

Wine List

Wine Selection

MOET & CHANDON	£54.95
ST EMILION	£21.95
MEDOC	£21.95
MACON BLANC	£21.95
ROSE D' ANJOU	£16.95
MATEUS ROSE	£17.95
CHIANTI RED	£18.95
HOUSE WINE (Red or White)	£14.95
WINES BY THE GLASS (Red or White) (175ml)	£4.25
WINES BY THE GLASS (Red or White) (250ml)	£4.95
MARTINI SWEET	£3.25
MARTINI DRY	£3.25
CINZANO BIANCO	£3.25
DUBONNET	£3.25
ROSE BY THE GLASS (175ml)	£4.50
ROSE BY THE GLASS (250ml)	£5.20

Hot Drinks

COFFEE OR TEA	£1.50
IRISH COFFEE	£4.75
TIA MARIA COFFEE	£4.75
CREAM COFFEE	£4.75
GREEN TEA OR SPICE TEA	£1.75

Spirits

GIN	£3.50
VODKA	£3.50
WHISKY	£3.50
RUM BACARDI	£3.50
COURVOISIER	£3.75
COINTREAU	£3.75
DRAMBUIE	£3.50
TIA MARIA	£3.75
MALIBU	£3.50
JACK DANIELS	£4.50
SOUTHERN COMFORT/BAILEYS	£4.50
COBRA BEER	£4.95
INDIAN LARGER KINGFISHER ½ PINT	£2.50
INDIAN LARGER KINGFISHER PINT	£4.50
ALL SOFT DRINKS	SMALL £2.50 / LARGE £3.95
LASSI (YOGHURT DRINK)	SMALL £3.25 / LARGE £4.50
MINERAL WATER	LARGE £3.25

Gin, Rum, Vodka & Whisky are sold in quantities 25ml of multiples thereof Weight & Measures Act 1985

Please Note:

The management reserve the right to refuse admissions without reason. All prices include vat at the current standard rate. Service charge is not included. Allergy awareness. Please be aware that some dishes may contain nuts and dairy products. Please let a member of our team aware of this at time of placing your order. Although our menu states fish on the bone please take care when consuming your fish dish. Food are cooked with sunflower oil, mustard oil and vegetable oil.

AKBAR

TANDOORI RESTAURANT

(Fully Licensed)

Est 1982



Menu & Wine List

www.akbarindianrestaurant.co.uk

Open 7 days a week, including Bank holidays
 Sunday to Thursday: 12.00pm - 2.30pm & 5.30pm - 11.30pm
 Friday & Saturday: 12.00pm - 2.30pm & 5.30pm till Midnight

TEL: 020 8546 6835 / 020 8546 9211

54 Richmond Road, Kingston, Surrey KT2 5EH

All major credit cards are accepted



Starters

1 ONION BHAJEE <i>(Sliced onions mixed with gram flour)</i>	3.25
2 GARLIC MUSHROOM	3.75
3 DALL SOUP <i>(Lentils)</i>	3.75
4 CHICKEN / LAMB TIKKA	4.25
5 TANDOORI CHICKEN <i>(on the bone, quarter)</i>	4.25
6 CHICKEN CHAT / ALOO CHAT	4.00
7 CHICKEN PAKURA / VEG PAKURA	4.00
8 SHEEK KEBAB <i>(Minced lamb with various spices and cooked in a clay oven)</i>	4.25
9 RESHMI KEBAB <i>(Covered with omelette and served with seasonal salad)</i>	4.95
10 PRAWN / VEGETABLE PATIA with Puri <i>(Cooked in sweet spice, served with fried bread)</i>	4.50
11 MEAT / VEGETABLE SAMOSA	2.95
12 PRAWN / VEGETABLE PURI	4.50
13 KING PRAWN PURI	5.25
14 KING PRAWN BUTTERFLY <i>(Deep fried with breadcrumbs, served with seasonal salad)</i>	5.50
15 PRAWN COCKTAIL	4.25
16 CHASHEW NUT ROLLS <i>(Vegetable rolled in cashew nut fried till golden brown)</i>	4.50
17 STUFFED MUSHROOM <i>(Stuffed with spicy mince and fried)</i>	4.50
18 RAGARA PATTICE <i>(Goan style)</i> <i>(Spicy fried stuffed potatoes served with chick peas & tamarind)</i>	4.50
19 AKBAR'S LACY CUTLETS <i>(Indian patties made from spicy mince meat)</i>	4.50
20 MIX STARTER WITH SHEEK KEBAB <i>(Chicken tikka, lamb tikka)</i>	5.75
21 PANEER TIKKA	4.75
22 PANEER SAG	4.75

