

## SOUPS

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| 1  | <b>Sambhar Soup</b> typical southindian soup with lentils and vegetables | 2,60 |
| 2  | <b>Sabzi Soup</b> indian vegetable soup                                  | 2,60 |
| 3. | <b>Indian Chicken soup</b>   | 2,90 |
| 4. | <b>Indian Tomato soup</b>  | 2,90 |

## STARTERS

*with tamarind-chutney, spiced yoghurtsauce and salad*

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| 5.  | <b>Samosas</b> stuffed patties with an aromatic filling from potatoes, vegetables, green peas, raisins and almonds | 2,90 |
| 6.  | <b>Gobhi Pakoras</b> fried cauliflower in a crisp batter   | 2,80 |
| 7.  | <b>Chicken Pakoras</b> chicken filet, fried in crunchy coating served with chutney and spiced curd                 | 3,50 |
| 26. | <b>Panir Pakoras</b> crispy fried slices of homemade „Panir“ - cheese  | 3,50 |

## SALAD

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| 8.  | <b>Small mixed salad</b>  | 3,00 |
| 9.  | <b>Indian special salad</b> fresh mixed salad with exotic fruits and and fried cheese stripes | 5,40 |
| 10. | <b>Murgh salad</b> mixed salad with fried chicken slices                                      | 5.90 |

## VEGETARIAN DISHES

*with aromatic basmati-rice or Bathura bread and salad*

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| 11. | <b>Chole Bhature</b> chickpeas with Indian bread                   | 4.00 |
| 12. | <b>Sabzi</b> fresh mixed vegetables in curry sauce                 | 4.50 |
| 13. | <b>Dal</b> lentils prepared in original Indian curry spices        | 3.90 |
| 14. | <b>Kofta Curry</b> vegetable cheese balls in savoury curry sauce   | 4.50 |
| 15. | <b>Palak Panir</b> homemade cream cheese with spinach Indian style | 4.40 |
| 16. | <b>Alu Palak</b> potatoes in spinach Indian style                  | 4.20 |

17.	<b>Dal special</b>	lentils stir fried with onions, fresh ginger, garlic, fresh tomatoes and typical spices	4.40
18.	<b>Soja Korma</b>	textured soja protein cubes in creamy currysauce	4.60
19.	<b>Malai Kofta</b>	vegetable cheese balls in aromatic cream sauce with almonds	4.70
20.	<b>Mattar Panir</b>	homemade cream cheese with green peas in curry sauce	4.95
21.	<b>Biryani</b>	basmati rice fried with vegetables, nuts and raisins, served with a tangy biryani sauce	5.50
22.	<b>Zwergaubergine</b>	mini eggplant served in onion-tomato sauce	5.70
23.	<b>Champignon Curry</b>	fresh champignons with peas in curry creme sauce	5.00
24.	<b>Banana Curry</b>	sweet, spicy bananas and cream cheese in curry sauce	5.50
25.	<b>Shahi Mirch</b>	stuffed pepper with a filling of chopped vegetables, cheese, raisins and nuts	5.70
27.	<b>Bengan Punjabi</b>	eggplant with nut-cheese-vegetable filling	5.70
28.	<b>Gefüllte Tomaten</b>	tomatoes with vegetarian filling in a creamy tomato curry gravy	5.70
29.	<b>Okra Masala</b>	fried ladyfingers with onions	6.20
30.	<b>Tinda Masala</b>	Indian vegetable (Tinda) with ginger and coriander	6.20
31.	<b>Shahi Panir</b>	delicious slices of our homemade „Panir“ cheese in mild aromatic cream gravy	6.70
32.	<u>Vegetarian selection:</u>		
	<b>Gemüseplatte Benares</b>	with fresh mixed vegetables, spinach Indian style with cream cheese, lentils in curry and chickpeas	7.80

