

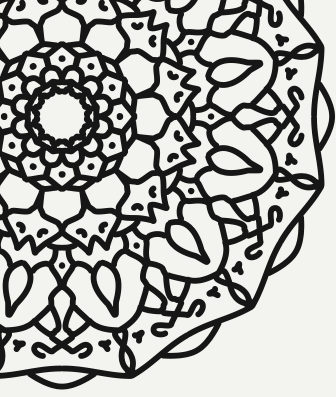


AKBAR PALACE

Indian Restaurant & Catering

We Treat You Like Royalty!





APPETIZERS

Aloo Tikki - 4

Mildly spiced potato pancakes.

Chicken Ginger Soup - 4

Cream of chicken soup with freshly sliced ginger.

Mulligatawny Soup - 4

The famous soup made from lentils, simmered with spices and served with a wedge of lemon.

Onion Bhajia - 4

Thinly sliced onion fritters.

Vegetable Cutlets - 4

Mildly Flavored Vegetable Pancakes.

Vegetable Pakoras - 4

Potatoes, cauliflower and spinach pakoras.

Vegetable Samosa - 4

Crisp spiced patties with potatoes and green peas stuffing.

Channa ki Chat - 5

Delicately spiced chickpeas, potatoes and green bell peppers served cold in tamarind sauce.

Chicken Pakoras - 5

Chicken wing fritters in special batter.

Meat Samosa - 5

The lamb version of Vegetable Samosa.

Paneer Pakora - 5

Cubes of homemade cottage cheese dipped in special batter and deep fried.

Chicken Chat - 6

Bone less chicken, potatoes and onion mixed in tamarind sauce sprinkled with mango powder and black Indian salt, served cold.

Seekh Kebab - 7

Ground lamb, onions, peppers and spices, roasted in a clay oven and served as appetizer bites.

Assorted Appetizer - 8

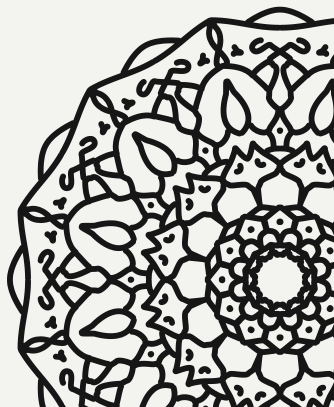
Combination platter of vegetable fritters, Samosa and chicken wings.

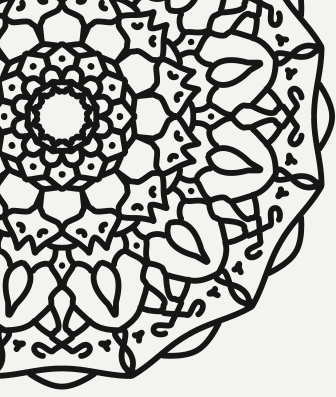
Fried Fish - 8

Flavored fillet of fish fried to perfection.

Shrimp Pakoras - 9

Large shrimp fritters.





SPECIALTY WINGS



4 Chili Wings (shown above) - 8

Fried wings cooked in Indian chili sauce.

4 Manchurian Wings - 8

Fried wings cooked in Indian Manchurian sauce.

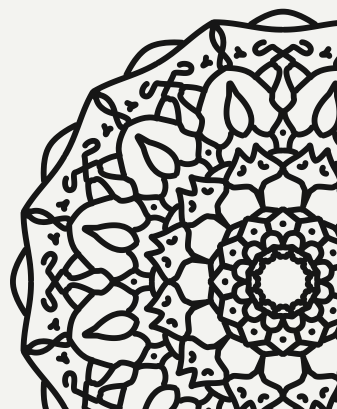


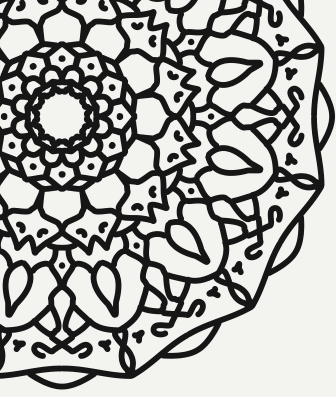
4 Manchurian Lollipops (shown above) - 8

Pulled backed fried wings cooked in Indian Manchurian sauce.

4 Chili Lollipops - 8

Pulled backed fried wings cooked in Indian chili sauce.





