



ASHA

The Moor
Falmouth
Cornwall
Tel: 01326 211688

MINIMUM ORDERS PER PERSON
DINING IN £10.50

MANAGEMENT RESERVE THE RIGHT
TO REFUSE ANY PERSON OR PERSONS

www.ashafalmouth.co.uk

Appetisers

Pickles Chutneys (per tray)	£2.00
<i>Mango chutney, onion salad, lime pickle and mint sauce</i>	
Plain Poppadom	£0.75
Spiced Poppadom	£0.75
Onion Bhaji	£3.90
Chicken Chat on Puri	£5.50
<i>Diced pieces of chicken, cooked with chat mossala & lemon juice – sweet & sour, served with Homemade bread</i>	
Prawn Puri	£4.90
<i>Prawn cooked with cream, herbs & spices over homemade bread</i>	
Chicken Tikka	£4.90
<i>Mildly marinated diced breast of chicken roasted on skewers in the clay oven</i>	
Samosa	£3.90
<i>Choices of meat or vegetable, stuffed in thin crispy pastry – deep fried</i>	
Asha's Special	£6.50
<i>Combination of chicken tikka, onion bhaji, sheek kebab and meat samosa</i>	
Chicken Pakora	£5.30
Paneer Shashlick	£4.90
<i>Marinated paneer (cheese), pepper and onion, barbecued in clay oven</i>	
Spicy Tiger King Prawns	£6.90
<i>Tiger prawns stir fried with pepper and onion with herbs and spice</i>	

Asha's Aromatic Choices

Chicken

Mango Chicken £13.90

Marinated barbecue chicken cooked with ground almond and a little coconut powder and slices of mango, it's fruity, creamy and sweet – mild

Chicken Aloo Paneer £11.90

Chicken tikka cooked in thick sauce with tomato, topped with Cheddar cheese, sprinkled with thin crispy deep fried potato

Peshwari Chicken £12.90

Spicy chicken cooked in a cinnamon and cumin sauce, with tomatoes and pepper – medium

Capsila Chicken £13.90

Fillet marinated pieces of Chicken cooked with mixed peppers, green chillies, with a hint of ginger – medium

Naga Garlic Chicken £11.90

Barbecued chicken cooked with peppers, onion, fresh garlic and Naga Chillies – fairly hot

Honey Shaslick £13.90

Diced marinated pieces of chicken barbecued in clay oven with peppers, tomato, onion and honey – mild

Meat

Lamb Piazi £11.90

Tender pieces of lamb cooked in thick sauce with crispy deep fried onion and a little cream – medium

Lamb Baingan £11.90

Pieces of lamb cooked with herbs and spices, in thick sauce with aubergine and coriander – medium

Dhai Lamb £13.90

Pieces of tender lamb cooked with yogurt, ground almond in thick, creamy sauce, sweet and sour – mild (slightly sweet)

Lamb Aloo £10.90

Lamb and potato cooked in dry sauce with zeera powder, garam masala and coriander – medium

Asha's Aromatic Choices

Seafood

Spicy Tiger King Prawn

Tiger king prawn spiced and stir fried with pepper, onion in thick sauce – medium

£13.90

Sizzling Salmon

Spiced pieces of salmon pan fried with pepper, potato and onion, served in hot iron dish, served sizzling – medium

£13.90

Panges Baja

(Panges is a catfish from Bengal)

Fillet fish fried with light spices then surrounded with lightly spiced cooked onion, pepper and coriander. An exotic dish from Bengal – medium

£13.90

King Prawn Baingan

King prawn off the shell cooked in medium spiced thick sauce. With fresh aubergine – medium

£14.90

Premium King Prawn (Size u5)

King prawn off the shell, cut in halves then cooked with turmeric, mustard seeds, herbs & spices in thick sauce – medium.

(Please note: This dish is NOT available for take away)

£23.50

Tawa

Tawa is a large concave frying pan made from metal. Dish will be cooked in lots of herbs & spices in thick sauce. Sweet, sour and slightly hot.

