

## Tandoori Speciality Breads

Naan	\$3.95
Flour bread.	
Roti	\$3.95
Whole wheat bread	
Garlic Naan	\$4.95
Baked with chopped garlic	
Onion Naan	\$4.95
Onion stuffed bread	
Cheese Naan	\$4.95
Filled with seasoned cottage cheese	
Pudina Paratha	\$4.95
Mint flavored multi-layered whole wheat bread	
Lachha Paratha	\$4.95
A multi-layered whole wheat bread	
Tawa Aloo Paratha	\$4.95
Potato stuffed whole wheat bread	
Tawa Mulli Paratha	\$4.95
Indian radish stuffed whole wheat bread	
Poori	\$5.95
Whole wheat puffed bread.	
Akbar Naan	\$5.95
Bread filled with coconut, dried fruits, nuts and raisin.	
Bread Basket	\$12.95
(roti, garlic naan & lacha paratha)	

## Basmati Chawal - Rice

Steamed Rice	\$3.95
Aromatic long grain basmati rice.	
Lemon Rice	\$5.95
Lemon flavor tempered with mustard seeds and curry leaves.	
Brown Basmati	\$5.95
Aromatic long grain brown rice.	
Vegetable Biryani	\$14.95
Basmati rice baked with vegetables, nuts, raisins, cheese.	
Lamb or Goat (on bone) Biryani	\$15.95
Basmati rice cooked with lamb/goat and spices.	
Chicken Biryani	\$14.95
Basmati rice cooked with chicken and spices.	
Akbar Special Biryani	\$18.95
Basmati rice baked with lamb, chicken, fish and shrimp.	
Shrimp Biryani	\$18.95
Basmati rice cooked with Shrimp and spices.	

## Mithai - Dessert

Rasmalai	\$4.95
Cheese dumplings in thickened sweet milk flavored with cardamon.	
Gulab Jamun	\$4.95
Fried milk fudge in syrup.	
Rice Pudding	\$4.95
Traditional Indian pudding.	
Kulfi	\$4.95
Old fashion Indian ice-cream.	
Gajjar Ka Halwa	\$4.95
Indian carrot pudding.	
Akbar Coconut Crème Caramel	\$4.95

## Akbar Specials

**\$15.95**

**5:00 pm-9:30 pm**

**Any of the following**

**Appetizers, Entrees Rice and Bread**

## Appetizer

Aloo Somosa
Seasoned potatoes and green peas in a crispy pastry.
Vegetable Cutlet
Bombay style spicy veggie cutlet.
Chicken Somosa
Sauteed ground chicken wrapped in a crispy pastry.
Akbar Green Salad
Mixed garden fresh.
Mulgatawany Chicken Soup
National soup of India. Chicken, chickpeas, flour, coconut.

## Entrees

Chicken Tikka Masala
Chicken tikka cooked in a creamy tomato sauce and fenugreek.
Palak Methi Chicken
Chicken cooked with fresh spinach and fresh fenugreek.
Chicken Pistachio Korma
Simmered in a Pistachio korma sauce.
Kerala Pepper Chicken
Crushed black pepper, curry leaves.

## Lamb Shahi Korma

Lamb cooked in a creamy nut sauce.

## Lalmaas

Lalmaas in a fiery Rajasthani meat curry.

## Lamb Vindaloo

Lamb simmered with vinegar and chillies.

## Lamb Spinach Curry

Lamb cooked with fresh spinach.

## Palak Paneer

Spinach and cubes of home made cheese with a creamed curry sauce.

## Navratan Korma

Assortment of fresh vegetables cooked in a cashew gravy.

## Masala Gobi Aloo

Potatoes, cauliflowers, tomatoes ginger and spices.

## Chana Masala

Chickpeas cooked with fresh tomatoes and onions.

## Palak Chana

Chickpeas cooked in a spinach curry.

## Tadka Dal

Yellow lentils tempered with panchphoron and garlic.

## Dal Makhani

Black lentils and kidney beans simmered in tomatoes and spices.

## Chicken Tikka

Chicken breast cooked in clay oven with yougurt and spices.

## Malai Murg

Chicken breast in a cream cheese and spices.

## Angaare Murg

Marinated with green chilli, mint, cashew paste and crushed black paper.

