

STARTERS

POPADOM

Choose from spicy or plain. Served with mint sauce and onion salad £1.00

Mango Chutney £0.70 | Lime Pickle £0.70 | Sweet Chilli £0.70

ASHA'S MIX

For 1 person. Consists of chicken tikka, lamb tikka, chicken pakora, samosa and onion bhajee £6.00

ASHA'S PLATTER FOR TWO

For two persons. Pieces of chicken tikka, lamb tikka, chicken pakora, samosas and onion bhajee £12.00

VEGETABLE PLATTER

Consists of pakora, onion bhajee, samosas and paneer £5.50

PAKORA

Pieces of marinated chicken/ vegetable coated in gram flour and deep fried

CHICKEN £5.00 | VEGETABLE £5.00

CHICKEN/LAMB TIKKA

Marinated with herbs & spices and barbecued in the clay oven

CHICKEN £5.50 | LAMB £5.50

TANDOORI CHICKEN

Quarter chicken marinated and cooked on the bone in the clay oven £6.00

SHEEK KEBAB

Minced lamb flavoured with coriander and spices, skewered then barbecued £6.00

PRAWN PURI

Medium spiced with onions served within a crispy deep fried bread £6.00

ONION BHAJEE

Chopped onions with herbs, spices and deep fried £4.50

SAMOSA

Deep fried stuffed crispy pastry

LAMB £4.50 | VEGETABLE £4.50

BIRYANI DISHES

A grand festive dish prepared with the finest basmati rice, all the traditional Indian spices and served with a vegetable curry to complete the dish.

CHICKEN £12.50 | LAMB £13.00 | PRAWN £13.00

VEGETABLE £12.00 | CHICKEN TIKKA £13.00

LAMB TIKKA £13.50 | KING PRAWN £15.50

TANDOORI DISHES

TANDOORI MIXED GRILL

A classic tandoori dish consisting of chicken tikka, lamb tikka, sheek kebab and tandoori chicken £13.95

SALMON TIKKA

Fillet of salmon fish marinated in delicate spices and roasted in the clay oven £13.95

CHICKEN/LAMB TIKKA

Marinated and cooked in the clay oven

CHICKEN £10.95 | LAMB £11.95

PANEER SHASHLIK

Cottage cheese marinated with herbs and mild spices, skewered with onions, capsicum and tomatoes. Cooked in the clay oven £10.50

TANDOORI KING PRAWN

King prawns marinated with fennel, cardamom, cinnamon and saffron. Cooked in the tandoori with onions, peppers and tomatoes £15.95

CHICKEN/LAMB SHASHLIK

Marinated chicken/lamb pieces flavoured with herbs and spices skewered with onions, peppers and tomatoes

CHICKEN £11.50 | LAMB £11.95

TANDOORI CHICKEN

Half a chicken marinated in traditional spices and cooked in the clay oven £10.50

SIGNATURE DISHES

ASHA'S SUPREME

Whole chicken breast stuffed with mince lamb and cooked in a medium spiced sauce £10.95

JUGULU CHICKEN

A west Indian dish cooked with garam masala, onions, green peppers, garlic and a tangy tamarind sauce. Why not ask for green chilli? £10.50

KHODU CHICKEN

Chicken with butternut squash and spinach with medium spices £10.50

LAMB RAJASTANI

Lamb prepared in chefs special spices, with yogurt, coconut milk, coriander, mint, green chillies and lemon juice £10.95

