



The Original and the Best.

Ask any Glaswegian for directions to the Kelvingrove Art Gallery and Museum and they're sure to say "D'you know the Ashoka Finnieston?"

Immortalised as a famous culinary landmark, it sits on the corner of the longest street and shortest road in the city and shines like a beacon and acts like a magnet to Glasgow's colossal curry eating fraternity.

Founding member of the now famous Ashoka Restaurant Group which has restaurants across the length and breadth of Scotland, Ashoka Finnieston, formerly known as Ashoka West End, is where it all started.

With a simple philosophy of fantastic food and the idea was never to make money but to offer the best value for money. We have been tantalising the taste buds of Glaswegians and connoisseurs much further afield for over 40 years.

Ashoka Finnieston, the name you can trust and the Best in the West since 1973.



ASHOKA

—FINNIESTON—

INDIAN RESTAURANT & TAKEAWAY

EST 1973

STARTERS

- Vegetable Pakora** 🍴 £4.50
Classic Indian finger food that no one can resist.
- Our pakoras are created with either fresh chicken, fish, vegetables or paneer. Deep fried in gram flour batter to perfection.*
- Chicken Pakora** 🍴 £4.50
- ♥ **Haggis Pakora** 🍴 £4.50
- Mushroom Pakora** 🍴 £4.50
- Cauliflower Pakora** 🍴 £4.50
- Fish Pakora** 🍴 🍴 £4.50
Mini fish fillets coated in spicy gram flour, rice flour and soda water batter, deep fried, served with fresh mint & coriander dip.
- 🍴 **Lahori Machli (fish)** 🍴 🍴 £4.75
Lahori fish is known for its spicy distinct taste coriander and cumin. It is light, crispy and crunchy from the outside while moist, tender, aromatic and jam-packed with flavours from the inside.
- Paneer Pakora** 🍴 £4.75
Marinated paneer (Indian cheese) dipped in a spiced gram flour batter and fried. Crispy outside and soft inside, these pakoras are addicting! A perfect snack.
- Onion Bhajis** 🍴 £4.75
An absolute must as an accompaniment to curry or wonderful as a starter for an Indian meal. Onion bhajis are tasty little onion patties bound together with lightly spiced and fragrant chickpea flour batter.
- Chicken Chaat** 🍴 £4.75
Clay oven cooked chicken drumstick, sautéed with sour & tangy homemade Indian chilli sauce.
- Poori** 🍴 £4.75
Light fluffy Indian pancake topped with stuffing of chicken, prawn, lamb, haggis or mushrooms.
- ♥ **Vegetable or Keema Samosa** 🍴 £4.75
Wheat flour or maida flour shell stuffed with mixture of mashed boiled potato, green peas, spices and green chilli or with lamb mince, peas and potatoes. The entire pastry is then deep-fried to a golden brown colour.
- Aloo Vegetable Tikki** 🍴 £4.75
A small savoury cake or patty made from mashed potatoes and seasonal vegetables mixed with Indian herbs and spices. Cooked by frying served with date and tamarind sauce and sweet yoghurt.
- 🍴 **Honey Chilli Chicken**
 or **King Prawn** 🍴 🍴 £4.75/£5.50
Lightly battered chicken or king prawns tossed with onions, peppers, spring onion and sweet and sour sauce. Garnished with white sesame seeds
- King Prawn Tempura** 🍴 £5.50
Juicy prawns in a light and crispy tempura batter, served with aromatic dates and tamarind dip.
- 🍴 **Lamb Cutlets** 🍴 🍴 £5.50
These lamb patties are crisp on the outside and soft and delicious on the inside. Lamb is infused with Kerala spices, shallow fried and served with fresh mint & coriander sauce.
- ♥ **Bhuna Masala** £4.75
Chicken Wings 🍴 🍴
Chicken wings get a desi makeover. Tender chunks of chicken coated with a luscious batter with chilli flakes, mixed bell peppers, tomatoes, cumin seeds and coriander seeds.
- ♥ **Coconut Sea Bass** 🍴 £5.50
Fresh Sea bass flavoured with coconut, coriander, ginger, garlic and South Indian spices. Oven roasted and served with fresh mint & coriander dip.