Beverages

Hot Tea (Masala) - 2
Coffee - 2
De Cafe - 2
Ice Tea (Masala) - 2
Coke - 2
Diet Coke - 2
Ginger ale - 2
Sprite - 2
Bloody Mary, Virgin - 3
Fruit Juices - 3
Fruit punch - 3
Shirley Temple - 3
Sweet Lassi - 3
Salted Lassi - 3
Mango Lassi - 4
Strawberry Lassi - 4
Mango Milk Shake - 4
Bloody Mary Vodka - 5
Fruit Punch with Rum - 5

Imported Beers

Amstel Lite - 5
Bass Ale - 5
Becks Dark - 5
Becks Light - 5
Carona - 5
Heineken - 5
King Fisher (12 oz) - 5
Taj Mahal (22 oz) - 8

Domestic Beers

Bud Lite - 4
Budweiser - 4
Michelob Light - 4
Michelob Ultra - 4
O'Dules Non Alcoholic - 3

Wines

Wines by the Glass

Muscato White - 4
Pinot Grigio - 4
Suvignon Blanc - 4
Chardonnay - 4
White Zinfandel - 4
Cabernet Red - 4
Merlot - 4
Pinot Noir - 4
Shiraz - 4

Wines by Bottle (White)

Pepperwood, Chardonnay - 18
Placido, Pinot Grigio - 18
Wood Bridge, White Zinfandel - 18
Col. Crest, Riesling - 18
Chat. Ste. Mich, Gewurztraminer - 20
Villa Mt. Eden, Chardonnay - 20
Chat. Ste. Michelle, Chardonnay - 25

Wines by the Bottle (Red)

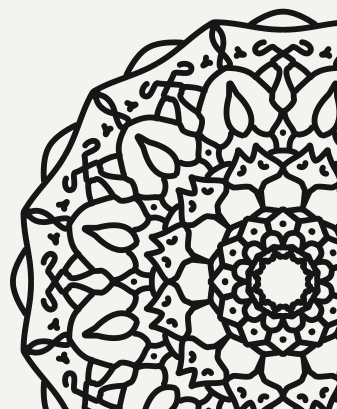
Jacobson, Shiraz - 20
Pepperwood, Cabernet - 20
Pepperwood, Merlot - 20
Pepperwood, Pinot Noir - 20
Col. Crest, Cabernet - 20

Champagnes

Cook's Brut (Glass) - 3
Cook's Spumante (Glass) - 3
Cook's Brut (375mls) - 6
Cook's Spumante (375mls) - 6

Spirits

Jim Beam Bourbon - 3
Wild Turkey 80 - 3
Courvoisier Cognac - 5
Hennessy - 8
Remy Martin - 8
Bailey's Irish Cream Cordial - 5
Cointreau - 5
Grand Marnier - 5
Khalua - 5
Bombay Gin - 4
Bombay Sapphire - 5
Tanquary - 5
Malibu Rum - 4
Mayer's Dark Rum - 4
Bacardi Rum - 5
Canadian Club Whiskey - 4
Segram's VO - 4
Crown Royal - 5
Dewar's White Label - 5
Jack Daniels - 5
Johnnie Red - 5
Johnnie Black - 7
Chivas Regal - 7
Glenlevit (Single Malt) - 8
Jose Cuervo Tequila - 4
Pepe Lopez - 5
Absolut - 5
Grey Goose Vodka - 6
Ciroc - 6





CHEF SPECIALS

Vegetarian Thali - 17

A fully satisfying meal for our vegetarian guests, which includes Samosa, Dal, Mix Vegetables, Palak Paneer, Raita and Nan or Poori and choice of either Kheer or Gulab Jaman.

Special Akbar Dinner - 19

Non vegetarian platter includes, choice of Mulligatawny soup or Vegetable Samosa, Tandoori Chicken, Boti Kebab, Chicken Tikka, Rogan Josh, Dal and Onion Kulcha.

Special Chicken Platter - 19

2 pieces each of Chicken Tikka, Malai Kebab and Murg Jahangeri served with Chicken Tikka Masala and nan.

Special Tandoori Mix Grill - 19

Tandoori Chicken, Chicken Tikka, Boti Kebab, Seekh Kebab and Prawn Kebab served with Vegetable Jalfrezi and nan.

RICE SPECIALTIES

Pullau Rice - 4

Basmati Rice cooked with few select spices.

Vegetable Biryani - 12

Basmati rice blended with garden fresh vegetables and nuts.

Chicken Biryani - 15

A classic dish cooked with chicken, nuts and raisins with Basmati rice.

Lamb Pullau - 16

Basmati rice cooked with juicy lamb and delicately spiced.