Chicken Tawa

£11.90

Meat Tawa

£12.90

Tiger King Prawn Tawa

£13.90

(Please note: Tawa dishes are NOT available for take away)

Vegetarian

Shobjee

A mixture of fresh vegetable, aubergine, cauliflower, potatoes etc. with chefs spices in thick sauce – medium

£11.90

Chef's Specialities

Chicken Tikka Mossala

Diced marinated chicken, roasted on skewers in the clay oven cooked with ground almonds, cream and yogurt – very mild (slightly sweet)

£9.90

Korai Lamb or Chicken

Diced lamb or chicken cooked with garlic, fried peppers and onion, served in iron dish korai – medium spiced

£10.90

Chicken Chilli Mossala

Diced chicken, cooked with onion and fresh green chillies – hot

£9.90

Chicken Pasanda

Pieces of chicken cooked with almond powder, cream, cinnamon & bay leaf - slightly sweet

£9.90

Butter Chicken

Barbecued diced chicken, cooked with butter and cream, served with authentic sauce - slightly sweet

£9.90

Chicken Jalfrezy

Chicken tikka, cooked with onion, peppers and tomatoes – fairly hot

£9.90

Garlic Chicken

Thinly sliced marinated chicken, cooked with onion, tomatoes and garlic bulb, served in special sauce – medium spiced

£9.90

Tiger King Prawn

Curry - <i>medium</i>	£11.90
Bhuna <i>Cooked in thick sauce with tomato and onion – medium spiced</i>	£12.90
Pathia <i>Sweet and sour - fairly hot</i>	£12.90
Dhansak <i>Cooked in thick lentil sauce, sweet and sour – fairly hot</i>	£12.90
Sag <i>Spinach, onion, garlic – medium spiced</i>	£12.90

Tandoori Specialities

Chicken Tikka <i>Diced breast of chicken, marinated in yogurt with Chefs special recipe, roasted on skewers in Tandoori oven</i>	£9.90
Tandoori Mixed Grill <i>Chicken Tikka, Lamb Tikka, Tandoori Chicken, Sheek Kebab and nan bread</i>	£13.90
Chicken Shashlick <i>Diced marinated chicken barbecued over the clay oven with green pepper, onion and tomatoes</i>	£10.90
Tandoori Chicken <i>Chicken on the bone marinated and cooked in clay oven</i>	£9.90
Paneer Shashlick <i>Marinated homemade cottage cheese, pepper and onion then barbecued in clay oven</i>	£8.90

Biryani Dishes

Cooked with rice in herbs and spices and served with vegetable curry side dish - Medium to Mild

Vegetable Biryani	£9.90
Lamb Biryani	£11.90
Chicken Tikka Biryani	£12.90

Chicken Tikka Curry Specialities

Chicken Tikka Curry <i>Diced breast of chicken, marinated in yogurt, roasted on skewers in Tandoori oven</i>	£8.90
Chicken Tikka Madras – fairly hot	£8.90
Chicken Tikka Kurma <i>Very mild cooked with cream and coconut powder – sweet</i>	£9.90
Chicken Tikka Bhuna <i>Cooked with onions and tomatoes in thick sauce – medium</i>	£8.90

Curry Specialities

Lamb, Chicken or Vegetable

Kurma <i>Cooked with cream and coconut – very mild and sweet</i>	£8.50
Curry – medium	£7.90
Madras – fairly hot	£7.90
Vindaloo – very hot	£7.90
Dhansak <i>Cooked with lentils, sweet and sour - fairly hot</i>	£8.50
Bhuna <i>Cooked in thick sauce with tomato and onion – medium</i>	£8.50
Pathia <i>Sweet and sour in thick sauce - fairly hot</i>	£8.50

Vegetable (Side Dishes)

Mixed Vegetable Kurma

Very mild

£4.20

Bombay Aloo

£3.90

Sag Aloo

Spinach and potato

£4.20

Brinjal Bhajee

Aubergine

£4.20

Mushroom Bhajee

£4.20

Tarka Dall

Lentils cooked with garlic

£4.20

Sag Panir

Spinach and cheese

£4.50

Chana Mossala

Chickpeas in thick sauce

£4.20



Rice Dishes

Boiled Rice	£2.50
Pilau Rice	£3.00
Mushroom Rice	£3.50
Coconut Rice	£3.50

Indian Breads

Nan	£2.50
Keema Nan <i>Mincemeat</i>	£3.20
Peshwari Nan <i>Ground almond, coconut – sweet</i>	£3.20
Garlic Nan	£3.20
Chilli Nan	£3.20

English Dishes

Omelette <i>Cooked in thick sauce with tomato and onion – medium</i>	£10.90
Steak <i>Cooked in thick sauce with tomato and onion – medium</i>	£16.50
Chips	£2.50

The logo for ASHA features the word "ASHA" in a light blue, sans-serif font with a black outline. A large, light blue, stylized letter 'S' is positioned behind the 'A' and 'H', curving around them. The entire logo is set against a light purple background with a darker purple, triangular shape behind the letters.

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