

# AKBAR'S



## STARTERS

### Popadom

### Pickle Tray

### Lime Pickle

### Aubergine Pickle

### Seekh Kebab (D)

Tender mincemeat with onions, herbs, fresh coriander & green chillies cooked over charcoal.

### Chicken Tikka (D/G)

Boneless chicken marinated in herbs and spices (ginger, garlic, fresh coriander) cooked over charcoal served with salad, plum tomatoes and spiced with roasted fennel cumin and onion seeds.

### Chicken Wings (G)

Chicken wings marinated with special spices, cooked over charcoal.

### Liver Tikka (G)

Chicken liver mixed with special spices including ginger, garlic and coriander slowly cooked under a grill over a bed of fried onions.

### Keema/Cheese Samosa (G/D)

Lightly spiced minced meat, onions, sweetcorn & cheese wrapped in thin crispy pastry.

### Chapli Kebab (D)

Tender minced meat with onions, herbs, fresh coriander and green chillies cooked on a Tavra griddle.

### Chicken Pakora (G)

Tender chicken breast pieces coated in a spicy chick pea batter, deep fried and served with crisp salad.

### Lamb Chops (G/D)

One of our signature starters. Chops marinated in a special blend of spices cooked over a charcoal grill. Highly recommended.

### Fish Pakora (G)

Fish coated in spicy batter & deep fried, served with fresh crispy salad.

### Chicken Nambali (D)

Breast of chicken pieces marinated, grilled and finally topped with melting cheese. Served with fried onions, peppers, tomatoes and potatoes.

### Masala Fish (G)

Succulent Haddock or Cod (subject to availability) marinated in a special blend of exotic spices and deep fried.

### Chicken/Chana Poori (G)

Chick peas and chicken in a rich masala sauce garnished with coriander and served on a Poori (crispy fried bread).

### King Prawn Tikka (G)

Succulent King Prawns, left overnight in a marinade of subtle herbs & spices. Cooked over a charcoal fire accompanied by fresh seasonal salad.

### Mixed Kebab (D/G)

Seekh kebab, shami kebab and onion bhaji, served in a sizzler on a bed of fried onions.

### Cheesy Seekh Kebab (D)

Seekh kebabs mixed with soft melting cheese. Totally sensational.

## VEGETARIAN STARTERS

### Onion & Potato Bhaji (G)

Onions & potatoes, deep-fried in a spicy Indian batter & served with a side salad.

### Mushroom Pakora (G/D)

Whole seasonal mushrooms coated in a spicy batter and deep fried.

### Paneer Pakora (D) (G)

Traditional Indian cheese dipped in a spicy batter and deep fried. Served with fresh salad.

### Mushroom & Potato Poori (D/G)

Mushroom and Potato coated with a spicy batter and deep fried. Served with fresh salad.

### Aubergine Sizzler

Fresh aubergine cooked in a masala sauce served in a sizzler over a bed of fried onions.

### Samosa Chaat (D/G)

Sweet & sour, soft & crispy, pastry and chick pea salad mix.

## OLD SCHOOL FAVOURITES

Delicious mouth-watering curries. Available in either chicken, meat, keema, prawn or vegetable. Prawn charged at £1 extra.

### Dopiazza

Traditional curry prepared with onions.

### Dansak

Persian style curry with a sweet & sour taste, made with pineapple, lentils & sweetcorn.

### Korma (D/N)

A curry originally created for the British Raj in India. A mild taste (very mild).

### Rogan Josh

Tender meat or chicken cooked in a rich sauce using tomatoes, garnished with coriander.

### Madras or Vindaloo

Cooked with chillies for a taste to be remembered. (HOT)

### Biryani

Served with curried keema sauce and veg biryani served with curried chick pea sauce.

## ORIGINAL BALTIS

These dishes are cooked and served in a traditional style which originated in Baltistan, and have remained unchanged for hundreds of years. Cooked with ginger, onions, tomatoes, capsicums and chillies to a general Baltistan taste, garnished with coriander. All Baltis are recommended with nan bread.

**Chicken Balti** Cooked with tender chicken.

**Meat Balti** Cooked with tender meat.

**Keema Balti** Cooked with minced meat.

**Prawn Balti** Cooked with Prawns.

## Chefs Challenge 1.

### Big Un - For the Big Man

The chef will prepare a large meat feast Balti served with a gigantic naan and a portion of pilau rice. If any individual manages to finish the entire meal they will be honoured with a dessert of their choice plus an Akbars Certificate of Achievement. How hungry are you today?

## Chefs Challenge 2.

### For the Brave – Phall

This one is for the brave (actually very brave). It's the hottest dish our kitchen can produce, hotter than a dragons breath. Not recommended for anyone with gastric complaints, however those who dare to finish the challenge will receive a well deserved cooling down ice cream sundae. In addition you will receive an Akbars Certificate of Bravery plus a bonus surprise gift to take home.

