

AKBAR

TANDOORI RESTAURANT

(Fully Licensed)

Est 1982

Bring Your Own Wine No Corkage Charge



Menu

Web: 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: 5.30pm till 11.30pm

TEL: 020 8546 6835 / 020 8546 9211

54 Richmond Road, Kingston, Surrey KT2 5EH

All major credit card are accepted.



Starters

1	ONION BHAJEE (Sliced onions mixed with gram flour)	3.50
2	GARLIC MUSHROOM	4.00
3	CHICKEN / LAMB TIKKA	4.50
4	TANDOORI CHICKEN (on the bone, quarter)	4.50
5	CHICKEN CHAT / ALOO CHAT	4.50
6	CHICKEN PAKURA / VEG PAKURA	4.50
7	SHEEK KEBAB (Minced lamb with various spices and cooked in a clay oven)	4.75
8	RESHMI KEBAB (Covered with omelette and served with seasonal salad)	5.50
9	PRAWN /VEGETABLE PATIA with Puri (Cooked in sweet spice, served with fried bread)	4.95
10	MEAT / VEGETABLE SAMOSA	3.25
11	KING PRAWN PURI	5.50
12	KING PRAWN BUTTERFLY (Deep fried with breadcrumbs, served with seasonal salad)	5.50
13	CASHEW NUT ROLLS (Vegetable rolled in cashew nut fried till golden brown)	5.25
14	AKBAR'S LACY CUTLETS (Indian patties made from spicy mince meat)	5.25
15	MIX STARTER WITH SHEEK KEBAB (Chicken tikka, lamb tikka)	6.25

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)

16	TANDOORI CHICKEN Half	8.50	Full	14.95
17	CHICKEN / LAMB TIKKA	7.95		
18	CHICKEN SHASHLICK (Chicken tikka with barbecued onion, tomatoes & capsicum)	9.50		
19	LAMB SHASHLICK (Lamb tikka with barbecued onion, tomatoes and capsicum)	10.75		
20	TANDOORI MIX GRILL (naan included)	13.95		

Special Balti Dishes

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

21	BALTI CHICKEN / LAMB	10.50
22	AKBAR SPECIAL BALTI (mixed chicken, lamb & prawn)	10.95
23	BALTI KING PRAWN	15.50
24	BALTI VEGETABLE	9.95
25	ORIGINAL RED CHICKEN BALTI (Special red chicken cooked in a sweet, sour medium sauce with tomatoes to the original baltistan taste)	10.95

Manager Special

Medium with thick sauce

26	KOFTE KORAH (Lamb minced balls cooked with green pepper, onion and fresh tomato, served in a cast iron wok (Karahi))	9.75
27	HANDI CHICKEN Cooked with peeled tomato, cashew nuts and medium spice	8.50
28	HANDI KING PRAWN Cooked with peeled tomato, cashew nuts and medium spice	12.95
29	FISH BHUNA (TELAPIA) Cooked with fresh tomato, ginger, onion and green coriander, medium hot and thick sauce	8.95
30	KEEMA PEAS BHUNA Mince meat cooked with peas	8.75
31	CHANA GHOST (Chick peas with meat)	8.95
32	CHANA ALOO (Chick peas with potato)	6.50
33	KARAH PANEEER	6.95

Main House Special

Gently fried with spices including turmeric

34	SALMON BHUNA Gently fried with spices including turmeric	11.50
35	MURGH MAKHANI Tandoori chicken cooked with butter & fresh cream almond sauce	10.50

Chef Recommendation

36	GARLIC CHILLI CHICKEN (Hot & spicy chicken, in garlic and chilli sauce)	8.50
37	CHICKEN / LAMB TIKKA MASSALA (Cooked in almonds, cream and massala sauce, mild)	8.95
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)	11.95
39	CHICKEN TIKKA PASANDA (Boneless barbecued chicken cooked in a mild and rich cream sauce, with a touch of butter and garnished with almonds)	9.25
40	BUTTER CHICKEN / LAMB (Cooked with exotic spices and fresh cream, mild)	9.25
41	CHICKEN / LAMB GREEN MASSALA (Cooked with fresh coriander leaves, tomato and mint)	8.95
42	CHICKEN /LAMB TIKKA KORAH (Cooked with sliced onions, capsicum and spices)	8.95
43	CHICKEN / LAMB PESHWARI (Grilled pieces of chicken/lamb cooked with chef's special medium spice sauce, garnished with onion, and capsicum)	9.50
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)	9.75
45	CHICKEN / LAMB JALFREZI (Tender boneless chicken or lamb pieces cooked with chef's selected spices, tomato, capsicum, onion and green chilli)	8.25
46	KING PRAWN DUPIAZA (medium in flavour)	12.50
47	TANDOORI KING PRAWN MASSALA (mild flavour)	14.95
48	AKBAR SPECIAL (HASS BHUNA) (Tender duck cooked in Nepalese aromatic sauce)	12.95
49	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)	9.95
50	AKBAR SPECIAL (Escalope of chicken breast cooked with minced meat & oriental spices for exotic taste)	10.50
51	MURGH MALAKAR (A Nepalese speciality, tandoori chicken (off the bone) in a medium sauce with green pepper and onion. Garnished with mushroom)	10.50
52	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)	10.95

