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APPETIZERS

VEGETARIAN (Choose any Two Items)

PAPDI CHAAT

Lentil crackers topped with a combination of potatoes, chickpeas, yogurt, mint and a tangy tamarind chutney

BATATA VADA

Mashed potato fritters mixed with chillies and coriander

DAL VADA

Crushed chain dal patties made with coriander, chillies, and onion

BHEL PURI

A specialty of Mumbai- puffed rice garnished with vegetables and a tangy tamarind sauce

RAGDA PATTICE

A delightful combination of potato patties and chickpeas garnished with onions, coriander, chutney and tamarind served on a tawa (hot platter)

SAMOSAS CHAAT

Samosas finished with chickpeas, topped with a combination of yogurt, mint and tamarind chutney

MOONG DAL PAKORA

A crispy on the outside, soft on the inside snack of pakoras made from split green gram flour

CHILLI PANEER

Stir-fried cottage cheese cubes sautéed to perfection with diced onions and bell peppers flavored with hot chillies in a garlic sauce

GOBI MANCHURIAN

Stir-fried florets of cauliflower sautéed with finely chopped coriander, green chillies, ginger, garlic, and onions

HARA BHARA KABAB

Appetizing patties made from a combination of spinach and mixed vegetables

NAVRATAN KABAB

Unique vegetarian kebabs of garden fresh vegetables with spices and herbs, skewered and cooked in the tandoor

*Dinner has to be served before 10.30 p.m. on Friday and Saturday. And at 9.30 p.m. on all other days or there will be an additional charge of \$150.00/hour. For menu sampling we offer 15% discount.



SPINACH PANEER KABAB

Cottage cheese with chopped spinach mixed with Indian spices and skewered in tandoor.

HARIYALI PANEER TIKKA

Cubes of cottage cheese marinated in mint sauce and grilled in the tandoor

TANDOORI PANEER TIKKA

Cubes of cottage cheese, capsicum, tomatoes, and onions grilled in the tandoor

PANEER PAKORA LAJAWAB

Combination of mint and coriander chutneys sandwiched in cottage cheese and batter -fried

CASHEWNUT ROLLS

Delicately spiced potato rolls stuffed with cashew nuts

ASSORTED PAKORAS

Lightly crisped and spiced vegetable fritters made of potatoes, eggplant, cauliflower, and corn

VEGETABLE ROLLS

Crisp patties stuffed with a zesty combination of cabbage and peas

MUGHLAI CORN

A flavorful snack of corn kernels, finely chopped onions, green peppers, and fresh ginger tossed with Indian spices and carefully sautéed

ALOO CHAAT

A savory snack of stir-fried potatoes tossed with chat masala and garnished with chopped onions, coriander leaves, as well as mint and tamarind chutneys

KATHI ROLLS

A delightful mélange of shredded vegetables and cheese wrapped in a thin flour flatbread

VEGETABLE CUTLETS

Mixed vegetables and potato cutlets seasoned with a savory mix of Indian spices, and deep -fried

VEGETABLE MANCHURIAN LOLLIPOPS

Steamed mixed vegetables formed into a dumpling, fried, and dipped in an exotic and tangy sauce

VEGETABLE WONTONS (Fried or Steamed)

Crispy pockets of steamed and delicately spiced julienne vegetables

POTLI SAMOSA

Samosa bundles made with a zesty combination of spiced potatoes and peas

CHEESE & CORN DUMPLINGS

A textural delight of creamy and crunchy dumplings filled with cheese and corn

SPINACH DUMPLINGS

Indian style crunchy deep fried dumplings filled with spinach and cottage cheese.

POTATO CHEESE CROQUETTES

Fried fritters of mashed potato and cheese create a crispy on the outside, creamy on the inside snack

MASALA MUSHROOMS

An Indian recipe which combine mushrooms with nutrients 'peas' to make an appealing and nutritious dish.



APPETIZERS

NON-VEGETARIAN (Choose any Two Items)

CHICKEN PAKORAS

Boneless chicken marinated with spices in a special batter and deep-fried

CHICKEN LOLLIPOPS

Spicy chicken winglets formed into a dumpling, fried, and dipped in an exotic and tangy sauce

CHICKEN SATEY

Thai-style chicken satay are made of chicken marinated in a peanutty sauce, and then grilled

LEMON PEPPER CHICKEN DRY

Black pepper and lemon, are blended together in this versatile seasoning. Use Lemon & Pepper Seasoning on batter fried chicken dumplings and sauté to perfection on high flame.

