

# *Asmara*

A decorative flourish in a golden-yellow color, consisting of several elegant, curved lines that swirl upwards and to the right, positioned above the end of the word 'Asmara'.

**FOOD MENU**

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## Condiments

Plain or Spice £0.95  
Assorted Pickles £0.95

Pickle Tray £3.25  
Mango chutney, mix pickle,  
mint sauce & onion salad

### Traditional Starters

Onion Bhaji £4.10  
Vegetable Samosa £2.95  
Aloo Pattice £3.95  
Bombay roadside favourite, shallow  
fried potatoes, with spicy chick peas  
Chicken Millennium £4.95  
Vegetable Bhaji on Puree £3.50  
Paneer Sticks £3.75  
Sticks of fried Indian Paneer Cheese served with  
homemade sweet chilli dip  
Garlic Mushroom on Puree £3.50  
Chicken Pakora £3.95  
Meat Samosa £3.20  
Chaat Chicken £4.00  
Chaat Lamb £4.25

### Tandoori Starters

Chicken Tikka £4.50  
Lamb Tikka £4.75  
Sheek Kebab £4.20  
Tandoori Lamb Chops £5.95  
Tandoori Mix Kebab £5.50  
Chicken tikka, lamb tikka & sheek kebab  
Punjabi Tikka  
Chicken £4.75  
Lamb £4.95  
Garlic Mushroom Chicken Tikka £4.50  
Asmara Mixed Grill £6.95  
Chicken tikka, lamb tikka, sheek kebab  
& tandoori lamb chop  
Asmara Special Kebab £6.55  
Chicken tikka, lamb tikka, sheek kebab & onion bhaji  
Paneer Tikka Indian Cheese £3.95

### Seafood Starters

Prawn Cocktail £3.95  
Scampi £3.95  
Bhuna Prawn Puri £4.25  
King Prawn Bhaji on Puri £5.50  
Tandoori King Prawns £5.50

Char-Grilled King Prawn £5.50  
Sweet-water king prawns, marinated in fresh  
garlic, crushed chillies & charred over the grill.  
King Prawn Butterfly £5.25  
Spice Chill King Prawn £5.50  
A spicy & tasty dish, king prawns  
marinated in a garlic, tumeric & chilli.

Note: Some dishes contain nuts, dairy & gluten. please ask a member of staff before you place your order. If you have any other allergies or intolerances please inform a member of staff. Management have the right to change prices without prior notice.

# Asmara Creations

## Asmara Special Handi (Chicken £14.95 - Lamb £15.95) Served on the bone.

Our Chefs secret STAFF CURRY on the bone is a taste sensation.  
Slow cooked with onions, garlic, ginger & many other spices.

### Asmara Special

Tandoori Chicken, Chicken Tikka, Lamb Tikka & King Prawn cooked with olives, peppers, onions, tomatoes, spices & herbs

**£15.95**

### Chicken or Lamb

#### Tok Jal Mishti (Hot, Sweet & Sour) £15.50

Cooked with moolasses, tamarind, dry roasted hot chilli, in a thick sauce served in a special spice & finished off with fresh tomato, garlic & fresh coriander.

#### Palak Gosht Roshune (Fairly Hot) £13.95

Lamb cooked with spinach & garlic topped off with green chilli.

#### Shahi Tukra (Medium or Hot)

Chicken Tikka £12.95

Lamb Tikka £13.95

#### Tandoori King Prawn £14.95

Large pieces of chicken or lamb tikka fillets, roasted on skewers, then cooked in medium hotspices, onions, tomatoes, fresh green chillies & coriander.

#### Chicken Tikka Khakri £13.95

(Hot) Chicken tikka finely chopped, cooked in a bhuna style sauce, with fresh, green chilli, garlic & coriander.

#### Sylheti Special Garlic £14.95

(Medium) Cooked with chicken tikka, lamb, king prawn & boiled egg, bhuna style with garlic.

#### Murgh Bemisal (Mild Sweet) £13.95

A unique dish of smooth spicy tikka of chicken where the smoothness of the buttery tomato sauce is followed by the spicy flavour of caramelised shallots, a smooth, silky dish bursting with aroma.

#### King Prawn Ba Dhanya (Medium) £14.95

King Prawn dish prepared with a mixture of our own special spices, butter beans & lots of fresh coriander leaves.

#### Massla Punjabi Style (Medium or Hot)

Chicken Tikka £12.95

Lamb Tikka £13.95

#### Tandoori King Prawn £14.95

Large pieces of chicken or lamb tikka fillets, mixed with minced Lamb & garnished with punjabi sauce.