Goat Biryani - 17

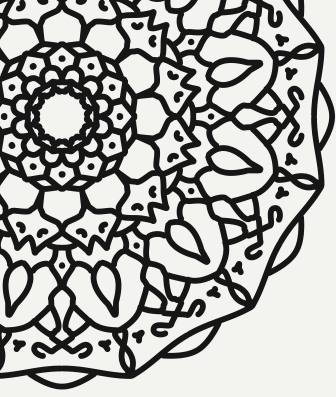
Basmati rice cooked with juicy pieces of goat (bone in).

Pullau Begum Bahar - 17

Basmati rice cooked with lamb, chicken, shrimp and mixture of freshly ground spices, almonds and raisins.

Shrimp Pullau - 17

Basmati rice cooked with shrimp, saffron and seasoning.



TANDOORI SPECIALTIES

Tandoori Chicken - 13

Bone-in Chicken marinated in yogurt, spices, herbs, and barbecued in the clay oven.

Paneer Tikkas - 14

Home made Cheese Cubes Marinated & Roasted.

Vegetable Tandoori - 14

Fresh Vegetables Marinated in spiced yogurt & roasted.

Chicken Malai Kebab - 15

Tender chicken marinated in garlic, ginger and cream cheese.

Chicken Tikka - 15

Boneless chicken portions marinated and roasted tandoori style.

Chicken Seekh Kebab - 14

Minced Chicken blended with herbs and spices roasted on skewers.

Lamb Seekh kebab - 15

Minced lamb blended with herbs and spices roasted on skewers.

Murg Jahangeri - 16

Chicken pieces marinated in yogurt and roasted in the tandoor oven with lavish blasting of chili-coriander sauce.

Tandoori Mixed Grill - 17

Tandoori chicken, chicken tikka, boti kebab, seekh kebab and prawn kebab platter for the true gourmet.

Boti Kebab - 18

Juicy cubes of lamb marinated and roasted in tandoor oven.

Prawn Kebab - 18

Shrimp lightly seasoned and broiled over charcoal in tandoor.

Lamb Chops - 19

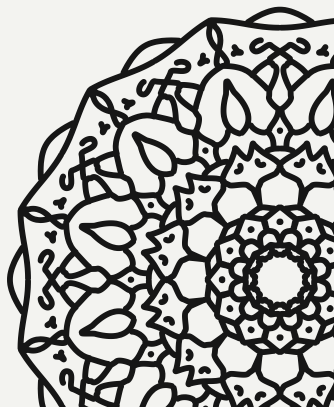
Mildly spiced baby lamb chops roasted as per your choice.

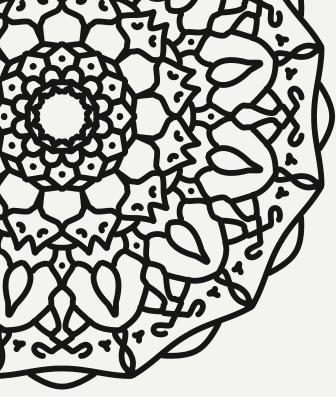
Tandoori Salmon - 19

Lightly seasoned filet of salmon cooked in the tandoor and served on a bed of green bell peppers and onions.

Tandoori Lobster - 20

Whole Lobster tail marinated in spicy yogurt and roasted.





ENTREES

Curry

Traditional Indian Curry Sauce

Chicken - 14, Fish - 14, Lamb - 17, Shrimp - 17, Crab - 18, Goat - 18

Jalfrezi

Curry with Garden Fresh Vegetables

Vegetable - 13, Chicken - 14, Lamb - 17, Shrimp - 17

Karahi

Curry with Tomatoes Ginger & Garlic

Paneer - 13, Chicken - 14, Lamb - 17, Shrimp - 17, Goat - 18

Korma

Mild Nutty Cream Sauce

Vegetable - 13, Chicken - 14, Lamb - 17, Shrimp - 17, Goat - 18

Madras

Spicy Curry with Coconut

Vegetable - 12, Paneer - 13, Chicken - 14, Fish - 14, Lamb - 17, Shrimp - 17, Goat - 18

