

Starters

1	ONION BHAJEE (Sliced onions mixed with gram flour)	2.20
2	GARLIC MUSHROOM	3.00
3	DALL SOUP (Lentils)	2.50
4	CHICKEN / LAMB TIKKA	3.00
5	TANDOORI CHICKEN (on the bone, quarter)	3.00
6	CHICKEN CHAT / ALOO CHAT	3.50
7	CHICKEN PAKURA / VEG PAKURA	3.25
8	SHEEK KEBAB (Minced lamb with various spices and cooked in a clay oven)	3.00
9	RESHMI KEBAB (Covered with omelette and served with seasonal salad)	3.50
10	PRAWN / VEGETABLE PATIA with Puri (Cooked in sweet spice, served with fried bread)	3.50
11	MEAT / VEGETABLE SAMOSA	2.25
12	PRAWN / VEGETABLE PURI	3.50
13	KING PRAWN PURI	4.30
14	KING PRAWN BUTTERFLY (Deep fried with breadcrumbs, served with seasonal salad)	4.30
15	PRAWN COCKTAIL	3.25
16	CHASHEW NUT ROLLS (Vegetable rolled in cashew nut fried till golden brown)	3.50
17	STUFFED MUSHROOM (Stuffed with spicy mince and fried)	3.50
18	RAGARA PATTICE (GOAN STYLE) (Spicy fried stuffed potatoes served with chick peas & tamarind sauce)	3.50
19	AKBAR'S LACY CUTLETS (Indian patties made from spicy mince meat)	3.50
20	MIX STARTER WITH SHEEK KEBAB (Chicken tikka, lamb tikka)	4.25

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.

SERVED WITH GREEN SALAD

21	TANDOORI CHICKEN Half 5.50 Full 10.50	
22	CHICKEN / LAMB TIKKA	5.50
23	CHICKEN SHASHLICK (Chicken tikka with barbecued onion, tomatoes and capsicum)	7.00
24	LAMB SHASHLICK (Lamb tikka with barbecued onion, tomatoes and capsicum)	7.50
25	VEGETABLE SHASHLICK	6.50
26	TANDOORI MIX GRILL (naan included)	10.50
27	SHEEK KEBAB	5.50
28	FISH TANDOORI TROUT (on the bone)	7.50
29	TANDOORI KING PRAWN	10.95

Special Balti Dishes

(Balti dishes are medium hot cooked with balti sauce and special spices,

SERVED WITH NAAN

30	BALTI CHICKEN / LAMB	7.25
31	AKBAR SPECIAL BALTI (mixed chicken, lamb & prawn)	8.25
32	PANEER / MUSHROOM BALTI	7.50
33	BALTI KING PRAWN	10.95
34	BALTI VEGETABLE	6.50
35	ORIGINAL RED CHICKEN BALTI (Special red chicken cooked in a sweet, sour medium sauce with tomatoes to the original baltistan taste)	7.95

Chef Recommendation

36	GARLIC CHILLI CHICKEN (Hot & spicy chicken, in garlic and chilli sauce)	6.00
37	CHICKEN / LAMB TIKKA MASSALA (Cooked in almonds, cream and massala sauce, mild)	6.00
38	HASH JALFREZI (Breast of Banbury duck cooked in fresh herbs and spices, fresh green chillies, fresh coriander, ginger and garlic. A fairly hot dish)	9.50
39	CHICKEN TIKKA PASANDA (Boneless barbecued chicken cooked in a mild and rich cream sauce, with a touch of butter and garnished with almonds)	6.25
40	BUTTER CHICKEN / LAMB (Cooked with exotic spices and fresh cream, mild)	6.50
41	CHICKEN / LAMB GREEN MASSALA (Cooked with fresh coriander leaves, tomato and mint)	6.50
42	CHICKEN / LAMB TIKKA KORAH (Cooked with sliced onions, capsicum and spices)	6.75
43	CHICKEN / LAMB PESHWARI (Grilled pieces of chicken/lamb cooked with chef's special medium spice sauce, garnished with onion, and capsicum)	6.75
44	CHICKEN / LAMB REZALLA (Pieces of chicken tikka are cooked in a hot and slightly tangy sauce made with fresh green chilli, capsicum and tomato)	6.75
45	CHICKEN / LAMB JALFREZI (Tender boneless chicken or lamb pieces cooked with chef's selected spices, tomato, capsicum, onion and green chilli)	6.00
46	KING PRAWN DUPIAZA (medium in flavour)	8.95
47	TANDOORI KING PRAWN MASSALA (mild flavour)	10.95
48	KOFTE KORAH (Lamb minced balls cooked with green pepper, onion and fresh tomato, served in a cast iron wok (Karahi))	7.25
49	AKBAR SPECIAL (HASS BHUNA) (Tender duck cooked in Nepalese aromatic sauce)	9.50
50	DHANIYA MURGH (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)	7.00
51	AKBAR SPECIAL (Escalope of chicken breast cooked with minced meat and oriental spices for exotic taste)	7.50
52	MURGH MALAKAR (A Nepalese speciality, tandoori chicken (off the bone) in a medium sauce with green pepper and onion. Garnished with mushroom)	7.50
53	SIKANDRI RAAN (Lamb fillets marinated in yoghurt, cashew nuts, mint, ginger and green chilli. Cooked in a clay oven and served in a rich sauce)	7.50
54	GOA STYLE MIXED EXOTIC (A goan recipe cooked with chicken tikka, lamb tikka and tandoori king prawn mixed with tomato, butter, honey and tamarind sauce)	8.50

