

## Starters

1	<b>ONION BHAJEE</b> (Sliced onions mixed with gram flour)	2.95
2	<b>GARLIC MUSHROOM</b>	3.75
3	<b>CHICKEN / LAMB TIKKA</b>	3.75
4	<b>TANDOORI CHICKEN</b> (on the bone, quarter)	3.95
5	<b>CHICKEN CHAT / ALOO CHAT</b>	4.25
6	<b>CHICKEN PAKURA / VEG PAKURA</b>	4.25
7	<b>SHEEK KEBAB</b> (Minced lamb with various spices and cooked in a clay oven)	3.95
8	<b>RESHMI KEBAB</b> (Covered with omelette and served with seasonal salad)	4.50
9	<b>PRAWN / VEGETABLE PATIA with Puri</b> (Cooked in sweet spice, served with fried bread)	4.50
10	<b>MEAT / VEGETABLE SAMOSA</b>	2.95
11	<b>KING PRAWN PURI</b>	5.50
12	<b>KING PRAWN BUTTERFLY</b> (Deep fried with breadcrumbs, served with seasonal salad)	5.50
13	<b>CASHEW NUT ROLLS</b> (Vegetable rolled in cashew nut fried till golden brown)	4.50
14	<b>AKBAR'S LACY CUTLETS</b> (Indian patties made from spicy mince meat)	4.50
15	<b>MIX STARTER WITH SHEEK KEBAB</b> (Chicken tikka, lamb tikka)	5.50

## 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	<b>TANDOORI CHICKEN</b> Half 6.75 Full 12.95	
17	<b>CHICKEN / LAMB TIKKA</b>	6.75
18	<b>CHICKEN SHASHLICK</b> (Chicken tikka with barbecued onion, tomatoes and capsicum)	8.25
19	<b>LAMB SHASHLICK</b> (Lamb tikka with barbecued onion, tomatoes and capsicum)	8.50
20	<b>TANDOORI MIX GRILL</b> (naan included)	12.50

## Special Balti Dishes

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

SERVED WITH NAAN)

21	<b>BALTI CHICKEN / LAMB</b>	8.50
22	<b>AKBAR SPECIAL BALTI</b> (mixed chicken, lamb & prawn)	9.95
23	<b>BALTI KING PRAWN</b>	13.50
24	<b>BALTI VEGETABLE</b>	8.25
25	<b>ORIGINAL RED CHICKEN BALTI</b> (Special red chicken cooked in a sweet, sour medium sauce with tomatoes to the original baltistan taste)	9.50

## Manager Special

Medium with thick sauce

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

## Main House Special

Gently fried with spices including turmeric

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

## Chef Recommendation

36	<b>GARLIC CHILLI CHICKEN</b> (Hot & spicy chicken, in garlic and chilli sauce)	7.75
37	<b>CHICKEN / LAMB TIKKA MASSALA</b> (Cooked in almonds, cream and massala sauce, mild)	7.75
38	<b>HASH JALFREZI</b> (Breast of Banbury duck cooked in fresh herbs and spices, fresh green chillies, fresh coriander, ginger and garlic. A fairly hot dish)	11.50
39	<b>CHICKEN TIKKA PASANDA</b> (Boneless barbecued chicken cooked in a mild and rich cream sauce, with a touch of butter and garnished with almonds)	7.75
40	<b>BUTTER CHICKEN / LAMB</b> (Cooked with exotic spices and fresh cream, mild)	8.25
41	<b>CHICKEN / LAMB GREEN MASSALA</b> (Cooked with fresh coriander leaves, tomato and mint)	8.25
42	<b>CHICKEN / LAMB TIKKA KORAH</b> (Cooked with sliced onions, capsicum and spices)	8.25
43	<b>CHICKEN / LAMB PESHWARI</b> (Grilled pieces of chicken/lamb cooked with chef's special medium spice sauce, garnished with onion, and capsicum)	8.25
44	<b>CHICKEN / LAMB REZALLA</b> (Pieces of chicken tikka are cooked in a hot and slightly tangy sauce made with fresh green chilli, capsicum and tomato)	8.25
45	<b>CHICKEN / LAMB JALFREZI</b> (Tender boneless chicken or lamb pieces cooked with chef's selected spices, tomato, capsicum, onion and green chilli)	7.75
46	<b>KING PRAWN DUPIAZA</b> (medium in flavour)	10.95
47	<b>TANDOORI KING PRAWN MASSALA</b> (mild flavour)	13.95
48	<b>AKBAR SPECIAL (HASS BHUNA)</b> (Tender duck cooked in Nepalese aromatic sauce)	11.95
49	<b>DHANIYA MURGH</b> (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)	8.95
50	<b>AKBAR SPECIAL</b> (Escalope of chicken breast cooked with minced meat & oriental spices for exotic taste)	9.50
51	<b>MURGH MALAKAR</b> (A Nepalese speciality, tandoori chicken (off the bone) in a medium sauce with green pepper and onion. Garnished with mushroom)	9.50
52	<b>SIKANDRI RAAN</b> (Lamb fillets marinated in yoghurt, cashew nuts, mint, ginger and green chilli. Cooked in a clay oven and served in a rich sauce)	9.75

