

# AKBAR'S



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

## STARTERS

<b>Popadom</b>	<b>£0.75</b>
<b>Pickle Tray</b>	<b>£2.50</b>
<b>Lime Pickle</b>	<b>£1.50</b>
<b>Seekh Kebab</b> (D) Tender mincemeat with onions, herbs, fresh coriander & green chillies cooked over charcoal.	<b>£4.25</b>
<b>Cheesy Seekh Kebab</b> (D) A Seekh kebabs fusion with melting cheese. Totally sensational.	<b>£5.00</b>
<b>Chicken Tikka</b> (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.	<b>£5.50</b>
<b>Chicken Wings</b> Chicken wings marinated with special spices, cooked over charcoal.	<b>£5.00</b>
<b>Liver Tikka</b> Chicken liver mixed with special spices including ginger, garlic and coriander slowly cooked under a grill over a bed fried onions.	<b>£6.00</b>
<b>Keema/Cheese Samosa</b> (G/ D) Lightly spiced minced meat, onions, sweetcorn & cheese wrapped in thin crispy pastry.	<b>£4.25</b>
<b>Chapli Kebab</b> (D) Tender minced meat with onions, herbs, fresh coriander and green chillies cooked on a Tawa griddle.	<b>£5.00</b>
<b>Chicken Pakora</b> (G) Tender chicken breast pieces coated in a spicy chick pea batter, deep fried and served with crisp salad.	<b>£5.50</b>
<b>Meat Chops</b> (G/D) One of our signature starters. Chops marinated in a special blend of spices cooked over a charcoal grill. Highly recommended.	<b>£6.95</b>
<b>Fish Pakora</b> (G) Fish cutlets in spicy batter and deep fried, served with fresh crispy salad.	<b>£6.00</b>
<b>Chicken Nambali</b> (D) Breast of chicken pieces marinated, grilled and finally topped with melting cheese. Served with fried onions, peppers, tomatoes and potatoes.	<b>£6.95</b>
<b>Masala Fish</b> (G) Succulent Haddock or Cod (subject to availability) marinated in a special blend of exotic spices and deep fried. (May contain bones).	<b>£6.95</b>
<b>Chicken/Chana Poori</b> (G) Chick peas and chicken in a rich masala sauce garnished with coriander and served on a Poori (crispy fried bread).	<b>£5.00</b>
<b>King Prawn Tikka</b> (G) Succulent King Prawns, left overnight in a marinade of subtle herbs & spices. Cooked over charcoal fire accompanied by fresh seasonal salad.	<b>£7.70</b>

## VEGETARIAN STARTERS

<b>Onion &amp; Potato Bhaji</b> (G) Onions & potatoes, deep-fried in a spicy Indian batter & served with a side salad.	<b>£4.45</b>
<b>Mushroom Pakora</b> (G/D) Whole seasonal mushrooms coated in a spicy batter and deep fried.	<b>£4.95</b>
<b>Paneer Pakora</b> (D) (G) Traditional Indian cheese dipped in a spicy batter and deep fried. Served with fresh salad.	<b>£4.25</b>
<b>Mushroom &amp; Potato Poori</b> (D/G) Mushrooms and potatoes cooked in light masala sauce and served on a Poori (crispy fried bread).	<b>£4.75</b>
<b>Aubergine Sizzler</b> Fresh aubergine cooked in a masala sauce served in a sizzler over a bed of fried onions.	<b>£5.45</b>
<b>Samosa Chaat</b> (D/G) Sweet & sour, soft & crispy, pastry and chick pea salad mix.	<b>£5.75</b>

## OLD SCHOOL FAVOURITES

Delicious mouth-watering curries. Available in either chicken, meat, keema or vegetable. Prawn charged at £1 extra. King Prawn charged at £3 extra.

<b>Dopiaza</b> Traditional curry prepared with onions.	<b>£12.95</b>
<b>Korma</b> (D) A curry originally created for the British Raj in India. Has a mild and creamy taste (Very Mild).	<b>£12.95</b>
<b>Rogan Josh</b> Tender meat or chicken cooked in a rich sauce using tomatoes, garnished with coriander.	<b>£12.95</b>
<b>Madras or Vindaloo</b> Cooked with fresh chillies for a taste to be remembered. (HOT)	<b>£12.95</b>
<b>Biryani</b> (D) Served with curried keema sauce. Veg biryani served with curried chick pea sauce and egg	<b>£12.95</b>

## CHEFS CHALLENGE

**£16.00**

Chef will prepare a mixed special dish consisting of mince meat, lentils and seasoned vegetables. Served with pilau rice and one of Akbar's famous gigantic nan. The winner will get a certificate of Accomplishment.

## SPECIAL BALTIS

These dishes are cooked using centuries old recipes. They are served in the same traditional manner as in the Baltisan region of Northern Pakistan.

<b>Chicken Tikka &amp; Garlic Balti</b> (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.	<b>£12.00</b>
<b>Meat Balti</b> <i>For £1.50 each - choose from potato, Spinach, mushrooms, lentils or Okra.</i>	<b>£13.00</b>
<b>Chicken Balti</b> <i>For £1.50 each - choose from potato, Spinach, mushrooms, lentils or Okra.</i>	<b>£12.00</b>
<b>Keema Balti</b>	<b>£10.00</b>
<b>Chicken Tikka &amp; Keema Balti</b> (D) Grilled chicken, pot roasted with minced meat, ginger, garlic and selected herbs and spices to create a mouth watering dish. Highly recommended.	<b>£12.00</b>
<b>Chicken &amp; Chilli Balti</b> A hot and fiery Balti cooked with peppers and green chillies, garnished with coriander. (Hot Dish)	<b>£12.00</b>
<b>Akbar-e-Balti</b> A mouth watering combination of chicken, meat, mushroom and potatoes cooked with spices. Garnished with coriander.	<b>£13.00</b>

