trading name Royston Spice Limited

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.**

If you have any other allergies please inform a member of staff to assist you

Private functions welcome (delivery at home)

We are always happy to accommodate special dietary requests

All prices quoted include VAT • Service not included

Gratuities are left to the discretion of the client

When using mobile phones please consider other guests

All major credit cards accepted

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

10% service charge will apply to parties of 5 and more

Cheques are no longer accepted