



Quality you can measure!

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North Road, North Muskham, Newark, Nottinghamshire, NG23 6HN.

(Open) Mon - Sat: 5:00pm till 11:00pm / Sun: 2:00pm till 11:00pm

Open on all Bank Holidays

www.ashiana.net

Meat Specialties

LAMB CHETTINAAD Boneless lamb with onion, tomatoes and chillies, finished with a blend of chettinaad spices.	£11.95	LAMB CHILLI FRY Tender strips of lamb, marinated in cornflour and soya sauce, stir fried with fresh green chillies, onions and peppers. Try it with plain rice.	£11.95
LUCKNAVI PASANDA A popular delicacy from "UTTAR PRADESH" fillet of best end of lamb cooked with ground nuts, mildly spiced in a creamy almond sauce.	£11.95	ROSHUN LAMB TIKKA Spring lamb cooked with fresh garlic, tomatoes and ginger with chefs special sauce.	£11.95
LAMB METHI AUR SAG Tender cubes of spring lamb, gently cooked with spinach, fresh fenugreek leaves, herbs and spices with a hint of butter. Try this dish with wholemeal wheat flour bread "ROTI" or just plain boiled rice.	£11.95	BADAMI LAMB Spring lamb cooked fresh cream, yoghurt, almond, lemon juice, and chefs highly-flavoured sauce. Very creamy and mild.	£11.95
KARAHİ GOSHT Spring lambs, cooked with coarsely ground spices, tomatoes, onion, and capsicums, served in an iron "Karahi"	£11.95	LAMB TIKKA MASSALA Tender cubes of baby lamb leg deboned & cooked in a tastefully seasoned delicate onions, tomato and cream sauce.	£11.95
BAHARI LAMB A recipe from BIHAR near CALCUTTA tender fillets of lamb roasted with garlic, ground poppy seeds, tomatoes, onion, capsicums cooked with chefs special spices fairly hot.	£11.95	LAMB MIRCH MASSALA A typical "HYDERABADI" style meat curry cooked with five varieties of chillies, each roasted independently prior to being ground with browned onions and garam massala. Hot.	£11.95

Seafood

JHINGA BAHARI A recipe from BIHAR near CALCUTTA. Tiger prawns cooked with garlic ground poppy seeds tomatoes, onions, capsicums cooked with chefs special spices. Fairly Hot.	£17.95	JINGA MOWBONI Marinated king prawns cooked in a delicate mild flavoured yoghurt sauce, with cream on top.	£17.95
AJWAIN KING PRAWNS Tiger prawns marinated with ginger, yoghurt, paprika and ajwain garnished with onions and slice of lemon.	£17.95	TANDOORI JINGA MASSALA Tiger prawns marinated with ginger, yoghurt, paprika and ajwain.	£17.95
JHINGA METHI AUR SAG King size Mediterranean prawns, gently cooked with spinach, fresh fenugreek leaves, herbs and spices with hint of lemon and butter, medium hot.	£17.95	TANDOORI TROUT On the bone marinated in yoghurt and spice cooked in the clay oven.	£17.95
KAVALAM BASS Pan fried seabass, with red nilgiri sauce, lemon grass and sea vegetable salad.	£17.95	KING PRAWN CHILLI FRY King Prawn marinated in cornflour and soya sauce, stir fried with fresh green chillies, onions and peppers. Try it with plain rice.	£17.95
NILGIRI MACHU Fish in a creamy green curry of coconut milk, green and black peppercorns, fresh coriander and a hint of chilli.	£17.95	KING PRAWN MIRCH MASSALA A typical "HYDERABADI" style king prawns cooked with five varieties of chillies, each roasted independently prior to being ground with browned onions and garam massala. Hot.	£17.95

We use the largest fresh water king prawns available.

Please Note

Our Coeliac guests can enjoy our steak experience as well as indulging in a range of tempting gluten free starters, mains and desserts. Please ask a member of staff.

