

Papadom
Spiced Papadom

APPETISERS

£0.85 **Chutney & Pickle** (*per person*) **£0.70**
£0.85

STARTERS

Mix Starter <i>Consisting of chicken tikka, onion bhaji, samosa and sheek kebab.</i>	£5.75	Paneer Tikka <i>Cubes of Indian cheese marinated in yoghurt with herbs and spices then barbecued over a flaming clay oven.</i>	£5.95
Onion Bhaji <i>Slightly spiced and deep fried onion fritter.</i>	£4.50	Chicken Chat Puri <i>Medium spiced chicken tikka served on a puri.</i>	£4.75
Samosa (<i>meat or vegetable</i>)	£4.50	Prawn Puri <i>Medium spiced prawns served on a puri.</i>	£4.75
Samosa Chaat <i>Meat samosa served with lightly spiced chickpeas in tamarind sauce.</i>	£5.95	King Prawn Puri <i>Medium spiced king prawns served in a puri bread.</i>	£5.95
Garlic Mushrooms <i>Mushrooms lightly pan fried with fresh garlic.</i>	£4.50	Tandoori King Prawn <i>King prawns marinated in yoghurt with herbs & spices then barbecued over flaming clay oven.</i>	£5.95
Chicken Pakora <i>Slightly spiced & deep fried chicken fritter.</i>	£4.50	Goan Chilli King Prawn <i>King sized prawns marinated in garlic, turmeric and lemon juice cooked with Goan chillies.</i>	£5.95
Bhindi Pakora <i>Slightly spiced & deep fried okra fritter.</i>	£5.95	King Prawn Butterfly <i>Whole king prawn spiced with herbs in batter and bread crumbs then deep fried.</i>	£5.75
Chicken or Lamb Tikka <i>Diced boneless chicken or lamb marinated in yoghurt with herbs and spices then barbecued over flaming clay oven.</i>	£4.75	Momtaz Roll <i>Nicely spiced lamb wrapped with puri.</i>	£5.75
Tandoori Chicken <i>Quarter chicken marinated in yoghurt with herbs and spices then barbecued over a flaming clay oven.</i>	£4.95	Tandoori Monk Fish	£6.50
Sheek Kebab <i>Spicy mince lamb skewered & cooked in the tandoori clay oven.</i>	£4.75		

TANDOORI MAIN DISHES

Tandoori is an oven which is made of clay. It is very popular in the Indian subcontinent. All tandoori dishes are marinated with Oriental spices, herbs and yoghurt for at least 24 hours. Dishes below are served with fresh crispy salad.

Ashuka Platter <i>Consists of tandoori chicken, chicken tikka, lamb tikka & sheek kebab.</i>	£14.50	Tandoori King Prawn Shashlik	£13.50
Tandoori Chicken <i>(half chicken)</i>	£9.90	Fresh Water Fish Shashlik	£12.50
Chicken or Lamb Tikka	£10.50	Tandoori Monk Fish	£14.95
Chicken or Lamb Shashlik	£11.95	Sizzling Lamb <i>Lamb tikka served with mango sauce.</i>	£12.95
Vegetable Shashlik	£9.90	Sizzling Chilli Paneer	£11.95

ASHUKA TRADITIONAL CURRY DISHES

Curry (medium) <i>Cooked with a basic but wide range of herbs and spices.</i>	Bhuna (medium) <i>Prepared with a blend of spices fried together for a medium strength, garnished with coriander.</i>
Madras (hot) <i>A fairly hot and spicy dish.</i>	Dhansak (hot, sweet & sour) <i>Hot, sweet and sour dish cooked with lentils and lemon juice to add sweetness and to give a sharp and distinctive flavour.</i>
Vindaloo (very hot) <i>Similar to the madras but a lot more hotter.</i>	Pathia (hot, sweet & sour) <i>A hot, sweet and sour dish similar to the bhuna but with a taste of its own.</i>
Korma (mild & creamy) <i>Cooked with coconut, almond in a sweet creamy sauce.</i>	Balti (medium) <i>A unique dish cooked in a wok, prepared using onions, tomatoes and coriander with a rather saucy consistency.</i>
Dupiaza (medium) <i>Cooked with lots of fried onions, capsicum and spices.</i>	
Rogan Josh (medium) <i>Delicately spiced and cooked with capsicum, tomatoes and garnished with coriander.</i>	