#### Chef's Special Balti (Medium) £13.95

Succulent boneless pieces of lamb cooked with minced lamb, fresh green beans, potato & a special blend of balti spices.

### Chicken Millennium £13.95

Fine strips of fresh marinated chicken, simmered with onions, peppers, garlic and special spices and herbs

#### Misht Ghosht (Sweet & Medium)

Chicken £12.95

Lamb £13.95

Butternut squash cooked with tender lamb pieces with medium spices in a thick, rich, aromatic sauce. Another favourite from the Northeast Bangladeshi (Sylhet).

#### Bengal Tikka Murgh (Fairly Hot) £13.95

Chicken Tikka cooked with red pepper, fresh mint & coriander, green chillies & mixed spices.

#### South Indian Chilli Garlic

Chicken Tikka £12.95

Lamb Tikka £13.95

#### Tandoori King Prawn £14.95

Diced onions cooked with medium spices, coriander, then finished off with chopped fresh green chillies & finely sliced pieces of garlic.

#### Honey Lapiazza (Sweet)

Chicken £12.95

Lamb £13.95

Cooked with chunks of onions, fresh tomatoes, pure honey in a medium thick sauce with fresh coriander.

#### Spice Balti Massala (Medium or Hot)

Chicken £12.95

Lamb £13.95

A delicious, rich & exotic dish, chicken or lamb tikka marinated & cooked in a traditional creamy massala sauce with almond & balti spices.

#### Fish Chilli Korai (Fairly Hot) £13.95

Specially fried white fish topped with a thick sauce made of potatoes & aubergines, selected spices and garnished with fried onions.

#### Desi Nagaa

Chicken £12.95

Lamb £13.95

Cooked with aromatic naga (hot chilli), chilli sauce, tomatoes, onions & red peppers in a bhuna style sauce.

#### Shatkora Special (Medium or Hot)

Chicken £12.95

Lamb £13.95

Spicy dish cooked with shatkora fruit (citrus fruit from the lemon family) which comes from the sylhetregion of bangladesh giving a unique tangy flavour.

## Traditional Dishes

Chicken £11.25	Lamb or Prawn £11.95	Vegetable £9.95	Chicken Tikka £11.50	Lamb Tikka £11.95	King Prawn £13.95	Tandoori King Prawn £14.95	Fish £11.95	Paneer £9.95
<b>Kurma</b> (Sweet )Contains Dairy	<b>Methi</b> (Medium)	<b>Dupiaza</b> (Medium)	<b>Dansak</b> (Hot, Sweet & Sour)	<b>Pathia</b> (Hot, Sweet & Sour)				
<b>Malayan</b> (Sweet) Contains Nuts & Dairy	<b>Singapore</b> (Medium)	<b>Roganjosh</b> (Medium)	<b>Sri Lanka</b> (Hot)	<b>Dumka</b> (Medium to Hot) Dairy				
<b>Massala</b> (Sweet, contains nuts & Dairy)	<b>Paneer</b> (Medium)	<b>Balti</b> (Medium)	<b>Chilli</b> <b>Massala</b> (Hot, contains nuts)	<b>Kashmiri</b> (Sweet, contains nuts & Dairy)				
<b>Butter</b> (Sweet, contains nuts& Dairy)	<b>Plain Curry</b> (Medium)	<b>Jalfezi</b> (Medium, Served In A Sizzling Wok)	<b>Madras</b> (Hot)					
<b>Garlic</b> (Medium)	<b>Mushroom</b> <b>Curry</b> (Medium)	<b>Kahari</b> (Medium, Served In A Sizzling Wok)	<b>Vindaloo</b> (Hot)					
<b>Sag</b> (Medium)	<b>Bhuna</b> (Medium)							

## Sizzling Tandoori Mains

Tandoori Chicken £11.95	Tandoori King Prawn £15.95
Paneer Tikka Indian Cheese £10.95	Tandoori King Prawn Shashlick £15.95
<b>Tikka</b>	<b>Shashlick</b>
Chicken Tikka £12.50	Chicken Tikka £12.95
Lamb Tikka £13.50	Lamb Tikka £13.95
<b>Punjabi</b>	Tandoori King Prawn £15.95
Chicken Tikka £12.50	<b>Tandoori Cocktail £16.95</b>
Lamb Tikka £13.50	Chicken tikka, lamb tikka, sheek kebab, tandoori lamb chop, tandoori chicken, tandoori king prawn
Tandoori King Prawn £15.95	<b>Tandoori Lamb Chops £18.95</b>
	Grilled Lamb Chops