## *CHICKEN DISHES*

*with aromatic basmatirice or Bathura bread and salad*

33.	<b>Chicken Curry</b>	chicken filet in curry sauce	5.50
34.	<b>Chicken Saag</b>	chicken filet in spinach Indian style	6.50
35.	<b>Chicken Biryani</b>	basmati rice with chicken filet, vegetables, nuts, raisins	6.50
36.	<b>Chicken Channa</b>	chicken filet with chickpeas in currysauce	6.50
37.	<b>Chicken Roast</b>	chicken filet stir-fried with fresh pepper, onions and tomatoes	6.50
38.	<b>Chicken Champignon</b>	chicken filet with fresh mushrooms	6.90
39.	<b>Chicken Vindaloo</b>	(spicy) chicken with potatoes in curry-coconut gravy	7.30
106.	<b>Chicken Subji</b>	chicken filet with fresh mixed vegetables	7.30
40.	<b>Chicken Dal</b>	chicken filet stir-fried with lentils and fresh ginger	7.30
41.	<b>Chicken Korma</b>	chicken filet in curry cream gravy, almonds and raisins	7.70
42.	<b>Butter Chicken</b>	chicken filet in butter-tomato-nut gravy	8.30

# MUTTON DISHES

*with aromatic basmati-rice or Bathura bread and salad*

43.	<b>Mutton Curry</b>	mutton in curry sauce	6.80
44.	<b>Mutton Biryani</b>	rice dish with mutton, nuts and raisins	7.50
45.	<b>Fried Mutton</b>	mutton fried with fresh vegetables	7.60
46.	<b>Mutton Saag</b>	mutton in spinach Indian style with ginger and garlic	7.50
47.	<b>Mutton Vindaloo</b> (spicy)	mutton with potatoes in curry-coconut gravy	8.40
48.	<b>Mutton Dal</b>	mutton and lentils, typical Indian style	7.90
49.	<b>Mutton Chana</b>	mutton with chickpeas	7.90
50.	<b>Mutton Champignons</b>	mutton with mushrooms	7.80
51.	<b>Mutton Korma</b>	mutton with almonds and raisins in cream sauce	8.50
52.	<b>Mutton Okra</b>	mutton with ladyfingers	8.60
53.	<b>Mutton Tinda</b>	mutton with Tinda (Indian vegetable)	8.50
54.	<b>Mutton Dahiwala</b>	aromatic mutton in yoghurt sauce	8.50
55.	<u>Our special dish:</u> <b>Ashoka Platte</b>	mutton curry, chicken korma, mixed vegetables Indian style and lentils in curry sauce (dal) with basmati rice and salad, served on a typical „Thali“-plate	9.50

## SWEETS

64.	<b>BARFI</b>		starting from	1.90
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Sweet bar made from roasted chick-peas, coconut and almonds

## SIDE DISHES

56.	<b>Nan-Brot</b>	Indian bread baked on the traditional iron „Tawa“	1.50
57.	<b>Bathura</b>	Indian deep fried fluffy bread	1.10
58.	<b>Chapatti</b>	Indian whole grain wheat-bread	1.50
59.	<b>Papadam</b>	crunchy cracker from soy flour and spices	0.70
60.	<b>Pickles</b>	pickled spicy vegetables	2.00
61.	<b>Raita</b>	spiced yoghurt	2.50
62.	<b>Mango Chutney</b>	sweet & sour mangofruit	2.00
63.	<b>Tamarind Chutney</b>	sweet & sour tamarind fruit-sauce	1.90
904.	<b>extra portion Basmatirice</b>	(to accompany a main dish)	1.90
905.	<b>extra portion Panir cheese</b>	(to accompany a main dish)	1.90
906.	<b>extra portion potatoes</b>	(to accompany a main dish)	1.60
907.	<b>extra portion vegetables</b>	(to accompany a main dish)	1.60
908.	<b>extra portion mutton</b>	(to accompany a main dish)	3.00
909.	<b>extra portion chicken</b>	(to accompany a main dish)	2.00

# ashoka

**Indian Restaurant**



**Grolmanstr. 51 • 10623 Berlin  
Tel. 030-310 15806**

# Ashoka`s Specials

*Vegetarian:*

## Navrattan Korma

*Favourite dish of the Maharajas of Rajasthan!*

Fresh mixed vegetables in currycream with almonds and raisins, basmatirice, tamarindchutney, spiced yoghurt and salad