## Lunch Buffet (12pm - 2:45pm)

All you can eat **\$15.95**

## SPECIAL LUNCH BOXES TO GO

### Vegetarian Box

Vegetable curry  
vegetables of the day  
with rice & nan

**\$7.95**

### Non-Vegetarian Box

Lamb or  
chicken curry  
with rice & nan

**\$9.95**

All Entrees Are Served With Rice  
Premium Basmati

Authentic Cuisine of India

# Akbar Palace



**646-882-3073**

47-49, West 55th Street  
(Between 5th & 6th Avenue)  
New York, NY 10019

## Hours:

Sunday-Thursday : 12pm-2.45pm/5pm-10pm

Friday-Saturday : 12pm-2.45pm/5pm-11pm

Appetizer

Vegetarian

Aloo Somosa	\$6.95
Seasoned potatoes and green peas in a crispy pastry.	
Vegetable Cutlet	\$6.95
Bombay style spicy veggie cutlet.	
Karara Palak Chaat	\$6.95
Crispy spinach fritter and chaat dressing	
Paneer Manchurian	\$6.95
Home made cottage cheese sauteed with tomato sauce	
Sev puri	\$6.95
Crisp filled with potato chutneys and sev.	
Masale Wali Paneer Tikka	\$6.95
Marinated tandoor grilled paneer tossed with thickcurry sauce.	
Tandoori Mushroom	\$6.95
Seasoned jumbo mushroom grilled in tandoori oven.	

Non-Vegetarian

Chicken Somosa	\$7.95
Sauteed ground chicken wrapped in a crispy pastry.	
Tandoori Wings Lollypop	\$9.95
Overnight marinated chicken wings cooked in tandoor oven.	
Pathar Kabab	\$12.95
Scallops of lamb grilled on a hot stone with herbs.	
Rava Machli	\$9.95
Fish fillet fried with a crust of simolina and rice flour.	
Butterfly Shrimp	\$10.95
Spicy breaded and golden fried.	
Calamari 65	\$9.95
Batter fried calamari tossed with curry leaves, ginger, onion.	
Pepper Crusted Scallops	\$9.95
Pepper crusted pan grilled scallops with smoked tomato chutney and pepper sauce.	
Bihari Kabab Roll	\$9.95
Bihari kabab wrapped in paratha with onion and fresh mint leaves.	

Soups

Muligatawany Chicken Soup	\$6.95
National soup of India. Chicken, chickpeas, flour, coconut.	
Lemongrass Seafood Soup	\$7.95
Seafood, lemongrass, tomatoes and herbs.	
Vegetable Soup	\$6.95
Chef's special soup of the day.	

Salad

Akbar Green Salad	\$6.95
Mixed garden fresh.	
Akbar Kachumber	\$6.95
Chopped onions, tomatoes, cucumbers and beet root.	
Akbar Chicken Salad	\$7.95
Triple flavored tandoori chicken breast, garden fresh vegetables mango mayonnaise.	

Accompaniments

Cucumber Mint Raita	Seasoned yogurt.	\$2.95
Apple Pineapple Raita	Seasoned yogurt.	\$2.95
Papadum	Rosted or Fried.	\$1.95

Murgh - Poultry

Chicken Tikka Masala	\$16.95
Chicken tikka cooked in a creamy tomato sauce and fenugreek..	
Palak Methi Chicken	\$16.95
Chicken cooked with fresh spinach and fresh fenugreek.	
Chicken Pistachio Korma	\$16.95
Simmered in a Pistachio korma sauce.	
Kerala Pepper Chicken	\$16.95
Crushed black pepper, curry leaves.	
Chilli Chicken (Indo Chinese)	\$16.95
Chicken sauteed with onions, peppers and tangy tomato-soy sauce.	
Chicken Makhani	\$16.95
Shredded tandoori chicken in onion-yogurt gravy.	