PLATTER TO SHARE

- Chef's Platter** 🍴 £11.95
Vegetable pakora, chicken pakora, mushroom pakora, chicken chaat, aloo tikki, fish pakora and chicken kathi roll.
- Chef's Platter Vegetarian** 🍴 £11.95
Vegetable pakora, cauliflower pakora, aloo vegetable tikki, onion bhaji, vegetable samosa, paneer pakora, chick peas and potato kathi roll.
- ♥ **Tandoori Platter** 🍴 £14.95
A mouth watering medley of chicken tikka, lamb chops, mint & coriander chicken tikka, basil salmon tikka and tandoori jumbo king prawns.
- 🍴 **Sea Food Platter** 🍴 £15.95
A combination of basil salmon tikka, tandoori jumbo king prawns, coconut sea bass, calamari rings, Lahori fish and honey chilli fish.

TANDOORI STARTERS

(Not included in any offer)

All tandoori starters are served with fresh mint & coriander dip.

🍷 **Malai Paneer Tikka** 🌶️ £5.95

Malai paneer tikka is an authentic Indian starter made from Indian cottage cheese (paneer) cubes marinated with yogurt, creamy cheese, spices and herbs. Marinated paneer cubes are stacked with slice of onions, peppers and tomatoes, and then cooked in hot tandoor.

🍷 **Tandoori Broccoli** 🌶️ £5.95

Broccoli marinated with ginger, garlic, cardamom powder and cashew nut paste, cooked in a hot tandoor.

♥️ **Basil Salmon Tikka** 🌶️ £5.95

Spicy, tangy, succulent pieces of salmon fish marinated in the tikka style using basil, coriander and lime. Cooked in tandoor for a delectable treat.

🍷 **Saffron Salmon Tikka** 🌶️ £5.95

Salmon fillets marinated in ginger, garlic, green chillies, fresh coriander and a host of traditional Punjabi spices.

♥️ **Tandoori Jumbo King Prawns** 🌶️ £6.95

A zingy starter of hung yoghurt spiced prawns with the warmth of Kashmiri chilli powder.

🍷 **Chicken Tikka** 🌶️ £5.95

Most popular starter from Indian cuisine. Chunks of chicken marinated in hung yoghurt and host of Indian spices, cooked in clay oven.

🍷 **Murgh Malai Tikka** 🌶️ £5.95

Bite size pieces of chicken cooked in a creamy marinade with hung yoghurt, cheese, ginger and garlic.

🍷 **Mint & Coriander Chicken Tikka** 🌶️ £5.95

A North Indian favourite with the freshness of basil, coriander and background notes of Indian spices.

🍷 **Chicken Shaslik** 🌶️ £5.95

Chunks of marinated chicken threaded onto a skewer with pieces of onion, pepper and tomato.

🍷 **Tandoori Chicken (on the bone)** 🌶️ £5.95

The raw chicken on the bone is marinated in a mixture of hung yoghurt and the spice tandoori masala. Cooked in clay oven.

♥️ **Lamb Chops** 🌶️ £5.95

Lamb chops marinated in tandoori spices, cooked in a tandoor. An assertive tandoori marinade of hung yoghurt, red onion, red wine vinegar and spices stands up to the bold flavour of meaty lamb chops.

CONNOISSEUR'S CHOICE

👑 **Goan Fish Curry or King Prawn Curry** 🌶️ £12.95

An aromatic fish curry with coconut milk and loads of South Indian spices, finished with a temper of fried curry leaves, mustard seeds and whole dried red chilli.

Rara Gosht 🌶️🌶️ £12.95

Lamb Rara is a very unique lamb recipe as it combines the lamb pieces along with the lamb mince (keema) in it. This North Indian dish is slow cooked with Indian herbs and spices to extract maximum flavour.

♥️ **Nihari Lamb** 🌶️🌶️ £12.95

Nihari is a stew consisting of slow cooked lamb pieces (on the bone and off the bone) along with bone marrow and host of Indian herbs and spices.

♥️ **Butter Chicken** 🌶️ £12.95

Butter Chicken or Murgh Makhnwala is a classic Indian dish made up of mildly spiced tomato gravy, single cream and host of Indian spices like green cardamom, cinnamon stick and white pepper.

Vegetable Navratan Korma 🌶️ £12.95

Navratan Korma features a delectable assortment of vegetables and fruits in intense gravy burgeoning with cashew paste and cream.

