









































## STARTERS

- Pakora**   5.95  
Classic spiced Indian fritters.  
Chicken  Veg  Paneer  Mushroom  
 Cauliflower  Fish  Haggis  Mix
- Ulli Vada**   4.95  
Popular tea-time delicacy from southern India;  
onions breaded and fried until golden brown.
- Pocket Shawarma**  5.95  
Malabari inspired bread pockets loaded with veggies  
or chicken, served with garlic mayonnaise.  
Chicken  Veg
- Chicken Chat**  5.95  
Chicken wings tossed with chickpeas in a sweet and  
tangy sauce.
- Poori**   5.95  
Indian bread filled with a selection of chicken,  
mushroom or prawn masala.  
Garlic Mushroom  Chicken  Prawn
- Momos**   5.95  
Desi style steamed dumplings served with spicy  
chutney for an extra kick.  
Chicken  Veg
- Samosa**   5.95  
Fried pastry stuffed with a mixture of spiced  
potatoes, peas and a hint of chillies, served with mint  
sauce.  
Chicken  Veg
- Chicken 65**   5.95  
From the popular alleys of Chennai,  
comes this fiery fried chicken flavoured  
with ginger, garlic and curry leaves.
- Desi Cutlets**   5.95  
Spiced veggies, chicken or fish patties coated in  
breadcrumbs and shallow-fried.  
Chicken  Veg  Fish
- Creamy Garlic Mushrooms** 5.95  
Mushrooms in a creamy, garlicky sauce.

## SMALL PLATES

- Sweet Chilli**   5.95  
Chicken, tofu, paneer or cauliflower or king prawn  
sautéed in a sweet and savoury sauce.  
Chicken  King Prawn (£1.50 extra)  Tofu  Paneer  Cauliflower
- Pepper Fry**   6.95  
Chicken or lamb slow cooked with ginger, chilli,  
pepper and curry leaves for a distinct taste and  
aroma.  
Chicken  Lamb
- Goan Fish Fry**   6.95  
Popular fish marinated in south Indian masala with  
the aroma of garlic and curry leaves and fried crisp.
- Meen Pollichathu**   7.25  
Fish flavoured with hand-pounded masala and  
fried, served wrapped in banana leaves.
- Malabari Chemmeen**   7.25  
Staple dish of the southern Indian coast; spiced  
prawns fried in coconut oil.
- Thattukada Beef Chilli**   7.50  
Authentic street food style beef strips.

## PLATTERS

- Vegan Platter**  12.95  
Vegetables + Tofu + Cauliflower &  
Mushroom Pakora + Ulli Vada + Samosa  
+ Shawarma + Honey Chilli Tofu
- Chicken Platter** 16.95  
Chicken Pocket Shawarma + Chicken  
Chat + Chicken 65 + Sweet Chilli Chicken  
+ Classic Tikka + Nilgiri Tikka
- Seafood Platter** 18.95  
Fish Pakora + Goan Fish Fry + Malabari Chemmeen  
+ Salmon Tikka + Tandoori King Prawn
- Tandoori Platter** 18.95  
Chicken Tikka + Nilgiri Chicken Tikka +  
Adraki Lamb Chops + Salmon Tikka +  
Paneer Tikka + Tandoori Mushroom

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen allergens in our dishes is available on our website.

 Hot  Medium  Mild  Vegan option available



# RESTAURANT

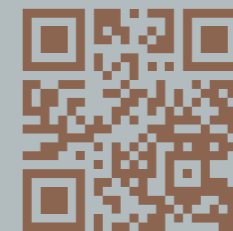
# Ashraf's

## INDIAN KITCHEN

# NAMASTE CLARKSTON!

124 BUSBY ROAD CLARKSTON G76 8BG  
M: 0141 644 3096 E: HELLO@ASHRAFS.CO.UK

[www.ashrafs.co.uk](http://www.ashrafs.co.uk)  



Scan this code to order online, have a peek at the dishes, drinks & more.