Makhani

Mild Creamy Butter Sauce

Paneer - 13, Chicken - 15, Crab - 20

Methiwala

Curry with Fenugreek Herbs & Spices

Allo - 12, Chicken - 14, Lamb - 17, Goat - 18

Mustard

French Mustard in Curry Sauce

Potato - 12, Chicken - 14, Shrimp - 17

Palak

Saag - Mild Creamy Sauce

Channa - 12, Paneer - 13, Chicken - 14, Lamb - 17, Shrimp - 17, Goat - 18

Tikka Masala

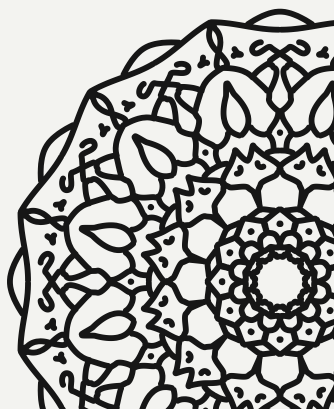
Tomato Creamy Sauce

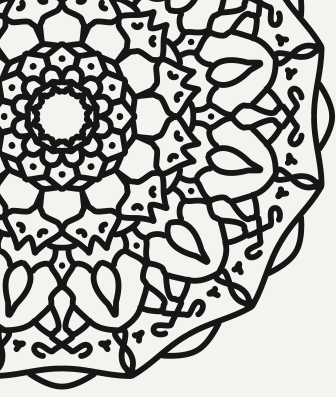
Paneer - 14, Chicken - 15, Lamb - 17, Shrimp - 17, Salmon - 20

Vindaloo

Spicy Tangy Sauce with Potatoes

Vegetable - 12, Chicken - 14, Fish - 14, Lamb - 17, Shrimp - 17, Goat - 18





VEGETARIAN SPECIALTIES

Dal Makhani - 10

Lentils flavored with ground spices and sautéed in butter.

Dal Tadka - 10

Yellow lentils Suteed in medium spices

Alu Beans - 12

String beans and potatoes sautéed in spices.

Alu Gobi Masala - 12

Cauliflower and potatoes cooked with onions, tomatoes and delicate spices.

Begun Bhartha - 12

Eggplant baked, mushed and cooked with onions and tomatoes.

Bhindi Masala - 12

Fresh Okra cooked with tomatoes, onions, herbs and spices.

Cabbage and Peas - 12

Garden fresh Cabbage and Peas cooked in mild spice.

Channa Masala - 12

Chickpeas Onions & Tomatoes cooked in Tangy gravy.

Channa Pindi - 12

Blackened Garbanzo beans cooked with whole green chilies and some potatoes in sharp spices.

Matar Paneer - 12

Home made cottage cheese cooked with garden fresh peas.

Karela Masala - 13

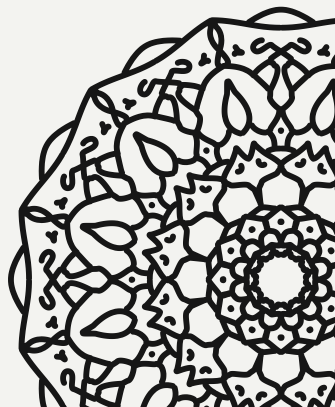
Stuffed bitter Gourd with a multitude of flavors minus the BITTERNESS.

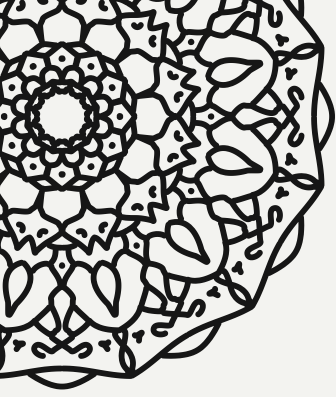
Sarson Ka Sag - 13

Mustard greens cooked with special winter flavors and julienne of ginger.

Malai Kofta - 14

Mixed vegetable balls in an onion and tomato sauce.





INDIAN BREADS

Nan - 2

Unleavened bread freshly baked in traditional clay oven.

Tandoori Roti - 2

Whole wheat bread cooked in tandoor.

Allo Paratha - 3

Paratha stuffed with potatoes.

Bhatura - 3

The ideal fried bread with any thing Garbanzo.

Garlic Nan - 3

Fresh baked nan stuffed with Garlic.

Onion Kulcha - 3

Nan stuffed with onions.

Paratha - 3

Whole wheat layered bread, baked in the tandoor and topped with melted butter.

Poori - 3

Whole wheat puffed fried bread.

Pudina Paratha - 3

Fresh Mint stuffed Paratha.

Kheema / Chicken Nan - 4

Nan stuffed with minced lamb or chicken your choice.

