

# LUNCH MENU

CHICKEN LETTUCE WRAPS	\$15	CHILI GOBI CHICKEN PANNEER	\$12
CHICKEN OR LAMB SAMOSA	\$10	SAFFRON VEG PLATTER	\$15
TANDOORI WINGS	\$12	PALAK KABAB	\$10
CHICKEN LOLLIPOP	\$12	LAMB CHOPS (2 PCS)	\$18

## LUNCH SPECIALS & THALI

### CHOOSE SPICE LEVEL

Mild, Mild Plus, Medium, Medium Plus, Spicy, Indian Hot

**LUNCH:** Entree, Samosa, Naan, Rice, Raita & Dal Soup

**THALI:** Entree, Samosa, Naan, Rice, Chana Masala, Dal Soup, Pickles, Papad, Salad and Gulab Jamun or Kheer

	L/T		L/T
Aloo Gobhi	15/20	Mushroom Pan Fry	15/20
Vegetable Korma	15/20	Paneer Makhani	15/20
Paneer Tikka Masala	15/20	Chana Masala	15/20
Saag Paneer	15/20	Mutter Paneer	15/20
Saffron Chicken Curry	17/22	Chicken T.M or Makhni	17/22
Chicken Xacuti	17/22	Chicken Vindaloo	17/22
Tandoori Chicken	17/22	Kadai Chicken	17/22
Lamb or Shrimp Vindaloo	19/24	Saffron Lamb or Shrimp	19/24
Kadai Lamb or Shrimp	19/24	Lamb or Shrimp Makhani	19/24

## BIRYANI

CHICKEN	15
VEGETARIAN	14
PANEER	14
LAMB	17
SHRIMP	17

## KIDS \$14

### CHICKEN NUGGETS (6)

Served with fries

### SESAME CHICKEN

Served with rice

### BUTTER CHICKEN

Served with rice

### PANEER MANCHURIAN

Served with rice

## BEER & WINE

TAJ 12 OZ	9
TAJ 22 OZ	12
KINGFISHER	9
HAYWARD	12
DOMESTIC	8
HOUSE WINE	8

# DRINKS & MOCKTAILS

## WINE BY THE BOTTLE

WE INVITE YOU TO EXPLORE OUR WINE WALL, WHERE YOU CAN FIND A VARIETY OF BOTTLES FROM DIFFERENT REGIONS AND VINTAGES. FEEL FREE TO PICK YOUR FAVOURITE ONE AND ENJOY IT WITH YOUR MEAL. YOU CAN ALSO ASK YOUR SERVER AND THEY WILL GLADLY ASSIST YOU!

## WINE BY THE GLASS

HOUSE WINE BY THE GLASS \$11

CABERNET SAUVIGNON

PINOT NOIR

MALBEC

MERLOT

SAUVIGNON BLANC

PINOT GRIGIO

CHARDONNAY

ROSE

ZINFANDEL

## MOCKTAILS

### BOMBAY SMASH

Homemade lemon soda, indian spices, fresh mint

\$7.00

### MANGO MOJITO

Mango nectar, lime squeeze, fresh mint, club soda

\$8.00

### ROSE PETALS

Rose syrup, fresh mint, soda water

\$7.00

### HIMALAYAN SUNRISE

Grenadine, orange juice, lemon-lime soda

\$7.00

### JAIPUR JUICE

Frozen blueberries, lemon-lime soda, blue curacao syrup

\$7.00

### LETTERS TO MAHARANI

Lemon, orange, and pineapple juices with a splash of grenadine

\$7.00

VISIT OUR SISTER LOCATION OR CONTACT US FOR CATERING

295 NW 82nd Ave Miami, FL

305-456-8566

[ashokamiami.com](http://ashokamiami.com)



