

## Appetisers

<b>Onion Bhajee</b> Mildly spiced shredded onions, bound with gram flour and deep fried.	<b>3.50</b>
<b>Vegetable Samosa</b> Crispy pastry triangle parcels filled with mildly spiced mixed vegetable.	<b>3.95</b>
<b>Lamb Samosa</b> Crispy pastry triangle parcels filled with mildly spiced lamb mince.	<b>4.50</b>
<b>Chicken Tikka</b> Pieces of chicken marinated in olive oil and yoghurt then cooked over charcoal with red spices.	<b>4.75</b>
<b>Khas Sheek Kebab</b> Minced lamb rolled in finely chopped onion, peppers, green herbs and spices, then skewered and grilled.	<b>4.75</b>
<b>Murgh Kesari Tikka</b> Pieces of chicken coated in cashew nut paste, garlic, ginger and cream, then skewered and grilled.	<b>4.95</b>
<b>Tandoori Chicken</b> The bone chicken marinated in yoghurt and ground spices then grilled in the clay oven.	<b>4.95</b>
<b>Paneer Tikka</b> Curd cheese marinated with ginger, garlic and light spices then finished in the clay oven.	<b>4.95</b>
<b>Tawa Fish</b> Fillet of white fish fried in garlic ginger paste and mild spices	<b>5.50</b>
<b>Tandoori Lamb Chops</b> Lamb chops marinated in Indian whole spice and papaya.	<b>5.50</b>
<b>Shahi Jhinga on Puree</b> Prawns pan-fried with lemon, cashew nut, Cream and a sprinkling of white pepper, served on Indian pancakes.	<b>5.95</b>
<b>Chicken Chat on Puree</b> Diced chicken cooked with cream, chat masala, cucumber and coriander,	<b>5.95</b>
<b>Salmon Tikka</b> Cubes of salmon marinated overnight in garlic, yoghurt, ginger and ground spices.	<b>5.95</b>
<b>King Prawn Butterfly</b> Mildly spiced king prawn in breadcrumb batter fried in butter.	<b>5.95</b>
<b>Tiranga Mixed Platter</b> A colourful mix from the tandoori with harra, kesari chicken tikka, lamb tikka. Onion bhajee & sheek kebab.	<b>6.50</b>

## Pre-starter

<b>Plain Pappadom</b>	<b>0.60</b>
<b>Masala Spicy Pappadom</b>	<b>0.70</b>
<b>Condiments</b> each (Mango Chutney, Mint Yoghurt Sauce, Lime Pickle, Onion Salad)	<b>0.60</b>

## Sizzling Tandoori Char-Grilled Main Courses

<b>Half Tandoori Chicken</b> Chicken on the bone, marinated in olive oil, yoghurt and red masala spices and cooked to perfection.	<b>7.95</b>
<b>Chicken or Lamb Tikka</b> Diced chunky chicken breast or lamb marinated and chargilled in the tandoor.	<b>7.95</b>
<b>Murgh Kesari Tikka</b> Chicken marinated in cashew nut paste, white pepper, ginger and cream, and then grilled in the tandoor.	<b>8.50</b>
<b>Harrey Murgh Tikka</b> Chicken breast marinated in green herbs, pureed coriander, spinach and mint, then skewered and grilled.	<b>8.50</b>
<b>Grilled Salmon</b> Pieces of salmon cooked with garlic, ginger, yoghurt and light spices then grilled in the clay oven.	<b>11.95</b>
<b>Tandoori Mixed Grill</b> A combination of chicken & lamb tikka, lamb sheek and a piece of tandoori chicken (on the bone).	<b>13.95</b>
<b>Chicken or Lamb Shaslik</b> Meat skewered with extra pieces of chunky onion, tomato and peppers, served on a hot metal sizzle plate.	<b>9.50</b>
<b>Chingrie King Prawn</b> Shelled and delicately marinated to compliment the light king prawn meat, skewered & slowly chargilled.	<b>11.95</b>
<b>Paneer Shaslik</b> Cubes of curd cheese marinated with onions, peppers, tomatoes in an olive oil with exotic herbs and barbecued in the clay oven and served sizzling.	<b>9.50</b>
<b>Tandoori Lamb Chops</b> Grilled lamb chops with cumin, ginger, garlic, yoghurt and ground spices	<b>10.95</b>

