

King of **AKBAR'S**TM Curry

STARTERS

Popadom

Pickle Tray

Meat Chops

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

Chicken Wings

Chicken wings marinated with special spices, cooked over charcoal.

Chicken Tikka

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.

Liver Tikka

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

Seekh Kebab

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

Cheesy Seekh Kebab

Seekh kebabs mixed with soft melting cheese. Totally sensational.

King Prawn Tikka

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

Chicken Nambali

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

Onion & Potato Bhaji

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

Chicken Pakora

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

Fish Pakora

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

Masala Fish

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

Vegetable Samosa Chaat

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

SEAFOOD

King Prawn & spinach Special

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

Karahi Fish

Succulent pieces of fish cooked to perfection in our fresh herbs and spices.

Prawn & Mushroom Masala

A combination of prawns and mushrooms prepared in a subtle sauce of herbs and spices, with onions, tomatoes, garlic, ginger and Kashmiri masala.

OLD SCHOOL FAVOURITES

Delicious mouth watering curries. Available in Chicken, meat, keema or vegetable. Prawns charged at £1 extra, king prawns charged at £3 extra.

Dopiaza

Traditional curry prepared with an onion base.

Korma

A curry originally created for the British Raj in India. Has a mild and creamy taste.

Rogan Josh

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

Madras or Vindaloo

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

Pilau

Succulent meat or chicken cooked with rice & chick pea curried sauce.

LAHORI DISHES

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.

PAYA

Haleem

Maghaz

Nihari

Chicken Liver Masala

Ojiri

CHARSI DISHES

A new edition to the Akbars menu, a traditional and authentic style of Karahi, originating from the northern frontier of Pakistan, a truly charsi (addictive) taste

Chicken

Lamb

Keema, Potato & Peas

Daal

King Prawn

SUNDRIES

Nan

Garlic Nan

Peshwari Nan

Pilau Rice

Tandoori Roti

Chips

Gun Powder 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

MAIN COURSES

Chicken Tikka & Garlic Masala

Chicken pieces, marinated with herbs and spices in a rich masala sauce. Classic English Indian dish.

Chicken Korma

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

Chicken & keema Karahi

Chicken with minced meat, ginger, garlic and selected herbs and spices to create a mouth watering dish.

Chicken & Spinach

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

Butter Chicken

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

Chicken Chillie

Hot chicken cooked with fresh green chillies and crushed red chillies.

Chicken & potato Karahi

Tender chicken cooked with baby potatoes, garnished with coriander.

Chicken Tikka Masala

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

Chicken Tikka Makhani

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

Chicken Rogan Josh

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

Chicken Karahi

Popular dish made with tender chicken using fresh herbs and spices.

Chicken Pilau

Suculent chicken cooked with rice & chick pea curried sauce.

Chicken Vindaloo

Traditional hot chicken and potato curry from the days of the Raj Empire.

Rogan Josh

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

Meat Karahi

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

Meat Pillau

Tender meat cooked with rice, & chick pea curried sauce.

Meat Vindaloo

Traditional hot meat and potato curry from the days of the Raj Empire.

Lamb Shank

Slow cooked Lamb Shank with Punjabi spices and rich flavours using ginger, garlic and tomatoes.

Akbar Special

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

Meat & Potao Karahi

Tender meat cooked with baby potatoes, garnished with coriander.

Meat Korma

A curry originally created for the British Raj in India with a mild taste.

Meat & spinach

Tender meat cooked with spinach, ginger, garlic & delicate spices

VEGETARIAN

Spinach & Paneer masala

Fresh spinach cooked with a delicate cheese.

Tarkha Daal

Lentils cooked with fresh herbs and spices.

Bhindi & tomato Rogan Josh

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

Potato & caulif ower Bhuna

A real treat fresh Caulif ower and baby potatoes cooked to perfection.

Spinach, potato & daal masala

A combination of flavours to get your taste buds racing.

DESSERTS

Chocolate Fondant

Mini, rich, melt in the middle chocolate fondant cake. Served with cream or ice cream

White Chocolate & Orange Cheesecake

Rich white chocolate and orange cheesecake on a digestive base with zesty orange swirled through and topped with an orange glaze.

Ice Cream Sundae

Sticky Toffee Pudding

A delicious suet sponge pudding, topped with smooth toffee sauce made with real cream and butter. Served with ice cream.

Ras Malai

A traditional, cold refreshing Indian dessert served chilled.

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