# MENU

## APPETIZERS

<b>VEGETABLE SAMOSA</b> Green peas   Potatoes   Spices	8	<b>ONION BHAJI</b> Chickpea Batter   Deep Fried	9
<b>SAMOSA LAMB OR CHICKEN</b> Potatoes   Spices   Herbs	12	<b>PANEER PAKORAS</b> Homemade Cheese   Gram Flour   Deep Fried	9
<b>SCALLOPS MOILEE</b> Seared Scallops   Mustard Seeds   Turmeric Coconut Milk	20	<b>SAFFRON TRIO</b> Shrimp Pakoras   Chicken Lollipop   Tandoori Wings	25
<b>SAMOSA CHAAT</b> Garbanzos   Potatoes   Yogurt   Chutneys Savory Noodles	14	<b>PAPDI CHAAT</b> Garbanzos   Potatoes   Yogurt   Chutneys Savory Noodles	14
<b>TANDOORI WINGS</b> Tandoori Spice Marinated   Yogurt   Chicken Wings	18	<b>PAKORAS</b> Chicken 14   Shrimp or Fish Choose Protein   Gram Flour   Deep Fried	15
<b>LAMB CHOPS</b> Served with side Salad	19	<b>CHICKEN LETTUCE WRAP</b> Ground Flavored Chicken   Romaine Lettuce	16
<b>PALAK KEBAB</b> Spinach   Peas   Paneer   Potatoes   Nuts   Cilantro	12	<b>MASALA FRIES</b> Light Spice Coated   Deep Fry   Chaat Masala	8
<b>SAFFRON VEGETARIAN PLATTER</b> Samosa   Onion Bhaji  Spinach Kebab  Paneer Pakoras Vegetable Cutlet	18	<b>SAFFRON NON VEG PLATTER</b> Chicken Samosa   Chicken Pakoras   Shrimp Pakoras Fish Pakoras	25
<b>CHICKEN LOLLIPOP</b> Upside Down Wings   Sweet Garlic   Indo Chinese	14	<b>LASOONI GOBI</b> Cauliflower   Sweet Chilli Garlic   Indo Chinese	14
<b>MANCHURIAN-Vegetarian or Gobi or Paneer</b> Chicken or Shrimps	14 14/16	<b>CHILI - Vegetable or Gobi or Paneer</b> Chicken or Shrimps	14 14/16

## SOUP AND SALAD

<b>DAAL SOUP</b> (Lentil Soup)	9	<b>COCONUT TOMATO SOUP</b>	10
<b>GARDEN SALAD</b> Lettuce   Onions  Cucumbers   Garbanzos Carrots  Tomatoes	10	<b>CHICKEN TIKKA SALAD</b> Tandoori Chicken Breast   Garden Salad	14

## VEGETARIAN

<b>VEGETABLE or PANEER KORMA</b> Vegetables   Cashew   Rich Cream   Nuts   Raisins	19
<b>ALOO GOBI</b> Cauliflower   Potatoes   Onions   Tomatoes   Herbs	18
<b>MALAI KOFTA</b> Paneer Cheese   Rich Cream   Nuts   Raisins	19
<b>SAAG PANEER</b> Spinach   Paneer Cheese   Cream   Tomatoes   Herbs	19
<b>BUTTER PANEER</b> (Makhni) or <b>TIKKA MASALA</b> Paneer Cheese   Rich Cream   Cashew   Butter	19
<b>BAINGAN BARTHA</b> Ground roasted Eggplant   Herbs   Spices	19
<b>VEGETABLE JALFREZI</b> Vegetables   Onion   Tomatoes   Bell Peppers	18
<b>CHANA MASALA</b> Chickpeas   Onions   Tomatoes   Curry	18
<b>DAL TADKA</b> Yellow Lentils   Turmeric   Mustard Seeds   Tomatoes	18
<b>DAL MAKHNI</b> Three Lentils   Onion   Tomatoes   Turmeric	19
<b>KADAI PANEER</b> Onions   Tomatoes   Bell Peppers   Herbs   Spices	19
<b>BHINDI MASALA</b> ( Okras ) Okras   Onions   Tomatoes   Herbs   Spices	19
<b>MUSHROOM MAKHANI</b> Rich Cream   Cashew   Tomato Gravy	19
<b>MUTTER PANEER</b> Green Peas   Paneer Cheese   Cream	19
<b>METHI MALAI MUTTER</b> Shredded Paneer   Green Pepper   Fenugreek Leaves	19