Choose your filling:

Chicken	£10.50
Lamb	£10.50
Chicken Tikka	£10.50
Lamb Tikka	£10.50
Prawn	£9.95
Vegetable	£9.95
King Prawn	£13.50

ASHUKA HOUSE SPECIAL DISHES

Chicken or Lamb Tikka Massala (mild) <i>Diced pieces of chicken or lamb marinated in tandoori sauce, barbecued in the tandoor and then cooked with a rich massala sauce.</i>	£10.95	Chicken or Lamb Karahi (medium) <i>Delicately cooked with tomatoes, onions, peppers and garnished with fresh coriander.</i>	£10.95
Tandoori King Prawn Massala (mild) <i>King prawns marinated in tandoori sauce, barbecued in the tandoor and then cooked with a rich massala sauce.</i>	£13.50	King Prawn Karahi (medium) <i>King prawns delicately cooked with tomatoes, onions, peppers and garnished with fresh coriander.</i>	£13.50
Chicken or Lamb Passanda (mild) <i>Pieces of chicken or lamb cooked with mild spices and fresh cream to form a rich creamy sauce.</i>	£10.95	Chicken or Lamb Butter (very mild) <i>Chicken or lamb tikka cooked in a buttery tomato and almond sauce.</i>	£10.95
Chicken or Lamb Laziz (medium) <i>Chicken or lamb cooked with ginger, tomatoes and kashmiri massala.</i>	£10.95	Chicken or Lamb Rajasthan (medium) <i>Chicken or lamb cooked with spices from the desert of Rajasthan.</i>	£10.95
Chicken or Lamb Rezallah (medium to hot) <i>Prepared with fresh chillies, chunks of onions & peppers. A dish of medium to hot taste.</i>	£10.95	Chicken or Lamb Sally (medium) <i>Chicken or lamb cooked with dried apricot in a medium spiced sauce, lavishly garnished with crispy straw potatoes.</i>	£10.95
Chicken or Lamb Jalfrezi (hot) <i>Chicken or lamb prepared with fresh herbs and spices, cooked with green chillies, fried onions and fried green peppers, garnished with fresh coriander.</i>	£10.95	Handi Gosht (medium) <i>A wonderful combination of tender spiced lamb cooked with ginger & green herbs.</i>	£11.50
King Prawn Jalfrezi (hot) <i>King prawns prepared with fresh herbs and spices, cooked with green chillies, fried onions and fried green peppers, garnished with fresh coriander.</i>	£13.50	Chicken or Lamb Naga (very hot) <i>Chicken or lamb cooked with Bangladeshi naga chillies, garlic and special spices.</i>	£11.50
Thawa Lamb (medium) <i>Hand ripped tender lamb shank cooked with ginger & green herbs.</i>	£12.95	Lamb Halim (medium) <i>Tender lamb pieces cooked with lentils in a traditional sauce.</i>	£11.50

ASHUKA CHEF'S SPECIAL SELECTION

Ashuka Lamb Shank <i>Marinated lamb shank slowly cooked overnight with tomato and onion sauce. This slow process of cooking allows the meat to come off the shank very easily.</i>	£13.50	Goan Fish Curry (slightly hot) <i>Tandoori monk fish cooked with massala sauce and coconut milk.</i>	£14.95
Chicken Ashuka <i>Two quarters of roasted chicken marinated in herbs and served with specially prepared sauce.</i>	£12.95	Chicken Kishaan <i>Chicken marinated in selected herbs and spices, cooked in a delicate mango sauce.</i>	£10.95
Chicken or Lamb Shatkori <i>Pieces of chicken or lamb cooked in herbs and spices, served with a rich spicy shatkora (Bangladeshi citrus fruit) sauce.</i>	£10.95	Paneer Karahi <i>Cubes of Indian cheese delicately cooked with tomatoes, onions, peppers and garnished with fresh coriander.</i>	£10.95
Ginger Chicken or Lamb <i>Cooked with exotic spices added with plenty of crushed ginger and a splash of honey.</i>	£10.95	Jol Ki Raani <i>Fresh water fish cooked with spring onion, coriander, ginger in a unique sauce.</i>	£12.50
Pahari Chicken <i>Chicken cooked with chef's special recipe with broccoli and aubergine.</i>	£11.50	King Prawn Moglai (mild to medium) <i>Whole king prawns specially cut & cooked in our own masala sauce.</i>	£13.50
Chicken Sata (mild) <i>Chicken cooked in medium sauce with coconut cream and mushroom.</i>	£11.50	Mala King Prawn (mild) <i>King prawns cooked with spices and special herbs, Served with a thick mild sauce.</i>	£13.50
Chicken Moglai <i>Fresh chicken cooked with Onion, Pepper, Cashew nut and masala sauce.</i>	£12.50	Lahori King Prawn <i>King prawns grilled and cooked with spices, chopped tomatoes and capsicum, served in an iron wok.</i>	£13.50
Chicken or Lamb Muli (medium to hot) <i>Chicken or lamb cooked in coconut milk with grated ginger, garlic, green chillies with a squeeze of lemon juice.</i>	£10.95	Nehari Chicken or Lamb <i>Chicken or lamb cooked with spinach, mixture of medium spices with a touch of crushed red chillies.</i>	£13.50
Sizzling Chilli Paneer <i>Cubes of Indian cheese served with sweet chilli sauce with dried crushed chillies.</i>	£13.50		