Seafood

		Prawn	King Prawn
53	Prawn/King Prawn CURRY (medium)	8.50	10.50
54	Prawn/King Prawn MADRAS (hot)	8.50	10.50
55	Prawn/King Prawn VINDALOO (very hot)	8.50	10.95
56	Prawn/King Prawn KORMA (mild) Thick sauce, cooked with mild and creamy sauce	9.25	12.95
57	Prawn/King Prawn BHUNA	8.95	12.50
58	Prawn/King Prawn PATHIA (cooked with sweet sour hot spicy thick sauce, served with pilau rice)	10.50	14.50
59	Prawn/King Prawn SAAG (cooked with spinach)	9.25	12.50
60	Prawn/King Prawn JALFREZI (cooked with extra onion and tomato, green chilli)	8.95	13.50

Chicken / Lamb

61	CHICKEN / LAMB CURRY (medium)	6.95
62	CHICKEN / LAMB MADRAS (hot)	7.25
63	CHICKEN / LAMB VINDALOO (very hot)	7.50
64	CHICKEN / LAMB PHALL (extremely hot)	9.50
65	CHICKEN / LAMB BHUNA (dry sauce with medium flavour)	8.25
66	CHICKEN / LAMB DUPIAZA (cooked with onion, capsicum, medium hot)	8.25
67	CHICKEN / LAMB ROGAN (cooked in extra onions and tomatoes, medium hot)	8.25
68	CHICKEN / LAMB KORAHİ (cooked in spiced medium dry sauce, with tomato & served iron 'korahi')	8.50
69	CHICKEN / LAMB SAG (cooked with spinach)	8.25
70	CHICKEN / LAMB KORMA (cooked in creamy mild sauce)	8.75
71	CHICKEN / LAMB METHI (very spicy, medium to hot in flavour cooked with Indian herbs)	8.50
72	CHICKEN / LAMB PATHIA (cooked with sweet sour hot spicy thick sauce, served with pilau rice)	11.50
73	NAGA CHICKEN / LAMB Cooked with hot chilli pickle	8.75
74	CHICKEN OR LAMB CEYLON Cooked with coconut powder and hot dishes	8.50
75	CHICKEN OR LAMB ACHARI Tangy flavour with lime pikle	8.75

Parsee Dishes

Sweet, sour and hot dishes

76	KING PRAWN DHANSAK (cooked with lentils in a thick sauce, served with pilau rice)	14.95
77	PRAWN DHANSAK (cooked with lentils in a thick sauce, served with pilau rice)	11.25
78	CHICKEN / LAMB DHANSAK (cooked with lentils in a thick sauce, served with pilau rice)	11.25
79	CHICKEN TIKKA DHANSAK	11.75
80	VEGETABLE DHANSAK	10.50

Thali Dishes

81	MIXED THALI (Meat bhuna, chicken bhuna, Chicken Tikka, Sag Aloo, Special Rice and Naan)	16.50
82	VEGETABLE THALI (Mushroom Bhaji, Gobi Bhaji, Sag Aloo, Vegetable Curry, Puri, Vegetable Rice & Onion Bhaji)	16.50

Biryani

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

83	CHICKEN / LAMB BIRYANI	10.25
84	CHICKEN TIKKA BIRYANI	11.50
85	PRAWN BIRYANI	10.50
86	KING PRAWN BIRYANI	14.50
87	VEGETABLE / MUSHROOM BIRYANI	8.95
88	EGG BIRYANI	8.95

Vegetable Main Dishes

89	VEGETABLE PATHIA (Rice included)	9.95
90	VEGETABLE MASSALA/JALFREZI	7.50
91	SAG PANEER / MATAR PANEER (Spinach, green peas & home made cheese)	7.75
92	CHANA SAG (Chick peas with spinach)	6.95
93	VEGETABLE KORMA	7.50
94	VEGETABLE KORAHİ	7.95
95	PANEER TIKKA MASSALA (Traditional cottage cheese roasted with spices in a tandoor served in a thick creamy sauce)	7.95
96	VEGETABLE ROGAN JOSH	7.95

