



# AKBAR



## SHURUAAT - APPETIZERS

**BARBEQUE SHRIMP 8.00**  
Shrimps grilled in the tandoor in a tangy tomato sauce

**CHICKEN TIL TINKA 9.00**  
Chicken supreme flavored with sesame seeds & star-anise

**ASSORTED APPETIZER PLATTE 9.00**  
Assortment of chicken morsels, seekh kebab, vegetables fritters & samosa

**PAKORA OR SAMOSA 6.00**  
Vegetable fritters or seasoned peas & potatoes wrapped in a crispy pastry

**RAGDA PATTIES 7.00**  
Potato patties with herbs & special served on a bed of spiced chick peas

**PAPDI CHAT 6.00**  
Lentil & flour crisps served with chickpeas topped with tangy yogurt sauce

**FISH AMRITSARI 9.00**  
Specially marinated & spiced fried fish finger fillets

**KALMI KABAB 7.00**  
Chicken wings marinated with mint & coriander, grilled in a clay oven

**TANDOORI PLATTER 11.00**  
Select assortment of chicken & lamb grilled in tandoor

**CHICKEN LOLLIPOP 9.00**  
Tender chicken wings marinated with spices & herbs, golden fried

**MASALA MUSHROOM 7.00**  
Mushrooms sautéed with onions and special herbs & spices

**GOBHI MANCHURIAN 8.00**  
Golden fried cauliflower tossed with onion and chilly garlic.

**CHILLI PANEER 10.00**  
Cubes of cottage cheese sautéed with chilly onions in light soya sauce.

**VEGETABLE SASHLIK 10.00**  
Selected assortment of mixed vegetables & cubes of cottage cheese

**DAHI BATATA POORI 7.00**  
Small poories with boiled mashed potatoes, green & tamarind chutney topped with sev & yogurt