## TANDOORI

Our tandoori dishes are available as a starter as well as a main course; the starter portion to taste and the main course to enjoy with a sundry, salad and your choice of a curry sauce. Special sundries and sauces incur a surcharge.

### STARTER MAIN

#### Chicken Tikka 6.50 / 13.95

Classic marinated chicken, threaded onto skewers and grilled.

#### Chicken Chuttathu 6.95 / 13.95

Chicken marinated in a fiery southern Indian masala and grilled for a delectable taste.

#### Mango and Lime Chicken 6.95 / 13.95

Chicken given a tropical twist with the sweetness of the mango and lime zest.

#### Nilgiri Chicken 6.95 / 13.95

Chicken given a green makeover with green peppercorn, mint and coriander, influenced by the Nilgiri hills.

#### Shawaya 6.95 / 13.95

Malabari style chicken on the bone, available with varying spice levels.

#### Paneer Tikka 6.95 / 12.95

Indian cottage cheese marinated with spices, yogurt and cardamom, then gently charred with peppers and grilled.

#### Tandoori Mushroom 6.95 / 12.95

Vegan tandoori dish, mushrooms bringing in the heat with its sizzling flavour from the ginger, garlic and coconut marinade.

#### Adraki Lamb Chops 7.25 / 15.95

Tomahawk lamb enriched in ginger, garlic and other Indian spices and grilled to perfection.

#### Salmon Tikka 7.25 / 14.95

Succulent salmon marinated in ginger, garlic, bell peppers and lime.

#### Monkfish Tikka 8.95 / 17.95

Tender monk fish marinated in ginger, garlic, green chillies, fresh coriander and a host of spices in combination with a pungent coconut flavour.

#### Tandoori King Prawn 8.95 / 17.95

Jumbo king prawns hung in yoghurt, enriched with spices, for a truly flavoursome experience.

#### Tandoori Mixed Grill 20.95

Shawaya + Adraki Lamb Chops + Tandoori Mushrooms + Nilgiri Chicken + Tandoori Jumbo King Prawn + Monkfish Tikka served with 2 sundries

Hot Medium Mild Vegan option available



## CLASSIC CURRIES

Available with Veg, Tofu, Paneer, Chicken, Chicken Tikka (£1 extra), Lamb (£2 extra), Fish (£2.50 extra), Prawns (£3.50 extra) King Prawns (£3.50 extra)

#### Korma 9.95

Popular mild and creamy curry experience with 4 variations; Muglai, Celonese, Kashmiri & Shakuti.

#### Chasni 9.95

Delicately spiced curry with a base of mango chutney and tomato sauce for a sweet and sour flavour.

#### Patia 9.95

Sweet tasting curry for those with a mild palette.

#### Rogan Josh 9.95

The fusion of tomatoes, peppers, and almonds in a host of spices.

#### Creamy Jalfrezi 9.95

Mild and creamy curry with tomatoes, almonds, yogurt and a touch of coconut cream.

#### Spicy Jalfrezi 9.95

Stir fry of peppers, onions, garlic and chilli for a more fiery curry experience.

#### Karahi 9.95

Combination of bell peppers, green chillies and fresh coriander in a medium spicy sauce.

#### Bhuna 9.95

A mix of tomatoes and onions to make a medium spicy curry.

#### Masala 9.95

Splendid mix of ginger, garlic, peppers and onion and yogurt in a medium spice sauce.

#### Achari 9.95

Tangy dish made with peppers, ginger, garlic and chillies.

#### South Indian Garlic Chilli 9.95

Spicy curry made with lashings of peppers, ginger, garlic and a whole lot of chillies.

#### Butter Masala 10.95

Mildly spiced butter and tomato based dish - famously had with chicken.

#### Saag 9.95

A rich spinach based dish with garlic and ginger.