Handi Specialities

Cooked with peeled tomato, cashew nuts and medium spice

55	HANDI CHICKEN	6.50
56	HANDI MEAT	6.75
57	HANDI PRAWN	6.75
58	HANDI KING PRAWN	9.50

Chicken / Lamb

59	CHICKEN / LAMB CURRY (medium)	5.25
60	CHICKEN / LAMB MADRAS (hot)	5.50
61	CHICKEN / LAMB VINDALOO (very hot)	5.50
62	CHICKEN / LAMB PHALL (extremely hot)	6.95
63	CHICKEN / LAMB BHUNA (dry sauce with medium flavour)	6.00
64	CHICKEN / LAMB DUPIAZA (cooked with onion, capsicum, medium hot)	6.00
65	CHICKEN / LAMB ROGAN (cooked in extra onions and tomatoes, medium hot)	6.00
66	CHICKEN / LAMB KORAH (cooked in spiced medium dry sauce, with tomato & served iron 'korahi')	6.00
67	CHICKEN / LAMB SAG (cooked with spinach)	6.00
68	CHICKEN / LAMB KORMA (cooked in creamy mild sauce)	5.75
69	CHICKEN / LAMB METHI (very spicy, medium to hot in flavour cooked with Indian herbs)	6.50
70	CHICKEN / LAMB PATHIA (cooked with sweet sour hot spicy thick sauce, served with pilau rice)	7.75
71	EGG BHUNA OR DUPIAZA Cooked with onion and tomato	5.95
72	NAGA CHICKEN OR LAMB Cooked with hot chilli pickle	6.50
73	CHICKEN OR LAMB CEYLON Cooked with coconut powder and hot dishes	6.50
74	CHICKEN OR LAMB ACHARI Tangy flavour with lime pickle	6.50

Seafood

	Prawn	King Prawn
75	Prawn / King Prawn CURRY (medium)	6.00 8.00
76	Prawn / King Prawn MADRAS (hot)	6.00 8.00
77	Prawn / King Prawn VINDALOO (very hot)	6.50 9.25
78	Prawn / King Prawn KORMA (mild)	7.25 9.95
79	Prawn / King Prawn KORAH	7.25 9.95
	(Thick sauce, cooked with special spices)	
80	Prawn / King Prawn BHUNA	6.75 8.75
81	Prawn / King Prawn PATHIA	7.25 10.95
	(cooked with sweet sour hot spicy thick sauce, served with pilau rice)	
82	Prawn / King Prawn SAAG	7.25 9.25
	(cooked with spinach)	
83	Prawn / King Prawn JALFREZI	7.25 10.25
	(cooked with extra onion and tomato, green chilli)	

Parsee Dishes (Hot)

84	KING PRAWN DHANSAK (cooked with lentils in a thick sauce, served with pilau rice)	11.95
85	PRAWN DHANSAK (cooked with lentils in a thick sauce, served with pilau rice)	8.50
86	CHICKEN / LAMB DHANSAK (cooked with lentils in a thick sauce, served with pilau rice)	7.50
87	CHICKEN TIKKA DHANSAK	8.50
88	VEGETABLE DHANSAK	7.50

Thali Dishes

89	MIXED THALI (Meat bhuna, chicken bhuna, Chicken Tikka, Sag Aloo, Special Rice and Naan)	12.95
90	VEGETABLE THALI (Mushroom Bhaji, Gobi Bhaji, Sag Aloo, Vegetable Curry, Puree, Vegetable Rice & Onion Bhaji)	11.95

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

Biryani

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

91 CHICKEN / LAMB BIRYANI	7.25
92 CHICKEN TIKKA BIRYANI	8.25
93 SPECIAL BIRYANI	8.25
94 PRAWN BIRYANI	7.25
95 KING PRAWN BIRYANI	10.25
96 VEGETABLE / MUSHROOM BIRYANI	6.25
97 EGG BIRYANI	6.25