## SPECIAL BALTIS

These dishes are cooked using recipes, centuries old and are served as they have been in the Baltisan area of Northern Pakistan.

### Chicken & Prawn Special Balti

Spring chicken cooked with subtle herbs and spices with added prawns and coriander giving it a mouthwatering aroma.

### Chicken Tikka & Garlic Balti (D/G)

Chicken pieces, marinated with herbs and spices – cooked over charcoal and finally roasted in a Balti using fresh ingredients plus a large helping of garlic.

### Chicken & Potato Balti

Tender chicken cooked with baby potatoes, garnished with coriander.

### Ghosht & Potato Balti

Tender meat cooked with baby potatoes, garnished with coriander.

### Chicken & Spinach Balti

Tender chicken cooked with spinach, ginger, garlic & delicate spices.

### Chicken Tikka & Keema Balti (D)

Grilled chicken, pot roasted with minced meat, ginger, garlic and selected herbs and spices to create a mouth watering dish. Highly recommended.

### Ghosht & Ginger Balti

Tender meat cooked in the traditional Balti method with a generous portion of fried ginger.

### Chicken & Chilli Balti

A hot and fiery Balti cooked with peppers and green chillies, garnished with coriander. (Hot Dish)

### Chicken & Mushroom Balti

Chicken cooked with mushrooms in a balti and garnished with coriander.

### Ghosht & Spinach Balti

A traditional combination of tender meat and spinach cooked with carefully chosen spices garnished with coriander.

### Akbar-e-Balti

A mouth watering combination of chicken, meat, mushroom and potatoes cooked with spices. Garnished with coriander.

## CHEF'S SPECIALITIES

### Ghosht Paneer (D)

Spring meat cooked with traditional Indian cheese in a rich sauce.

### Chicken Jalfrezi (D)

Tender pieces of chicken cooked with herbs, spices and egg.

### Roshan Lal

A spicy meat dish cooked with onions, tomatoes and peppers in a rich sauce, garnished with coriander.

### Chicken Tikka Masala (D/G)

Pieces of chicken breast marinated in herbs and spices, cooked over a charcoal grill and then finally pot roasted with ginger, garlic, onions, tomatoes, with a sprinkling of coriander.

### Chicken Tikka Makhani (D/G/N)

Mild chicken tikka pieces cooked in a clay oven and pot roasted in a very mild creamy sauce made from tomatoes and double cream.

### King Prawn Special

King Prawns prepared in a subtle sauce of herbs and spices with onions, tomatoes, garlic, ginger and Kashmiri Masala.

### Seafood Balti (G)

A mouth watering combination of prawns, fish and king prawns cooked in a subtle sauce of herbs and spices garnished with coriander and lemon. This is probably the best seafood dish in the sub-continent.

### Butter Chicken (D)

Grilled tandoori chicken cooked in a rich sauce with butter & cream.

### King Prawn & Spinach Special (G)

A combined dish of king prawns and spinach prepared in a subtle sauce of herbs and spices with onions, tomatoes, garlic, ginger and Kashmiri masala.

## Shahi Seabass

Double fillet of fresh seabass cooked in delicately spiced creamy sauce. Served with a portion of aromatic coconut rice and garnished with coriander.

## Badami (N)

Chicken, Lamb or Vegetables. These dishes are cooked with delicate spices and crushed almonds. The mild flavours of these dishes make them popular at traditional Rajasthani Banquets.

## Venison (Deer)

A traditional game dish in India for centuries. As served to the majestic banquets of the Akbar dynasty. As per traditional preparation of the dish it is cooked on the bone in a thick masala sauce.

## Lamb Shank

Slow cooked lamb shank with Punjabi spices and rich flavours using ginger, garlic and tomatoes.

## Lamb Chops

Lightly spiced lamb chops served with mashed potato and crisp fresh salad.

## Grilled Chicken

Lightly spiced chicken breast steak cooked in a creamy mushroom sauce, served with mashed potato and fresh crispy salad.

## DESI-APNA STYLE

All these dishes are cooked in a traditional Punjabi style, in a thick rich dry sauce using green chillies, blend of spices, garnished with lemon & fresh coriander.

## Tandoori Chicken Masala (G)

Pieces of marinated grilled chicken cooked in a rich masala sauce.

## Karahi Chicken

Probably the best desi chicken dish on the menu. Using fresh herbs & spices.

## Karahi Chicken & Spinach

Same as above but cooked with spinach.

## Karahi Ghosht & Spinach

Meat cooked with fresh spinach and garnished with coriander.

## Karahi Fish (G)

Fish cooked with onions, peppers, tomatoes, garlic and ginger to create a rich authentic taste.

