

Tel: 0191 581 4414

15 North Terrace, Seaham, Co. Durham, SR7 7EU



**G** Contains Gluten

V Vegetarian 💝 Contains Nuts 🤝 Healthier Choice

Medium Hot MHot Wery Hot

## **Starters**

Ashoka Chef Kebab Chicken tikka, sheek kebab & onion bhaji			G £6.50
Ashoka Lamb Chops Succulent tender lamb chops with chef's special recipe			£7.95
Ashoka Mix Kebab Chicken, lamb & du	ck tikka pan fr	ied with onions, green peppers & mixed sp	pices £6.95
Sheek Kebab Minced lamb cooked on skewer with mixed tandoori spices			£6.50
Boti Kebab Lamb cubes, stir fried with spices, onions, green peppers & herbs			£6.95
Xenuk (Mussels) Cooked with spices in shell			£6.50
Chicken or Fish Momo Spring onion, coriander, mixed spices & lentils, cooked in a sweet chilli flavour with tamarind served on puree			
Crab Bhaji on Puree Lightly spiced crab meat cooked with spring onions, served on puree G £6.50			G £6.50
Tikka Chicken Paneer Marinated boneless chicken in tandoor, served with cheese & cream			<b>\$ \ £6.50</b>
Bhuna Chicken or Prawn on Puree	G £6.50	Tandoori King Prawn	<b>\$£7.95</b>
Tandoori Chicken (On the bone)	<b>\$ £6.95</b>	King Prawn Bhaji	G £7.95
Chicken or Lamb Tikka	<b>\$ £5.95</b>	Grilled Garlic King Prawn	<b>\$ £7.95</b>
Chicken or Veg Pakora	G £5.50	Chicken Chatt Masala	G £6.50
Samosa - Meat or Veg	G £4.95	Garlic Mushroom Chicken	<b>\$£6.50</b>
Onion Bhaji	G £5.50		



Main Course - Poultry & Lamb Dishes	
Touris Elamo Biolico	Chicken Lamb
Madras Madras hot spices	<b>€ £9.50 / £10.50</b>
Vindaloo Similar to Madras but hotter in strength	£9.50 / £10.50
Bhuna (Medium Dry) Garlic, tomatoes, onion and freshly ground spices	<b>\$ £9.95 / £10.95</b>
Dansak (Sweet & sour texture & taste) A Dansak is prepared with aromatic spices from the Indian sub-continent & is laced with lemon juice and prepared with lentils	£9.95 / £10.95
Dupiaza A medium strength dish where onions and spices are briskly fried	<b>\$ £9.95 / £10.95</b>
Rogan Josh Medium hot, with tomato, green peppers and garlic served in a special fresh tomato and onion sauce	€9.95 / £10.95
Korma A preparation of mild spices, cream & coconut are used to create the delicacy of its flavour & creamy texture	<b>☀ £9.95 / £10.95</b>
Malayan Mild spices in which cream, banana & pineapple are used to create a unique flavour	<b>☀ £9.95 / £10.95</b>
Zhal Roshun Garlic and fresh green chillies	<b>♦ ﴿</b> £12.95 / £13.95
Badami Creamy sauce with ground cashew nuts & almonds	♣ £11.95 / £12.95
<b>Biryani</b> Special flavoured basmati rice cooked with ghee, butter, coriander, mixed spices. Served with a special vegetable curry sauce	<b>☀</b> £12.95 / £13.95



