

Curry Dishes

A light mixture of spices are needed to create this medium sauce to suit all palates

Chicken Curry	8.00
Prawn or Lamb Curry	9.00
King Prawn Curry	12.50
Chicken Tikka Curry	10.00
Tandoori Duck Curry	12.50
Chicken Sag	8.50
Sag or Methi Gosht (Lamb)	9.50
Prawn and Sag	9.50
King Prawn and Sag	13.00
Chicken Tikka Sag	10.50

Bhoona Dishes

A tasty dish cooked with sliced onions, spices and garnished with fresh tomatoes

Chicken Bhoona	8.00
Prawn or Lamb Bhoona	9.00
King Prawn Bhoona	12.50
Chicken Tikka Bhoona	10.00
Tandoori Duck Bhoona	12.50
Tandoori Mixed Grill Bhoona	12.00

Rougan Dishes

Prepared using pimento and garlic, garnished with tomato. Succulent & saucy - a very tasteful dish of medium strength

Chicken Rougan	8.00
Prawn or Lamb Rougan	9.00
King Prawn Rougan	12.50
Chicken Tikka Rougan	10.00
Tandoori Duck Rougan	12.50

Duplaza Dishes

A maximum quantity of fresh and seasoned onions, with dozens of spices to produce a medium taste

Chicken Duplaza	8.00
Prawn or Lamb Duplaza	9.00
King Prawn Duplaza	12.50
Chicken Tikka Duplaza	10.00
Tandoori Duck Duplaza	12.50

Dansak Dishes

Sweet and sour and a little hot, cooked in a lentil sauce

Chicken Dansak	8.50
Prawn or Lamb Dansak	9.50
King Prawn Dansak	13.00
Chicken and Prawn Dansak	10.50
Chicken Tikka Dansak	10.50
Tandoori Duck Dansak	13.00

Pathia Dishes

Cooked with onions and tomatoes in a thick sauce - sweet and sour and a little hot

Chicken Pathia	8.50
Prawn or Lamb Pathia	9.50
King Prawn Pathia	13.00
Chicken Tikka Pathia	10.50
Chicken and Prawn Pathia	10.50
Tandoori Duck Pathia	13.00

English Dishes

Chicken and Chips	9.50
Chicken, Prawn or Mushroom Omelette (Served with chips)	9.50

Ceylon Dishes

A slightly hot dish, cooked with coconut and some selected spices

Chicken Ceylon	8.00
Prawn or Lamb Ceylon	9.00
King Prawn Ceylon	12.50
Chicken Tikka Ceylon	10.00
Tandoori Duck Ceylon	12.50

Madras Dishes

One of the most popular dishes of South India, fairly hot with a slightly sour taste, prepared with garlic, chilli, lemon and tomato

Chicken Madras	8.00
Prawn or Lamb Madras	9.00
King Prawn Madras	12.50
Chicken Tikka Madras	10.00
Tandoori Duck Madras	12.50

Vindaloo Dishes

Another South Indian dish known for its fabulously fiery taste, red chillis are needed to make this dish hot

Chicken Vindaloo	8.00
Prawn or Lamb Vindaloo	9.00
King Prawn Vindaloo	12.50
Chicken Tikka Vindaloo	10.00
Tandoori Duck Vindaloo	12.50

Kurma Dishes

Sweet and creamy, cooked with spices to create a dish suitable for people who like mild curries

Chicken Kurma	8.50
Prawn or Lamb Kurma	9.50
King Prawn Kurma	13.00
Chicken Tikka Kurma	10.50
Tandoori Duck Kurma	13.00

Kashmiri Dishes

A mild dish cooked with banana, lychees, cream & spices

Chicken Kashmiri	8.50
Prawn or Lamb Kashmiri	9.50
King Prawn Kashmiri	13.00
Chicken Tikka Kashmiri	10.50
Tandoori Duck Kashmiri	13.00

Malayan Dishes

Coconut, fresh cream and pineapple are added together to create another mild dish

Chicken Malayan	8.50
Prawn or Lamb Malayan	9.50
King Prawn Malayan	13.00
Chicken Tikka Malayan	10.50
Tandoori Duck Malayan	13.00

Passanda Dishes

Mild dish cooked in red wine & cream

Chicken or Lamb Passanda	11.50
Tandoori Duck Passanda	14.00
King Prawn Passanda	14.00

Please note that:

The Management reserves the right to refuse anybody. No drinks can be served without a meal. All card payments over the phone must be the same address. All prices include V.A.T.

Ashoka

TANDOORI RESTAURANT

TAKEAWAY MENU

Relax in superb, fully air-conditioned surroundings, offering an excellent choice of cuisine, including dishes from our duck, fish or vegetarian selection.



Open 7 days a week
5pm - 11pm

FREE home delivery on orders over £15

(£2.50 delivery charge for orders under £15).

10% discount on take away orders over £15 on collection.