BIRYANI DISHES

Lightly spiced & cooked together with special basmati rice and served with a wonderful potato curry sauce.

Chicken or Lamb Tikka Biryani	£11.95	Prawn Biryani	£9.95
King Prawn Biryani	£13.95	Vegetable Biryani	£9.95
		Special Mix Biryani	£12.50

PLEASE NOTE: ALL MEDIUM DISHES DO NOT CONTAIN ANY CHILLIES. ONLY LIGHT MEDIUM SPICE IS USED WE CAN ALSO CATER ANY DISH ON THE MENU FOR VEGETARIAN, PLEASE ASK A MEMBER OF STAFF.

SIDE DISHES

Aloo Ghobi (potato & cauliflower)	£4.50
Saag Aloo (spinach & potato)	£4.50
Saag Bhaji (spinach)	£4.50
Saag Paneer (spinach & cheese)	£4.50
Mushroom Bhaji	£4.50
Chana Bhaji (chick peas)	£4.50
Brinjal Bhaji (aubergine)	£4.50
Bombay Aloo (spicy potato)	£4.50
Bhindi Bhaji (okra)	£4.50
Tarka Dhall (lentils & garlic)	£4.50
Sabji Bahar	£4.50
Green beans, baby corn, mange tout, cashewnuts tempered with coconut and mustard seeds.	
Onion Bhaji	£4.50
Slightly spiced and deep fried onion fritter.	

RICE DISHES

Basamati Rice	£2.95
Pilau Rice	£3.10
Special Fried Rice	£4.10
Mushroom Rice	£4.10
Vegetable Rice	£4.10
Keema Rice	£4.10
Jamdani Rice (dried banana)	£4.10
Zeera Rice (cumin)	£4.10
Kashmiri Rice (sultana and flaked almond)	£4.10

SUNDRIES

Nan	£2.50
Keema Nan	£3.25
Peshwari Nan	£3.25
Garlic Nan	£3.25
Garlic & Chilli Nan	£3.25
Paratha	£3.25
Tandoori Roti	£2.95
Chapati	£2.50
Puri	£2.50

SUNDAY BUFFET

FOR DINING IN. LUNCH TIME ONLY. 12:00 noon - 2:30pm

ADULT £11.95 CHILD £7.95

(child price applies for children under 7 years of age)

FOR BUFFET MENU PLEASE ASK A MEMBER OF STAFF FOR FURTHER DETAILS

FOOD ALLERGIES & INTOLERANCE

Some dishes may have the following allergens, if concerned please mention, so that a suitable dish may be recommended.

We cannot guarantee our dishes to be 100% nut free



T: 01483 452 538

W: www.ashukatandoori.co.uk

251 - 253 Epsom Road, Merrow, Guildford, Surrey GU1 2RE

Opening Hours: Open 7 days a week including all public holidays

Monday to Saturday - 12:00 noon til 2:30pm - 6:00pm til 11:00pm

Sunday - 12:00 noon til 2:30pm - 6:00pm til 10:00pm



ASHUKA

T A N D O O R I

'The Finest In Indian Cuisine...'



Dorking and Leatherhead Advertiser | SURREY ADVERTISER | SurreyMirror

Menu