## Biryani Dishes

Chicken £12.50	King Prawn £14.95
Lamb or Prawn £13.95	Vegetable £11.95
Chicken Tikka £12.95	<b>Asmara Mix £14.95</b>
Lamb Tikka £13.95	Chicken tikka, lamb & prawn

## *Rice Dishes*

Boiled Rice or Plain Pilau £3.95

Onion Pilau £4.15

Vegetable Pilau £4.15

Mushroom Pilau £4.15

Peas Pilau £4.15

Egg Pilau £4.15

Chana Pilau £4.15

Lemon Pilau £4.15

Garlic Pilau £4.15

Keema Pilau £4.15

Nut Pilau £4.15

Coconut Pilau £4.15

Tikka Pilau £4.50

Asmara Pilau £4.50

Chicken, keema & peas

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## *Indian Bread*

Nan £3.50

Garlic & Corriander Nan £3.95

Chilli Nan £3.95

Keema Nan £3.95

Peshwari Nan £3.95

Tikka Nan £3.95

Cheese Nan £3.95

Garlic & Cheese Nan £3.95

Cheese & Chilli Nan £3.95

Asmara Nan £4.25

keema, cheese, garlic & corriander

Tandoori Roti £2.95

Paratha £4.25

Stuffed Paratha (Mixed vegetables) £4.95

Podhina Paratha (Mint) £4.95

Chappati £2.50

Garlic Chappati £2.75

Puri £1.95

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## *Sundries*

Chips £3.50

Garlic Chips £3.75

Spicy Chips £3.95

Punjabi Chips (Hot) £4.25

Salad £1.50

Plain Raitha £2.00

Onion / Cucumber Raitha £2.00

## *Side Dishes*

- Bombay Aloo £4.25  
Vegetable Bhaji £4.25  
Mushroom Bhaji £4.25  
Sag Aloo £4.25  
Sag Bhaji £4.25  
Bindi Bhaji (Okra) £4.25  
Brinjal Bhaji (Aubergine) £4.25  
Cauliflower Bhaji £4.25
- Whoori Bhaji (Green beans) £4.25  
Aloo Gobi £4.25  
Whoori Aloo (Green beans with potatoes) £4.25  
Tarka Dhall £4.25  
Sag Paneer £4.25  
Palka Mutter Paneer £4.25  
Any Traditional Curry Sauce £4.25

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## *English Dishes All Served With Chips & Salad*

- Plain Omelette £9.95  
Chicken or Prawn Omelette £11.95  
Chicken Nuggets £9.95  
Fried Chicken £10.95  
Sirloin Steak (8oz) £18.95

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## *Kids Meal*

All served with chips or rice and salad  
All served on one plate

- Chicken Korma  
Chicken Tikka Masala  
Plain Chicken Curry  
Chicken Nuggets  
Fried Chicken  
Golden Fried Scampi

**£9.95**

# Thursday & Sunday Night Special Banquets

## Appetiser

Poppadom & Pickle

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## Starter

Choice of Starter

Onion Bhaji

Chicken Tikka Starter

Mix Kebab

Chicken Chaat

Bhuna Prawn Puri

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## Main Course

Choice of chicken, chicken tikka, lamb, prawn,  
Poneer (v) or vegetable (v) in the following styles:

Plain Curry, Pathia, Mossalla, Korma,  
Bhuna, Roganjosh, Sag, Jalfrezi, Dansak,  
Balti, Madras or Vindaloo

Choice of any rice or chips  
(1 Free nan with 2 banquets)

Or

## Tandoori Grill Sizzling Plates

(healthy option)

Chicken Tikka, Lamb Tikka,

Tandoori Chicken (1/2),

Shashlik (Chicken tikka or lamb tikka),

Tandoori Cocktail (£3.00 extra charge)

(All the above dishes are served with caramelised onions,  
crispy green salad and yogurt mint sauce NO RICE)

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## To Finish Off With

Choice of favoured ice creams or coffee

# £19.95

All Asmara signature dishes are excluded from this offer.  
Add king prawns for £2.00 (Starter)  
Add King Prawns for £3.00 (Main)



Experience the finest Indian cuisine at Asmara. With a menu lovingly created with authentic flavours from the rich culinary heritage of the Indian subcontinent, dazzling interiors and a buzzing atmosphere, Asmara is the destination restaurant.

Whether you choose fabulous cocktails  
or reserve a table  
for a successful business lunch or family get together, Asmara will not fail  
to impress.

View our tripadvisor ratings for this  
restaurant and leave a review.



Asmara Indian Cuisine and Cocktail Lounge



[www.asmarablyth.co.uk](http://www.asmarablyth.co.uk)

Asmara Blyth  
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