



# AKBAR PALACE

*Indian Restaurant & Catering*

We Treat You Like Royalty!





## APPETIZERS

### **Aloo Tikki - 5**

*Mildly spiced potato pancakes.*

### **Chicken Ginger Soup - 6**

*Cream of chicken soup with freshly sliced ginger.*

### **Mulligatawny Soup - 6**

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

### **Onion Bhajia - 6**

*Thinly sliced onion fritters.*

### **Vegetable Cutlets - 5**

*Mildly flavored vegetable pancakes.*

### **Vegetable Pakoras - 5**

*Potatoes, cauliflower and spinach pakoras.*

### **Vegetable Samosa - 5**

*2 triangular pastries stuffed with potatoes and green peas.*

### **Channa ki Chat - 6**

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

### **Chicken Pakoras - 8**

*Boneless chicken fritters in a special batter.*

### **Meat Samosa - 6**

*The lamb version of Vegetable Samosa.*

### **Paneer Pakora - 6**

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

### **Chicken Chat - 7**

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

### **Seekh Kebab Appetizer - 9**

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

### **Assorted Appetizer - 7**

*Combination platter of vegetable fritters and a vegetable samosa.*

### **Fried Fish - 9**

*Flavored fillet of fish fried to perfection.*

### **Shrimp Pakoras - 10**

*Large shrimp fritters.*



## Beverages

Hot Tea (Masala) - 3  
Coffee - 3  
De Cafe - 3  
Ice Tea (Masala) - 2.50  
Coke - 2.50  
Diet Coke - 2.50  
Ginger ale - 2.50  
Sprite - 2.50  
Bloody Mary, Virgin - 4  
Fruit Juices - 4  
Fruit punch - 4  
Shirley Temple - 4  
Sweet Lassi - 4  
Salted Lassi - 4  
Mango Lassi - 4.50  
Strawberry Lassi - 5.25  
Mango Milk Shake - 5.25  
Bloody Mary Vodka - 7  
Fruit Punch with Rum - 7

### Imported Beers

Amstel Lite - 6  
Bass Ale - 6  
Becks Dark - 6  
Becks Light - 6  
Carona - 6  
Heineken - 6  
King Fisher - 6  
Taj Mahal (11 oz) - 6  
Taj Mahal (22 oz) - 9.75

### Domestic Beers

Bud Lite - 5  
Budweiser - 5  
Michelob Light - 5  
Michelob Ultra - 5  
O'Dules Non Alcoholic - 4

## Wines

### **Wines by the Glass**

Muscato White - 5  
Pinot Grigio - 5  
Chardonnay - 5  
White Zinfandel - 5  
Cabernet Red - 5  
Merlot - 5  
Pinot Noir - 5  
Shiraz - 5

### **Wines by Bottle (White)**

Pepperwood, Chardonnay - 25  
Pepperwood, Pinot Grigio - 25  
Wood Bridge, White Zinfandel - 25  
Blue Loon, Moscato - 25

### **Wines by the Bottle (Red)**

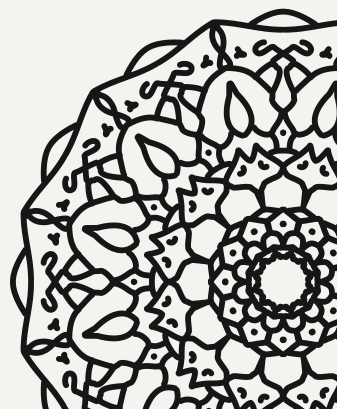
Douglass Hill, Shiraz - 25  
Pepperwood, Cabernet - 25  
Pepperwood, Merlot - 25  
Pepperwood, Pinot Noir - 25

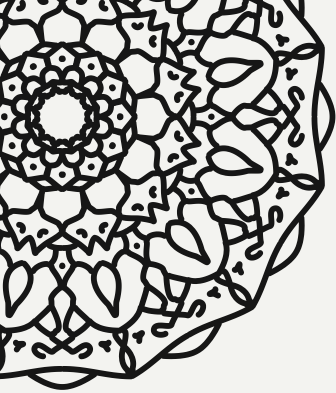
### **Champagnes**

Cook's Brut (Glass) - 4  
Cook's Spumante (Glass) - 4  
Cook's Brut (375mls) - 8  
Cook's Spumante (375mls) - 8