Gosht - Lamb and Goat

Lamb Shahi Korma	\$18.95
Lamb cooked in a creamy nut sauce.	
Bombay Sukka Mutton	\$18.95
Sauteed in a spicy coconut masala flavor with curry leaves and ginger.	
Lalmaas	\$18.95
A fiery Rajasthani meat curry.	
Nalli Roganjosh	\$21.95
Kashmiri style cooked lamb shank.	
Lamb Vindaloo	\$18.95
Lamb simmered with vinegar and chillies.	
Lamb Spinach Curry	\$18.95
Lamb cooked with fresh spinach.	
Mutton Masala	\$17.95
Baby goat curry on the bone.	

Subzi - Vegetarian Entrees

Paneer Bhurji	\$13.95
Soft home made cheese sauteed with onion and tomatoes.	
Kadai Paneer	\$13.95
Pieces of cottage cheese in a spicy tomato sauce with peppers.	
Palak Paneer	\$13.95
Spinach and cubes of home made cheese with a creamed curry sauce.	
Navratan Korma	\$13.95
Assortment of fresh vegetables cooked in a cashew gravy.	
Avial	\$13.95
A delicious preparation made with mixed vegetables, yougurt, coconut, coconut oil and curry leaves.	
Beet Root and Vegetable Kofta	\$13.95
Delicious beetroot and vegetables dumpling simmered in a light coconut gravy.	
Bhindi Bhaji	\$13.95
Slices of fresh okra sauteed with cumin, onion.	
Masala Gobi Aloo	\$13.95
Potatoes, cauliflowers, tomatoes ginger and spices.	
Baigan aur Mirchi ka Salan	\$13.95
Baby egg plant and green peppers in a roasted coconut and peanut sauce.	
Chana Masala	\$13.95
Chickpeas cooked with fresh tomatoes and onions.	
Palak Chana	\$13.95
Chickpeas cooked in a spinach curry.	
Tadka Dal	\$11.95
Yellow lentils tempered with panchphoron and garlic.	
Akbar Dal	\$13.95
Yellow lentils and fresh spinach.	
Dal Makhani	\$12.95
Black lentils and kidney beans simmered in tomatoes and spices.	

From the Sea - Seafood

Machhi Aur Tamatar Ka Salan	\$18.95
Fish cooked in a tomato gravy with potatoes.	
Boatman Seafood Curry	\$18.95
Seafood simmered in light spicy coconut sauce.	
Roasted Shrimp Masala	\$18.95
Tandoor roasted shrimp tempered with special sauce.	

Lobster Korma	\$34.95
Lobster cooked in cashew cream gravy.	
Crab Bhuna	\$18.95
Crab meat braised with tomato and onion masala.	
Chili Prawn (Indo Chinese)	\$18.95
Shrimp sauteed with onions peppers in spicy tomato soy sauce.	
Machli Kofta	\$18.95
Fish dumpling in coconut curry sauce.	
Bhuna Jingha	\$18.95
Shrimp sautéed in tomatoes, onions in a medium-spiced sauce.	
Konju Papas	\$18.95
Shrimp tempered in coconut, tamarind, and curry leaves in a spicy tomato sauce.	
Mustard Fish	\$18.95
Seasoned fresh fish fillet simmered in homemade mustard sauce.	
Shrimp Saag	\$18.95
Shrimp cooked with fresh spinach.	

Sizzling Tandoor

Tandoori Chicken (full/half)	\$21.95/\$15.95
Chicken marinated with spices, harves and yogurt.	
Chicken Tikka	\$17.95
Chicken breast cooked in clay oven with yougurt and spices.	
Malai Murg	\$17.95
Chicken breast in a cream cheese and spices.	
Angaare Murg	\$17.95
Marinated with green chilli, mint, cashew paste and crushed black paper.	
Chilli Garlic Prawan	\$21.95
Char grilled tiger shrimp with garlic and chilli.	
Hariyali Machli	\$18.95
Fish marinated with green chutney.	
Salmon Tikka	\$19.95
Salmon with tandoori spices and yogurt.	
Masaledar Chaap	\$25.95
Lamb chops marinated in yogurt, spices and roasted chickpea flour.	
Achari Paneer Tikka	\$14.95
Cottage cheese with pickling spices.	
Sabz Shaslik	\$15.95
Tandoor grilled vegetable, cauliflower, Italian peppers, cottage cheese, tomatoes, mashrooms, potatoes.	
Lamb Boti Kabab	\$18.95
Cubes of tender lamb broiled in traditional style.	