👑 **Haryali Makhni Murgh** 🌶️ £12.95

This delicious green chicken curry is cooked with baby spinach, coriander & mint puree flavoured with basil, Indian herbs and spices.

Malai Mushroom Masala 🌶️ £12.95

Mushrooms cooked with cashew and cream gravy flavoured with yoghurt, cheese, green chillies and garam masala. Served with fresh chopped spring onion.

♥️ **Chilli Garlic Chicken Masala** 🌶️🌶️ £12.95

A truly home style pot cooking where marinated chunks of chicken are cooked with pickled garlic and fresh green chillies.

Masala Coconut 🌶️ £12.95

Chicken, lamb or vegetables tossed with lemon juice and Indian spices, finished with coconut milk and freshly grated coconut.

👑 **Bengali King Prawn Curry** 🌶️🌶️ £12.95

King prawns in a mouth watering mix of green chilli, ginger, garlic, onion, turmeric and cardamom.

Bengali Fish Curry 🌶️🌶️ £12.95

Fresh salmon in a mouth watering mix of green chilli, ginger, garlic, onion, turmeric and cardamom, hung yoghurt, red onion, red wine vinegar and spices stands up to the bold flavour of meaty lamb chops.

Vegetable Kofta Curry 🌶️🌶️ £12.95

Dumplings of vegetables and Indian cottage cheese (paneer) simmered in mild gravy, enriched with butter (makhni), cream and aromatically spiced with cardamom and cinnamon.

👑 **Nawabi Korma** 🌶️ £12.95

Chicken, lamb or vegetables cooked in a luxurious paste of cashew, poppy seeds and coconut.

VEGETARIAN

Side Dish £5.95 Main Course £9.95

👩‍🍳 Coconut Cumin Potato 🌶️

Spiced potatoes, onions cooked with coconut and tempered with mustard seeds, fenugreek and dried red chillies.

👩‍🍳 Bombay Aloo 🌶️

Spiced baby potatoes wedges sautéed with chef's special onion tomato gravy and coconut.

♥️ Aloo Saag 🌶️

Nutritious spinach makes the base of this traditional, healthy Indian dish combined with potatoes and host of Indian spices.

👩‍🍳 Desi Chana Masala 🌶️

A staple chickpeas curry at home, this simple Punjabi curry is very easy to make and yet flavourful, basic ingredients like onions, tomatoes, ginger, garlic and peppers.

👩‍🍳 Mix Vegetable Poriyal 🌶️

Poriyal is a famous dry dish made in Tamil Nadu with any seasonal vegetable, flavoured with freshly grated coconut and tempered with fenugreek, mustard seeds and dried red chillies.

👩‍🍳 Paneer Saag 🌶️

Saag paneer is a classic Indian dish of cooked spinach studded with cubes of fried paneer (Indian cottage cheese) finished with garlic butter.

♥️ Shahi Paneer 🌶️

Shahi paneer is a preparation of paneer (Indian cottage cheese) in thick creamy gravy flavoured with cashew nuts and almonds

👩‍🍳 Chana Paneer 🌶️

Chana paneer is the combination of cottage cheese and boiled chickpeas cooked in a onion tomato gravy flavoured with Indian herbs and spices.

👩‍🍳 Aloo Chana Khumba 🌶️

Potatoes, chickpeas and mushroom cooked in onion tomato gravy, flavoured with Punjabi spices and fenugreek.

♥️ Cauliflower Dhansac 🌶️

Cauliflower florets cooked with spiced lentils finished with garlic butter.

👩‍🍳 Tarka Dal 🌶️

Boiled lentils (chana dal & red lentil) tempered with onions, tomatoes, cumin, ginger, garlic and dried red chilli.

👩‍🍳 Traditional Vegetable Curry 🌶️

Mix seasonal vegetables cooked in onion tomato gravy flavoured with host of Indian herbs and spices.

👩‍🍳 Baingan Aloo 🌶️🌶️

Fried baby potato wedges tossed with chef's special piquant onion tomato gravy.

👩‍🍳 Bhindi Dopyaza 🌶️

Braised with tomatoes and plenty of onions, this North Indian speciality is flavoured with ginger, garlic paste, coriander and cumin seeds.