## Spirits

Jim Beam Bourbon - 4.50  
Wild Turkey 80 - 4.50  
Courvoisier Cognac - 6  
Hennessy - 9  
Remy Martin - 9  
Bailey's Irish Cream Cordial - 6  
Cointreau - 6  
Grand Marnier - 6  
Khalua - 6  
Bombay Gin - 5  
Bombay Sapphire - 6  
Tanqueray - 6  
Malibu Rum - 5  
Mayer's Dark Rum - 5  
Bacardi Rum - 6  
Canadian Club Whiskey - 5  
Segram's VO - 5  
Crown Royal - 6  
Dewar's White Label - 6  
Jack Daniels - 6  
Johnnie Red - 6  
Johnnie Black - 8  
Chivas Regal - 8  
Glenlivet (Single Malt) - 9  
Jose Cuervo Tequila - 5  
Pepe Lopez - 6  
Absolut - 6  
Grey Goose Vodka - 7  
Ciroc - 7





## FEATURED SPECIALTIES



### **Vegetable Samosa - 5**

2 triangular pastries stuffed with potatoes and green peas.



### **Chicken Tikka Masala - 16**

*Boneless chicken pieces that are cooked in a tandoor and then served in a subtly spiced tomato-cream sauce.*



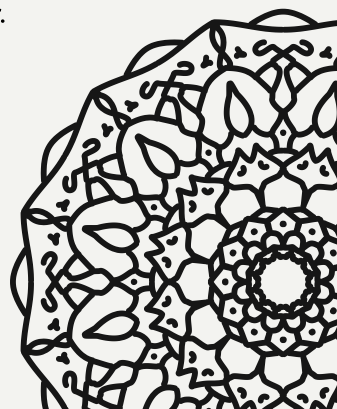
### **Paneer Palak - 15**

*Indian-style cottage cheese mixed with a creamy spinach sauce that is infused with spices*



### **Lamb Chops - 21**

*Midly spiced baby lamb chops roasted in a Tandoor.*







## **CHEF SPECIALS**

### **Vegetarian Thali - 19**

*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 Jamun.*

### **Special Akbar Dinner - 21**

*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 - 21**

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

### **Special Tandoori Mix Grill - 21**

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

## **RICE SPECIALTIES**

### **Jeera Rice - 5**

*Basmati Rice cooked with few select spices.*

### **Vegetable Biryani - 14**

*Basmati rice blended with garden fresh vegetables and nuts.*

### **Chicken Biryani - 16**

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

### **Lamb Pullau - 18**

*Basmati rice cooked with juicy lamb and delicately spiced.*

### **Goat Biryani - 19**

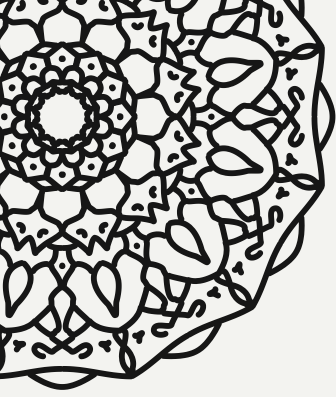
*Basmati rice cooked with juicy pieces of goat (bone in).*

### **Pullau Begum Bahar - 19**

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

### **Shrimp Pullau - 18**

*Basmati rice cooked with shrimp, saffron and seasoning.*



## **TANDOORI SPECIALTIES**

### **Tandoori Chicken - 16**

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

### **Paneer Tikkas - 17**

*Home made Cheese Cubes Marinated & Roasted.*

### **Vegetable Tandoori - 17**

*Fresh Vegetables Marinated in spiced yogurt & roasted.*

### **Chicken Malai Kebab - 17**

*Tender chicken marinated in garlic, ginger and cream cheese.*

### **Chicken Tikka - 17**

*Boneless chicken portions marinated and roasted tandoori style.*

### **Chicken Seekh Kebab - 17**

*Minced Chicken blended with herbs and spices roasted on skewers.*

### **Lamb Seekh kebab - 18**

*Minced lamb blended with herbs and spices roasted on skewers.*

### **Murg Jahangeri - 18**

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

### **Tandoori Mixed Grill - 19**

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

### **Boti Kebab - 19**

*Juicy cubes of lamb marinated and roasted in tandoor oven.*

### **Prawn Kebab - 19**

*Shrimp lightly seasoned and broiled over charcoal in tandoor.*

### **Lamb Chops - 21**

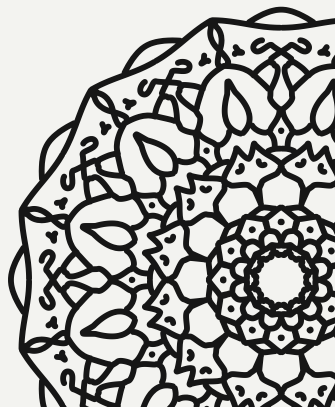
*Mildly spiced baby lamb chops roasted as per your choice.*