Tandoori Specialities

(Spring chicken, lamb or king prawn marinated in a homemade sauce, prepared from the finest selected herbs and spices. Cooked in a tandoori clay oven. SERVED WITH GREEN SALAD)

23 TANDOORI CHICKEN <i>Half 7.50 Full 14.50</i>	
24 CHICKEN /LAMB TIKKA <i>(Chicken tikka with barbecued onion, tomatoes and capsicum)</i>	7.50
25 CHICKEN SHASHLICK <i>(Chicken tikka with barbecued onion, tomatoes and capsicum)</i>	8.95
26 LAMB SHASHLICK <i>(Lamb tikka with barbecued onion, tomatoes and capsicum)</i>	9.50
27 TANDOORI MIX GRILL <i>(Naan included)</i>	12.95
28 SHEEK KEBAB	7.50
29 FISH TANDOORI TROUT <i>(On the bone)</i>	10.50
30 TANDOORI KING PRAWN	13.50

Main House Special

(Gently fried with spices including turmeric)

31 SALMON BHUNA <i>(Gently fried with spices including turmeric)</i>	10.50
32 SALMON KALIYA <i>(Cooked with fennel seeds)</i>	10.50
33 DAAL GOSHT <i>(Cooked with lentils medium spice chick peas, mint)</i>	8.50
34 ZEERA ALOO <i>potato cooked with cumin</i>	7.50
35 GHOST KABUL <i>(Lamb cooked with spiced chickpeas- medium)</i>	8.50
36 MURGH MAKHANI <i>(Tandoori chicken cooked with butter & fresh cream almond sauce)</i>	9.50

Special Balti Dishes

(Balti dishes are medium hot cooked with balti sauce and special spices. (SERVED WITH NAAN)

37 BALTI CHICKEN / LAMB <i>(Gently fried with spices including turmeric)</i>	9.50
38 AKBAR SPECIAL BALTI <i>(mixed chicken, lamb & prawn)</i>	9.95
39 PANEER / MUSHROOM BALTI	9.50
40 BALTI KING PRAWN	14.50
41 BALTI VEGETABLE	8.95
42 ORIGINAL RED CHICKEN BALTI <i>(Special red chicken cooked in a sweet, sour medium sauce with tomatoes to the original baltistan taste)</i>	9.95

Chef Recommendations

43 GARLIC CHILLI CHICKEN <i>(Hot & spicy chicken, in garlic and chilli sauce)</i>	7.75
44 CHICKEN / LAMB TIKKA MASSALA <i>(Cooked in almonds, cream and massala sauce, mild)</i>	7.95
45 HASH JALFREZI <i>(Breast of Banbury duck cooked in fresh herbs and spices, fresh green chillies, fresh coriander, ginger and garlic. A fairly hot dish)</i>	10.95
46 CHICKEN TIKKA PASANDA <i>(Boneless barbecued chicken cooked in a mild and rich cream sauce, with a touch of butter and garnished with almonds)</i>	8.50
47 BUTTER CHICKEN / LAMB <i>(Cooked with exotic spices and fresh cream, mild)</i>	8.50
48 CHICKEN / LAMB GREEN MASSALA <i>(Cooked with fresh coriander leaves, tomato and mint)</i>	8.50
49 CHICKEN /LAMB TIKKA KORAH <i>(Cooked with sliced onions, capsicum and spices)</i>	8.50
50 CHICKEN / LAMB PESHWARI <i>(Grilled pieces of chicken/lamb cooked with chef's special medium spice sauce, garnished with onion, and capsicum)</i>	8.95
51 CHICKEN / LAMB REZALLA <i>(Pieces of chicken tikka are cooked in a hot and slightly tangy sauce made with fresh green chilli, capsicum and tomato)</i>	8.95
52 CHICKEN / LAMB JALFREZI <i>(Tender boneless chicken or lamb pieces cooked with chef's selected spices, tomato, capsicum, onion and green chilli)</i>	7.75
53 KING PRAWN DUPIAZA <i>(medium in flavour)</i>	11.95
54 TANDOORI KING PRAWN MASSALA <i>(Mild flavour)</i>	13.95
55 KOFTE KORAH <i>(Lamb minced balls cooked with green pepper, onion and fresh tomato, served in a cast iron wok (Karahi)</i>	9.25
56 AKBAR SPECIAL (HASS BHUNA) <i>(Tender duck cooked in Nepalese aromatic sauce)</i>	11.25
57 DHANIYA MURGH <i>(Chicken with coriander, breast of chicken marinated in yoghurt and almond sauce, cooked in clay oven then simmered in sauce of coriander and green chilli garnished with slices of egg)</i>	9.25
58 AKBAR SPECIAL <i>(Escalope of chicken breast cooked with minced meat and oriental spices for exotic taste)</i>	9.50
59 MURGH MALAKAR <i>(A Nepalese speciality, tandoori chicken (off the bone) in a medium sauce with green pepper and onion. Garnished with mushroom)</i>	9.95
60 SIKANDRI RAAN <i>(Lamb fillets marinated in yoghurt, cashew nuts, mint, ginger and green chilli. Cooked in a clay oven and served in a rich sauce)</i>	9.95
61 GOAN STYLE MIXED EXOTIC <i>(A goan recipe cooked with chicken tikka, lamb tikka and tandoori king prawn mixed with tomato, butter, honey and tamarind sauce)</i>	10.50
62 FISH BHUNA (TALAPIA OR TROUT) <i>(Cooked with fresh tomato, ginger, onion and green coriander. Medium hot and thick sauce)</i>	8.50

