

VEGETABLE DISHES (Medium)

	SIDE	MAIN
Mixed Vegetables Bhaji	4.95	8.95
Saag Aloo Spinach & Potatoes	4.95	8.95
Bombay Aloo Potatoes	4.95	8.95
Saag Bhaji Spinach	4.95	8.95
Mushrooms Bhaji	4.95	8.95
Saag Paneer Spinach and Indian cheese	5.95	11.95
Saag Sabzi Spinach and mixed vegetables	4.95	8.95
Chana Bhaji Chickpeas	4.95	8.95
Chana Saag Chickpeas and spinach	4.95	8.95
Aloo Gobi Potatoes and Cauliflower	4.95	8.95
Chana Aloo Potatoes and chickpeas	4.95	8.95
Tarka Daal Red Lentils	4.95	8.95
Motor Paneer Green peas and Indian cheese	4.95	8.95
Begun Bhaji Aubergine	4.95	8.95
Bhindi Bhaji Okra	4.95	8.95

RICE

Boiled Rice	3.55	Keema Fried Rice	3.95
Pilau Rice	3.75	Minced Meat	
Chef's Special Fried Rice	4.45	Lemon Fried Rice	3.95
Peas and egg		Chana Chilli Fried Rice	3.95
Mushroom Fried Rice	3.95	Chickpeas	
Egg Fried Rice	3.95	Coconut Rice	4.45
Mixed Vegetable Fried Rice	3.95	Pineapple Fried Rice	3.95
Garlic Fried Rice	3.95	Chilli Rice	3.95
Onion Fried Rice	3.95	Mixed Fruit Rice	3.95

BREAD BASKET

Plain Naan	3.75	Garlic Cheese Naan	4.45
Garlic Naan	3.95	Chilli Naan	3.95
Peshwari Naan	3.95	Garlic Chilli Naan	3.95
Cheese Naan	4.45	Plain Paraths x2	3.95
Keema Naan	3.95	Chapati	2.55
Garlic Coriander Naan	3.95	Tandoori Roti	3.75

SUNDRIES

Chips	2.95	Raita	2.95
		Raita fresh yogurt with light spice (cucumber, tomatoes, onions or mixed)	

DRINK

Coke 330ml	2.95	J20 O/P 275ml	3.45
Diet Coke 330ml	2.95	J20 A/M 275ml	3.45
Lemonade	2.55	Still Water Small	2.45
Orange Juice	2.55	Still Water Large	4.45
Appletiser 275ml	3.45	Sparkling Water Small	2.45
Pineapple Juice	2.55	Sparkling Water Large	4.45

BEVERAGES

Tea	2.95	Coffee	2.75
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FOOD ALLERGIES & INTOLERANCES

If you suffer from a food allergy or intolerance, please let our staff know upon placing your order. Every care is taken to avoid cross contamination when processing various types of foods. We do however work in a kitchen that processes allergenic ingredients and cannot guarantee the likelihood of this occurring. We are also reliant on products and ingredients sourced from external suppliers and Akhi does not accept any responsibility whatsoever, if such products contain traces of contamination.

All prices are in GBP



akhi

Real Taste Of India

Menu

Appetisers

Papadom	0.90
Chutney Tray	2.95
<i>Mango chutney, onions chutney, mint & yoghurt sauce and mixed pickles.</i>	
Chutney Each	0.90
<i>Mango chutney, onions chutney, mint, & yoghurt sauce, hot sauce, lime pickle and mixed pickles.</i>	

STARTER

Akhi Special Mixed <i>(for 2 person)</i>	10.95
<i>Chicken tikka, chicken pakora, sheek kebab and onion bhaji.</i>	
Tandoori Mixed Platter <i>(for 2 person)</i>	10.95
<i>Chicken tikka, lamb tikka, garlic chicken, sheek kebab</i>	
Mixed Vegetable Platter <i>(for 2 persons) (V)</i>	10.95
<i>Onion bhaji, vegetable sarnosa, paneer pakora, vegetable spring roll</i>	
Onion Bhaji <i>(V)</i>	3.95
Vegetable Samosa <i>(V)</i>	3.75
Meat Samosa	3.75
Crispy Chicken Roll	3.75
Vegetable Spring Roll <i>(V)</i>	3.75
Chicken Chat Puri	4.45
Vegetable Chat Puri <i>(V)</i>	4.45
Chicken Pakora	4.45
Mixed Starter	4.95
<i>Chicken Tikka, sheek kebab and onion bhaji</i>	
Garlic Chicken Tikka	4.45
Chicken Tikka	4.45
Sheek Kebab	4.45
Tandoori Chicken	4.45
Tandoori Mixed Starter	4.95
<i>Chicken tikka, lamb tikka and sheek kebab</i>	
Prawn Puri	4.95
Chilli Paneer <i>(V)</i>	4.95
Chilli Chicken	4.95

HEALTHY TANDOORI DISHES

Strongly recommended for those who are watching the waistline. Employing an oriental method of barbecue, these items (chicken, lamb, seafood) are marinated for at least 24 hours in an exotic sauce containing the special blend of herbs and spice and cooked evenly on a skewer in the Clay Oven. Served with salad and mixed vegetables curry sauce.