Vegetable Main Dishes

98 VEGETABLE PATHIA (Rice included)	7.50
99 VEGETABLE MASSALA/JALFREZI	4.75
100 SAG PANEER / MOTOR PONIR (Spinach, green peas & home made cheese)	4.75
101 CHANA SAG (Chick peas with spinach)	4.75
102 VEGETABLE KORMA	4.75
103 VEGETABLE KORAHAI	5.75
104 KARAHAI PANEER TIKKA MASSALA (Traditional cottage cheese roasted with spices in a tandoor served in a thick creamy sauce)	5.75
105 KARAHAI SAG ALOO / KARAHAI CHANA	5.75
106 VEGETABLE ROGAN JOSH	5.75

Vegetable Side Dishes

107 MIXED VEGETABLE CURRY (cooked in spices)	2.95
108 DRY VEGETABLE	2.95
109 BOMBAY ALOO (potato cooked in Bombay style spices)	2.95
110 MUSHROOM BHAJEE (fresh mushroom cooked with onion and spices)	2.95
111 SAAG BHAJEE (spinach with spices, dry)	2.95
112 SAAG ALOO (spinach and potato)	2.95
113 BINDI BHAJEE (okra)	3.25
114 CAULIFLOWER BHAJEE	3.25
115 ALOO GOBI (potato and cauliflower)	3.25
116 CHANA MASSALA (chick peas)	3.25
117 BRINJAL BHAJEE (aubergine)	3.25
118 DALL SAMBAR (lentil and vegetable)	3.25
119 TARKA DALL (lentils cooked with herbs and spices, flavoured with garlic)	3.25
120 CUCUMBER OR ONION RAITHA	1.50



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, mastered oil and vegetable oil.

Sundries

121 PILAU RICE (basmati rice, fried with ghee, flavoured with special spices)	2.25
122 PLAIN BOILED RICE (basmati)	2.25
123 SPECIAL RICE (basmati rice with egg, peas, flavoured with special spices)	2.75
124 EGG RICE	2.75
125 MUSHROOM RICE	2.75
126 PEAS RICE	2.75
122 GARLIC RICE	2.75
128 VEGETABLE RICE / SAG RICE	3.25
129 KEEMA RICE (basmati rice with spiced minced lamb & peas)	3.95
130 GREEN SEASONAL SALAD	1.95
131 PAPADAM / MASSALA PAPADAM	0.50
132 CHIPS	1.95
133 CHUTNEY / PICKLE (each)	0.30

Tandoori Breads

134 PLAIN NAAN (leavened bread made in a clay oven)	1.85
135 PESHWARI NAAN (stuffed with nuts and sultana)	2.20
136 KEEMA NAAN (stuffed with spicy minced lamb)	2.20
137 GARLIC NAAN	2.20
138 VEGETABLE NAAN	2.20
139 PURI (thin deep fried bread)	1.20
140 CHAPATI (thin dough bread)	1.20
141 PARATHA (thick bread fried in ghee)	2.50
142 TANDOORI ROTI (unleavened thick bread in the clay oven)	1.60
143 STUFFED PARATHA	2.50

Desserts

144 MANGO	2.50
145 PINEAPPLE	2.50
146 LYCHEES	2.50
147 GULABJAMAN	2.75
148 ICE CREAM	1.25
149 KULFI (Pistachio / Mango)	2.75

VEGETARIAN

Set Meal for 1 - £8.50

Vegetable Samosa, Any Vegetable Main Dish, Rice or Naan and Papadum

NON-VEGETARIAN

Set Meal for 1 - £12.95

1 Papadum, 1 Onion Bhaji (starter)
1 Chicken Tikka Massala, 1 Vegetable Bhaji, Rice or Naan

Set Meal for 2 - £20.95

2 Papadum, Chicken Tikka & Meat Samosa (st)
1 Lamb Curry, 1 Chicken Tikka Massala, 1 Vegetable Bhaji, 1 Pilau Rice & 1 Naan

AKBAR



TANDOORI RESTAURANT

Est 1982

Take Away Menu

Fully Licensed & Fully Air Conditioned

Akbar Tandoori has brought you the best of Indian Cuisine for over 35 years. Experience the infusion of spices and aromatic ingredients in our traditional family run restaurant, with the added convenience of a weide take away service, should you prefer to eat at home. However, if you feel like an evening out, our warm and cosy 40 seater restaurant is a perfect setting for a perfect meal, brining the exotic tastes for the far eat to you.

BANQUETING NIGHT

Every Monday, Tuesday, Wednesday

Any Starter, Any Main, Any Side, Any Rice or Nan (Eating in only)

9.90 per person

£2.50 extra for special dishes, king prawn, duck, fish. (Cash only)

FREE HOME DELIVERY

Minimum order £12.00 & over delivery within 3 mile radius

FREE ANY MAIN DISH

On order over £25 (Cash only) £2 extra any king prawn dishes

20% DISCOUNT

on order over £12 Collection & Cash only

One offer per order

For reservations and takeaway

020 8546 6835
020 8546 9211

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

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All major credit card are accepted
Minimum order £10.00