## Karahi King Prawn Tikka (G)

King prawns cooked with onions, pepper, tomatoes, garlic & ginger.

## Karahi Ghosht

Probably the best desi meat dish on the menu. Using fresh herbs & spices.

## Karella Ghosht

Combination of tender Karahi Ghost with fresh karella cooked in a rustic traditional masala.

## Karahi Bhindi Ghosht

Meat & Okra.

## Karahi Chicken & Keema Mix

Combination of Karahi chicken and Karahi Keema blended together for a unique taste.

## Karahi Keema & Matter

Minced meat cooked with onions, peppers, tomatoes, garlic, ginger & green chillies.

## Kofta (Meat Balls)

## Back to our roots – Culinary Charm on the Bone

Cooking Poultry & Game on the bone is a tradition which dates back centuries, in and around India. The marrow and gelatine from the bone adds nutrients and exceptional flavours to any dish. As industry leaders we at Akbars feel the western palette is ready to experience these truly rustic authentic Indian dishes.

### 1 Lamb (on the bone)

### 2 Venison (Deer meat)(D)

### 3 Camel

These dishes are subject to availability.

## Gourmet Delicacies

These specialist dishes are not widely available on the average restaurant menu. Cooked with masterful techniques and with a special blend of exotic spices, these dishes achieve a unique taste of Mughal Asia. Due to rare availability of supplies and in selecting only the highest quality of cuts we source these from the finest registered meat suppliers.

### PAYA

Several hours of slow cooking, these sheep's trotters absorb and acquire a unique taste that enriches the dish.

### Haleem

A multinational dish, chicken, mutton, lentils and a wide range of healthy ingredients slow cooked to achieve the texture of a wholesome broth.

### Maghaz

A highly delicate dish made from sheep's brain. Pan cooked and flavoured with spices that will melt in your mouth.

### Kapooray

Fusion of sweetbread and aromatic spices pan fried in masala sauce, an extremely rare dish.

### Ojri

A very popular dish from France, Italy and wider Asia. Very much a staple diet in post war England and highly nutritional. Only the best cuts of dressed tripe are used in this dish which takes several hours of slow cooking.

### Nihari

A special cut of Lamb shank slow cooked until the meat falls off the bone and melts in your mouth. Served in a wholesome rich masala sauce.

## VEGETARIAN SPECIALITIES

### Balti Palak Aloo Dhal

Spinach, potatoes and lentils cooked to a traditional Balti recipe.

### Vegetable Makhani (D/N)

A mild creamy vegetable dish with nuts, in a rich sauce.

### Bhindi & Tomato Dopiaza (D)

Fresh okra cooked with ginger, garlic, onions and extra tomatoes, gently cooked together with herbs and spices.

### Balti Mushroom Paneer (D)

Fresh mushrooms cooked in a delicate cheese.

### Vegetable Dopiaza

A traditional curry made with onions.

### Balti Tarka Dhal

Lentils cooked in a Balti with fresh ingredients.

### Aloo Gobi Karhai

Potato & cauliflower curry.

### Chana & Paneer Masala (D)

Chickpeas & paneer cheese.

### Palak & Paneer Bhuna (D)

Spinach & paneer cheese.

### Vegetable Achari Balti

Mixed vegetables cooked to give a tangy and spicy flavour.

### Aubergine & Aloo

Aubergine & potato curry.

### Dhal Makhani

Chickpea & lentils cooked in a rich creamy, sweet & spicy sauce.

## VEGETARIAN SIDE DISHES

### Dhal Makhani (D/G/N)

### Aloo Gobi

### Aubergine Masala

### Bhindi Bhuna

### Palak Paneer (D)

## SUNDRIES

### Nan (G/D)

Freshly baked bread from the tandoori oven.

### Family Nan (G/D)

### Garlic Nan (G/D)

### Family Garlic Nan (G/D)

### Cheese & Onion Nan (G/D)

### Keema Nan (G/D)

### Peshwari Nan (G/D/N)

### Coriander & Chilli Nan (G/D)

### Paratha (G)

### Pilau Rice

### Boiled Rice

### Egg Rice (D)

### Special Rice

Cooked with peas & potatoes.

### Keema Rice

### Mushroom Rice

### Tandoori Roti (G)

Unleavened bread baked in the tandoori oven.

### Chappati (G)

### Chips

If you cannot find the dish that you desire on our menu, please ask a member of staff for assistance.

*Akbars accepts all major credit & debit cards*

## FOOD ALLERGIES AND INTOLERANCES

Before ordering, please speak to our staff about your requirements

# AKBAR'S

G - Contains Gluten  
N - Contains Nuts  
D - Contains Dairy

**Birthday Special**  
Ice Cream & Polaroid Photograph  
£5.00