

# Café de **AKBAR**

## STARTERS

### Seekh Kebabs (D)

Tender minced meat with onions, herbs, coriander and green chillies cooked over charcoal.

### Cheese Seekh Kebabs (D)

Same as above but with cheese

### Chicken S.Kebabs (D)

Minced chicken with onions, herbs, coriander and green chillies cooked over charcoal

### Lamb Ribs(G/D)

Tender juicy lamb ribs cooked in a special Akbars sauce

### Chops(G/D)

Ghosht marinated in yoghurt, herbs and spices (ginger, garlic, coriander) cooked over charcoal.

### Chicken Tikka (G)

Boneless chicken marinated in herbs and spices (ginger, garlic, coriander) cooked over charcoal.

### Liver Tikka (G)

Fresh chicken liver mixed with special spices including ginger, garlic and fresh coriander, cooked slowly under a grill.

### Masala Fish (G)

Fish spiced with an exotic masala (special mixed spices)

### King Prawn Tikka (G/D)

Succulent King Prawns marinated overnight in a special marinade, char grilled and served with salad.

### Prawn and Chicken Poori (G)

Tender prawns and chicken in a rich masala sauce, garnished with coriander and served in a poori (crispy fried bread).

### Chicken Nambali (D)

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

### Chicken Pakora (G)

Spiced chicken pieces deep fried in a spicy batter.

### Chicken Wings (G)

Chicken wings spiced in a yoghurt marinade with special spices cooked over charcoal.

### Keema & Cheese Samosas (G/D)

Spiced minced meat and vegetables stuffed inside crispy pastry.

### Vegetable Rolls (G)

Lightly spiced vegetables in a thin crispy pastry.

### Aloo Tikka (D)

Lightly spiced mashed potatoes with a hint of garlic and coriander. Coated in egg and then shallow fried.

### Paneer Pakora (G/D)

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

### Garlic Bread with Cheese

### Vegetable Samosa Chaat

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

### Cheesy Chips

### Spicy Chips

### Fish Pakora

### Mushroom & potato Poori

### Mushroom Pakora

### Vegetable samosa

## RUSTIC PAKISTANI MAINS

### Karahi Chicken

ender chicken cooked with ginger, garlic, onions, tomatoes, with a sprinkling of coriander. This is probably the most popular traditional chicken curry on the Akbar's menu. **Add Spinach, Bhindi, Dall or Chickpeas for £1.00 each. Chicken Keema**

### Minced Chicken Karahi

This highly recommended Karahi style chicken keema dish is truly chef Shabirs cooking skill at his best, **Add spinach, dall, chickpeas or peas for £1.00 each**

### Chicken Tikka Masala Desi (G/D)

Chicken breast marinated in yoghurt, herbs and spices. Cooked over a charcoal grill and then pot roasted with ginger, garlic, onions, tomatoes and a selection of Akbar's spices. Garnished with coriander.

### Butter Chicken

This simple version of the classic Indian chicken dish uses plain yoghurt, tomato sauce, ginger, garlic, chilli powder, garam masala and fennel leaves.

### Karahi Chicken & Keema Mix

Combination of Karahi Chicken and Karahi Keema cooked together for a unique taste

### Ghosht Handi

Akbar's signature dish – it's tender, spicy and unbeatable! **Add Spinach, Dall, Chick Peas or Bhindi for £1.00 each**

### Keema & Peas Masala

A very traditional combination of mince meat and peas. Just like mum used to make!

### King Prawn Karahi

Prawns cooked with onions, peppers, tomatoes, garlic and ginger.

### Karahi Vegetable

Mixed vegetables cooked with onions, peppers, tomatoes, garlic, ginger and green chillies.

### Karahi Fish (G)

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

### Dhal

Our chef will prepare a different type of lentil dish every day – Ask for today's special.

### Paya

Traditional, centuries old Mongolian soupy delicacy. Cooked carefully for 8 hours to extract the essence of the foot of the sheep. Cooked by many mastered by few!

### Magaz

Brain of sheep cooked very delicately and lightly spiced in a masala sauce.

### Biryani (N)

Traditional popular Indian dish garnished with sliced boiled egg, crispy fried onions and coriander leaves. Available in a choice of chicken, meat or vegetables.

### Haleem (G)

Combination of meat, three varieties of lentils and Mughali spices. Gently simmered for several hours.

### Nehari (G)

Meat shank, stewed overnight with traditional desi herbs and spices until the meat has become succulent and tender.

### Akbar-e-Balti

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

### Kofta Karahi

Meat balls cooked in a traditional punjabi style, in a thick rick dry sauce using green chillies, blend of spices, garnished with lemon and fresh coriander.

### Lamb Chop Karahi

Chops grilled and then cooked in a traditional punjabi style, in a thick rich dry sauce using green chillies, blend of spices, garnished with lemon and fresh coriander.

### Lamb on the bone

### Liver Karahi

### Seafood Karahi

### Chicken Jalfrezi

### Karella Ghosht

### Korma

### Makhani

PLEASE ASK A MEMBER OF STAFF FOR MORE DETAILS ABOUT THE DISHES.