01273 734193/202112

95 Church Road, Hove, East Sussex BN3 2BA

www.ashoka-restaurant.co.uk



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Appetizers

Special Mixed Starter (for 1 person)	6.50
Special Mixed Starter (for 2 persons)	12.00
Special Mixed Starter (for 4 persons)	23.00
Tandoori Chicken	6.00
Chicken or Lamb Tikka	6.00
King Prawn Tikka	7.00
Tandoori Duck	7.00
Tandoori Hot Wings (4 pieces)	6.50
Tandoori Fish (Salmon)	7.00
Sheek Kebab	6.00
Shamee Kebab/Rashme Kebab	6.00
Prawn Puree	6.00
Chicken Chat Puree	6.00
King Prawn Puree	7.00
Aloo Chat Puree	5.50
Chana Puree / Vegetable Puree	5.50
Onion Bhajee (3 pieces)	5.00
Meat or Vegetable Samosa (2 pieces)	5.00
Vegetable Pakora/Chicken Pakora	6.00
King Prawn Butterfly	7.00
Prawn Cocktail	6.00
Mulligatawny or Dall Soup (lentils)	4.50

Specialities of the House

Cooked in a Tandoori Oven and prepared in a special flavoured sauce. (All Duck Dishes £2.50 extra)

Chef's Special	16.00
Lamb Shank	14.00
Kharai - Chicken, Lamb, Duck	11.00
Jalfrezi - Chicken, Lamb, Duck (hot)	11.00
Bombay Chicken Special (potato & egg)	11.00
Makkoni - Chicken, Lamb, Duck (butter)	11.00
Garlic Tikka Chicken, Lamb or Duck (hot)	11.00
Garlic Chicken & Mushroom Special	11.00
Green Masala - Chicken, Lamb or Duck (hot)	11.00
Chilli Masala - Chicken, Lamb or Duck (hot)	11.00
Kudhary - Chicken, Lamb or Duck	11.00
Jalfrezi - King Prawn (hot)	14.00
Kharai - King Prawn	14.00
Garlic Tikka King Prawn (hot)	14.00

Special Fish Cuisine

Salmon Curry	12.50
Salmon Bhoona	12.50
Salmon Palak (spinach)	12.50
Salmon Masalla	12.50
Garlic Salmon (hot)	12.50
Salmon Kharai	12.50
Salmon Jalfrezi (hot)	12.50

If you have a food allergy or special dietary requirements please inform a member of staff.

Thank you

Miah's Own Recipes

Unique to the Ashoka, having been perfected by Rafique Miah himself, these specialist ingredients are seasonal and therefore these dishes are subject to availability (all duck dishes, please add £2.50 extra)

Amborkana - Chicken, Lamb or Duck 12.00
Cooked in an aromatic spicy mango sauce and cream.

Sylhet - Chicken, Lamb or Duck 12.00
Gently spiced, served medium together with green peppers and onions, an exotic experience.

Murgh Massala 12.00
Highly spiced chicken breasts, marinated with minced meat and egg, served medium or hot.

Murgh Bhazzan 12.00
Strips of chicken breast cooked with onions, garlic and pimento, served in a medium spicy, thick sauce and garnished with tomatoes and coriander.

King Prawn Bhazzan 15.00
Fresh King Prawns sliced and cooked with onions, garlic, pimento and peppers, garnished with tomato and coriander.

Garlic Chicken Chilli Bhazzan (hot) 12.00
Strips of chicken breast cooked with onions, peppers, garlic and fresh green chillies in virgin olive oil, garnished with tomato & extra coriander.

Mas Bhoona (White Fish) 12.00
Fish (de-boned) with a hot and spicy sauce made from garlic, chillies, tomatoes and coriander.

Mas with Sathkora (White Fish) 12.00
A blend of fresh, de-boned fish, slightly bitter lime, chillies & mustard oil - a real delight!

King Prawn Suka 17.00
Large whole king prawns cooked in a clay oven and served on a plate with green peppers, fried potatoes and pilaw rice

Chicken, Duck or Lamb Garlic Shashlic 15.00
Chicken, duck or lamb skewered with onion and capsicums, marinated in a spicy garlic sauce. Cooked in a tandoori oven and served on a plate with pilaw rice and a green salad.

Mashriki - Chicken, Lamb or Duck 12.00
Diced chicken, lamb or duck cooked with green capsicums, garlic and onions, cooked in a thick sauce topped with spinach.

Achari - Chicken, Lamb or Duck 12.00
Cooked in a sweet and tangy tamarind sauce with garlic, onions, red and green peppers, and olive oil.

Bahar - Chicken, Lamb or Duck 12.00
Cooked with fresh spices and herbs, with yoghurt and cream to produce a rich, creamy sauce.

Chicken, Lamb or Duck with Sathkora 12.00
A famous dish from Sylhet, which is cooked with Sathkora (a type of lime only found in Sylhet).

Paragoan Chicken, Lamb or Duck (very hot) 12.00
Cooked with garlic, red onion and red peppers and Naga pickle - a hot Bengali dish with a real kick.