## Vegetable Side dishes

<b>Vegetable Curry</b>	<b>3.95</b>
<b>Cauliflower Bhajee</b>	<b>3.95</b>
<b>Bhindi Bhajee</b>	<b>3.95</b>
<b>Sag Bhajee</b>	<b>3.95</b>
<b>Dhingri Palak</b>	<b>3.95</b>
<b>Vegetable Bhajee</b>	<b>3.95</b>
<b>Dall Samba</b>	<b>3.95</b>
<b>Chana Gughni</b>	<b>3.95</b>
<b>Onion Bhajee</b>	<b>3.95</b>
<b>Mushroom Bhajee</b>	<b>3.95</b>
<b>Bringal Bhajee</b>	<b>3.95</b>
<b>Sag Aloo</b>	<b>3.95</b>
<b>Chana Masala</b>	<b>3.95</b>
<b>Tarka Dall</b>	<b>3.95</b>
<b>Aloo Gobi</b>	<b>3.95</b>
<b>Bombay Aloo</b>	<b>3.95</b>
<b>Khumb Muttar</b>	<b>3.95</b>
<b>Muttar Paneer</b>	<b>4.50</b>
<b>Sag Paneer</b>	<b>4.50</b>

## Rices

<b>Pilau Rice</b>	<b>2.95</b>
<b>Plain Rice</b> Steamed	<b>2.75</b>
<b>Vegetable Fried Rice</b>	<b>3.95</b>
<b>Mushroom Fried Pilau</b>	<b>3.95</b>
<b>Egg Fried Pilau</b>	<b>3.95</b>
<b>Keema Fried Pilau</b>	<b>3.95</b>
<b>Coconut Rice</b>	<b>3.95</b>
<b>Lemon Rice</b>	<b>3.95</b>
<b>Special Fried Rice</b>	<b>4.50</b>

## Breads & Accompaniments

<b>Naan</b>	<b>2.75</b>
<b>Keema Naan</b>	<b>3.50</b>
<b>Garlic Naan</b>	<b>2.95</b>
<b>Peshwari Naan</b>	<b>2.95</b>
<b>Olive Naan</b>	<b>3.25</b>
<b>Cheese Chilli Naan</b>	<b>3.25</b>
<b>Tandoor Roti</b>	<b>2.75</b>
<b>Plain Paratta</b>	<b>2.75</b>
<b>Vegetable Stuffed Paratta</b>	<b>3.75</b>
<b>Raitha</b>	<b>1.95</b>
<b>Green Salad</b>	<b>2.95</b>