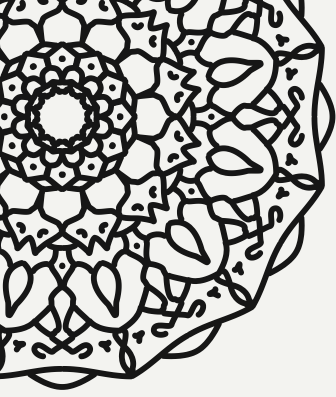
### **Tandoori Salmon - 20**

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

### **Tandoori Lobster - 23**

*Whole Lobster tail marinated in spicy yogurt and roasted.*





## **ENTREES**

### **Curry**

*Traditional Indian Curry Sauce*

Potato - 14, Chicken - 16, Fish - 16, Lamb - 18, Shrimp - 18, Crab - 19, Goat - 20,  
Salmon - 21

### **Jalfrezi**

*Curry with Garden Fresh Vegetables*

Vegetable - 14, Chicken - 16, Lamb - 18, Shrimp - 18, Goat - 20

### **Karahi**

*Curry with Tomatoes, Ginger & Garlic*

Paneer - 15, Chicken - 16, Lamb - 18, Shrimp - 18, Goat - 20

### **Korma**

*Mild Nutty Cream Sauce*

Vegetable - 14, Chicken - 16, Lamb - 18, Shrimp - 18, Goat - 20

### **Madras**

*Spicy Curry with Coconut*

Vegetable - 14, Paneer - 15, Chicken - 16, Fish - 16, Lamb - 18, Shrimp - 18, Goat - 20

### **Makhani**

*Mild Creamy Butter Sauce*

Paneer - 15, Chicken - 16, Crab - 20

### **Methiwala**

*Curry with Fenugreek Herbs & Spices*

Potato - 14, Chicken - 16, Lamb - 18, Goat - 20

### **Mustard**

*French Mustard in Curry Sauce*

Potato - 14, Chicken - 16, Shrimp - 18

### **Palak**

*Saag - Mild Creamy Spinach Sauce*

Potato - 14, Channa - 14, Paneer - 15, Chicken - 16, Lamb - 18, Shrimp - 18, Goat - 20

### **Tikka Masala**

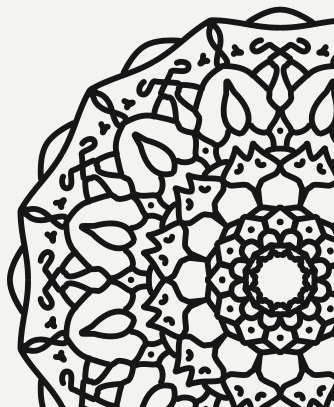
*Tomato Creamy Sauce*

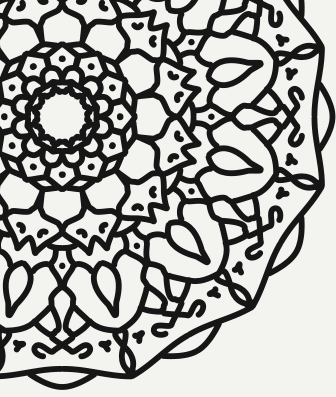
Paneer - 15, Chicken - 16, Lamb - 18, Shrimp - 18, Salmon - 21

### **Vindaloo**

*Spicy Tangy Sauce*

Vegetable - 14, Chicken - 16, Fish - 16, Lamb - 18, Shrimp - 18, Goat - 20





## VEGETARIAN SPECIALTIES

### **Dal Makhani - 14**

*Lentils flavored with ground spices and sautéed in butter.*

### **Dal Tadka - 14**

*Yellow lentils Suteed in medium spices*

### **Alu Beans - 14**

*String beans and potatoes sautéed in spices.*

### **Alu Gobi Masala - 14**

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

### **Begun Bhartha - 14**

*Eggplant baked, mashed and cooked with onions and tomatoes.*

### **Bhindi Masala - 14**

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

### **Cabbage and Peas - 14**

*Garden fresh Cabbage and Peas cooked in mild spices.*

### **Channa Masala - 14**

*Chickpeas Onions & Tomatoes cooked in Tangy gravy.*

### **Channa Pindi - 14**

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

### **Matar Paneer - 15**

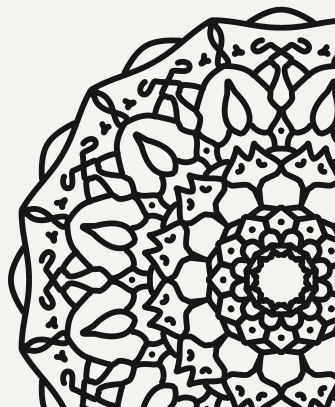
*Home made cottage cheese cooked with garden fresh peas.*