## CHICKEN | LAMB | GOAT

<b>TIKKA MASALA</b> Onions   Bell Peppers   Rich Cream   Cashew	22/24
<b>BUTTER</b> (Makhni) Boneless   Rich Cream   Cashew   Butter	22/24
<b>MANGO CHICKEN</b> Mango Puree   Herbs   Spices   Cream	22
<b>KORMA</b> Boneless   Cashew   Cream   Nuts   Raisins   Herbs	22/24
<b>VINDALOO</b> Spicy   Vinegar   Potatoes	21/23
<b>LAMB CHOPS MASALA</b> Lamb Chops   Traditional Indian Curry	39
<b>PATIALA CHICKEN</b> Coconut Milk   Yogurt   Rich Cream   Bell Peppers	24
<b>SAAG</b> (Spinach) Spinach  Your Choice of Protein	22/24/25
<b>GOA CURRY</b> Traditional Goanese specialty   Tangy	22/24
<b>XACUTI</b> Coconut Milk   Lemon   Mustard Seeds   Turmeric	22/24
<b>ROGAN JOSH</b> Onions   Tomatoes   Yogurt	22/24/25
<b>CHETTINAD</b> 12 Roasted Spices   Onions   Tomatoes   Herbs	22/24/25
<b>KERALA PEPPER</b> Onions   Tomatoes  Black Pepper   Herbs	22/24/25
<b>SAFFRON CURRY</b> Onion   Tomatoes   Light Cream   Herbs   Spices	22/24/25
<b>KADAI</b> Onions   Tomatoes   Bell Peppers   Herbs   Spices	22/24/25

## KIDS MEAL 18 (Allowed age 2 - 7 only)

CHOICE OF ONE ENTREE  
SERVED WITH NAAN | RICE | SODA or MANGO JUICE

NON VEG ENTREES:  
VEGETARIAN ENTREES:

BUTTER CHICKEN OR CHICKEN NUGGETS OR SESAME CHICKEN  
PANEER MANCHURIAN OR PANEER MAKHNI

If you have any food allergies, please let your server know as some items are garnished with nuts and cooked with cashew paste. Consuming raw or uncooked poultry, seafood, shellfish, or eggs may cause an increase of food illness, especially if you have a medical condition.

18% GRATUITY WILL BE ADDED TO ALL CHECKS 5 OR MORE

## INDIAN CHINESE

<b>CHICKEN MANCHURIAN</b>	<b>20</b>
Soy Sauce   Garlic   Vinegar   Scallions	
<b>CHILI CHICKEN</b>	<b>20</b>
Chili Garlic   Onions Bell Peppers   Soy Sauce	
<b>SHRIMP MANCHURIAN</b>	<b>22</b>
Soy Sauce   Garlic   Vinegar   Scallions	
<b>GOBI or PANEER MANCHURIAN</b>	<b>19</b>
Cauliflower or Paneer   Soy Sauce   Garlic   Vinegar	
<b>CHILI GOBI or PANEER</b>	<b>19</b>
Cauliflower or Paneer   Chili Garlic	
<b>CHILI SHRIMP</b>	<b>22</b>
Chili Garlic   Onions   Bell Peppers  Soy Sauce	
<b>VEGETABLE MANCHURIAN</b>	<b>19</b>
Mix Vegetable Ball   Soy Sauce   Garlic   Vinegar	
<b>GARLIC SHRIMPS</b>	<b>22</b>
Fresh Ground Garlic   Butter   Light Spice Mix	
<b>GARLIC CHICKEN</b>	<b>20</b>
Ground Garlic   Butter   Light Spice Mix	