HOUSE SPECIALS

AVAILABLE IN THE FOLLOWING:

Chicken Breast £10.95 **Chicken Tikka** £10.95 **Lamb** £10.95

Chicken on the Bone £10.95 **Lamb on the Bone** £11.95

Prawn £10.95 **King Prawn** £15.95

Jumbo King Prawn £16.95 **Vegetable** £9.95

Chasni 🍴

A light smooth creamy sauce with a delicate twist of sweet 'n' sour for those with delicate palate.

Creamy Jalfrezi 🍴

A delicately spiced combination of crunchy almonds, cashew, sultanas and flourish of fresh cream and coconut cream

Pasanda 🍴

Peanut, cashew and almond powder cooked in cream and yoghurt. Finished with turmeric powder.

Mughlai/Ceylonese/Kashmiri/ Pistachio 🍴

Classic mild Indian experience available in 4 variations. Ask your servers for the differences.

🍴 Kandahari 🍴

Your selection of meat or vegetable cooked with ginger, garlic, onions, coconut milk and green chillies.

♥ Rogan Josh 🍴🍴

A flavoursome fusion of tomatoes, paprika, mix nut paste and host of Indian herbs and spices, finished with coconut cream.

Shakuti 🍴🍴

Sumptuously creamy and coconutty with green chillies.

Patia 🍴

A tangy sweet and sour Indian curry experience.

Masala 🍴🍴

A mouth watering marinade of exotic Punjabi spices, garlic, ginger, cumin, peppers and onions simmered in a yoghurt sauce.

Karahi Bhuna 🍴🍴

A host of Indian spices sautéed with ginger, garlic with an abundance of mixed peppers and onions.

Ashoka Malaidar 🍴
Spinach puree simmered with lashings of green chillies and garlic with a dash of green chillies.

Pardesi 🍴

Succulent spinach, shallow fried onions and mushrooms. Simmered in rich ginger, garlic tarka.

♥ Ashoka Malwa 🍴🍴

This medium spiced dish is made up of spinach, mix peppers, onions and green chillies. Flavoured with aniseed.

Bhuna 🍴🍴

A rich, flavoursome condensed sauce with ginger, garlic and tomatoes.

♥ Jalandhri 🍴🍴

Slightly spicy curry infused with ginger, garlic, green chillies and finished with coconut cream and mix pickle.

Spicy Jalfrezi 🍴🍴🍴

Mixed peppers, onions, tomatoes, and fresh green chillies simmered to a thick sauce blended with host of Indian herbs and spices.

Himalayan Hot Pot 🍴🍴

Cooked in a spicy sauce with ginger, garlic, mushrooms, mixed peppers, spring onions and carrots.

Jaipuri 🍴🍴

A potent fusion of mix peppers, onions, ginger, garlic, green chillies and finished with a flourish of coconut cream.

♥ Satrangi 🍴🍴

A rich Bhuna style spicy dish with an abundance of sliced mixed peppers, mixed pickle, cherry tomatoes, onions, coriander and spring onions.

🍴 Balti 🍴🍴

Tantalising tandoori spices, tangy chickpeas, a flourish of fresh creamy yoghurt and mix pickle for a extra bite.

🍴 Sharabi 🍴🍴

Cooked in ginger and garlic with the addition of sliced peppers, onions, green chilli, tandoori paste and a glob of red wine.

South Indian Garlic Chilli 🍴🍴🍴

The hottest curry on our menu. Hot and spicy with a saucy twist of sweet 'n' sourwow!