Classic Pardesi Malaidar

## VEGETABLE DISHES

Available as a Side (£7.95) or Main Course (£9.95)

#### Chana Masala 9.95

Chickpeas dish with tomatoes, onions, garlic.

#### Coconut Cumin Potato 9.95

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

#### Bhindi Dopiazza 9.95

Ladyfinger in a mixture of ginger, garlic and other Indian seasonings.

#### Mutter Paneer 9.95

Green peas and Indian cottage cheese combined with spices to make a medium spicy curry.

#### Chilli Garlic Aloo 9.95

Spiced potatoes tossed in a garlic butter sauce, with a sprinkle of chilli flakes.

#### Daal 9.95

Lentils tempered with onion, tomatoes, cumin, garlic and red chilli.

Tadka Kerela Fusion

Hot Medium Mild Vegan option available

## SIGNATURE DISHES

Available with veg, tofu, paneer, chicken, chicken tikka (£1 extra), lamb (£2 extra), fish (£2.50 extra), king prawns (£3.50 extra)

**Calicut Dum Biryani** 🍴 13.95  
Mighty mix of meat and rice steamed in a hot pot for maximum flavour and aroma with the garnish of fried onions and cashews.

**Chettinad** 🍴 10.95  
Union of freshly ground coconut and toasted spices for a delectable medium spicy curry.

**Madrasi Garlic Masala** 🍴 10.95  
Tamil nadu inspired curry cooked with garlic, green chillies, onions topped with a garlic puree for a truly authentic southern Indian touch.

**Coconut Stew** 🍴 10.95  
Coconut based curry with the addition of green peas and potatoes for a rich and creamy curry.

**Badami** 🍴 10.95  
Almonds combined with a symphony of spices which enhances its flavour.

**Moilee** 🍴 10.95  
A scrumptious coconut dish typically made with fish, but the delicious texture also lends well with vegetables, chicken or king prawn.

**Mango Kalen** 🍴 10.95  
Sweet and mild dish with its tropical twist from the mango and coconut.

**Molagu** 🍴 9.95  
Turning up the heat with this traditional curry packed with plenty of Indian herbs and spices along with curry.

**Kondattam** 🍴 10.95  
Brace yourself the spiciest curry in our menu. This tangy South Indian dish is a fusion of bell peppers, black peppers, onions, garlic, ginger and a melange of other spices.

**Nilgiri** 🍴 10.95  
The true symphony of the freshness of greens; coriander, mint, green cardamom and green chillies.

**Coconut Masala** 🍴 10.95  
Curry cooked in coconut cream for a mildly spiced tropical curry experience.

**Konju Roast** 🍴 13.95  
\*King Prawn only  
Traditional dish from southern India, prawns cooked to perfection in garlic, ginger and onions.

**Dosa** 11.95  
Crispy crepe made of fermented rice and lentil batter is served with spiced coconut chutney and fusion daal. Dosa available with options above.

### Appam

**Plain** 2.25

**Coronation** 8.75  
Appam topped with chicken, garlic mayonnaise, pomegranate and veggies topped with the freshness of coriander - served with a side of salad with Indian dressing.

## RICE

Boiled 🍴 2.75  
Pilau 🍴 2.95  
Baby Shallot 🍴 3.45  
Coconut 🍴 3.45  
Lemon 🍴 3.45  
Kashmiri 🍴 3.45  
Egg Fried Rice 3.45

## SUNDRIES

### Naan

Plain 🍴 2.95  
Garlic 3.25  
Peshwari 3.45  
Cheese 3.45  
Garlic & Coriander 3.45  
Keema 3.95

### Chapati

Plain 🍴 1.25  
Garlic 1.75  
Butter 1.75

## Paratha

Plain 🍴 2.95  
Veg 🍴 3.95  
Kerala 🍴 3.75  
A Kerala speciality - wheat dough layered and coiled.