# Main Course - Chicken Tikka & Lamb Dishes

	Chicken Lamb
Tikka Madras Chicken tikka or lamb cooked in Madras hot spices	₹£10.50 / £11.50
Tikka Vindaloo Similar to Madras but hotter in strength	<b>\(\text{\tiny{\text{\tin}\text{\te}\text{\te}\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\te}\text{\text{\text{\text{\text{\text{\text{\text{\text{\text{\te}\tint{\text{\text{\text{\text{\text{\text{\text{\texi}\text{\text{\text{\text{\text{\text{\text{\texi}\text{\ti}}}\tint{\text{\texit{\text{\text{\text{\text{\text{\texi}\text{\text{\texi}\text</b>
Tikka Bhuna Cubes of chicken or lamb with garlic, tomatoes, onion & freshly ground spices	≈ £11.50 / £12.50
Tikka Dansak Cubes of chicken or lamb prepared with lentils which	£11.50 / £12.50
together create a sharp, sweet & sour texture and taste	
Tikka Masala Special tikka chicken or lamb barbecued in tandoor then	❖ £11.50 / £12.50
cooked with fresh coconut, almond & a mixture of medium	
spices giving a unique taste and rich flavour	
<b>Tikka Dupiaza</b> Cubes of chicken or lamb cooked in medium strength sauce, where onion and spices are briskly fried	\$\\\\\£11.50 / \(\xappa\)12.50
Tikka Korma Cubes of chicken or lamb prepared with mild spices in which	❖ £11.50 / £12.50
cream & coconut create the delicacy of its flavour and creamy texture	
Tikka Sri Lanka Prepared with coconut and strongly spiced for a hot taste	<b>३ ℃</b> £11.50 / £12.50
Tikka Rogan Medium hot, cubes of chicken or lamb cooked with tomato, green	₹£11.50 / £12.50
peppers and garlic. Served in a special fresh tomato and onion sauce	
Tikka Pathia The characteristics of this dish is derived from the	£11.50 / £12.50
use of tomatoes and a mixture of hot spices	
<b>Tikka Karai</b> A medium hot chicken or lamb dish cooked with crispy onion, green chilli,tomatoes and green peppers finished in butter tarka	<b>♦ ¥</b> £12.50 / £13.50
Lanka Piaza Tikka A delightful combination of fried green peppers, fried onions, chilli, garlic & fresh coriander in a hot sauce	€ 12.50 / £13.50
Mirchi Masala Tikka Our chef will specially individually - very hot	≈ 1 £12.50 / £13.50
Tikka Jalfrezi Pieces of tikka spring chicken or cubes of lamb in a special sauce	<b>€ € £12.50</b> / £13.50
with capsicum, onions & tomatoes, served on a sizzler	\$\$ v- v
Achar Tender cuts of chicken simmered with pickles, chutney and mango slices.  A rich, sweet and sour taste	£12.50 / £13.50
<b>Tikka Biryani</b> Special flavoured basmati rice cooked with ghee, butter, coriander, mixed spices. Served with a special vegetable curry sauce	≈ £13.95 / £14.50
Tikka Chicken or Lamb Pieces of chicken breast or lamb marinated in yoghurt with mild	<b>\$</b> £12.95
spices. Barbecued in a charcoal oven sizzling served with green sa	lad
Tikka Shashlick Chicken or lamb barbecued on skewer with tomatoes, capsicum & onion	<b>♦ (£12.95 /£13.95</b>
<b>Tandoori Chicken</b> Tender, half spring chicken (on the bone) marinated in yoghurt & ginger lemon juice & spices, cooked in a charcoal tandoori oven, served sizzling	
Tandoori Mixed Grill A tandoori selection cooked in a charcoal	<b>\$ £17.95</b>



tandoori oven, served sizzling with salad

# Main Course - Salmon Dishes 🗢

Served as fillet, to produce a unique choice of main courses

Salmon Masala Slices of salmon, marinated overnight and served in a wonderful onion flavour sauce

Salmon Jalfrezi Fillet of salmon in a terrific, hot spicy sauce of green chillies, turmeric, garlic & ginger

Salmon Karai Fillet of salmon cooked in the Karai with green chilli, fresh ginger, garlic,
tomatoes, onion and capsicum

★£14.95

★£14.95

## Main Course - Seafood Dishes

Madras Prawn Prawn cooked in Madras hot spices	₹£10.95
Prawn Bhuna (Medium dry) Prawn with garlic, tomatoes, onion and freshly ground spices	
Prawn Dupiaza A medium spiced dish in which onions & spices are briskly fried	♣ £10.95
King Prawn Bhuna King Prawns cooked with tomato and capsicum, medium spiced & served in a special thick sauce	<b>⇔</b> £15.95
Tandoori King Prawn King prawns marinated in yoghurt, fresh herbs and garlic flavour, grilled over charcoal and served with salad	<b>\$</b> £16.95
Tandoori Chilli Chingri Masala King Prawns first barbecued then cooked with a special blend of hot spices and fresh green chillies	<b>⇔ ₩</b> £16.95
Tandoori King Prawn Shashlick King prawns barbecued on a skewer with tomatoes, capsicum & onions	🤝 🔪 £16.95
Tandoori King Prawn Masala Charcoal grilled king prawns cooked with a special unique Masala sauce	<b>≉</b> £16.95
<b>Prawn Biryani</b> Special flavoured basmati rice cooked with ghee, butter, coriander, mixed spices. Served with a special vegetable curry sauce	<b>≉</b> £13.95
King Prawn Biryani Special flavoured basmati rice cooked with ghee, butter, coriander, mixed spices. Served with a special vegetable curry sauce	<b>≉</b> £17.95