Tandoori Dishes

Cooked in clay oven with charcoal fire, served with fresh salad

Tandoori Chicken (half, on the bone)	9.50
Chicken or Lamb Tikka	9.50
Chicken or Lamb Tikka Shaslic	11.50
Poneer Tikka	7.00
Poneer Tikka Shaslic	9.00
King Prawn Tikka	15.50
King Prawn Tikka Shaslic	17.00
Tandoori Duck	12.50
Tandoori Duck Shaslic	14.50
Tandoori Mixed Grill (served with Nan Bread)	15.00
Sizzling Mixed Grill (fish)	13.00

Special Masala Dishes

Tandoori Chicken Masala (on the bone)	10.50
Chicken or Lamb Tikka Masala	10.50
Tandoori Duck Masala	13.00
Mixed Vegetable Masala	8.00
Tandoori King Prawn Masala	16.00

Balti Dishes

Served with Nan or Roti

Chicken Tikka Balti	13.00
Prawn or Lamb Balti	12.50
King Prawn Balti	15.50
Tandoori Duck Balti	15.50
Mixed Vegetable Balti	10.50
Garlic Tikka Balti (medium or hot)	13.00
Chicken Chilli Balti (hot)	13.00
Chicken Tikka & Prawn Balti	13.50
Special Mixed Balti	15.00
Balti Chicken Almashriqi (with spinach & garlic)	14.50

Biriany Dishes

Cooked with spices and basmati rice, dressed with cucumber & tomato and served with a vegetable curry

Chicken Biriany	11.50
Prawn or Lamb Biriany	12.50
King Prawn Biriany	16.00
Chicken Tikka Biriany	13.50
Tandoori Duck Biriany	16.00
Mixed Vegetable Biriany	11.00
Mushroom Biriany	11.00
Chicken and Mushroom Biriany	12.50
Lamb and Mushroom Biriany	13.50
Prawn and Mushroom Biriany	13.50
Chicken and Prawn Biriany	13.50
Special Mixed Biriany	15.00

Vegetarian Main Dishes

Mixed Vegetable Curry	7.00
Mixed Vegetable Bhoona	7.50
Mixed Vegetable Dupiaza or Rougan	7.50
Mixed Vegetable Ceylon or Madras	7.50
Mixed Vegetable Vindaloo	7.50
Mixed Vegetable Kurma	8.00
Mixed Vegetable Kashmiri or Malayan	8.00
Mixed Vegetable Sag	8.00
Mixed Vegetable Dansak	8.00
Mixed Vegetable Pathia	8.00
Kharai Vegetable	8.50
Jalfrezi Vegetable (hot)	8.50
Amborkana Vegetable	9.00

Vegetarian Side Dishes

	Large	Small
Onion Bhajee (4 or 6 pieces)	7.00	5.00
Mixed Vegetable Curry	7.00	5.00
Mixed Vegetable Bhajee	7.00	5.00
Bombay Potato	7.00	5.00
Spinach Bhajee/Mushroom Bhajee	7.00	5.00
Cauliflower Bhajee	7.00	5.00
Bhindi Bhajee/Bringal Bhajee	7.00	5.00
Sag Aloo	7.00	5.00
Aloo Gobi/Aloo Peas	7.00	5.00
Motor Poneer/Sag Poneer	7.00	5.00
Chana Poneer/Chana Aloo	7.00	5.00
Tarka Dall/Plain Dall	7.00	5.00
Chana Masala/ Sag Chana	7.00	5.00
Poneer Masala	7.00	5.00

Curry Accompaniments

Plain Rice (Basmati)	3.50
Pilaw Rice (Basmati)	3.75
Special Fried Rice or Coconut Rice	4.50
Egg Fried Rice or Onion Rice	4.50
Mushroom Rice or Lemon Rice	4.50
Peas Pilaw Rice or Keema Rice	4.50
Vegetable Rice or Garlic Rice	4.50
Chips	3.50
Poratha	3.75
Stuffed Poratha or Egg Poratha	4.50
Chapati or Puree	2.50
Raitha (onion, cucumber or plain)	3.00
Papadum (each)	1.00
Masala Papadum (each)	1.20
Chutney or Pickle (each)	1.00
Bombay Duck (dried fish - 3 pieces)	4.00

Tandoori Bread (Nan)

Tandoori Roti	3.50
Nan	3.50
Pashwari Nan	4.00
Keema Nan or Garlic Nan	4.00
Stuffed Nan or Khulcha Nan	4.00
Cheese Nan or Chilli Nan	4.00
Garlic Chilli Nan	4.25

4-Course Set Meal for 2 people

£60.00

STARTER

2 Papadams & Chutney, Special Mixed Starter,

MAIN COURSE

1 Chicken Tikka Masala, 1 Bhoona Lamb, 1 Mushroom Bhajee, 1 Sag Aloo, 1 Pilaw Rice, 1 Nan

DESSERT

2 Desserts

4-Course Set Meal for 4 People

£110.00

STARTER

4 Papadams & Chutney, Special Mixed Starter

MAIN COURSE

1 Chicken Tikka Masala, 1 Chicken Balti, 1 Lamb Rogan, 1 Vegetable Korma, 2 Pilaw Rice, 2 Nan, 1 Sag Aloo, 1 Mushroom Bhajee

DESSERT

4 Desserts