## Ashoka Main Course Special

<b>Shirazee Adraki Mumtaj</b> Finely minced chicken breast, chopped garlic & adrak ginger root fried with onions, peppers, fresh coriander & cooked in fresh yoghurt sauce.	<b>11.95</b>
<b>Makai Chicken</b> Diced chicken tikka braised in a fresh tomato, corn and cashew nut paste gravy, with a sprinkling of Khus Khus poppy seeds, aromatic choti elachi and kasoori methi fenugreek with a mild creamy and buttery finish to the sauce.	<b>9.50</b>
<b>Lamb Rahra</b> Chopped pieces of succulent lamb coated with keema minced lamb, cooked in a medium flavoured garlic and masala paste, flavoured with exotic touch of chakra phool- star anise, dalchini- cinnamon and cumin seeds.	<b>9.95</b>
<b>Goan Jal Pari</b> A soft white fish simmered in silky smooth coconut milk, enriched with a delicate infusion of pisa dhaniya- fresh coriander, rai- mustard seed, curry leaf, garlic, ginger paste and then aromatically flavoured with a touch of kadi patta - sweet neem leaf.	<b>14.50</b>
<b>Jhinga Takka Tak</b> Tandoor king prawn, lightly fried & tossed with chopped red and green peppers, dhaniya- coriander seeds and with earthy kali elachi and a pinch of kala jeera, then cooked in a medium spiced masala sauce.	<b>14.95</b>
<b>Mixed Seafood Curry</b> Prawns, fish, mussels and squid simmered in a smooth tomato and onion gravy and coconut cream. Finally a wonderful combination of kesar saffron, garam masala and haldi- turmeric is added to bring out the seafood flavour.	<b>14.95</b>
<b>Lamb Shank Patiala</b> Tender lamb shank marinated in extra hot red chilli, braised with jeera- cumin seeds and jaiphal- nutmeg paste in a mildly sour vinegar savoury sauce.	<b>12.50</b>
<b>Saag Nilgrin Murgh</b> Chicken tossed with onions, coriander and curry leaves. Infused in a spinach paste and underlined by a subtle bitter lavang- clove, kebab cheeni- and balanced & softened with a drop of cream.	<b>9.50</b>
<b>Chicken Malwadi</b> With homemade yoghurt, sweet coconut milk and a zesty twist of lemon juice. Chicken is cooked with a blend of medium Indian spices, kali mirchi - black pepper and mustard seeds, crispy flash fried curry leaf and topped with ground ginger and chillies.	<b>9.50</b>
<b>Duck Lazeez</b> Barbecued duck breast cooked with a touch of tamarind sauce, ginger, pepperfresh chillies and spring onions in a hot, sweet and sour sauce.	<b>11.95</b>
<b>King Prawn La Jawab</b> Grilled over charcoal and then cooked in cream and butter sauce with delicate spices	<b>13.95</b>
<b>Chicken Chittinad</b> Full of south indian spice, chicken at it's best in chettinad homes of madras.	<b>9.50</b>

## Ashoka Main Course Old Favourites

All served with Pilau Rice.

<b>Kurma</b> A very mild curry made with ground coconut and a sweet cream sauce with a light arrangement of spices.	<b>10.95</b>
<b>Bhuna</b> A medium spiced savoury sauce with a blend of onions and ground cumin.	<b>10.95</b>
<b>Rogan Josh</b> Delicately spiced and cooked with onion, capsicum, tomatoes and coriander.	<b>10.95</b>
<b>Dansak</b> Soft lentils in a sweet and sour sauce cooked with fairly hot ground chilli.	<b>11.50</b>
<b>Madras</b> A hot sour dish with tomato puree, vinegar gravy and lots of ground chilli.	<b>10.95</b>
<b>Jhalfrezi</b> Another highly spiced dish with ground chilli powder, along with lots of chopped green chillies to strengthen the hot savoury flavours.	<b>10.95</b>
<b>Tikka Masala</b> The meat is first marinated and then chargilled in the tandoori to make the tikka, then cooked in a sweet masala mild herb creamy sauce.	<b>11.50</b>
<b>Biryani</b> Tender medium spiced meat which is fried with rice in this dry dish. Served with mixed vegetable curry sauce on the side (not served with extra rice).	<b>11.95</b>
<b>Nihari</b> A mixture of chilli & ginger, simmered in a lentil & tangy onion based sauce.	<b>11.50</b>
<b>Pudina</b> Minted sauce & coconut milk with honey, lemon juice & Indian ground spices.	<b>12.50</b>
<b>Chilli Masala</b> Hot, thick, highly spiced sauce with lots of chopped green chillies, cooked with a sweet masala-based sauce.	<b>12.50</b>
<b>Khari</b> A bed of herbs & spices firstly fried to create a smokey, well done flavour, which perfectly compliments the chargilled meat from the tandoori.	<b>12.50</b>
<b>Garlic Chilli Masala</b> A flavoursome curry prepared with garlic and fresh green chillies.	<b>12.50</b>
<b>Naga</b> An ultimate curry for chilli lover individuals.	<b>11.95</b>
<b>Passanda</b> Cooked in almond, coconut and cream with red wine.	<b>11.50</b>
<b>Shatkora</b> Pieces of chicken or lamb cooked in herb and spices. Served with a rich and spicy shatkora (citrus lime) sauce.	<b>12.50</b>
<b>Rezella</b> Pieces of chicken or lamb prepared with chunk of onions, peppers and chillies. A dish of medium to hot taste.	<b>12.50</b>

Established 1980



## Take- Away Menu

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