

Ashiana

**FINE INDIAN CUISINE
& BANQUET HALL**

5675 JIMMY CARTER BLVD., NORCROSS, GA 30071

(LOWER LEVEL OF GLOBAL MALL • FORMER LOCATION OF STARZONE)



Lunch: Tue thru Fri 11:30 - 3:00pm

Lunch: Sat & Sun 12 Noon - 3:30pm

Dinner: Mon thru Thurs & Sun: 5:30pm - 10:00pm

Dinner: Friday & Saturday: 5:30pm - 11:00pm

CLOSED ON MONDAY

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Ashiana

M E N U



Soups



- Mulligatwany Soup** \$ 3.95
A mildly flavored lentil soup enriched with rice and a hint of lemon.
- Tomato Soup** \$ 3.95
A creamy concoction flavored with mild Indian spices.
- Chicken Soup** \$ 3.95
Traditional blend of chicken, herbs and spices.



Appetizers



- Vegetable Samosa (2)** \$ 3.50
Flaky pastry shells stuffed with delicious vegetables.
- Mixed Vegetable Pakoras** \$ 4.50
Vegetables fritters seasoned with herbs and spices dipped in light batter & deep fried.
- Paneer Pakora** \$ 5.95
Homemade cheese chunks lightly battered with fresh herbs and spices, deep-fried.
- Crispy Vegetable Corn Triangles (C.V.C.T)** \$ 4.50
Battered fried Chinese toast made with corn, vegetables and sesame seeds.
- Vegetable Spring Rolls (2)** \$ 3.50
Deep fried rolls stuffed with cabbage, onions and bell peppers with a touch of Chinese spices.
- Mixed Veggie Sampler** \$ 6.50
An assortment of vegetable samosa, vegetable and paneer pakoras
- Non-Veg. Sampler** \$ 6.95
An assortment of chicken tikka, keema samosa, and vegetable pakoras.
- Chicken Wings (8)** \$ 6.95
Chicken wings marinated overnight in yogurt & spices cooked gently in the Tandoor.
- Chicken 65** \$ 6.95
Deep fried chunks of boneless chicken marinated with special spices, sautéed with bell peppers, onions and fresh curry leaves.
- Chicken Jeera** \$ 6.95
Boneless pieces of chicken cooked with cumin, garlic, and ginger.

Tandoori Specials



Tandoori Paneer	\$ 10.95
<i>Cubes of home-made cheese cooked in clay oven with an aromatic blend of spices & diced sweet peppers, red onions, & tomatoes in a special sauce.</i>	
Tandoori Chicken	\$ 11.95
<i>Spring chicken marinated in yogurt and mild spices, roasted in the clay oven.</i>	
Chicken Tikka	\$ 11.95
<i>Boneless breast of chicken marinated in chef's special seasonings, cooked in a tandoor (charcoal oven).</i>	
Reshmi Kabob	\$ 11.95
<i>Morsels of boneless chicken marinated overnight in fresh ginger and creamy garlic sauce, roasted to perfection.</i>	
Seekh Kabob	
<i>Finely minced meat with aromatic herbs and spices wrapped around a skewer and roasted in clay oven.</i>	
Chicken	\$ 11.95
Lamb	\$ 12.95
Boti Kabob	\$ 12.95
<i>Saffron marinated chunks of lamb roasted to perfection in our tandoor.</i>	
Fish Tikka	\$ 14.95
<i>Cubes of marinated fresh fish barbequed in tandoor.</i>	
Tandoori Shrimp	\$ 14.95
<i>Shrimp marinated in yogurt and mild spices, roasted in a clay oven.</i>	
Ashiana Tandoori Mixed Grill (served with naan)	\$ 16.95
<i>Chicken tikka, fish tikka, seekh kabob, and shrimp broiled in tandoor and served with Onions, peppers, and lemon.</i>	

Indian Style Chinese



Chilli Chicken (dry or gravy)	\$ 11.95
<i>Diced chicken cooked with onions, bell peppers, and a blend of Indian and Chinese spices.</i>	
Chicken Manchurian (dry or gravy)	\$ 11.95
<i>Diced chicken with ginger, garlic, onions, chilli, and cilantro tossed in an authentic manchurian sauce.</i>	
Chilli Paneer (dry or gravy)	\$ 10.95
<i>Diced homemade cheese cooked with onions, bell peppers, and a blend of Indian and Chinese spices.</i>	
Cauliflower Manchurian (dry or gravy)	\$ 10.95
<i>Cauliflower florets with ginger, garlic, onions, chilli, and cilantro tossed in an authentic manchurian sauce.</i>	
Fried Rice	<i>Rice cooked with an assortment of vegetables and a blend of spices</i>
Vegetable or Egg	\$ 9.95
Chicken	\$ 10.95
Shrimp	\$ 12.95
Hakka Noodles	<i>Noodles tossed with mixed vegetables and authentic spices</i>
Vegetable or Egg	\$ 9.95
Chicken	\$ 10.95
Shrimp	\$ 12.95