# Main Course - Duck Dishes

Mossala Hansh Breast of duck cooked with fresh coconut, almond and a mixture	❖ £14.95
of medium spices giving a unique taste and rich flavour	
Jalfrazi Hansh Breast of duck cooked in a special sauce with capsicum,	£14.95
onions and tomatoes, served on a sizzler	
Jal-Jhool Hansh Breast of duck cooked in a spicy sauce, very hot - a traditional Bengal curry	<b>114.95</b>
Imlidar Misti Hansh Lean duck breast cooked with tamarind and honey in a cream sauce	• £14.95
Roshuni Hansh Bhuna type of curry cooked with specially prepared spices with garlic,	
green pepper and fresh herbs	



# **Balti Dishes**

This genuine and authentic Balti has been cooked with an exotic collection of herbs, spices and a touch of minced lamb, distinctively blended in the traditional way of the Punjab and Northwest Pakistan. We carefully select and freshly grind spices to give each dish its unique taste. Balti dishes are cooked and served in an Indian wok (Balti) which enhances the flavour and aroma of this type of cuisine.

V F	Chicken Lamb
Balti	£12.95 / £13.95
Balti Tikka	£13.95 / £14.95
Balti Garlic	£13.95 / £14.95
Balti Garlic Tikka	£14.50 / £14.95
Balti Chilli	£14.50 / £14.95
Ashoka Mixed Balti	£16.95
Balti King Prawns	£16.95
Balti Hansh (Duck)	£15.95

# **Chef Specialities**

Ashoka Goan King prawns cooked in a special Goan sauce with mixed peppers & onions.  Medium hot. Served with saffron rice and combination of spicy vegetables	<b>€ £20.95</b>
Ranga Chingri Super king prawns cooked in a spicy masala sauce using garlic, ginger and chef's selection of special spices. Served with saffron rice and combination of spicy vegetables.	<b>€ £20.95</b>
<b>Ashoka Navrathan</b> Tandoori mix special includes chicken, duck, lamb, tndoori king prawn cooked together by our chefs special family recipe. Served with saffron rice and combination of spicy vegetable	<b>£20.95</b>
Murwali Hansh Duck breast grilled in the tandoor then cooked in spicy aromatic sauce.  Served with saffron rice and combination of spicy vegetables.	£19.95
Ashoka Salmon Special Pan fried marinated salmon fish cooked in a aromatic spicy sauce.  Served with saffron rice and combination of spicy vegetables	£18.95



# **Chef Recommendations**

Hariali Lean chicken breast, cooked with fresh crushed garlic, ginger, green chilli, coriander, pinch of sugar, cream and spinach. The dish is of distinctive colour, hence the name Hariali (green)
Nawabi Tender pieces of chicken breast, cooked in fresh butter ghee with star aniseed creamy sauce.    ★ £12.95  Mild to medium strength
Satkora Chicken / Lamb Bhuna style dish cooked with citrus fruit, medium spices, garlic & coriander
Tikka Chicken / Lamb Makhoni Chicken in a rich creamy sauce - preparation of the sauce consists of butter, fresh cream, ground almond & coconut, mango flavour and a mixture of mild spices
Tikka Chicken / Lamb Mint Masala Bhuna style dish cooked with garden mint, mixed spices and coriander £12.95
Tikka Chicken / Lamb Pasanda Mild dish cooked with almonds, cus cus, fresh yoghurt and fresh cream #£12.95
Tikka Chicken / Lamb Shorisha Cooked with peppers, onions, dijon mustard, mustard seeds, green chillies, garlic and coriander € £12.95
Tikka Chicken / Lamb Zafrani Fresh herbs and spices cooked with garlic, ginger, green chillies and pineapple 💝 🐧 £12.95
Tikka Chicken / Lamb Rajshahi Cooked with pickled mangoes, tomatoes, coriander, selection of mixed spices & topped with pan fried red chillies
Tikka Chicken / Lamb Palak Cooked with fresh baby spinach, onions, green peppers, garlic, chickpeas & coriander



# Tawa Dishes - House Special -

House special dish, cooked with spring onions, peppers, garlic, in a thick aromatic sauce. Served in a traditional cooking pan tawa.