Appetizers

HYDERABAD KEBAB Baby lamb cooked with cinnamon, cardamom and bengal gram, minced packed with yoghurt cheese, mint, and onions, a delicacy from Hyderabad.	£6.95	ONION BHAIJA Mispronounced as "Bhaji" bhajias are most widely known of all Indian snack items. Made with sliced onions and chick pea flour in deep fried batter.	£4.95
SPICY JINGA King prawn marinated in delicately spiced yoghurt sauce, served with chutney and salad.	£7.50	KOLMINO SAHS Prawns / chicken, sautéed in spiced sweet and sour sauce served with "puri" and wedge of lemon.	£6.95
SEEKH KEBAB KANGARI Minced lamb and cheese, kebab grilled in tandoor.	£6.95	MIXED STARTERS A mixture of tandoori grills kebabs.	£6.95
KUMB PUDHINA TIKKA Mushrooms stuffed with potatoes sautéed in traditional, pickle spices, wrapped in a multi flour batter accentuated with mint, grilled golden on a open fire grill.	£5.95	SOMOSA From east to west, the ever popular vegetable / lamb somosa with khata - meeta sauce.	£4.95
CHICKEN FENUGREEK TIKKA Fenugreek marinated chicken, cooked in a clay oven.	£6.50	GRILLED LAMB KEBAB Delicious cubes of spring lamb marinated with garlic, chilli and black cumin, served on mint chutney.	£6.95
GRILLED SALMON Salmon with lime - leaf and coriander.	£7.50	BUTTERFLY PRAWNS Spicy batter fried tiger prawns sautéed with mustard seeds.	£7.50

Tandoori Grills

In keeping with north west and south east frontier traditions, our chefs have created a special tandoori menu, the choicest cut of meat or sea food in special marinades, then slowly grilled in tandoori clay ovens.

MURGH/LAMB TIKKA SHASHLICK Chicken/lamb tikka cooked with onions, tomato & green peppers.	£13.95	ASHIANA MIXED GRILL Our chefs selection of delectable tandoori grills, a mixture of chicken - lamb - seafood.	£15.95
MURGH TANDOORI On the bone marinated in yoghurt and spice.	£13.95	MURGH TIKKA NAWABI Boneless breast of chicken marinated in yoghurt and spice boiled in clay oven garnished with onion rings, tomatoes and lemon.	£13.95
GRILLED LAMB KEBAB Delicious cubes of spring lamb marinated with garlic, chilli and black cumin, served on mint chutney.	£13.95	JHINGA SHASHLICK King prawn marinated and cooked in clay with tomato, onions and served in sizzler.	£17.95
TANDOORI JHINGA Tiger prawns marinated with ginger, yoghurt, paprika, and ajwain.	£17.95		

Chef's Exotic

MAKON CHICKEN	£11.50	CHEF'S EXOTIC CHICKEN	£11.50
ACHARI CHICKEN	£11.50	GARLIC CHICKEN	£11.50
KEEMA MATAR	£11.50	CHICKEN TIKKA CEYLON	£11.50
CHILLI CHICKEN	£11.50	KING PRAWN DELIGHT	£17.50
MANCHURIAN CHICKEN	£11.50		

Allergen Awareness

We are fully aware of the 14 allergens underlined by the health regulations, therefore please can you let a member of staff know and indicate which of the allergens you are sensitive to before your order. Some dishes may contain bones.

Biryani

VEGETABLE BIRYANI Basmati rice tossed with seasons mixed vegetable, garnished with brown onions and aromatic rose water, accompanied by vegetable sauce.	£13.95	PANEER MAKHAN MASALLA Chunk of cottage cheese cooked with tomato gravy, prepared in classical way, flavoured with ashore methi, tapped with a streak of fresh cream.	£10.95
SINDHI MASALA BIRYANI A popular sindhi pilau special, spring lamb and roast potatoes marinated with yoghurt, herbs and spice, cooked with basmati rice in a sealed "degchi" served with vegetable curry sauce.	£13.95	SUBZ PANCHRATTANI Baby corn, potatoes, mushroom, bell peppers and snow peas tossed with bean in a kadhai with a richly spiced and invigorating masalla.	£10.95
BOMBAY BIRYANI Chicken morsels marinated in traditional style, Dai masala cooked with pure basmati rice, accompanied by vegetable sauce.	£13.95	BAADAL JAAM Slices of aubergine tender with a topping of spice and tomato.	£10.95
HYDERABADI BIRYANI Basmati rice tossed with roast potatoes, carrots, green chilli, rose water, raisins, almonds, cashewnuts, mint, milk and spice.	£13.95	KHUMB MUSHROOM Mushroom and spring onions tossed in a lean cumin.	£10.95
JINGA BIRYANI King prawns marinated in traditional Bombay style, Dai masala and cooked with pure basmati rice, accompanied by vegetable sauce.	£17.95	SAMBHAR DALL South Indian speciality lentil cooked with mixed vegetable.	£10.95
		JEERA ALOO Potatoes stir fried with cumin tossed with fresh coriander.	£10.95
		VEGETABLE JALFAREZI Mixed vegetable cooked with tomatoes, mixed pepper, herbs with chilli on top.	£10.95
		VEGETABLE BALTİ	£10.95
		MUSHROOM MASSALA	£10.95
		BRINJOL ROGON	£10.95
		VEGETABLE CURRY	£10.95
		BINDI BHUNA	£10.95
		ALOO MADRAS	£10.95
		CHANA BHUNA	£10.95
		VEGETABLE DANSAK	£10.95