## SEAFOOD

<b>GOA CURRY</b> (Shrimps or Salmon)	<b>23/25</b>
Traditional Goanese Specialty   Tangy	
<b>MALABAR</b> (Grouper or Scallops or Sea Bass)	<b>30/39/59</b>
Coconut Milk   Mustard Seeds   Turmeric	
<b>TIKKA MASALA</b> (Shrimps or Salmon)	<b>23/25</b>
Onions  Bell Peppers   Rich Cream   Cashew	
<b>MAKHNI</b> (Shrimps or Salmon or Mahi)	<b>23/25/28</b>
Butter   Rich Cream   Cashew   Fenugreek Leaves	
<b>KADAI</b> (Shrimps or Mahi or Grouper)	<b>23/28/30</b>
Onions   Tomatoes   Bell Peppers   Herbs   Spices	
<b>TAWA FISH</b> (Salmon or Mahi)	<b>25/28</b>
Blackened   Indian Mix Spices   Lemon   Side Salad	
<b>KORMA</b> (Shrimp or Scallops or Sea Bass)	<b>23/39/59</b>
Cashew   Rich Cream   Nuts   Raisins   Herbs	
<b>VINDALOO</b> (Shrimps or Grouper)	<b>23/30</b>
Spicy  Vinegar   Potatoes	
<b>XACUTI</b> (Mahi or Grouper or Sea Bass)	<b>28/30/59</b>
Coconut Milk   Lemon   Mustard Seeds   Turmeric	
<b>MANGO CURRY</b> (Mahi or Grouper)	<b>28/30</b>

## TANDOOR (CLAY OVEN)

<b>CHICKEN TIKKA</b>	<b>20</b>
Marinated Breast   Tandoori Spices	
<b>CHICKEN TANDOORI FULL</b>	<b>27</b>
Tandoori Spices   White and Dark Meat	
<b>MALAI KABAB</b>	<b>20</b>
Boneless Breast   Sour Cream  Rich Cream	
<b>LAMB CHOPS</b>	<b>39</b>
Marinated Herbs   Spices	
<b>SEEKH KABAB</b>	<b>24</b>
Skewered   Seasoned   Ground Lamb	
<b>PANEER TIKKA</b>	<b>20</b>
Paneer Cheese   Tandoori Spices   Yogurt	
<b>MUSHROOM TIKKA</b>	<b>20</b>
Mushrooms   Tandoori Spices   Yogurt	
<b>SHRIMP TANDOORI</b>	<b>24</b>
Coconut Milk   Lemon   Mustard Seeds   Turmeric	
<b>FISH TANDOORI</b> (Mahi Mahi)	<b>28</b>
Coconut Milk   Lemon   Mustard Seeds   Turmeric	
<b>SAFFRON MIX GRILL</b>	<b>69</b>
Feast of Tandoori Grill from Above	

## NAAN (BREAD)

<b>NAAN or TANDOORI ROTI</b>	<b>4</b>
Unleavened Bread	
<b>GARLIC NAAN</b>	<b>6</b>
Unleavened Bread   Fresh Garlic	
<b>CHEESE NAAN</b>	<b>6</b>
Bread Stuffed   Cheese   Light Spice	
<b>CHEESE GARLIC NAAN</b>	<b>9</b>
Bread Stuffed   Cheese   Topped Fresh Garlic   Cilantro	
<b>ONION KULCHA</b>	<b>6</b>
Onions Stuffed   Unleavened Bread   Light Spice	
<b>ALOO PARATHA</b>	<b>6</b>
Whole Wheat Bread   Lightly Spice   Potatoes	
<b>LACHA PARATHA</b>	<b>7</b>
Multi Layered   Wheat Bread	
<b>SAFFRON SPECIAL NAAN</b>	<b>9</b>
Stuffed   Dry Fruits   Nuts	
<b>ROSEMARY NAAN</b>	<b>7</b>
Topped with Fresh Rosemary	
<b>TRUFFLE NAAN</b>	<b>9</b>
Drizzled Truffle Oil   Black Cumin	
<b>SAFFRON BREAD BASKET</b>	<b>16</b>
Naan   Garlic Naan   Onion Kulcha   Tandoori Roti	