MURG ACHARI TIKKA

Morsels of chicken, flavored with fresh spices and grilled on charcoal

CHICKEN BADAMI TIKKA

Boneless pieces of chicken marinated in a housemade creamy almond sauce, cooked over glowing charcoal

CHICKEN KATHI ROLL

Shredded vegetables and spicy grilled chicken and cheese wrapped in a thin flour flatbread

RESHMI KABAB

Minced chicken flavored with black cumin and saffron, and cooked on charcoal

HARIYALI CHICKEN TIKKA

Boneless pieces of chicken marinated in yogurt and mint, cooked over glowing charcoal

LASSONI KABAB

Juicy chicken pieces marinated overnight in yogurt and garlic, enhanced with special Indian spices and cooked over glowing charcoal

MAKHMALLI MURG TIKKA

Bite-sized pieces of chicken, dipped in a marinade of yogurt, cream, and cheese, cooked over glowing charcoal

MULTANI KABAB

Boneless chicken chunks marinated overnight in a coconut base sauce and barbecued to perfection

CHICKEN WITH SESAME SEEDS

Boneless chicken cubes tossed with onions and bell peppers cooked in a spicy sesame seed sauce

CHICKEN WANTONS

Crispy pockets of steamed and delicately spiced grilled chicken



CHICKEN-65

A specialty of Andhra- A hot and spicy chicken preparation with flavors of ginger, cayenne pepper, mustard powder, and vinegar

CHILLI CHICKEN

Batter-fried chicken sautéed to perfection with chilies and garlic

KHEEMA PAV

This is a spicy blend of minced lamb and green peas in tomato gravy served with pav that is cooked with butter.

EGG BURJEE PAV

An Indian style scrambled Egg with green peas and finely chopped tomatoes served with pav and butter.

SHAMI KABAB

A specialty in Nawabi cuisine- Shallow-fried patties of spiced minced lamb

KHAAS SEEKH KABAB

Finely minced lamb blended with our Chef's own combination of herbs and spices, skewered & cooked over glowing charcoal

******AKBAR DELICACIES @EXTRA COST******

GALOUTI KABAB

Deep fried Patties made of minced lamb and chickpeas flour with delightful Indian spices, ginger garlic paste served hot with mint and coriander chutney

LAMB CHOPS

CHICKEN CHOPS

SHRIMPS (Garlic, Mango, Chilly; Andhra Style)

FISH AMRITSARI



AKBAR

SUBZI-KE-ANGAN SE **VEGETARIAN (Choose any Three Items)**

KADHAI PANEER

Soft cottage cheese fingers, cooked with juliennes of capsicum, tomatoes, ginger, chilies, and sprinkled with freshly ground spices.

METHI MALAI MUTTER

Fresh meth (fenugreek) and green peas cooked in a rich creamy sauce.

LAZEEZ SHAHI PANEER

Cottage cheese in creamy gravy made with sour cream and cashew paste and delicately spiced.

PANEER METHI

Grated cottage cheese cooked with methi leaves and cream.

PANEER MAKHANI

Succulent cottage cheese cubes simmered in a creamy sauce made of fresh tomatoes and delicate spices

PALAK PANEER

A refreshing combination of spinach leaves and cottage cheese.

PALAK PANEER KA SOFTA

A unique blend of grated cottage cheese simmered with spinach in a thick, creamy sauce.

BARABANKI KOFTA

A speciality of Barabanki, a district in Uttar Pradesh- Fried dumplings of spinach & methi, cooked in a rich tomato gravy

VEGETABLE JALFREZI

Dices of mixed vegetables stir-fried with green peppers, tomatoes & onions garnished with lemon/lime and coriander leaves

MALAI KOFTA

Minced cottage cheese scoops, filled with "khoya" and sultanas (golden raisins) and simmered with mouthwatering spices

CHANA PESHAWARI

A tangy preparation of chickpeas cooked gently with onions, herbs, and tomatoes

BHARWAH SHIMLA MIRCH

Grilled bell peppers stuffed with a mixture of finely chopped vegetables and potatoes

BHINDI MASALA

Okra sautéed with onions, tomatoes, and spices

NAVRATAN KORMA

The Best Korma in town!- Mixed vegetables in a mildly spiced curry, delicately cooked with cream to make the best korma in town



AKBAR

KHIL KHILE BHINDI

One is never enough- Crisp fried okra fingers spiced to perfection

ACHARI BABYCORN

Babycorn sautéed with onions, tomatoes, and bell peppers;
flavored with pickled spices.

BAINGAN BHARTHA

A classic preparation of roasted eggplant sautéed with tomatoes and green chillies,
evoking a smokey flavor and unique taste

TAWA SUBZI (choice of 2 veg.)