Chicken Tikka	10.95
Tandoori Chicken	11.95
Garlic Chicken Tikka	11.95
Mixed Tikka	12.95
<i>Chicken tikka, lamb tikka and garlic chicken tikka</i>	
Paneer Tikka	10.95
Tandoori King Prawns	16.95
Salmon Tikka	16.95
<i>Served with lemon fried rice, spinach and potatoe</i>	
Tandoori Mixed Grill	16.95
<i>Chicken tikka, lamb tikka, tandoori chicken, sheek kebab and king prawn.</i>	

SHASHLIK

A specialty from the Tandoor (chicken, lamb, seafood) is marinated in spice and herbs with diced onions, peppers and tomatoes. Barbecued evenly on skewer in the Clay Oven and served with salad and mixed vegetables curry sauce.

Chicken	11.95
Garlic Chicken	12.95
Paneer	12.95
King Prawns	16.95
Salmon Shashlik <i>(medium)</i>	16.95
<i>Salmon steak marinated with Indian seafood spices & pan fried with olive oil, mixed with barbecued tomato, capsicum. Served with lemon fried rice, spinach and potatoes.</i>	

SIGNATURE DISHES

Tropical Biryani <i>(medium)</i>	14.95
<i>This special dish is two layered. Base is a delicate preparation using succulent pieces of chicken, lamb, King prawns and mushrooms sautéed with onions and chef's special blend of medium herbs and spices. Upper layer, Basmati rice fried with onions, bell pepper, peas and pineapple with special blend of light spices</i>	
Royal Platter <i>(medium)</i>	16.95
<i>A fusion of chicken tikka, tandoori chicken, lamb tikka, sheek kabeb, and King prawns stir fried with onions, mushrooms, capsicum and mixed light spices. Served with salad and mixed vegetables curry sauce</i>	
Balti Exotica <i>(medium)</i>	13.95
<i>Succulent Chicken tikka, lamb, king prawn tikka and mushrooms cooked with Akhi's spicy balli sauce and garam masala to produce a highly flavoured exotic dish.</i>	
Chicken Monchuria <i>(mild)</i>	11.95
<i>Fresh chicken marinated in exotic mild spicy sauce, cooked with onion, mango, cumin seeds, yoghurt and mild spices.</i>	
Mozader Chicken <i>(medium)</i>	11.95
<i>Chicken cooked with marinated garlic, naga chilli, mint, mango, ginger, coriander leaf, kashmini spice and yoghurt, onion, mixed vegetables and spinach.</i>	
Balti Chom Chom <i>(medium)</i> Chicken or Lamb	11.95
<i>A popular dish containing Tandoori flavoured pieces of chicken or lamb tikka and linstly spiced. Garnished with honey.</i>	
Shashlick Kharai <i>(medium)</i> Chicken or Lamb	12.95
<i>A flavoursome dish prepared with green and red pepper and onions barbecued in Tandoori and re-simmered in an exotic kharai sauce using chef selected spices.</i>	
Butter Chicken <i>(mild)</i>	11.95
<i>Marinated chicken cooked in a rich creamy sauce, butter, coconut and mild spices.</i>	
Garlica <i>(medium)</i>	12.95
<i>A special mixture of chicken tikka, lamb tikka, garlic chicken and sheek kebab stir fried with chopped fresh garlic, onions, capsicum and light Tandoori spices. Garnish with spring onions and coriander. Served with salad and vegetables curry sauce.</i>	
Special Malayan Chicken <i>(mild)</i>	11.95
<i>A delicate preparation of coconut, mixed fruit, coconut cream and mild spices.</i>	
South Indian Garlic Chilli Chicken <i>(hot)</i>	11.95
<i>Marinated chicken cooked with garlic, onion, mixed pepper, hot chilli and selected hot spices and herbs</i>	
Naga <i>(hot)</i> Chicken or Lamb	11.95
<i>Chicken or lamb cooked with hottest Bangladeshi chilli and ground spices. Very hot and flavoursome.</i>	
Stir Fry Salmon <i>(medium)</i>	16.95
<i>Salmon steak spiced with tangy flavours of citrus fruit and pan fried with olive oil. Served with special rice and side of potatoes.</i>	
Shai Tawa <i>(medium)</i> Chicken or Lamb	11.95
<i>Marinated chicken or lamb cooked with onion, pepper, garlic, ginger, minced meat and special Tawa sauce.</i>	
Zaflong <i>(fairly hot)</i> Chicken or Lamb	11.95
<i>A highly flavoured dish cooked with specially blended herbs and spices together with mustard, fresh garlic and ginger, green chilli, tamarind, coriander, sweet mango and cherry tomatoes.</i>	
Chicken Chilli Massalla <i>(hot)</i>	11.95
<i>Pieces of spring chicken delicately spiced and cooked with chef's own special recipe</i>	
South Indian Murgi Balti <i>(hot)</i>	11.95
<i>Strip pieces of marinated chicken cooking with garlic, onion, minced meat, hot spices and special balti sauce</i>	
Tandoori King Prawns Massala <i>(mild)</i>	16.95
<i>Tandoori roasted jumbo King prawns cooked in a delicately prepared sauce with blend of aromatic herbs and spice with butter and cream.</i>	
Garlic Chilli King Prawn <i>(hot)</i>	16.95
<i>Jumbo king prawns cooked with onions, garlic, mixed pepper, green chilli, chilli sauce and hot spices</i>	
Zafrani King Prawn <i>(fairly hot)</i>	16.95
<i>Jumbo King prawns cooked with chopped onion, garlic, roasted cumin, green chilli, chopped pineapple, lemon zest and chef's selected spices.</i>	