## BIRYANI | RICE | INDO CHINESE RICE

<b>VEGETABLE BIRYANI</b>	<b>19</b>	<b>LAMB BIRYANI</b>	<b>24</b>
Paneer   Mix Vegetables		Boneless Lamb   Herbs   Spices	
<b>EGG FRIED RICE</b>	<b>14</b>	<b>CHICKEN FRIED RICE</b>	<b>16</b>
Basmati Rice   4 Eggs   Light Spice  Scallions		Basmati Rice   2 Eggs   Chicken   Scallions	
<b>VEGETABLE FRIED RICE</b>	<b>15</b>	<b>GOAT BIRYANI</b>	<b>25</b>
Basmati Rice   Mix Vegetables   Eggs  Scallions		Basmati Rice   Bone in Goat   Herbs   Spices	
<b>SHRIMP FRIED RICE</b>	<b>20</b>	<b>CHICKEN BIRYANI</b>	<b>22</b>
Shrimps   Eggs   Basmati Rice   Green Onions		Basmati Rice   Boneless Chicken   Herbs	
<b>SHRIMP BIRYANI</b>	<b>22</b>	<b>MIX FRIED RICE</b>	<b>24</b>
Shrimps   Basmati Rice   Herbs   Spices		Shrimps   Chicken   Basmati Rice   Eggs	
<b>SAFFRON SPECIAL RICE</b>	<b>16</b>	<b>LEMON RICE</b>	<b>12</b>
Cashew   Raisins   Nuts   Coconut Powd		Turmeric   Mustard Seeds   Basmati Rice   Lemon	

## SOUTH INDIAN DOSA

All dishes served with sambar, coconut chutney & tomato chutney

<b>PLAIN DOSA</b>	<b>15</b>	<b>CHILI CHEESE DOSA</b>	<b>22</b>
Paper thin rice and lentil crepe		Paper thin crepe   Chopped Cheese   Green Chillies	
<b>MASALA DOSA</b>	<b>17</b>	<b>GREEN CHILI DOSA</b>	<b>21</b>
Paper thin crepe   Potato Masala		Paper thin crepe   Green Chillies	
<b>MYSORE MASALA DOSA</b>	<b>20</b>	<b>RAVA MASALA DOSA</b>	<b>20</b>
Paper thin crepe   Potato Masala   Spicy chutney		Paper thin crepe   Potato Masala	
<b>UTHAPAM</b>	<b>15</b>	<b>SPRING ROLL DOSA</b>	<b>24</b>
Indian Style Pancake   Vegetable Masala		Paper thin crepe   Sauteed Mixed Vegetables	

## DESSERT | SIDES | HOT AND COLD

<b>RAS MALAI</b>	<b>6</b>	<b>RAITA or BASMATI RICE</b>	<b>SM-3 LRG-5</b>
<b>KHEER</b>	<b>6</b>	<b>ONION OR MANGO CHUTNEY</b>	<b>SM-3 LRG-5</b>
<b>MANGO KULFI</b>	<b>8</b>	<b>PAPADUMS (4 PC)</b>	<b>5</b>
<b>GULAB JAMUN</b>	<b>6</b>	<b>INDIAN PICKLES</b>	<b>SM-3 LRG-5</b>
<b>GAJAR HALWA (CARROT CAKE)</b>	<b>6</b>	<b>PLAIN YOGURT</b>	<b>SM-3 LRG-5</b>
<b>INDIAN TEA</b>	<b>5</b>	<b>SAUTEED MIX VEGETABLES</b>	<b>12</b>
<b>SPARKLING OR STILL WATER 800 ML</b>	<b>9</b>	<b>CURRY SAUCE (CHOICE OF 1)</b>	<b>12</b>
<b>SPARKLING OR STILL WATER 500 ML</b>	<b>5</b>	<b>MANGO JUICE 5 MANGO LASSI 6</b>	<b>ICE TEA 5</b>
<b>SODA: COKE / DIET COKE / SPRITE</b>	<b>4</b>	<b>LEMONADE 5</b>	

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