## RICE DELICACIES

**HAANDI BIRYANI 17.00**  
Basmati rice with choice of chicken, lamb or goat in a blend of herbs & saffron

**TARKARI PULAO 5.00**  
Long grain basmati rice with vegetables

**SADA CHAWAL 4.00**  
Fluffy steamed basmati rice

## CURRIED SPECIALTIES

**PRAWN KABAB MASALA 23.00**  
Shrimp with onions & bell peppers

**PRAWN MALABAR 21.00**  
Shrimp in fennel flavored tomato sauce & coconut extract

**SAAG SHRIMP 22.00**  
Shrimp specially stewed with spinach

**BENGAL FISH CURRY 19.00**  
Fish fillets in special spiced curry

**SAAG GOAT 18.00**  
Diced lamb or goat or shrimp stewed with spinach & tomatoes

**LAMB OR GOAT VINDALOO 18.00**  
In a spiced vinegary curry

**LAMB OR GOAT KORMA AKBARI 18.00**  
Simmered in mild mughlai sauce

**HAANDI LAMB / GOAT MASALA 18.00**  
Diced lamb or goat with onions, herbs

**CHICKEN TIKKA MASALA 17.00**  
Boneless chicken grilled & cooked in a creamy tomato sauce

**CHICKEN SAAGWALA 17.00**  
Diced chicken with spinach & spices

**CHICKEN VINDALOO 17.00**  
Chicken in a spiced vinegary curry

**KADHAI CHICKEN 17.00**  
Chicken with ground peppercorns, coriander seeds & fenugreek

**CHICKEN CURRY 17.00**  
Traditional curry in mild Indian spices

**CHICKEN MALAI CURRY 17.00**  
Chicken malai kebab in a special curry

**CHICKEN KALI MIRCH 17.00**  
Chicken with ground peppercorns

**CHICKEN JALAPENO 17.00**  
Diced chicken with jalapeno peppers(spicy)

**CHICKEN KEEMA MATTER 17.00**  
Minced chicken in a traditional Indian curry

**CHICKEN JALFREZIE 17.00**  
Diced chicken with mixed vegetables

## TANDOOR SE - CLAY OVEN SPECIALTIES

**PRAWN AFTABI 23.00**  
Tiger shrimps grilled over charcoal

**FISH TIKKA 20.00**  
Fish fillets flavored with cumin seeds

**LAMB CHOPS 28.00**  
Marinated & grilled

**SEEKH KABAB 17.00**  
Spiced minced lamb on skewer & grilled

**TANDOORI MURG FULL CHICKEN 17.00**

**HALF CHICKEN 10.00**

**CHICKEN MALAI KABAB 18.00**  
Chicken supremes moistened with yogurt, lemon, ginger & herbs

**CHICKEN TIKKA 17.00**  
Morsels marinated in yogurt & garlic

## VEGETARIAN DELIGHTS

**PALAK PANEER 14.00**  
Chopped spinach & special cottage cheese in a mild cream sauce

**MATTER PANEER 14.00**  
Green peas & special cottage cheese in a mild sauce of spices & tomatoes

**PANEER MAKHANI 14.00**  
Cubed special cottage cheese in a creamy sauce

**MALAI KOFTA 11.00**  
Vegetables & cheese dumplings in a cashew & onion gravy

**BHINDI MASALA 11.00**  
Okra sauteed with onions & tomatoes

**DAL MAKHANI 10.00**  
Black lentils slowly simmered overnight with tomato & garlic

**VEGETARIAN JALFREZIE 11.00**  
Vegetables with royal cumin & stir fried

**ALOO GOBHI 11.00**  
Cauliflower & potatoes in herbs & spices

**BAINGAN DAHI WALA 11.00**  
Eggplant in yogurt with wild onion seeds

**CHOLE PESHWARI 11.00**  
Chick peas cooked North Indian style

**TADKA DAL 10.00**  
Freshly tempered yellow lentil

## ACCOMPANIMENTS

**GARDEN SALAD 6.00**  
Served with a creamy yogurt & mint dressing

**RAITA 4.00**  
Lightly churned yogurt with choice of diced potatoes or cucumber

**SEAFOOD SHORBA 8.00**  
Seafood in lightly spiced coconut soup

**MULLIGATAWNY SOUP 6.00**  
Traditional curry flavored lentil soup

**HOUSE SALAD 6.00**  
Meslu mix with julienne mango, apple, grapes with lime

## BREADS

**LACCHA PARATHA 4.50**  
Flaky flour bread topped with melted butter

**NAAN 3.50**  
Classic Indian soft flour leavened bread

**KEEMA NAAN 5.50**  
Naan stuffed with minced lamb & herbs

**PANEER OR ONION KULCHA 4.50**  
Soft flour bread stuffed with seasoned cottage cheese or onions

**TANDOORI ROTI 3.50**  
Crisp unleavened whole wheat flour bread

**POORI 4.50**  
Deep fried whole wheat fluffy bread

**GARLIC NAAN 4.00**  
Naan flavored with garlic

## DESSERTS

**KULFI 6.00**  
An ice cream specialty from India, flavored with cardamom & saffron

**RASMALAI 6.00**  
Cottage cheese and milk flavored with rose water, garnished with nuts

**KHEER 6.00**  
A rice pudding specialty from India

**GULAB JAMUN 6.00**  
Golden brown rounds of milk dipped in honey syrup

**TUTTI FRUITI ICE CREAM 5.00**  
Ice cream with mixed nuts & fruits

**MANGO ICE CREAM 5.00**  
Mango flavored ice cream

**GAJAR HALWA 6.00**  
A carrot pudding specialty from India

**DAAL HALWA 6.00**

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Hours:

Monday-Sunday: 12 pm - 3 pm

Monday-Thursday: 5:30 pm - 10 pm

Friday-Saturday: 5:30 pm - 11 pm

Sunday: 5 pm - 10 pm