## Seafood

	Prawn	King Prawn
53	<b>Prawn/King Prawn CURRY</b> (medium)	7.25 9.75
54	<b>Prawn / King Prawn MADRAS</b> (hot)	7.50 9.95
55	<b>Prawn / King Prawn VINDALOO</b> (very hot)	7.50 9.95
56	<b>Prawn / King Prawn KORMA</b> (mild) Thick sauce, cooked with mild and creamy sauce	8.75 11.50
57	<b>Prawn / King Prawn BHUNA</b>	8.25 10.50
58	<b>Prawn / King Prawn PATHIA</b> (cooked with sweet sour hot spicy thick sauce, served with pilau rice)	9.50 13.50
59	<b>Prawn / King Prawn SAAG</b> (cooked with spinach)	8.75 11.50
60	<b>Prawn / King Prawn JALFREZI</b> (cooked with extra onion and tomato, green chilli)	8.95 12.95

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen UK based allergens is available on request, however we are unable to provide information on other allergens.

## Chicken / Lamb

61	<b>CHICKEN / LAMB CURRY</b> (medium)	6.50
62	<b>CHICKEN / LAMB MADRAS</b> (hot)	6.75
63	<b>CHICKEN / LAMB VINDALOO</b> (very hot)	6.95
64	<b>CHICKEN / LAMB PHALL</b> (extremely hot)	8.50
65	<b>CHICKEN / LAMB BHUNA</b> (dry sauce with medium flavour)	7.25
66	<b>CHICKEN / LAMB DUPIAZA</b> (cooked with onion, capsicum, medium hot)	7.50
67	<b>CHICKEN / LAMB ROGAN</b> (cooked in extra onions and tomatoes, medium hot)	7.50
68	<b>CHICKEN / LAMB KORAH</b> (cooked in spiced medium dry sauce, with tomato & served iron 'korahi')	7.75
69	<b>CHICKEN / LAMB SAG</b> (cooked with spinach)	7.75
70	<b>CHICKEN / LAMB KORMA</b> (cooked in creamy mild sauce)	7.95
71	<b>CHICKEN / LAMB METHI</b> (very spicy, medium to hot in flavour cooked with Indian herbs)	7.50
72	<b>CHICKEN / LAMB PATHIA</b> (cooked with sweet sour hot spicy thick sauce, served with pilau rice)	9.75
73	<b>NAGA CHICKEN / LAMB</b> Cooked with hot chilli pickle	8.50
74	<b>CHICKEN OR LAMB CEYLON</b> Cooked with coconut powder and hot dishes	8.25
75	<b>CHICKEN OR LAMB ACHARI</b> Tangy flavour with lime pickle	8.25

## Parsee Dishes

Sweet, sour and hot dishes

76	<b>KING PRAWN DHANSAK</b> (cooked with lentils in a thick sauce, served with pilau rice)	13.95
77	<b>PRAWN DHANSAK</b> (cooked with lentils in a thick sauce, served with pilau rice)	10.75
78	<b>CHICKEN / LAMB DHANSAK</b> (cooked with lentils in a thick sauce, served with pilau rice)	9.95
79	<b>CHICKEN TIKKA DHANSAK</b>	10.50
80	<b>VEGETABLE DHANSAK</b>	9.50

## Thali Dishes

81	<b>MIXED THALI</b> (Meat bhuna, chicken bhuna, Chicken Tikka, Sag Aloo, Special Rice and Naan)	15.50
82	<b>VEGETABLE THALI</b> (Mushroom Bhaji, Gobi Bhaji, Sag Aloo, Vegetable Curry, Puri, Vegetable Rice & Onion Bhaji)	15.50

## Biryani

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

83	<b>CHICKEN / LAMB BIRYANI</b>	8.95
84	<b>CHICKEN TIKKA BIRYANI</b>	9.75
85	<b>PRAWN BIRYANI</b>	9.25
86	<b>KING PRAWN BIRYANI</b>	12.95
87	<b>VEGETABLE / MUSHROOM BIRYANI</b>	8.50
88	<b>EGG BIRYANI</b>	8.50