Mumtaz Nan - 4

*The nan that can be eaten as an appetizer or dessert.
Stuffed with mango chutney and topped with sesame seeds.*

Peshawari Nan - 4

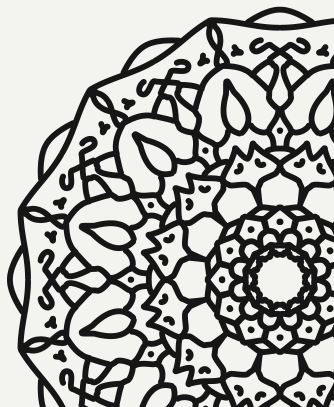
Connoisseur's nan stuffed with nuts.

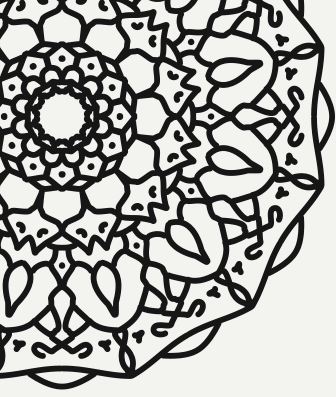
Tokri - 6

Assortment of nan, tandoori roti and paratha.

Special Tokri - 7

Assortment of onion kulcha, garlic nan and nan.





ACCOMPANIMENTS

Papad - 2

Crisp lentil chips with crushed black peppers and cumin to entice your taste buds.

Fresh Green Salad - 3

Fresh sliced lettuce, cucumber, carrots and tomatoes.

Katchumber Salad - 3

Diced onions tomatoes, cucumber and green peppers in mild vinegar and lemon dressing.

Raita - 3

Yogurt dip made with cucumbers and tomatoes to cool down any hot and spicy food.

DESSERTS

Gajar Halwa - 3

Carrot Pudding with nuts and raisins.

Kheer - 3

Traditional rice pudding with almonds and raisins.

Gulab Jaman - 4

A light pastry made with milk and honey served in a thick sugar syrup.

Kesar Pista Ice Cream - 4

Saffron and pistachio ice cream.

Kulfi - 4

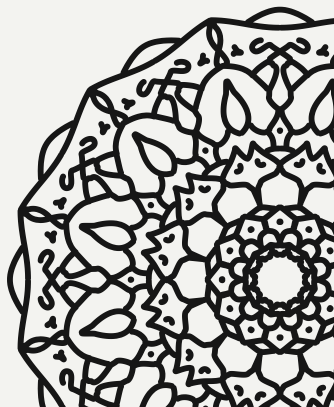
The traditional Indian ice cream made from thickened milk with almonds, pistachio & rose water.

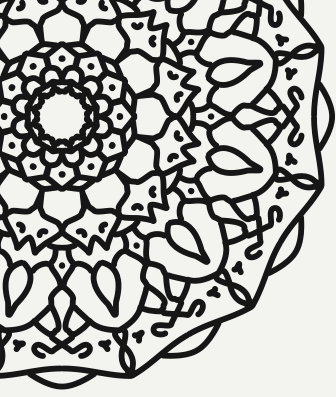
Mango Ice Cream - 4

Ice cream made with mango pulp from India.

Rasmalai - 4

Cottage cheese and milk flavored with rose water and garnished with nuts.





Ask Us About Our Gift
Certificates.

GIFT CERTIFICATE

AKBAR



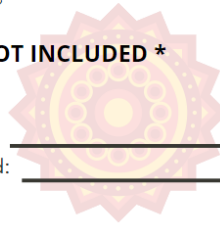
PALACE

Presents you an opportunity to enjoy Authentic Indian Cuisine
This Certificate is good for \$
In food and beverages.

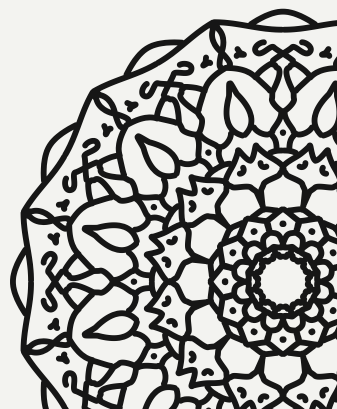
*** NO CASH REFUNDS * TIPS NOT INCLUDED ***

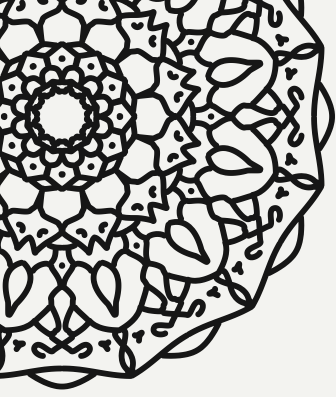
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Akbarpalace20@gmail.com

Manager: _____
Date Issued: _____



We Also Cater
Only the best food and service
for every momentous event.





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