### **Sarson Ka Sag - 15**

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

### **Malai Kofta - 16**

*Mixed vegetable balls in an onion and tomato sauce.*





## **INDIAN BREADS**

### **Nan - 2.50**

*Unleavened bread freshly baked in traditional clay oven.*

### **Tandoori Roti - 2.50**

*Whole wheat bread cooked in tandoor.*

### **Paratha - 4**

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

### **Allo Paratha - 4**

*Paratha stuffed with potatoes.*

### **Bhatura - 4**

*The ideal fried bread with anything garbanzo.*

### **Garlic Nan - 4**

*Fresh baked nan stuffed with Garlic.*

### **Onion Kulcha - 4**

*Nan stuffed with onions.*

### **Poori - 4**

*Whole wheat puffed fried bread.*

### **Pudina Paratha - 4**

*Fresh mint stuffed paratha.*

### **Lamb or Chicken Kheema Nan - 5**

*Nan stuffed with minced lamb or chicken.*

### **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.*

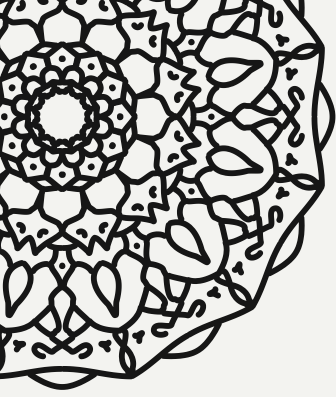
### **Tokri - 8**

*Assortment of nan, tandoori roti and paratha.*

### **Special Tokri - 9.50**

*Assortment of onion kulcha, garlic nan and nan.*





## ACCOMPANIMENTS

### **Papad - 3**

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

### **Fresh Green Salad - 5**

*Freshly sliced cucumber, carrots and tomatoes.*

### **Katchumber Salad - 5**

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

### **Raita - 4**

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

## DESSERTS

### **Gajar Halwa - 4**

*Carrot Pudding with nuts and raisins.*

### **Kheer - 4**

*Traditional rice pudding with almonds and raisins.*

### **Gulab Jamun - 5**

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

### **Kesar Pista Ice Cream - 5**

*Saffron and pistachio ice cream.*

### **Kulfi - 5**

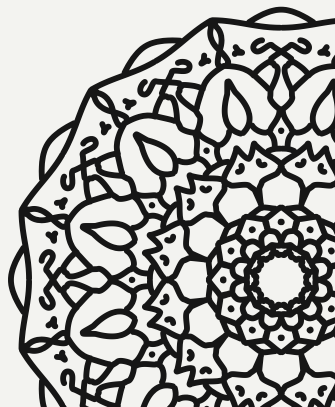
*The traditional Indian ice cream made from thickened milk with almonds, pistachio & rose water.*

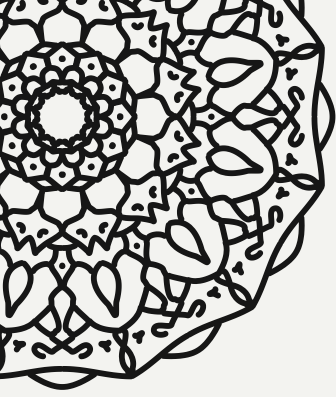
### **Mango Ice Cream - 5**

*Ice cream made with mango pulp from India.*

### **Rasmalai - 5**

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





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Certificates.

## GIFT CERTIFICATE

**AKBAR**



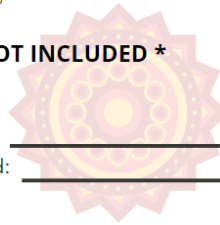
**PALACE**

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

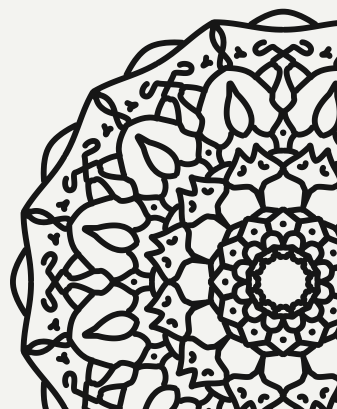
**\* NO CASH REFUNDS \* TIPS NOT INCLUDED \***

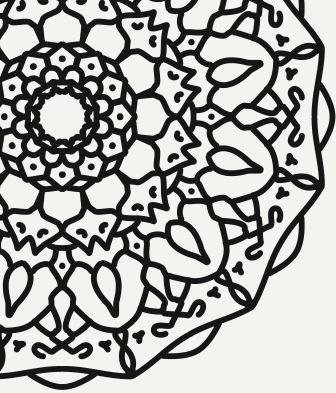
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Manager: \_\_\_\_\_  
Date Issued: \_\_\_\_\_



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