## Vegetable Main Dishes

89	<b>VEGETABLE PATHIA</b> (Rice included)	9.50
90	<b>VEGETABLE MASSALA/JALFREZI</b>	6.95
91	<b>SAG PANEER / MATAR PANEER</b> (Spinach, green peas & home made cheese)	6.95
92	<b>CHANA SAG</b> (Chick peas with spinach)	6.95
93	<b>VEGETABLE KORMA</b>	6.95
94	<b>VEGETABLE KORAH</b>	6.95
95	<b>PANEER TIKKA MASSALA</b> (Traditional cottage cheese roasted with spices in a tandoor served in a thick creamy sauce)	7.75
96	<b>VEGETABLE ROGAN JOSH</b>	7.50

## Vegetable Side Dishes

97	<b>MIXED VEGETABLE CURRY</b> (cooked in spices)	3.95
98	<b>BOMBAY ALOO</b> (potato cooked in Bombay style spices)	3.95
99	<b>MUSHROOM BHAJEE</b> (fresh mushroom cooked with onion and spices)	3.95
100	<b>SAAG BHAJEE</b> (spinach with spices, dry)	4.25
101	<b>SAAG ALOO</b> (spinach and potato)	4.25
102	<b>BINDI BHAJEE</b> (okra)	4.50
103	<b>CAULIFLOWER BHAJEE</b>	4.50
104	<b>ALOO GOBI</b> (potato and cauliflower)	4.50
105	<b>CHANA MASSALA</b> (chick peas)	4.50
106	<b>BRINJAL BHAJEE</b> (aubergine)	4.50
107	<b>DALL SAMBAR</b> (lentil and vegetable)	4.50
108	<b>TARKA DALL</b> (lentils cooked with herbs and spices, flavoured with garlic)	4.25
109	<b>ZEERA ALOO</b>	4.75
110	<b>CUCUMBER OR ONION RAITHA</b>	1.95

## VEGAN MENU

### Starter Vegan

111	<b>VEGETABLE PURI</b>	4.95
112	<b>GARLIC MUSHROOM</b>	3.95
113	<b>CASHEW NUT ROLL</b>	4.95
114	<b>CHAN PURI</b>	4.50

### Mains Vegan

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

### Sundries

130	<b>PILAU RICE</b> (basmati rice, fried with ghee, flavoured with special spices)	2.95
131	<b>PLAIN BOILED RICE</b> (basmati)	2.95
132	<b>SPECIAL RICE</b> (basmati rice with egg, peas, flavoured with special spices)	3.75
133	<b>EGG RICE</b>	3.75
134	<b>MUSHROOM RICE</b>	3.75
135	<b>GARLIC RICE</b>	3.75
136	<b>VEGETABLE RICE / SAAG RICE</b>	4.25
137	<b>PAPADAM / MASSALA PAPADAM</b>	0.70
138	<b>CHIPS</b>	2.95
139	<b>MANGO CHUTNEY / LIME PICKLE</b> (each)	0.60
140	<b>ONION SALAD / MINT SAUCE</b> (each)	0.60

## Tandoori Breads

141	<b>PLAIN NAAN</b> (leavened bread made in a clay oven)	2.25
142	<b>PESHWARI NAAN</b> (stuffed with nuts and sultana)	2.75
143	<b>KEEMA NAAN</b> (stuffed with spicey minced lamb)	2.75
144	<b>GARLIC NAAN</b>	2.75
145	<b>PURI</b> (thin deep fried bread)	1.95
146	<b>CHAPATI</b> (thin dough bread)	1.95
147	<b>PARATHA</b> (thick bread fried in ghee)	3.25
148	<b>TANDOORI ROTI</b> (unleavened thick bread in the clay oven)	2.25
149	<b>STUFFED PARATHA</b>	3.25

## Desserts

150	<b>FERRERO ROCHA</b>	4.50
151	<b>PINA COLADA</b>	3.95
152	<b>MOUCHAK</b>	4.50
153	<b>MATKA KULFI</b>	4.50
154	<b>EGG MAN</b>	3.50
155	<b>CHOCOLATE CHEESE CAKE</b>	3.50
156	<b>MANGO DELIGHT</b>	3.95
157	<b>BALTI KULFI</b>	3.50
158	<b>ORANGE SURPRISE</b>	3.50

## Soft Drink

159	<b>BOTTLE: Coke / Diet Coke / Lemonade</b>	£3.50
160	<b>CAN: Coke/ Diet Coke/ Fanta/ Sprite</b>	£1.50
161	<b>RED BULL</b>	£2.95

## VEGETARIAN

### Set Meal for 1 - £11.95

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

## NON-VEGETARIAN

### Set Meal for 1 - £15.95

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

### Set Meal for 2 - £26.95

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



#### 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 sun-flower oil, and vegetable oil.

Halal

# AKBAR

حلال

## TANDOORI RESTAURANT

Est 1982

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