All Time Popular

KORMA	£10.95
CURRY	£10.95
ROGON JOSH	£10.95
BHUNA	£10.95
DANSAK	£10.95
JALFAREZI	£10.95
BALTİ	£10.95
MADRAS	£10.95
VINDALOO	£10.95

All the above dishes can be prepared with - CHICKEN / LAMB or PRAWN. Add £1.00 extra for TIKKA

KING PRAWN £17.95

Shahi Dawat

Four course meal for four. Subject to 24 hour notice

LAMB MONKUSH	£120.00
CHICKEN MONKUSH	£110.00

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Chef's Signature Dishes

LOBSTER PEPPER FRY Lobster treated with lime and turmeric, tossed in a peppery onion and fennel masala with cherry tomatoes, button onion and bell peppers, tempered with curry leaves.	£24.95	DUCK BAHARI Chef's own recipe, fairly hot with hint of sweet.	£16.95
KING PRAWN PEPPER FRY King prawn treated with lime and turmeric, tossed in a peppery onion and fennel masala with cherry tomatoes, button onion and bell peppers, tempered with curry leaves.	£18.95	DUCK ROSHUN Cooked with roasted garlic, tomatoes, ginger with special sauce.	£15.95
BENGOL QUAIL A popular dish from Bangladesh Tandoori stone quail, lightly spiced with winter herbs, curry leaves and button onions. Highly recommended by the chef.	£16.95	LAMB TAAZDAR An ineffably aromatic and succulent rack of lamb braised slowly in a perfectly balanced liquor with an infusion of cloves, cardamom and finished in tandoor.	£18.95
THAARAVU ROAST Tender breast of duck, pot roasted with coriander, cumin and garlic, finished with a pepper powered chettinaad gravy.	£16.95	ASHIANA CHICKEN MODU Chicken breast, cooked in a creamy, mild, rich sauce topped with mango.	£15.95
		JINGA SORISHA Scallops, squid, and tiger prawns simmered in a sauce of coconut and ground spices, flavoured with mustard and curry leaves.	£18.95

Poultry

MURGH CHETTINAAD Boneless chicken with onion, tomatoes and chillies, finishes with a blend of chettinaad spices.	£10.95	KARAHİ CHICKEN A speciality of Lahore. Diced boneless chicken, stir fried with tomatoes, onion and capsicums served in an iron "karahi".	£10.95
MURGH DE GAMA Tender breast of chicken cooked with mushrooms in a "MILD" yoghurt sauce to our chefs own special recipe.	£10.95	MIRCH MASSALA A typical "HYDERABADI" style chicken curry cooked with five varieties of chillies, each roasted independently prior to being ground with browned onions and garam massala. Hot.	£10.95
CHICKEN STIR FRY A crisp boneless stir fry chicken with vegetable, hot and sweet sauce.	£10.95	ASHIANA MASSALA Chicken tikka simmered in rich creamy, tomato, almond and coconut sauce, flavoured with fenugreek leaves gently cooked in butter.	£10.95
CHICKEN KALI MIRCH A marinated chicken with distinctive flavours of black pepper corn and curry leaves.	£10.95	MURGH SAGWALLA A popular "Punjabi" dish, breast of chicken gently cooked in butter with spinach, herbs and special spice.	£10.95
CHICKEN ROGON JALAK Chicken tikka in creamed fresh tomatoes, with red onions, green chillies, ginger and fenugreek leaves.	£10.95	BAHARI MURGH A recipe from BIHAR near CALCUTTA. Tender of chicken with garlic ground poppy seeds tomatoes, onions, capsicums cooked with chefs special spices. Fairly Hot.	£10.95
NORTH INDIAN CHICKEN Boneless chicken cooked in a spicy gravy of browned onions, cashewnuts, tomatoes and freshly ground spices.	£10.95	MURGH CHILLI FRY Tender strips of chicken, marinated in cornflour and soya sauce, stir fried with fresh green chillies, onions and peppers. Try it with plain rice.	£11.95
MURGH HANDI LAZEEZ Chicken simmered in a creamy yoghurt and brown garlic, gravy made ready with the rich aroma of green cardamom, mace and saffron, slow cooked an "DUM" in an earthen pot.	£10.95	ASHIANA SPECIAL MIX MASSALA Chicken tikka, lamb tikka & king prawn tikka simmered in rich creamy, tomato, almond and coconut sauce, flavoured with fenugreek leaves gently cooked in butter.	£13.95
MURGH TIKKA MAKHANWALA All time favourite tandoori grilled chicken tikka in a tomato gravy cooked in the classical way, with oodles of butter and cream, very mild.	£10.95		