Chicken / Lamb

63 CHICKEN / LAMB CURRY <i>(Medium)</i>	6.50
64 CHICKEN / LAMB MADRAS <i>(Hot)</i>	6.75
65 CHICKEN / LAMB VINDALOO <i>(Very hot)</i>	6.95
66 CHICKEN / LAMB PHALL <i>(Extremely hot)</i>	8.50
67 CHICKEN / LAMB BHUNA <i>(Dry sauce with medium flavour)</i>	7.50

68 CHICKEN / LAMB DUPIAZA <i>(Cooked with onion, capsicum, medium hot)</i>	7.75
69 CHICKEN / LAMB ROGAN <i>(Cooked in extra onions and tomatoes, medium hot)</i>	7.75
70 CHICKEN / LAMB KORAH <i>(Cooked in spiced medium dry sauce, with tomato & served iron 'korahi')</i>	7.95
71 CHICKEN / LAMB SAG <i>(Cooked with spinach)</i>	7.75
72 CHICKEN / LAMB KORMA <i>(Cooked in creamy mild sauce)</i>	7.95
73 CHICKEN / LAMB METHI <i>(Very spicy, medium to hot in flavour cooked with Indian herbs)</i>	7.95
74 CHICKEN / LAMB PATHIA <i>(Cooked with sweet sour hot spicy thick sauce, served with pilau rice)</i>	10.50
75 NAGA CHICKEN / LAMB <i>(Cooked with hot chilli pickle)</i>	7.95
76 CHICKEN CEYLON <i>(Cooked with coconut powder and hot dishes)</i>	7.75
77 CHICKEN / LAMB ACHARI <i>(Tangy flavour with lime pickle)</i>	7.95

Seafood

	<i>Prawn</i>	<i>King Prawn</i>
78 PRAWN / KING PRAWN CURRY <i>(Medium)</i>	7.75	9.50
79 PRAWN / KING PRAWN MADRAS <i>(Hot)</i>	7.75	9.50
80 PRAWN / KING PRAWN VINDALOO <i>(Very hot)</i>	7.75	10.50
81 PRAWN / KING PRAWN KORMA <i>(Mild)</i>	8.50	11.95
82 PRAWN / KING PRAWN KORAH <i>(Thick sauce, cooked with special spices)</i>	8.75	11.95
83 PRAWN / KING PRAWN BHUNA	8.50	11.50
84 PRAWN / KING PRAWN PATHIA <i>(Cooked with sweet sour hot spicy thick sauce, served with pilau rice)</i>	9.50	13.50
85 PRAWN / KING PRAWN SAAG <i>(Cooked with spinach)</i>	8.50	11.50
86 PRAWN / KING PRAWN JALFREZI <i>(Cooked with extra onion and tomato, green chilli)</i>	8.50	12.50

Parsee Dishes

Sweet & sour hot dishes

87 KING PRAWN DHANSAK <i>(Cooked with lentils in a thick sauce, served with pilau rice)</i>	13.95
88 PRAWN DHANSAK <i>(Cooked with lentils in a thick sauce, served with pilau rice)</i>	10.25
89 CHICKEN / LAMB DHANSAK <i>(Cooked with lentils in a thick sauce, served with pilau rice)</i>	10.25
90 CHICKEN TIKKA DHANSAK	10.75
91 VEGETABLE DHANSAK	9.50