## CHEF'S SPECIALITIES

<b>Chicken Jalfrezi</b> (D) Tender pieces of chicken cooked with herbs, spices and egg.	<b>£12.00</b>
<b>Chicken Tikka Masala</b> (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.	<b>£12.00</b>
<b>Seafood Balti</b> A mouth watering combination of prawns, fish and king prawns cooked in a subtle sauce of herbs and spices garnished with corander and lemon. This is probably the best seafood dish in the sub-continent.	<b>£12.00</b>
<b>King Prawn &amp; Spinach Special</b> (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.	<b>£14.00</b>
<b>Lamb Shank</b> Slow cooked lamb shank with Punjabi spices and rich flavours using ginger, garlic and tomatoes.	<b>£13.00</b>

## VEGETARIAN SPECIALITIES

<b>Balti Palak Aloo Dhal</b> Spinach, potatoes and lentils cooked to a traditional Balti recipe.	<b>£9.95</b>
<b>Bhindi &amp; Tomato Dopiaza</b> Fresh okra cooked with ginger, garlic, onions and extra tomatoes, gently cooked together with herbs and spices.	<b>£9.95</b>
<b>Aloo Gobi Balti</b> Potato & cauliflower curry	<b>£9.95</b>
<b>Chana &amp; Paneer Masala</b> (D) Chickpeas & paneer cheese.	<b>£9.95</b>
<b>Palak &amp; Paneer Bhuna</b> (D) Spinach & paneer cheese.	<b>£9.95</b>
<b>Vegetable Achari Balti</b> Mixed vegetables cooked to give a tangy and spicy flavour.	<b>£9.95</b>
<b>Dhal Makhani</b> (D) Chickpea & lentils cooked in a rich creamy, sweet & spicy sauce.	<b>£9.95</b>

***All of the above can be ordered as a side dish for £5.50***

<div><div>CHARSI</div><div>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!</div><div>Chicken: £12.00   Lamb: £13.00 Dhal: £10.00   King Prawn: £14.00</div></div>		<div><div>GOURMET DELICACIES</div><div>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 offer 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.</div><div>PAYA£11.50 Several hours of slow cooking, these sheep's trotters absorb and acquire a unique taste that enriches the dish.</div><div>Haleem£11.50 A multinational dish, chicken, mutton, lentils and a wide range of healthy ingredients slow cooked to achieve the texture of a wholesome broth.</div><div>Maghaz£11.50 A highly delicate dish made from sheep's brain. Pan cooked and flavoured with spices that will melt in your mouth.</div><div>Nihari£11.50 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.</div></div>	
<div><div>DESI-APNA STYLE</div><div>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 &amp; fresh coriander.</div><div>Chicken Tikka Masala Desi (D)£12.00 Pieces of marinated grilled chicken cooked in a rich masala sauce.</div><div>Karahi Chicken£12.00 Probably the best desi chicken dish on the menu. Using fresh herbs &amp; spices. For £1.50 each - add a choice of potato, Spinach, mushrooms, lentils, karella or Okra.</div><div>Karahi Fish (G)£11.00 Fish cooked with onions, peppers, tomatoes, garlic and ginger to create a rich authentic taste.</div><div>Karahi King Prawn Tikka (G)£14.00 King prawns cooked with onions, pepper, tomatoes, garlic &amp; ginger.</div><div>Karahi Ghosht£13.00 Probably the best desi meat dish on the menu. Using fresh herbs &amp; spices. For £1.50 each - add a choice of potato, Spinach, mushrooms, lentils, karella or Okra.</div><div>Handi Ghosht on the Bone£12.00 Karahi ghosht recipe except this is cooked in the traditional style ON THE BONE, to give a richer and fuller flavour.</div><div>Karahi Chicken &amp; Keema Mix£12.00 Combination of Karahi chicken and Karahi Keema blended together for a unique taste.</div><div>Butter Chicken (D)£12.00 Grilled tandoori chicken cooked in a rich sauce with butter &amp; cream.</div><div>Keema Aloo Mattar Karahi£12.00</div><div>Kofta (Meat Balls) (D)£12.00</div></div>		<div><div>SUNDRIES</div><div>Nan (G/D)£2.50 Freshly baked bread from the tandoori oven.</div><div>Family Nan (G/D)£5.00</div><div>Garlic Nan (G/D)£3.25</div><div>Family Garlic Nan (G/D)£6.00</div><div>Peshwari Nan (G/D/N)£3.50</div><div>Paratha (G/D)£3.00</div><div>Pilau Rice£2.70</div><div>Boiled Rice£2.50</div><div>Egg Rice (D)£3.50</div><div>Keema Rice£3.50</div><div>Mushroom Rice£3.50</div><div>Tandoori Roti (G)£1.00 Unleavened bread baked in the tandoori oven.</div><div>Chappati£0.70</div><div>Chips£2.50</div></div>	
<div><div>SET MENU</div><div>A range of set meals and corporate menus available for groups. Please ask staff for details.</div></div>		<div><div>Birthday Special £5.00</div><div>Ice Cream</div></div>	

CONTINENTAL SECTION

Wings & Spicy Chips

Served in Sweet & Sour Sauce

£8.00

Lasagne

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.

£9.50

Chicken Stir Fry

Served in Sweet & Sour Sauce

£10.00

Chicken Burger

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

£8.95

Chicken Penne Carbonara

Chicken and creamy sauce

£8.50

Lamb Burger

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

£9.45

Chicken & Mushroom Penne

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

£8.50