Please Note

If you do not see the dish of your choice, please let us know and our chef will be happy to prepare it for you. Please allow time for preparation as all our dishes are cooked to order.

Low Calories

SPINACH SOUFFLE Chop spinach with cottage cheese, skimmed milk, onions and cinnamon.	£11.95	PLAIN STEAMED RICE	£3.20
SAWAN It's a unique option for non vegetarian healthy diet, cooked in extra virgin olive oil, deliciously hot. Choice of (chicken / lamb).	£11.95	PILAU RICE Long grain basmati rice flavoured with cardamom and saffron.	£3.20
KING PRAWN SAWAN It's a unique option for non vegetarian healthy diet, cooked in extra virgin olive oil, deliciously hot.	£17.95	JEERA RICE Basmati rice cooked with flavoured of cumin.	£3.50
FRIED JHINGA It's a unique option for non vegetarian healthy diet, cooked in extra virgin olive oil, deliciously hot. Choice of (chicken / lamb / king prawns).	£17.95	SPECIAL FRIED RICE Stir fried with egg and peas.	£3.50
		MUSHROOM PILAU Basmati rice fried with button mushrooms.	£3.50
		EGG PILAU Basmati rice cooked with free range egg.	£3.50
		VEGETABLE PILAU Basmati rice cooked with season mixed vegetable.	£3.50
		LEMON RICE Basmati rice fried with lemon.	£3.50
		GARLIC RICE Basmati rice fried with garlic.	£3.50

Side Dishes

SAAG ALOO spinach & potatoes	£5.20	BREAD/Extras	
BINDI BHAI fresh okra	£5.20	NAN	£3.20
VEGETABLE BHAI mixed vegetable	£5.20	STUFFED NAN peshwari / garlic / cheese / vegetable / keema	£3.50
MUSHROOM BHAI	£5.20	ROTI	£3.95
SAAG BHAI spinach	£5.20	PARATHA	£3.95
BOMBAY ALOO spicy potatoes	£5.20	CHAPATI	£1.95
SAAG PANEER spinach & cottage cheese	£5.20	SPICED POPADOMS	£0.95
TARKA DHALL red lentils	£5.20	PLAIN POPADOMS	£0.90
GOBI BHAI cauliflower	£5.20	CHUTNEYS TRAY	£3.20
ALOO GOBI potatoes & cauliflower	£5.20	CHIPS	£3.50
BRINJOL BHAI aubergine	£5.20	RAITHA cucumber, onion & mint	£2.95
		GREEN SALAD / INDIAN SALAD	£2.95

- Food is prepared using fresh ground spices, by our master chef who gained experience by working in many top Indian restaurants in India and UK.
- We accept most major credit cards.
- Modern unique decor and delightful atmosphere.
- Waiting area for customers, relax when ordering take-away meals.
- Friendly service by fully trained, experienced staff.
- Parties catered for (birthday, weddings and other special occasions).
- The quality of our food is nothing but the best, judge for yourself when you visit.
- Please allow time for preparation as all our meals are cooked to order. This enables us to maintain our high standards.
- If you do not see the dish of your choice, the management will be pleased to oblige if at all possible.
- Open all Bank Holidays.
- The management reserves the right to refuse admission / take away orders where necessary.