Thali Dishes

92 MIXED THALI <i>(Meat bhuna, chicken bhuna, Chicken Tikka, Sag Aloo, Special Rice and Naan)</i>	15.50
93 VEGETABLE THALI <i>(Mushroom Bhaji, Gobi Bhaji, Sag Aloo, Vegetable Curry, Puree, Vegetable Rice & Onion Bhaji)</i>	15.50

Biryani

(Cooked with basmati rice, fried in ghee, dressed with sliced egg and served with a mixed vegetable curry)

94 CHICKEN / LAMB BIRYANI	9.50
95 CHICKEN TIKKA BIRYANI	10.75
96 SPECIAL BIRYANI	10.75
97 PRAWN BIRYANI	9.50
98 KING PRAWN BIRYANI	13.50
99 VEGETABLE / MUSHROOM BIRYANI	8.25
100 EGG BIRYANI	8.25

Any dish not listed in the menu please do not hesitate to ask. We will be happy to prepare it if possible

Vegetable Main Dishes

101 VEGETABLE PATHIA <i>(Rice included)</i>	8.95
102 VEGETABLE MASSALA / JALFREZI	6.95
103 SAG PANEER / MATAR PANEER <i>(Spinach, green peas & home made cheese)</i>	7.25
104 CHANA SAG <i>(Chick peas with spinach)</i>	6.50
105 VEGETABLE KORMA	6.95
106 VEGETABLE KORAH	7.50
107 KARAH PANEER TIKKA MASSALA <i>(Traditional cottage cheese roasted with spices in a tandoor. Served in a thick creamy sauce)</i>	7.50
108 KARAH SAG ALOO / KARAH CHANA	7.75
109 VEGETABLE ROGAN JOSH	7.50

Vegetable Side Dishes

110 MIXED VEGETABLE CURRY <i>(Cooked in spices)</i>	3.50
111 DRY VEGETABLE	3.50
112 BOMBAY ALOO <i>(Potato cooked in Bombay style spices)</i>	3.50
113 MUSHROOM BHAJEE <i>(Fresh mushroom cooked with onion and spices)</i>	3.50
114 SAAG BHAJEE <i>(Spinach with spices, dry)</i>	3.75
115 SAAG ALOO <i>(Spinach and potato)</i>	3.75
116 BINDI BHAJEE <i>(Okra)</i>	4.25
117 CAULIFLOWER BHAJEE	4.25
118 ALOO GOBI <i>(Potato and cauliflower)</i>	4.25
119 CHANA MASSALA <i>(Chick peas)</i>	4.25
120 BRINJAL BHAJEE <i>(Aubergine)</i>	4.25
121 DALL SAMBAR <i>(Lentil and vegetable)</i>	4.25
122 TARKA DALL <i>(Lentils cooked with herbs and spices, flavoured with garlic)</i>	3.95
123 ZEERA ALOO <i>(Made with roasted whole cumin seed)</i>	4.25
124 CUCUMBER OR ONION RAITHA	1.75

Sundries

125 PILAU RICE <i>(Basmati rice, fried with ghee, flavoured with special spices)</i>	3.25
126 PLAIN BOILED RICE <i>(Basmati)</i>	3.25
127 SPECIAL RICE <i>(Basmati rice with egg, peas, flavoured with special spices)</i>	3.75
128 EGG RICE	3.75
129 MUSHROOM RICE	3.75
130 PEAS RICE	3.75
131 GARLIC RICE	3.75
132 VEGETABLE RICE / SAG RICE	4.25
133 KEEMA RICE <i>(Basmati rice with spiced minced lamb & peas)</i>	5.25
134 GREEN SEASONAL SALAD	2.25
135 PAPADAM / MASSALA PAPADAM	0.60
136 CHIPS	2.95
137 CHUTNEY / PICKLE <i>(Each) 0.50</i>	

Tandoori Breads

138 PLAIN NAAN <i>(Leavened bread made in a clay oven)</i>	2.25
139 PESHWARI NAAN <i>(Stuffed with nuts and sultana)</i>	2.75
140 KEEMA NAAN <i>(Stuffed with spicy minced lamb)</i>	2.75
141 GARLIC NAAN	2.75
142 VEGETABLE NAAN	2.75
143 PURI <i>(Thin deep fried bread)</i>	1.50
144 CHAPATI <i>(Thin dough bread)</i>	1.50
145 PARATHA <i>(Thick bread fried in ghee)</i>	2.95
146 TANDOORI ROTI <i>(Unleavened thick bread in the clay oven)</i>	2.75
147 STUFFED PARATHA	2.95