TANDOORI MAIN COURSES

Served with Rice, Curry Sauce & Salad

SPECIAL SAUCES ARE AVAILABLE ON A SURCHARGE OF £1.50
ASK THE MEMBER OF STAFF FOR AVAILABILITY

- Malai Paneer Tikka** 🍴 £10.95
Malai paneer tikka is an authentic Indian dish made from Indian cottage cheese (paneer) cubes marinated with yogurt, cream, spices, herbs. Marinated paneer cubes are stacked with slice of onions, peppers and tomatoes, and then cooked in hot tandoor.
- 🍴 **Tandoori Broccoli** 🍴 £10.95
Broccoli marinated with ginger, garlic, cardamom powder and cashew nut paste, cooked in a hot tandoor
- ♥ **Basil Salmon Tikka** 🍴 £13.95
Spicy, tangy, succulent pieces of salmon fish marinated in the tikka style using basil, coriander and lime. Cooked in tandoor for a delectable treat.
- Saffron Salmon Tikka** 🍴 £13.95
Salmon fillets marinated in ginger, garlic, green chillies, saffron, fresh coriander and a host of traditional Punjabi seafood spices.
- ♥ **Tandoori Jumbo King Prawns** 🍴 🍴 £16.95
A zingy dish made up of hung yoghurt, cheddar cheese and mustard spiced prawns with the warmth of Kashmiri chilli powder.
- Chicken Tikka** 🍴 £12.95
Chunks of chicken marinated in hung yoghurt and host of Indian spices, cooked in clay oven.
- Murgh Malai Tikka** 🍴 £12.95
Bite size pieces of chicken cooked in a creamy marinade with hung yoghurt, cheese, ginger and garlic.
- 🍴 **Mint & Coriander Chicken Tikka** 🍴 £12.95
A North Indian favourite, with the freshness of basil, coriander and background notes of Indian spices.
- Chicken Shashlik** 🍴 £13.95
Chunks of marinated chicken threaded onto a skewer with pieces of onion, pepper and tomato.
- Tandoori Chicken (on the bone)** 🍴 £12.95
The raw chicken on the bone is marinated in a mixture of hung yoghurt and the spice tandoori masala. Cooked in clay oven.
- ♥ **Lamb Chops** 🍴 🍴 £13.95
Lamb chops marinated in tandoori spices, cooked in a tandoor. An assertive tandoori marinade of hung yoghurt, red onion, red wine vinegar and spices stands up to the bold flavour of meaty lamb chops.
- Tandoori Mix Grill** 🍴 🍴 £16.95
Served with a plain naan.
A mouth watering medley of chicken tikka, lamb chops, mint & coriander chicken tikka, basil salmon tikka, tandoori king prawns and tandoori chicken (on the bone).

EAST MEETS WEST

🍴 **Oven Baked Sea Bass** 🍴 £9.95
Oven baked sea bass with lemon butter sauce and seasonal vegetables.

♥ **Lava Grilled Wraps** 🍴 £9.95
Available in paneer, chicken tikka and lamb, served with French fries.

Burger 🍴 £8.95
Available in chicken, lamb and vegetable, served with salad and chips.

BREADS & SUNDRIES

RICE

- Steam Rice £2.50
Pilau or Fried Rice £2.75
Mushroom & Peas Rice 🍷 £3.00
Coconut Rice 🍷 £3.00
Lemon Rice 🍷 £3.00
Kashmiri Pilau Rice 🍷 £3.00
Chilli Garlic Fried Rice 🍷🍷 £3.00
Egg Fried Rice 🍷 £3.00

NAAN

- Plain Naan £2.75
Garlic Naan £3.00
Peshwari Naan £3.50
Cheese Naan £3.50
♥ Haggis Naan 🍷 £3.50
🍷 Chilli Naan 🍷🍷 £3.50
Keema Naan 🍷 £3.50
Chappati £1.25

ACCOMPANIMENTS

- Poppadom £1.00
Spiced Onions £1.50
Mango Chutney £1.50
Raita £1.50
Pickle of the Month £1.50
Chutney Tray £3.00
*Spiced onions, mango chutney,
raita & pickle of the month*
Date & Tamarind Chutney £1.50
Chips £2.00

PARATHA

- Plain Paratha £3.00
♥ Vegetable Paratha £3.50
Peshwari Paratha £3.50
♥ Keema Paratha £3.50
🍷 Haggis Paratha £3.50
🍷 Meethi Paratha £3.50

SALADS

🍷 **Cornflakes Chaat** 🍷 £3.50
Crispy cornflakes mixed with diced tomatoes, chopped onions, spring onions, coriander; tossed with dates & tamarind chutney and fresh coriander chutney.

♥ **Chicken Tikka Salad** 🍷 £3.50
Chicken tikka, mix peppers and onion juliennes tossed with chef's special sweet and sour sauce.

♥ **Mix Garden Leaves Salad** 🍷 £3.50
A mix of iceberg lettuce, endive lettuce, rocket leaves, red chard, sliced tomatoes, onions and cucumber, tossed with basil coriander oil.

♥ **Paneer & Corn Tangy Salad** 🍷 £3.50
Roasted paneer, corn, mix peppers and mix leaves tossed in dates and tamarind chutney.