ALL DISHES ARE SUBJECT TO AVAILABILITY.

ANY DISH YOU CAN'T FIND ON OUR MENU PLEASE ASK A MEMBER OF STAFF.

FOR ALLERGIES PLEASE ASK A MEMBER OF STAFF.

# Café de AKBAR

## CHINESE

### Oriental Specialities

All dishes are served with noodles, egg rice or spicy chips.

#### Beef in Black Bean Sauce

#### Chicken Stir-Fry

#### Salt & Pepper Wings

#### Fried Fish

Served in Sweet & Sour Sauce

#### Chicken

Served in Sweet & Sour Sauce

#### Dry Chilli Beef

#### Chicken Szechuan

#### Beef Szechuan

\*\*All of the above can be served with noodles, egg rice or spicy chips\*\*

#### King prawn stir fry

## PAN ASIAN

### Thai Specialities

#### Thai green Curry £7.95

Choice of chicken, lamb or fish in Thai green curry with coconut milk, bamboo shoots. Served with boiled rice or coconut rice.

#### Thai Red Curry £7.95

Choice of chicken, lamb or fish in Thai red curry with coconut milk and bamboo shoots. Served with boiled or coconut rice.

### Singapore Dishes

#### Singapore Chicken Curry & Noodles

Cooked with coconut milk, onions & baby potatoes.

#### Singapore Sling & Egg Fried Rice

Chicken cooked with red chilli, spring onions, garlic & peppers.

## CONTINENTAL

### with an Asian twist

#### Seabass Fillets

Spiced pair of pan fried Seabass fillets with Thai sweet and sour chilli sauce and vegetable ratatouille (capsicum, carrot and courgette). Served with mashed potatoes and pasta.

#### Salmon

Marinated in herbs and garlic. Pan fried and served with a saffron orange reduction, oyster sweet and sour sauce. Served with mashed potatoes and vegetable ratatouille (capsicum, carrot and courgette).

#### Lasagne (D/G)

Layers of delicious lasagne topped with cheddar and mozzarella cheese. Tomato, basil and garlic combined with a traditional recipe of mincemeat and mixed peppers in a homemade sauce. Served with chips.

#### Chicken lasagne

Layers of delicious lasagne topped with cheddar and mozzarella cheese. Tomato, basil and garlic combined with chicken and mixed peppers in a homemade sauce. Served with chips.

#### Penne Bolognese (G)

Penne pasta with asian style bolognese sauce and herb and tomato fragranced cuncusi.

#### Chicken & Mushroom Tagliatelle (G)

Tagliatelle pasta with chicken and fresh mushrooms cooked in a creamy white sauce.

#### Chicken Penne Carbonara (G)

Chicken and parmesan cheese sauce

#### Shepherd's Pie

A traditional recipe with a spicy touch – served with vegetables.

#### Vegetable Lasagne (G)

served with chips & salad

#### Parmasan

Chicken breast coated in bread crumbs, flash fried, topped with parmasan sauce and Akbar's special filling, grilled with a generous helping of cheese

#### Fusilli Chicken Pesto

Chicken and fusilli in a basil pesto sauce.

#### Chicken Penne

Perfectly cooked penne served in a rich tomato sauce.

#### Vegetable Penne

Cooked in a rich tomato sauce.

## STEAKS

#### Prime beef fillet

Grilled to your taste – With pasta & ratatouille veg and a choice of chips or mash potatoes, and a spicy peppercorn sauce.

#### Chicken steak

Served with pasta & ratatouille veg and a choice of chips or mash potatoes, and a spicy peppercorn sauce.

## BURGERS

#### Chicken Burger

Homemade spicy chicken topped with salad and cheese with Akbars own special burger sauce, served with chips and salad.

#### Lamb Burger

Homemade spicy lamb topped with salad and cheese with Akbars own special burger sauce, served with chips and salad.

#### Chicken Steak Burger

Homemade chicken steak topped with salad and cheese with Akbar's own special burger sauce, served with fresh salad and chips.

#### Cheese Burger

## VEGETARIAN DISHES

#### Karahi Veg

#### Daal

#### Palak Alloo Daal

#### Mushroom Paneer

#### Palak Paneer

#### Channa Mushroom

#### Alloo Gobi

#### Alloo & Bengan

#### Bindi & Tomato

## KIDS MENU

All kids meals are served with fruit shoot.

#### Chicken Nuggets

Served with chips or garlic bread along with fresh salad.

#### Fish Fingers

Served with chips or garlic bread along with fresh salad.

#### Tomato Pasta

Served with chips or garlic bread along with fresh salad.

#### Chips with Keema & Cheese

#### Pizza & Chips

## SUNDRIES

#### Rice

#### Nan Bread (G/D)

#### Roti (G)

#### Popadom

#### Pickle Tray

#### Garlic Naan

#### Egg Rice

#### Mushroom rice

#### Keema Rice

#### Cheese Naan

#### Boiled rice

#### Special rice

#### Chips

#### Peri Peri Chips

#### Spicy Chips

#### Onion Rings

#### Corriander chilli nan