VEGETARIAN KHODU

Butternut squash with spinach and chick peas cooked with coconut milk £10.00

POPULAR DISHES

KORMA

Cooked in a mild creamy coconut sauce

PALAK

Cooked with fresh spinach, medium spiced

BHUNA

Cooked with finely chopped onions in a medium spiced rich sauce

ROGAN

Cooked with finely chopped onions in a medium spiced rich sauce

MADRAS

A classic hot curry with a touch of fresh lemon

VINDALOO

Cooked in an extra hot sauce with potato. For one who likes it hot

DANSAK

Cooked in a sweet and sour spicy lentil sauce

PATHIA

Cooked in a sweet and sour spicy sauce

CHOOSE YOUR STYLE

CHICKEN £10.00 | LAMB £10.50 | PRAWN £10.50

KING PRAWN £11.95 | VEGETABLE £9.00

SIDE DISHES

All the following sides are available as a main for £9.00

MIXED VEGETABLES £5.50

Seasonal fresh vegetables

SAAG BHAJEE £5.50

Spinach bhajee

CAULIFLOWER BHAJEE £5.50

BHINDI BHAJEE £5.50

Okra bhajee

MUSHROOM BHAJEE £5.50

Mushrooms in an onion based sauce

CHANA PALAK PANEER £5.50

Chick peas, spinach and paneer

SAAG PANEER £5.50

Spinach and paneer

ALOO GHOBI £5.50

Potato and cauliflower

KHODU CHANA SAAG £5.50

Butternut squash, chickpeas and spinach

SAAG ALOO £5.50

Spinach and potato

BOMBAY POTATOES £5.50

TARKA DAAL £5.50

Lentils garnished

PLAIN RICE £3.00

PILAU RICE £3.50

Basmati rice cooked with milk and cardamom

SPECIAL RICE £4.00

Basmati rice stir fried with egg, almonds, sultanas and peas

MUSHROOM RICE £4.00

KEEMA RICE £4.50

Basmati rice stir fried minced lamb and peas

NAAN £3.00

CHEESE NAAN £3.50

KEEMA NAAN £3.50

PESHWARI NAAN £3.50

GARLIC NAAN £3.50

TANDOORI ROTI £3.00

Thin and crispy wholewheat bread baked in the clay oven

PARATHA £3.00

Layered wholewheat bread baked then shallow fried

PURI £2.00

Thin deep fried bread

CHAPATI £2.00

CHIPS £4.00

PASSANDA

Cooked in a blend of creamy apple & almond sauce
CHICKEN £10.00 | LAMB £10.00

KORAI

Cooked with green peppers, chunky onions, tomatoes and fresh herbs. Medium spiced
CHICKEN £10.00 | LAMB £10.00 | KING PRAWN £14.00

CHILLI MASSALA

Cooked with chefs special spicy sauce, garlic and green chillies but still capturing the flavour
CHICKEN £10.00 | LAMB £10.00 | PRAWN £10.00

TIKKA MASSALA

Nation's favourite cooked in a creamy almond sweet massala sauce
CHICKEN £10.00 | LAMB £11.00

ROSHNI

Cooked with fresh garlic and coriander in medium spices. Add some green chilli to give it that extra spice
CHICKEN £10.00 | PRAWN £10.00

CHICKEN RAZELLA

Cooked in a yoghurt and mint based spicy sauce to give it that cool fresh flavour £10.00

SHORISHA CHINGRI

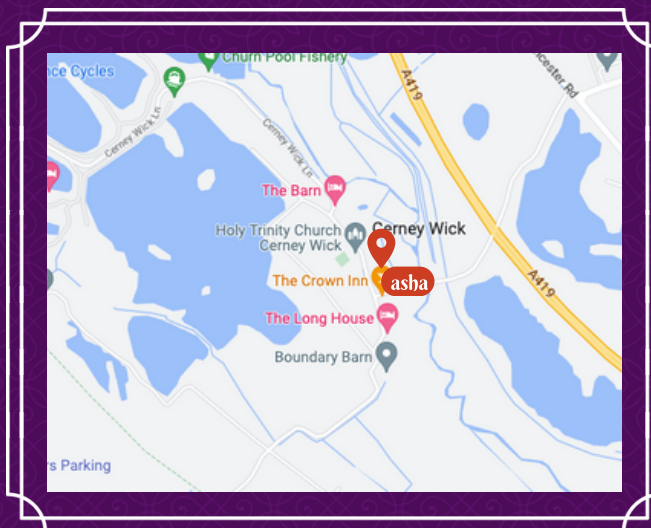
Tiger prawns cooked in mustard seed and served with chopped chillies to give medium spicy heat £12.00

NAGA

Cooked in traditional spices with added hot naga sauce
CHICKEN £10.00 | LAMB £10.00

BALTI

Cooked with an exotic collection of herbs and spices, chunky onions and peppers to give rich flavours
CHICKEN £10.00 | LAMB £10.00 | PRAWN £10.00
KING PRAWN £12.00 | VEGETABLE £9.00



Producing delicious, authentic Indian food.
 Located in the heart of the Cotswold Water Park

COLLECTION

Crown Inn, Cerney Wick, GL7 5QH

TEL : 01793 750 369

www.asha-kitchen.co.uk

FOOD ALLERGY WARNING

If you suffer from an allergy please advise us before ordering. Be advised that food prepared on our premises may contain these ingredients: cereals containing gluten - crustaceans - eggs - fish - peanuts - soya - milk - mixed nuts - celery - mustard - sesame - sulphur dioxide - lupin - molluscs



AUTHENTIC INDIAN

OPENING TIMES

TUESDAY	17:30-21:00
WEDNESDAY	17:30-21:00
THURSDAY	17:30-21:00
FRIDAY	17:30-21:30
SATURDAY	17:30-21:30
SUNDAY	17:30-21:00