Vegetable Side Dishes

97	MIXED VEGETABLE CURRY (cooked in spices)	4.25
98	BOMBAY ALOO (potato cooked in Bombay style spices)	4.25
99	MUSHROOM BHAJEE (fresh mushroom cooked with onion and spices)	4.25
100	SAAG BHAJEE (spinach with spices, dry)	4.50
101	SAAG ALOO (spinach and potato)	4.50
102	BINDI BHAJEE (okra)	4.95
103	CAULIFLOWER BHAJEE	4.95
104	ALOO GOBI (potato and cauliflower)	4.95
105	CHANA MASSALA (chick peas)	4.75
106	BRINJAL BHAJEE (aubergine)	4.95
107	DALL SAMBAR (lentil and vegetable)	4.75
108	TARKA DALL (lentils cooked with herbs and spices, flavoured with garlic)	4.50
109	ZEERA ALOO	4.95
110	CUCUMBER OR ONION RAITHA	2.25

VEGAN MENU

Starter Vegan

111	VEGETABLE PURI	4.95
112	GARLIC MUSHROOM	3.95
113	CASHEW NUT ROLL	4.95
114	CHAN PURI	4.50

Mains Vegan

115	MIXED GRILL TANDOORI VEGETABLES	7.95
116	VEGETABLE JALFREZI	7.50
117	VEGETABLE KORAHİ	7.50
118	VEGETABLE CURRY	7.50
119	SAAG CHANA BHAJEE	7.50
120	CAULIFLOWER BHAJEE	7.50
121	PLAIN RICE	3.50
122	CHAPPATI	1.95
123	CHIPS	3.25
124	SEASONAL SALAD	2.95
125	BRINJAL CURRY (AUBERGINE)	8.50
126	BINDI CURRY (OKRA)	7.95
127	BRINJAL & BINDI CURRY	8.50
128	BRINJAL BHUNA	8.95
129	BINDI BHUNA	8.50

Sundries

130	PILAU RICE (basmati rice, fried with ghee, flavoured with special spices)	3.50
131	PLAIN BOILED RICE (basmati)	3.50
132	SPECIAL RICE (basmati rice with egg, peas, flavoured with special spices)	4.25
133	EGG RICE	4.25
134	MUSHROOM RICE	4.25
135	GARLIC RICE	4.25
136	VEGETABLE RICE / SAAG RICE	4.50
137	PAPADAM / MASSALA PAPADAM	0.75
138	CHIPS	3.25
139	MANGO CHUTNEY/LIME PICKLE (each)	0.60
140	ONION SALAD / MINT SAUCE (each)	0.60

Tandoori Breads

141 PLAIN NAAN (leavened bread made in a clay oven)	2.50	146 CHAPATI (thin dough bread)	2.25
142 PESHWARI NAAN (stuffed with nuts & sultana)	2.95	147 PARATHA (thick bread fried in ghee)	3.50
143 KEEMA NAAN (stuffed with spicey minced lamb)	2.95	148 TANDOORI ROTI (unleavened thick bread in the clay oven)	2.95
144 GARLIC NAAN	2.95	149 STUFFED PARATHA	3.50
145 PURI (thin deep fried bread)	2.25		

Desserts Menu

Soft Drink

150 MINERAL WATER 750CL	£3.95
151 SPARKLING WATER 750CL	£3.95
152 COKE SMALL	£2.95
153 COKE LARGE	£4.25
154 J20	£3.25
155 TONIC WATER	£3.25
156 SWEET LASSI SMALL	£3.25
157 SWEET LASSI LARGE	£4.50

Hot Drinks

158 COFFE	£1.95
159 CREAM COFFEE	£3.95
160 TEA	£1.95
161 HERBAL TEA PEPPERMINT	£2.50
162 HERBAL TEA GREEN TEA	£2.50

Desserts

163 MOUCHAK	4.50
164 MATKA KULFI	4.50
165 FERRERO ROCHER	4.50
166 PINA COLADA	3.95
167 EGG MAN	3.50
168 VANILLA ICE CREAM	2.50
169 CHOCOLATE CHEESE CAKE	3.50
170 MANGO DELIGHT	3.95
171 BATI KULFI	3.50
172 ORANGE SURPRISE	3.50



Akbar Tandoori has brought you the best of Indian Cuisine for over 40 years. Experience the infusion of spices and aromatic ingredients in our traditional family run restaurant.

We are now pleased to announce on request we can provide Gluten Free, Vegan and Vegetarian options.



PLEASE NOTE:

The management reserve the right to refuse admissions without reason. All prices include VAT where applicable 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 know 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, and vegetable oil.