Vegetables Specialties

(served with rice)

Aloo Gobhi	\$ 9.95
<i>Potatoes and cauliflower sautéed with fresh ginger, tomatoes and cumin.</i>	
Bhindi Masala	\$ 9.95
<i>Fresh okra sautéed with onions and tomatoes.</i>	
Punjabi Kadi Pakora	\$ 9.95
<i>Yogurt based sauce cooked with whole red chillies, cumin seeds, and onion fritters.</i>	
Baigan Masala	\$ 9.95
<i>Baby eggplants cooked with Indian spices and bell peppers.</i>	
Baigan Bhartha	\$ 9.95
<i>Whole eggplants roasted and peeled, then pureed with fresh onions and tomatoes seasoned with herbs and spices.</i>	
Peshawari Chole	\$ 9.95
<i>Chick peas cooked in traditional north Indian spices with tomatoes.</i>	
Dal Makhani	\$ 9.95
<i>Combination of lentils simmered overnight in cream and lightly fried in butter.</i>	
Dal Tadka	\$ 9.95
<i>Lentils tempered with mustard seeds, curry leaves and Indian spices.</i>	
Navratan Korma	\$ 10.95
<i>Garden fresh vegetables simmered in a creamy sauce with nuts and cashews.</i>	
Malai Kofta	\$ 10.95
<i>Mixed vegetable dumplings in a savory, creamy curry sauce.</i>	
Shahi Paneer	\$ 10.95
<i>Tender cubes of homemade cheese simmered in rich creamy sauce, garnished with nuts.</i>	
Kadai Paneer	\$ 10.95
<i>Cubes of cheese sautéed with tomatoes, bell peppers, and onions.</i>	
Matar Paneer	\$ 10.95
<i>Peas and cubes of cheese sautéed with aromatic spices and simmered in rich onion gravy.</i>	
Paneer Tikka Masala	\$ 10.95
<i>Cheese cubes cooked in a mildly spiced, rich creamy tomato sauce.</i>	
Palak Paneer	\$ 10.95
<i>Fresh spinach cooked with tomatoes, mild spices & finished with a touch of cream</i>	
Paneer Makhani	\$ 10.95
<i>Cubes of cheese prepared in delicate creamy sauce with tomatoes and butter.</i>	

Seafood Specialties

(served with rice)

Shrimp Vindaloo	\$ 14.95
<i>Shrimp marinated in a tangy onion and vinegar sauce and cooked in a fiery curry sauce.</i>	
Kadhai Shrimp	\$ 14.95
<i>Marinated shrimp sautéed with tomatoes, bell peppers, and onions.</i>	
Fish Masala	\$ 14.95
<i>Succulent pieces of fish cooked in our special Masala sauce.</i>	
Goa Shrimp Curry	\$ 14.95
<i>Shrimp delicately cooked in coconut milk, curry leaves and blend of Indian spices.</i>	

Chicken Specialties

(served with rice)

Chicken Tikka Masala	\$ 11.95
<i>Tender boneless chicken roasted in tandoor and then cooked with our signature butter cream and tomato sauce.</i>	
Chicken Makhani	\$ 11.95
<i>Tender barbecued chicken pieces prepared in delicate creamy sauce with tomatoes and butter.</i>	
Chicken Korma	\$ 11.95
<i>Boneless pieces of chicken cooked in an enticing cream sauce with nuts and raisins.</i>	
Chicken Afghani	\$ 11.95
<i>Boneless pieces of chicken cooked in chef's special cream sauce flavored with mango chutney.</i>	
Chicken Kadhai	\$ 11.95
<i>Marinated chicken sautéed with tomatoes, bell peppers, and onions.</i>	
Chicken Saag	\$ 11.95
<i>Tender boneless chicken pieces barbecued in tandoor and cooked with fresh spinach.</i>	
Chicken Vindaloo	\$ 11.95
<i>Boneless chicken pieces cooked in a tangy onion and vinegar sauce.</i>	
Chicken Curry	\$ 11.95
<i>Pieces of chicken cooked in a traditional old-fashioned style curry sauce with onions, tomatoes, and spices.</i>	
Chicken Badami	\$ 11.95
<i>Tender boneless pieces of chicken cooked with Almonds in Chef's special sauce.</i>	
Chicken Neelgiri	\$ 11.95
<i>An old-time favorite. Chicken cooked with fresh mint leaves, yogurt, and spices.</i>	
Chicken Achaari	\$ 11.95
<i>A quick tampering of cumin, fresh tomatoes and pickled spices folded into our spicy curry sauce.</i>	