AROMATIC BIRYANI

The common but much talked about dish, splendid in taste in a way an articulation of Hyderabad ethos and personality. Akhi Indian has breathed the aroma of refinement of the Biryani in to some meat and non-meat dishes. Preparation includes aromatic basmati rice and a special blend of spices. Served with mixed vegetables curry sauce.

Chicken	10.95	Prawns	12.95
Lamb	11.95	King Prawns	16.95
Chicken Tikka	11.95	Special Mixed Biryani	14.95
Mixed Vegetables	10.95	<i>Chicken, lamb, prawn and mushrooms</i>	

MASSALA DISHES *(mild)*

Cooked using a blend of butter, cream, coconut and aromatic spices creating a wonderful dish of subtle flavour.

Chicken Tikka	11.95	King Prawn Tikka	16.95
Lamb Tikka	12.95	Special Mixed	16.95
Paneer Tikka	11.95	<i>Chicken tikka, lamb tikka and king prawn tikka</i>	
		Mixed Vegetable	11.95

SAAGWALA *(medium)*

Prepare using chopped onions, fresh garlic, a few selected spices and saag (spinach), extensively treated to provide a dish of medium strength. One of the most tasteful dishes.

Chicken	10.95	Mixed Vegetables	10.95
Lamb	11.95	Prawn	12.95
Chicken Tikka	11.95	King Prawn	16.95
Garlic Chicken Tikka	11.95	Special Mixed	14.95
Paneer	11.95	<i>Chicken, lamb, prawn and mushrooms</i>	

Korma *(mild)*

A preparation of mild flavoursome spices with fresh cream, ground coconut and sugar to create the delicacy of the flavour and creamy texture.

Balti *(medium)*

Traditional authentic dish cooked with onions, tomatoes, peppers and balti sauce.

Bhuna *(medium)*

A thoroughly garnished dish with onions, tomatoes and selected spices extensively treated to provide a delicious medium strength flavour. A little condensed but restful.

Dupiaza *(medium)*

A maximum quantity of onions briskly fried with spices to provide a medium teste dish

Karahi *(medium)*

Delicately spiced and cooked with ginger, onions, capsicum and garnished with fresh coriander.

Pathia *(fairly hot)*

Prepared with extensive use of garlic, onions, tomato paste, red chilli, sugar and lemon juice. A unique sweet, sour and hot taste

Jalfrezi *(hot)*

A hot dish with extensive use of spices, green chillies, pepper, onions and fresh coriander.

Madras *(hot)*

A combination of tomato puree and hot spices to give a fairly hot taste to its richness.

Samber *(fairly hot)*

A fairly hot dish cooked with lentils and lemon zest to obtain a sharp distinctive taste.

Rogan *(medium)*

Prepared with fresh garlic, onions, tomatoes, pimentos to give a distinctive taste

Vindaloo *(very hot)*

A very hot, strongly flavoured dish red chilli, herbs and hot spices.

Dansak *(medium)*

A beautiful combination of spices with lentils, lemon juice and pineapple to produce a sweet and sour taste. A popular original dish.

Plain Curry *(mild)*

A good choice for a beginner, cooked with mild spices and herbs.

Chicken	8.95	King Prawn	15.95
Chicken tikka	9.95	Paneer <i>(V)</i>	9.95
Lamb	9.95	Mixed Vegetable	8.95
Garlic Chicken Tikka	9.95	Special Mixed	14.95
Prawn	12.95	<i>Chicken, lamb, prawn and mushrooms</i>	
		Mushroom	8.95