## CHIPS

Plain 2.25  
Masala 3.50

## DESSERTS

**Sorbet** 🍴 2.95  
Refreshing frozen dessert made using ice combined with fruit.

**Mango Coconut** 🍴 2.95  
A ginger crumb base with a mango and coconut mousse topped with a mango gel and sprinkled with toasted coconut, add vanilla ice cream or vegan vanilla ice cream for 55p.

**Coconut Shells** 3.50  
Gluten free coconut ice-cream with coconut shavings in a real coconut shell.

**After Dinner Mint** 3.95  
This creamy syllabub is a spin on classic mint choc chip. Add vanilla ice cream or vegan vanilla ice cream for 55p.

**Ice Cream** 2.95  
Available in various other flavours and vegan options. Ask a member of staff

**Double Chocolate Gateau** 2.95  
A sinfully delicious chocolate cake layered with a chocolate-heavy cream filling, add vanilla ice cream or vegan vanilla ice cream for 55p.

**Red Velvet Cheesecake** 3.00  
A creative twist on the popular red velvet cake, combining the best of both worlds, cake, and cheesecake, add vanilla ice cream or vegan vanilla ice cream for 55p.

**Kulfi** 2.95  
Gluten free Indian traditional ice-cream available in malai, mango, pistachio.

**Gulab Jamun** 2.95  
Gluten free spongy milky balls soaked in rose scented syrup, add vanilla ice cream or vegan vanilla ice cream for 55p.

## KID'S MENU

**Curry & Rice** 10.95  
With milkshake and ice cream

Chasni 🍴 Butter Chicken 🍴 Korma 🍴 Patia

**Korma** 6.95  
With pilau or steamed rice

Muglai 🍴 Celonese 🍴 Kashmiri

**Chasni** 6.95  
With pilau or steamed rice

**Butter Chicken** 6.95  
With pilau or steamed rice

**Patia** 6.95  
With chips or pilau/steamed rice

**Chicken Nuggets** 4.95  
With chips



# ALLERGENS

Our food is prepared in kitchen which also handles various other allergens, please make sure you specify your allergen on the orders.



	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Dairy	Mollusc	Mustard	Nuts	Sesame	Soya	Sulphites
Pakora Chicken													
Pakora Vegetable													
Pakora Paneer							•						
Pakora Mushrooms													
Pakora Cauliflower													
Pakora Fish					•								
Pakora Haggis													
Pakora Mix					•								
Ulli Vada		•											
Pocket Shawarma Chicken		•					•			•			
Pocket Shawarma Vegetable		•					•			•			
Chicken Chaat													
Poori Garlic Mushrooms							•						
Poori Chicken Masala							•						
Poori Spicy Prawn				•			•						
Momo's Chicken		•											
Momo's Chicken		•											
Samosa. Chicken		•											
Samosa. Vegetable		•											
Chicken 65		•											
Desi Cutlets. Chicken		•					•						
Desi Cutlets. Vegetable		•					•						
Desi Cutlets. Fish		•					•						
<hr/>													
Sweet Chilli. Chicken													
Sweet Chilli. King Prawn				•									
Sweet Chilli. Tofu													
Sweet Chilli. Paneer													
Sweet Chilli. Cauliflower													
Pepper Fry. Chicken													
Pepper Fry. Lamb													
Goan Fish Fry					•								
Meen Pollichathu					•								
Malabari Chemmeen				•									
Thattukada Beef Chilli		•											
<hr/>													
Chicken Tikka. Starter							•						
Chicken Tikka. Main							•						
Chicken Chuttathu. Starter							•						
Chicken Chuttathu. Main							•						
Mango and Lime							•						
Mango and Lime Chicken. Main							•						
Nilgiri Chicken. Starter							•						
Nilgiri Chicken. Main							•						
Shawaya. Starter Medium							•						
Shawaya. Starter Hot							•						
Shawaya. Starter Very Hot							•						
Shawaya. Main Medium							•						
Shawaya. Main Hot							•						
Shawaya. Main Very Hot							•						

ALL PRAWN AND KING PRAWN DISHES CONTAINS CRUSTACEANS AND MOLLUSC



# ALLERGENS

Our food is prepared in kitchen which also handles various other allergens, please make sure you specify your allergen on the orders.