Lamb & Goat Specialties

(served with rice)

Rogan Josh	\$ 12.95
<i>Boneless meat cooked with ginger, garlic, onion, fresh tomatoes & aromatic spices.</i>	
Lamb Pasanda	\$ 12.95
<i>An exotic preparation of lamb marinated in fresh yogurt and cooked in a mildly spiced cream sauce.</i>	
Lamb Kadhai	\$ 12.95
<i>Tender pieces of lamb sautéed with tomatoes, bell peppers, and onions.</i>	
Lamb Vindaloo	\$ 12.95
<i>Lamb cubes marinated in a tangy onion and vinegar sauce and cooked in a fiery curry sauce.</i>	
Saag Gosht	\$ 12.95
<i>Tender boneless chicken pieces barbecued in tandoor and cooked with fresh spinach.</i>	
Achaari Gosht	\$ 12.95
<i>A quick tampering of cumin, fresh tomatoes and pickled spices folded into our spicy curry sauce.</i>	
Goat Curry	\$ 12.95
<i>Chunks of goat cooked in a traditional old-fashioned style curry sauce with onions, Tomatoes and spices.</i>	

Relish & Condiments

Papadum	\$ 1.95	Assorted Chutney	\$ 1.95
<i>Sun-dried crispy wafers.</i>		<i>A selection of Indian chutneys (tamarind or mint).</i>	
Achaar	\$ 1.95	Raita	\$ 1.95
<i>Homemade pickle.</i>		<i>Fresh yogurt spiced with onions, tomatoes and cucumbers.</i>	



Rice Delicacies



Jeera Rice	\$ 2.95
<i>Traditionally cooked basmati rice with cumin seeds</i>	
Peas Pulao	\$ 3.95
<i>Basmati rice cooked with peas, mildly spiced.</i>	
Vegetable Biryani	\$ 10.95
<i>Long grain rice cooked with onions, tomatoes, mixed vegetables, and nuts.</i>	
Chicken Biryani	\$ 11.95
<i>Tender pieces of chicken cooked with rice, Indian spices, and garnished with nuts.</i>	
Lamb/Goat Biryani	\$ 12.95
<i>Tender pieces of meat cooked with rice, Indian spices, and garnished with nuts.</i>	
Shrimp Biryani	\$ 14.95
<i>Indian basmati rice cooked with layers of shrimp, onions, fresh ginger, and delicate spices.</i>	
Ashiana's Special Biryani	\$ 15.95
<i>Basmati rice cooked with a combination of chicken, lamb, and shrimp, onions, ginger, and spices</i>	



Breads



Butter Naan	\$ 1.95
<i>Plain flour bread topped with butter.</i>	
Garlic Naan	\$ 2.95
<i>Leavened bread made with fresh, chopped garlic and baked in the tandoor oven.</i>	
Bullet Naan	\$ 2.95
<i>Spicy bread stuffed with jalapeños and cilantro.</i>	
Onion Kulcha	\$ 2.95
<i>Fresh chopped onions and Indian spices mixed with dough baked in clay oven.</i>	
Cheese Kulcha	\$ 2.95
<i>Homemade cheese with fresh herbs stuffed in dough and baked in tandoor.</i>	
Keema Naan	\$ 3.95
<i>Bread stuffed with ground meat and baked in the clay oven.</i>	
Lacha Paratha	\$ 3.95
<i>Multi-layered whole wheat bread topped with butter.</i>	
Aloo Paratha	\$ 3.95
<i>Spiced potato stuffed in whole wheat bread baked in the clay oven.</i>	
Poori	\$ 2.95
<i>Puffed whole wheat bread.</i>	
Tandoori Roti	\$ 1.95
<i>Whole wheat bread baked in tandoor.</i>	
Ashiana Bread Basket	\$ 6.95
<i>Combination of naan, garlic naan, paratha, and onion kulcha.</i>	



Desserts



Rasmalai (2)	\$ 3.50
<i>Sweet Indian cream cheese patties immersed in a cool cardamom flavored cream sauce, garnished with pistachio nuts.</i>	
Gulab Jamun (2)	\$ 3.50
<i>Juicy deep fried cheese balls, dipped in rose water sugar syrup.</i>	
Kulfi	\$ 3.50
<i>Traditional Indian ice cream (mango or pistachio).</i>	
Kheer	\$ 3.50
<i>An Indian Rice pudding made from Milk, Rice and an assortment of dry fruits.</i>	
Gajjar Halwa	\$ 3.50
<i>Carrot pudding garnished with roasted almonds.</i>	
Fried Ice Cream	\$ 3.50
<i>Deep-fried vanilla ice cream stuffed with nuts and topped with whipped cream.</i>	