

AKBAR'S



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

STARTERS

Popadom

Pickle Tray

Lime Pickle

Seekh Kebab (D)

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

Cheesy Seekh Kebab (D)

A Seekh kebabs fusion with melting cheese. Totally sensational.

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

Chicken wings marinated with special spices, cooked over charcoal.

Liver Tikka

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

Chicken Pakora (G)

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

Meat 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 cutlets in spicy batter and 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. (May contain bones).

Chicken/Chana Pooori (G)

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

King Prawn Tikka (G)

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

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 Pooori

Mushrooms and potatoes cooked in light masala sauce and served on a Pooori (crispy fried bread).

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 or vegetable. Prawn charged at extra. King Prawn charged at extra.

Dopiaza

Traditional curry prepared with onions.

Korma (D)

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

Rogan Josh

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

Madras or Vindaloo

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

Biryani (D)

Served with curried keema sauce. Veg biryani served with curried chick pea sauce and egg

CHEFS CHALLENGE

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.

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.

Meat Balti

For each - choose from potato, Spinach, mushrooms, lentils or Okra.

Chicken Balti

For each - choose from potato, Spinach, mushrooms, lentils or Okra.

Keema Balti

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.

Chicken & Chilli Balti

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

Akbar-e-Balti

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

CHEF'S SPECIALITIES

Chicken Jalfrezi (D)

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

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.

Seafood Balti

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.

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.

Lamb Shank

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

VEGETARIAN SPECIALITIES

Balti Palak Aloo Dhal

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

Bhindi & Tomato Dopiaza

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

Aloo Gobi Balti

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.

Dhal Makhani (D)

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

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

CHARSI

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:
Dhal: | King Prawn:

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.

Chicken Tikka Masala Desi (D)

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.

For each - add a choice of potato, Spinach, mushrooms, lentils, karela or Okra.

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.

For each - add a choice of potato, Spinach, mushrooms, lentils, karela or Okra.

Handi Ghosht on the Bone

Karahi ghosht recipe except this is cooked in the traditional style ON THE BONE, to give a richer and fuller flavour.

Karahi Chicken & Keema Mix

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

Butter Chicken (D)

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

Keema Aloo Mattar Karahi

Kofta (Meat Balls) (D)

SET MENU

A range of set meals and corporate menus available for groups.
Please ask staff for details.

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 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.

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.

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.

SUNDRIES

Nan (G/D)

Freshly baked bread from the tandoori oven.

Family Nan (G/D)

Garlic Nan (G/D)

Family Garlic Nan (G/D)

Peshwari Nan (G/D/N)

Paratha (G/D)

Pilau Rice

Boiled Rice

Egg Rice (D)

Keema Rice

Mushroom Rice

Tandoori Roti (G)

Unleavened bread baked in the tandoori oven.

Chappati

Chips

Birthday Special

Ice Cream

CONTINENTAL SECTION

Wings & Spicy Chips

Served in Sweet & Sour Sauce

Chicken Stir Fry

Served in Sweet & Sour Sauce

Chicken Penne Carbonara

Chicken and creamy sauce

Chicken & Mushroom Penne

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

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.

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.