	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Dairy	Mollusc	Mustard	Nuts	Sesame	Soya	Sulphites
Paneer Tikka. Starter							•						
Paneer Tikka. Main							•						
Tandoori Mushroom. Starter													
Tandoori Mushroom. Main													
Adraki Lamb Chops. Main							•						
Salmon Tikka. Starter					•		•						
Salmon Tikka. Main					•		•						
Monkfish Tikka. Starter					•		•						
Monkfish Tikka. Main				•	•		•	•					
Tandoori King Prawn. Starter				•	•		•	•					
Tandoori King Prawn. Main				•	•		•	•					
Tandoori Mixed Grill				•			•	•					
<hr/>													
Vegan Platter													
Chicken Platter							•						
Seafood Platter				•			•	•					
Tandoori Platter													
<hr/>													
Korma. Chicken Breast							•						
Korma. Chicken Tikka							•						
Korma. Vegetable							•						
Korma. Paneer							•						
Korma. Tofu							•						
Korma. Fish					•		•						
Korma. Prawn				•			•						
Korma. King Prawn				•			•						
Korma. Lamb							•						
Chasni. Chicken Breast							•						
Korma. Chicken Breast Celonese							•						
Korma. Chicken Breast Kashmiri							•						
Korma. Chicken Breast Shakuti							•						
Korma. Chicken Tikka Celonese							•						
Korma. Chicken Tikka Kashmiri							•						
Korma. Chicken Tikka Shakuti							•						
Korma. Vegetable Celonese							•						
Korma. Vegetable Kashmiri							•						
Korma. Vegetable Shakuti							•						
Korma. Paneer Celonese							•						
Korma. Paneer Kashmiri							•						
Korma. Paneer Shakuti							•						
Korma. Tofu Celonese							•						
Korma. Tofu Kashmiri							•						
Korma. Tofu Shakuti							•						
Korma. Fish Celonese					•		•						
Korma. Fish Kashmiri					•		•						
Korma. Fish Shakuti					•		•						
Korma. Prawn Celonese				•			•	•					
Korma. Prawn Kashmiri				•			•	•					
Korma. Prawn Shakuti				•			•	•					
Korma. King Prawn Celonese				•			•	•					
Korma. King Prawn Kashmiri				•			•	•					
Korma. King Prawn Shakuti				•			•	•					
Korma. Lamb Celonese							•						
Korma. Lamb Kashmiri							•						
Korma. Lamb Shakuti							•						

# ALLERGENS

Our food is prepared in kitchen which also handles various other allergens, please make sure you specify your allergen on the orders.



