



ASHRAF'S CHRISTMAS

MENU 2026

Spend this Christmas with Ashrafs for a feast done right. On your welcome get a drink and poppodums,

Pops and Dips

Enjoy large poppdoms and dips of mango chutney, achar, raiita and tamarind sharkara chutney on welcome, to shock your senses ahead of the kick in the

Soups

TOMATO SHORBA

A smooth tomato soup, gently spiced and finished with a touch of cream.

PEPPERED CHICKEN BROTH

A warming chicken soup with cracked black pepper, delicate spices and fresh herbs.

Starters

PAKORA

Classic Indian fritters with vegetables, mushrooms, chicken or fish — light, crisp, and perfectly spiced.

SIXTY FIVE

South Indian-style chicken or cauliflower with ginger, garlic, chilli and curry leaf, fried until crisp.

PAAL KONJU

Prawns simmered in coconut milk and cream with chilli, curry leaf and gentle coastal spices.

MALABAR PEPPER BEEF RIBS

Tender beef ribs with cracked black pepper, curry leaf and warming Malabar spices.

SALMON POLLICHATHU

Scottish salmon marinated with Kerala spices, ginger and curry leaf, wrapped and cooked for a rich, aromatic finish.

ADRAKI LAMB CHOPS

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

CHICKEN CHAAT

Spiced chicken with onion, tomato, fresh herbs and a bright, tangy chaat dressing.

TANDOORI MUSHROOMS

Marinated chicken fried crisp with ginger, garlic, and curry leaves/

Curries

Available with

Veg ♦ Tofu ♦ Paneer ♦ Chicken ♦ Chicken Tikka
♦ Lamb ♦ Fish ♦ Prawns ♦ King Prawns

KORMA

A southern Indian classic layered with toasted coconut and warm spice, carrying notes of anise and depth.

CREAMY & SPICY JALFREZI

Bell peppers and onions stir-fried in a spicy yet smoothly balanced pepper sauce.

SWEET MANGO KALAN

Tangy, mild Kerala speciality crafted with ripe mangoes, yoghurt, and turmeric.

CHETTINADU

Bold, fiery South Indian curry ground with star anise, black pepper, and roasted spices.

GREEN MANGO FISH / PRAWN

Tangy, fragrant coconut sauce infused with raw green mango. Choice of Fish or King Prawn

BHUNA

Thick, slow-cooked sauce packed with browned onions, tomatoes, and ground spices.

MAKHNI MASALA

Creamy, butter-infused tomato sauce layered with aromatic dried fenugreek.

COCONUT MASALA

Aromatic curry featuring a rich base of freshly grated coconut and delicate herbs.

MADRASSI GARLIC MASALA

Hot, garlic-forward curry tempered with red chillies and mustard seeds.

KANDHAARI

Fiery North-West Frontier style curry enriched with crushed pomegranate and red chillies.

Tandoori

CHICKEN TIKKA SELECTION

Choose Marinade: Classic, Mango & Lime, Creamy Malai, Nilgiri, or Chuttath.

ADRAKI LAMB CHOPS

Tomohok lamb chops marinated in garlic, ginger, and garam masala, flame-grilled.

TANDOORI SALMON

Succulent salmon fillets steeped in spiced yoghurt and charred in the tandoor.

TANDOORI MUSHROOM & BROCCOLI

Fresh button mushrooms and broccoli florets roasted with yoghurt spices.

Sundries

BOILED RICE

DESI GHEE RICE

COCONUT RICE

BABY SHALLOT & EGG FRIED RICE

CHILLI GARLIC RICE

NAAN

GARLIC NAAN

PESHWARI NAAN

KERALA PARATHA

CHAPATI

CHIP