€ 5.50



## Kerala Cocos~Chicken

*Typisch südindische Spezialität aus Kerala!*

Chickenfilet in savoury coconut~sauce with fresh coriander, basmatirice, tamarindchutney, spiced yoghurt and salad

€ 6.50

## HOT BEVERAGES

65.	<b>Cup Yogitee</b> with spices and honey	1.10
101.	<b>AYURVEDA TEE</b> – <i>without black tea -</i> <i>made from 12 herbs, grown in the valleys of the Himalaya by</i> <i>Hindu monks from the holy city of Rishikesh on the river Ganges.</i>	2,50
67.	<b>Cup black tea</b>	1,80
68.	<b>Cup green tea</b>	1,80
69.	<b>Cup camomile tea</b>	1,80
70.	<b>Cup peppermint tea</b>	1.80

## NON ALCOHOLIC BEVERAGES 0,2l

	Milkshakes made from	0,2l	0,4l
	71. <i>Mangofruit</i>	2.20	206. <i>Maxi-Shake 0,4l</i>
	72. <i>Lycheefruit</i>	2.20	3.90
	73. <i>Banana</i>	2.20	
	74. <i>Yoghurt (Lassi) sweet</i>	2.20	
	75. <i>Yoghurt (Lassi) salty</i>	2.20	
76.	<b>Orangejuice</b>	1.80	201. <b>Maxi-Orangenjuice</b>
77.	<b>Grapefruitjuice</b>	1.80	202. <b>Maxi-Grapefruitjuice</b>
78.	<b>Applejuice</b>	1.80	203. <b>Maxi-Applejuice</b>
80.	<b>Mangonektar</b>	2.00	204. <b>Maxi-Mangonektar</b>
81.	<b>Maracujanektar</b>	2.00	205. <b>Maxi-Maracujasaft</b>
82.	<b>Cola</b>	1.60	103. <b>Maxi-Cola</b>
83.	<b>Cola light</b>	1.60	104. <b>Maxi-Cola light</b>
84.	<b>Fanta</b>	1.60	
85.	<b>Sprite</b>	1.60	901. <b>1L Flasche Cola, Fanta.</b>
86.	<b>Bitter Lemon</b>	2.50	5.50
910.	<b>Ginger Ale</b> 3.) 2.)	2.50	oder Sprite 1.) 2.) 4.) 6.)
911.	<b>Tonic Water</b> 3.) 2.)	2.50	105. <b>Maxi-Mineralwasser</b> 0,4l
87.	<b>Mineralwater without gas</b>	1.50	217. <b>1L Fl. Stilles Wasser</b>
88.	<b>Mineralwasser</b>	1.50	218. <b>1L Fl. Mineralwasser</b>
			4.50

## ALKOHOLIC BEVERAGES

89.	<b>Beck`s Pils</b> 0,33l	2.50
90.	<b>Beck`s alcohol-free</b> 0,33l	2.00
91.	<b>Hefe-Weizenbier</b> 0,5l dark, light oder alcohol-free	3.20
92.	<b>Kristall-Weizenbier</b> 0,5l	3.20
902.	<b>Hefe-Weizenbier dark</b> 0,5l	3.20
903.	<b>Hefe-Weizenbier alkoholfree</b> 0,5l	3.20
93.	<b>White wine</b> (Soave) 0,2l	2.50
94.	<b>Red wine</b> (Montepulciano)	2.50
95.	<b>Red wine</b> (Chianti) 0,2l	2.80
96.	<b>Malt beer</b> 0,33l	2.40
97.	<b>Indian beer</b> 0,3l Kingfisher	2.90
98.	<b>Indian Rum</b> 2cl Old Monk	3.00
99.	<b>Cardamom liqueur</b> 2cl	2,90
100.	<b>Mango liqueur</b> 2cl	2.90
101.	<b>Indian red wine</b> from Maharashtra in central India 0,2l	3.50
102.	<b>Indian white wine</b> 0,2l “	3.50

1.) coffeinhaltig 2.) mit Farbstoff 3.) chininhaltig 4) mit Konservierungsstoffen 5.) mit Antioxydationsmitteln  
6.) enthält Phenylalaninquelle