Subzi of your choice sautéed to perfection on a tawa

BAGARE BAINGAN

A Hyderabadi Speciality- An aromatic dish of mini eggplant halved and cooked in a
simmering curry of peanuts and coconut

MIRCHI KA SALAN

A Hyderabadi Specialty- A tangy curry prepared with green chilies, peanuts, coconut, and tamarind

PHOOL GOBI BANARASI

Inspired by Benares, a holy city in India- A simple yet amusing preparation of
cauliflower and potatoes in a garlic, ginger, onion, and tomato stir fry

ACHARI MUSHROOM

Mushrooms sautéed with onions, tomatoes, and bell peppers;
flavored with pickled spices.

SARSON KA SAAG

A popular curry in the Punjab region of India and Pakistan made from
mustard leaves (sarson) and spices and it tastes really delicious with Makki ki Roti

ALOO JEERA

Diced potatoes tempered with cumin seeds and cooked with yogurt

ALOO MADRAS

Lightly spiced potato curry from South India with green peppers, tomatoes & onions

ALOO VADI

Traditional Punjabi style potato curry with spicy Amritsari vadi's (fried dal pagodas)

ALOO KALI MIRCH MASALA

Dry honeybee potatoes mildly flavored with crushed peppercorns

DUM ALOO KASHMIRI

A Kashmiri-style dish- Potatoes filled with nuts and raisins and cooked in a gravy
made from its own juices, are blended with ginger, cardamom, and fennel



Kathal Ki Subzi

Ghia Chanadal

PUNJABI KADHI

This delightful Punjabi specialty is made of fried lentil dumplings cooked in a curry made of besan (chickpea flour) and yogurt

GUJARATI KADHI

A fixture in most Gujarati homes- A pleasantly spiced and sweet curry made from yogurt and gram flour

DAL MAKHANI

A rich and creamy dish made of black lentils and kidney beans that are cooked overnight in a clay oven

YELLOW DAL TADKA

A simple and comforting recipe of creamed yellow lentils, tempered with assorted spices and grated ginger

YELLOW DAL PALAK

Spinach cooked with yellow lentils, tempered with dry red chillies, cumin, mustard seeds and chopped garlic.



DAWAT-E-AKBAR SE

(A Feast)

NON-VEGETARIAN (Choose any Two Items)

*** For Goat & Lamb, \$3 / person extra**

*** Fish, Shrimps**

TANDOORI MURGI

Spring chicken marinated overnight in a traditional tandoori masala and cooked to perfection in a clay oven

KALMI KABAB

Chicken drumsticks marinated in yogurt with a hint of cardamom and mace, cooked in a tandoor, and garnished with mint leaves and served with onions

MURGH CURRY

A light dish of chicken breast simmered in curry made with tomatoes and coriander

MURGH MAKHANI.

A dish that needs no introduction!- A delicacy of boneless chicken cooked in creamy tomato based gravy enhanced with fresh cream and a variety of flavorful spices

MURGH HARIYALI

Spinach leaves add the topknot to this dish of boneless chicken simmered in a yogurt and cashew gravy

MURGH KORMA

A regal Mughlai dish- Delicately balanced spices compliment chicken flavored with coconut, simmered in yogurt, and topped with saffron threads

MURGH MADRAS

A highly spiced chicken curry from South India with a touch of cinnamon

MURGH VINDALOO

Chicken pieces and potatoes marinated overnight and cooked in a fiery and tangy curry sauce

MURGH JALFREZI

Tender chicken cooked with green peppers, tomatoes, onions, and green chillies

MURGH CHILLYWALA

A dish that will truly help to encapsulate all the senses

CHICKEN KOLHAPURI.

An aromatic dish from the Western state of Maharashtra-
A fiery, mouthwatering chicken preparation cooked in a coconut base

MURGH LAHORI

An exotic combination of chicken with pickled onions and red chillies



KADHAI GOSHT

Wok seared lamb with fresh tomatoes, ginger juliennes, and coarsely ground spices

ACHARI GOSHT

A Specialty from Hyderabad- An aromatic and flavorful curry of lamb blended with pickled spices

GOSHT KORMA

Lamb cooked with almonds, cashews, and yogurt in a lightly spiced creamy sauce

GOSHT VINDALOO

A Goan Speciality- Lamb marinated in coconut, vinegar and a blend of spices
cooked in a piquant sauce

KACCHI MIRCH KA GOSHT

Succulent lamb cubes cooked in a freshly-ground green peppercorn curry

KABULI GOSHT

A traditional delicacy- tender, boneless chunks of lamb and chickpeas in rich gravy

ROGAN JOSH

With it's origins in Persia, this aromatic lamb made from fresh Kashmiri mirchi (red chillies)

HANDI GOAT MASALA

A delectable dish of tender morsels of goat meat slowly cooked in
onions, bell peppers, and tomato

GOAT HARIYALI

Delicately spiced succulent pieces of goat cooked with fresh spinach

DUM KHEEMA

Ground lamb cooked on a very slow fire with fresh herbs and peas

NARGISI KOFTA

DAL GOSHT

It's a combination of lentil (Masoor Dal) and meat cooked with Indian garam masalas.