Ashoka Special Tawa (Mixed Meat's)	£17.95
Chicken Tikka Tawa	£14.50
Lamb Tikka Tawa	£14.50
Tandoori King Prawn Tawa	£17.95
Vegetables Tawa	£12.50



# Vegetable Main Dishes V 🌣

Most dishes are available in vegetarian option, please ask a member of staff for advice

	Side / Main
Palak Paneer Fresh spinach cooked with Indian cheese	£4.95 / £8.95
Bombay Aloo Spicy hot potatoes	£4.95 / £8.95
Sag Aloo Fresh spinach cooked with potatoes	£4.95 / £8.95
Tarka Dall Lentil flavoured with garlic	£4.95 / £8.95
Mushroom Bhaji Fresh mushroom moistly cooked with onions	£4.95 / £8.95
Bindi Bhaji Tender okra, stir fried with herbs and spices	£4.95 / £8.95

# **Rice Dishes**

Ashoka Special Fried Rice	₹6.50	Lemon Pilau	£5.50
Cooked with onions, peppers, prawns, egg,	peas & chillies	Nut Pilau	£5.50
Special Egg Pilau	£5.50	Tikka Pilau	£5.50
Vegetable Pilau	£5.50	Chilli Pilau	£5.50
Mushroom Pilau	£5.50	Fried Rice	£5.50
Keema Pilau	£5.50	Pilau Rice	£4.50
Garlic Pilau	£5.50	<b>Boiled Rice</b>	<b>€ £3.95</b>

## Nan Breads G

Plain Nan	£3.50
Cheese Nan	£4.50
Cheese & Onion Nan	£4.50
Tikka Nan	£4.50
Keema Nan	£4.50
Garlic Nan	£4.50
Peshwari Nan	£4.50
Chilli Nan	£4.50
Chilli Coriander Nan	£4.50

# **Sundries**

Chapati	G ♣ £1.65
Tandoori Roti	G ♣ £3.25
Papadoms (plain or spiced)	G £0.95
Assorted Pickle per person	£0.95
Keema Paratha	G £4.35
Vegetable Paratha	G £4.35
Chips	£3.25
Spicy Chips \	£3.95

# **English Meals**

All served with salad and chips	Adult	Child
Chicken Nuggets	£9.95	£7.50
Fried Chicken	£9.95	£7.50
Fried Scampi	£9.95	£7.50
Chicken Tikka	<del>-</del>	£7.50



# Set Meals



## Meal for Two £58.95

#### Starters

Sheek Kebab, Bhuna Prawn Puree, Papadoms and Pickles

#### Main Course & Sides

Balti Garlic Lamb, Chicken Korma, Mushroom Bhaji, Mushroom Pilau

#### Nan

Plain Nan

#### Dessert

Ice Cream or Coffee and Mints

# Meal for Four £109.95

#### Starters

Chicken Tikka, Pakora, Chicken Chatt Masala, Lamb Tikka, Papadoms & Pickles

#### Main Course & Sides

Chicken Tikka Masala, Lamb Pasanda, Madras Chicken, Prawn Bhuna, Bindi Bhaji, Sag Aloo, Mixed Vegetable Pilau, Plain Pilau Rice, Chips

#### **Sundries**

Peshwari Nan, Plain Nan

#### Dessert

Ice Cream or Coffee and Mints





# Happy Hour Menu

£14.95pp



Sunday to Friday - 5pm to 7pm (Last orders 6.45pm)

Saturday - 5pm to 6:30pm (Last orders 6.15pm)

# **Starters**

## Veg V

Onion Bhaji G Vegetable Samosa G Garlic Mushroom on Puree G Palak Pakora G Paneer Tikka Alloo Chatt

### Non-Veg

Chicken or Lamb Tikka Sheek Kebab
Chicken or Prawn on Puree G
Garlic Mushroom Chicken Tikka Chicken Paneer Mix Kebab
Chicken or Fish Momo G

# Main Course

Choose from chicken, vegetable or prawn
For chicken tikka or lamb add £1.00 extra, king prawn add £3.95 extra
For chef recommendations add £2.50 extra

#### Mild

Curry Korma \* Massala \* Badami \* Malayan \*

#### Medium \

Bhuna 🖘 Dupiaza 🛸 Rogan 🦈 Dansak Balti

#### Hot W

Madras Vindaloo Sri Lanka ૐ Chilli Massala ॐ Korai ॐ

# **Sides**

Basmati Rice, Pilau Rice or Chips (flavoured rice add £1 extra)

Naan to share (2 people) (flavoured naan add £1 extra)