	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Dairy	Mollusc	Mustard	Nuts	Sesame	Soya	Sulphites
Chasni. Chicken Breast							•						
Chasni. Chicken Tikka							•						
Chasni. Lamb							•						
Chasni. Vegetable							•						
Chasni. Tofu							•						
Chasni. Paneer							•						
Chasni. Prawn							•						
Chasni. Fish							•						
Chasni. King Prawn							•						
Patia. Chicken Breast													
Patia. Chicken Tikka													
Patia. Vegetable													
Patia. Paneer													
Patia. Tofu													
Rogan Josh. Chicken Breast							•			•			
Rogan Josh. Chicken Tikka							•			•			
Rogan Josh. Vegetable							•			•			
Rogan Josh. Paneer							•			•			
Rogan Josh. Tofu							•			•			
Rogan Josh. Lamb							•			•			
Rogan Josh. Fish							•			•			
Rogan Josh. Prawn							•			•			
Rogan Josh. King Prawn							•			•			
Creamy Jalfrezi. Chicken Breast							•			•			
Creamy Jalfrezi. Chicken Tikka							•			•			
Creamy Jalfrezi. Vegetable							•			•			
Creamy Jalfrezi. Paneer							•			•			
Creamy Jalfrezi. Tofu							•			•			
Creamy Jalfrezi. Lamb							•			•			
Creamy Jalfrezi. Fish					•		•			•			
Creamy Jalfrezi. Prawn			•				•	•		•			
Creamy Jalfrezi. King Prawn			•				•	•		•			
Spicy Jalfrezi. Chicken Breast													
Spicy Jalfrezi. Chicken Tikka													
Spicy Jalfrezi. Vegetable													
Spicy Jalfrezi. Paneer													
Spicy Jalfrezi. Tofu													
Spicy Jalfrezi. Lamb													
Spicy Jalfrezi. Fish													
Spicy Jalfrezi. Prawn													
Spicy Jalfrezi. King Prawn													
Karahi. Chicken Breast													
Karahi. Chicken Tikka													
Karahi. Vegetable													
Karahi. Paneer													
Karahi. Tofu													
Karahi. Lamb													
Karahi. Fish													
Karahi. Prawn													
Karahi. King Prawn													
Bhuna. Chicken Breast													
Bhuna. Chicken Tikka													
Bhuna. Vegetable													
Bhuna. Paneer													

ALL PRAWN AND KING PRAWN DISHES CONTAINS CRUSTACEANS AND MOLLUSC



# ALLERGENS

Our food is prepared in kitchen which also handles various other allergens, please make sure you specify your allergen on the orders.



	Celery	Gluten	Crustaceans	Eggs	Fish	Lupin	Dairy	Mollusc	Mustard	Nuts	Sesame	Soya	Sulphites
Bhuna. Tofu													
Bhuna. Lamb													
Bhuna. Fish					•								
Bhuna. Prawn			•					•					
Bhuna. King Prawn			•					•					
Masala. Chicken Breast													
Masala. Chicken Tikka													
Masala. Vegetable													
Masala. Paneer													
Masala. Tofu													
Masala. Lamb													
Masala. Fish					•								
Masala. Prawn			•					•					
Masala. King Prawn			•					•					
Butter Masala. Chicken Breast							•			•			
Butter Masala. Chicken Tikka							•			•			
Butter Masala. Vegetable							•			•			
Butter Masala. Paneer							•			•			
Butter Masala. Tofu							•			•			
Butter Masala. Lamb					•		•			•			
Butter Masala. Fish					•		•			•			
Butter Masala. Prawn			•				•	•		•			
Butter Masala. King Prawn			•				•	•		•			
Saag. King Prawn Malaidar							•						
Saag. Chicken Breast Classic							•						
Saag. Chicken Breast Pardesi							•						
Saag. Chicken Breast Malaidar							•						
Saag. Chicken Tikka Classic							•						
Saag. Chicken Tikka Pardesi							•						
Saag. Chicken Tikka Malaidar							•						
Saag. Vegetable Classic							•						
Saag. Vegetable Pardesi							•						
Saag. Vegetable Malaidar							•						
Saag. Paneer Classic							•						
Saag. Paneer Pardesi							•						
Saag. Paneer Malaidar							•						
Saag. Tofu Classic							•						
Saag. Tofu Pardesi							•						
Saag. Tofu Malaidar							•						
Saag. Lamb Classic							•						
Saag. Lamb Pardesi							•						
Saag. Lamb Malaidar							•						
Saag. Fish Classic					•		•						
Saag. Fish Pardesi					•		•						
Saag. Fish Malaidar					•		•						
Saag. Prawn Classic							•						
Saag. Prawn Pardesi			•				•	•					
Saag. Prawn Malaidar			•				•	•					
Saag. King Prawn Classic			•				•	•					
Saag. King Prawn Pardesi			•				•	•					
Chana Masala. Side							•						
Chana Masala. Main							•						
Coconut Cumin Potato. Side							•						
Coconut Cumin Potato. Main							•						