FISH & SHRIMPS

(Prepared in Indian, Chinese, Thai & South Indian style)



BREADS

Tandoori Nan	Tandoori Roti
Tandoori Paratha	Onion Kulcha
Makki ki Roti- Extra Cost	Missi Roti-Extra Cost
Roomali Roti Station- Extra Cost	Poori (Masala or Plain)
Pithi Poori - Extra Cost	

CHAWAL

Zaffrani Pulao	Kashmiri Pulao
Subzi Biryani	Mattar Pulao
Pudina Pulao	Vegetable Pulao

Jackfruit Biryani (Kathal Biryani)

(Chicken, Lamb, Goat, Shrimp & Fish Biryani at extra cost)

DESSERTS

(Choose one item from each section)

Rasmalai	Tutti-frutti Ice Cream
Gulab Jamun	Pistachio Ice Cream
Gajjar Halwa	Vanilla Ice Cream
Seviah Ki Kheer	Mango Ice Cream
Rice Kheer	Kulfi Ice Cream *at an extra cost
Shahi Tukda	Chocolate Ice Cream
Beetroot Halwa *at an extra cost	Strawberry Ice Cream
Sooji ka Halwa	
Dry Mithai Platter *at an extra cost	
Moong Dal Halwa *at an extra cost	
Kashmiri Phirni	

Viennese Table of Dessert Assorted
Cookies/Pastries/Mini Cakes
(Available at an extra cost)



CHEF'S RECOMMENDATION

(All these dishes are available at an extra cost)

Soups

Hot & Sour Soup, Sweet Corn Soup, Tomato Soup, Mulligatawny Soup

CHEF'S FAVORITE

Lamb Chops, Lamb Shashlik

SALAD BAR

Macaroni Salad, Potato Salad, Russian Salad, Seafood Salad, Caesar Salad

CHINESE

Vegetable Manchurian, Hakka Noodles, Chili Paneer, Sweet & Sour Vegetables, Chicken Manchurian, Chili Chicken, Chicken in Garlic Sauce, Basil Ginger Chicken

THAI FOOD

Chicken Satay, Chicken in Green Curry, Basil ginger Chicken, Vegetable Dumplings, Vegetable in Green Curry, Pad' Thai Noodle

ITALIAN

Vegetable Lasagna, Spinach Lasagna, Baked Ziti, Vegetable AuGratin

SEA FOOD

Garlic Shrimp, Fish 'Tikka (Salmon), Fish Amritsar (Salmon)
Goan Fish curry, Jumbo Prawns

MEXICAN

Hard tacos, Mini quesadillas, Nachos with salsa, Falafel

GUJARATI

Kadi, Daal, Undhiyo, Sookhi Bhaji, Lilva Kachori, Dhokla Khamab

SOUTH INDIAN

Upma, Idly/Sambar, Wada/Sambar, Avial
Beans Chana Porial, Lemon Rice, Tamarind Rice, Tomato Rice, Curd Rice

KASHMIRI STATION

Dal Bhati Churma, Gatte Ki Subzi, Paneer Long Lata, Steam Rice, Badi Mirch Ka Achar
Kashmiri Roganjosh

DELHI KI CHAAT (PANI PURI, BHEL PURI, PAPDI CHAAT, ALOO TIKKI, DAHI PAKORI)

LIVE STATIONS@ 3\$ per person & chef extra

DOSA

UTTAPPAM

QUESADILLAS

JALEBI

PANI POORI

ROOMALI ROTI

KATHI ROLL STATION

KULFI FALOODA

DAL STATION (YELLOW DAL & DAL MAKHNI WITH ASSORTED TADKAS)

NOODLE BAR

OMELET STATION

PASTA STATION WITH RED & WHITE SAUCE

CHOCOLATE FONDUE WITH FRUITS

We also offer Liquor Packages (Regular, Premium, Top - shelf),
Cocktails and Mocktails as per your choice.