

Welcome to

# AKASH

TANDOORI RESTAURANT



10 North Street, York

For reservations please tel: 01904 633550

## Appetisers

Plain Popadom <small>(crispy lentil bread)</small>	0.50
Spiced Popadom <small>(spiced crispy lentil bread)</small>	0.60
Assorted Pickles <small>(per person) Onion Salads, Mango Chutney, Lime Pickles, Mint Sauce.</small>	0.50

## Starters

Non Vegetarian

Tandoori Chicken <small>Tender Chicken marinated and barbequed in a clay oven</small>	3.45
Mixed Kebab <small>Lamb Tikka, Onion Bhaji and Sheek Kebab</small>	3.75
Chicken Tikka <small>Mildly Marinated diced Chicken roasted on skewers in the tandoor</small>	3.10
Lamb Tikka <small>Mildly marinated diced Lamb roasted on skewers in the tandoor</small>	3.10
Sheek kebab <small>Spicy Minced Lamb rolled like a sausage and grilled in the tandoor</small>	3.10
Meat Samosa <small>Minced Meat, Spiced and stuffed in thin pastry</small>	3.15
Shami Kebab <small>Finely Minced Meat flavoured with spices, green herbs and fried</small>	3.10
Chicken Pakora <small>Balls of Chicken with fresh herbs and spices deep fried</small>	3.10
Hasina Kebab <small>Pieces of Chicken breast marinated in spices then skewered and barbequed with onions, capsicum, peppers, and tomatoes</small>	3.95
Chicken Chat <small>Chicken cooked with lemon juice and chat masala</small>	3.85
Reshmi Kebab <small>Lamb mince with onions, green chillies, herbs &amp; spices. Made into a flat kebab and topped with fried egg</small>	3.95

## Vegetarian Starters

Vegetable Samosa <small>Vegetable spiced and stuffed in pastry</small>	3.15
Onion Bhaji <small>Onion mixed with gramflour then deep fried</small>	2.75
Vegetable Pakora <small>Balls of Vegetable with fresh herbs and spices deep fried</small>	2.95
Mushroom Pakora <small>Balls of Mushroom with fresh herbs and spices deep fried</small>	2.95
Aloo Chat <small>Spicy potatoes cooked with lemon juice and chat masala</small>	2.95
Garlic Mushroom Puri <small>Mushroom cooked with spices and herbs and garlic served with puri bread</small>	3.10
Chana Puri <small>Chick Peas cooked with spices and herbs with puri bread</small>	2.95
Vegetable Puri <small>Vegetables cooked with spices and fresh herbs served with puri bread</small>	2.95
Chana Saag Puri <small>Chick Peas and Spinach cooked with spices and fresh herbs served with puri bread</small>	2.95
Brinjal Puri <small>Aubergine cooked with spices and fresh herbs served with puri bread</small>	2.95

## Sea Food

Tandoori King Prawn	4.45
King Prawn Puri <small>King Prawns cooked with spices and herbs, served over crispy bread</small>	4.25
King Prawn Butterfly <small>King Prawns marinated with light spices and herbs then fried in batter</small>	4.25
King Prawn Bhaji on Puri	3.75
King Prawn Pakora <small>Balls of King Prawn with fresh herbs and spices, deep fried</small>	4.25
Prawn Puri <small>Prawns cooked with spices and herbs, served over puri bread</small>	3.10
Prawn Cocktail <small>Green salad and Cocktail sauce</small>	2.60

## Soups

Dall Soup (lentils)	2.50
Tomato Soup	2.50
Mulligatwany Soup	2.50

## Restaurant Specialities

Rice is not included with these dishes

Chefs Special <small>Medium prepared boneless Chicken with Prawn, Mushroom and Egg.</small>	£8.95
Special Chicken Curry <small>Half off bone Chicken cooked with fresh herbs and spices. Mild.</small>	£8.95
Murgi Masala <small>Tandoori Chicken cooked with Mince Meat. Medium Hot.</small>	£9.15
Makhani Chicken <small>Tandoori Chicken cooked with Cheese, almonds and sultanas with a touch of yogurt and cream.</small>	£7.95
Sylheti Kufra <small>Balls of Minced Meat with fresh herbs and spices, almonds cream and egg.</small>	£7.95
Chicken or Lamb Taktan <small>(Pan fried Curry) cooked with onions, tomatoes, fresh coriander and fresh chilli (very, very dry).</small>	£7.95
Moglai Lamb or Chicken <small>Cooked with pistachio nuts, cream and butter ghee (very mild).</small>	£7.95
Kabuli Chicken or Lamb <small>Cooked with Chick peas, tomatoes and fresh coriander.</small>	£7.95
Sabzi Chicken or Lamb <small>Grilled Chicken or Lamb cooked with mixed Vegetables, tomato, green chilli and fresh coriander.</small>	£7.95
Butter Chicken or Lamb <small>Grilled Chicken or Lamb cooked in butter.</small>	£7.95
Achar Chicken or Lamb <small>Grilled Chicken or Lamb cooked with pickles.</small>	£7.95
Handi Chicken or Lamb <small>Spicy Curry cooked with Ghee, garlic ginger cloves, tomato puree, onions, green peppers, dry fenugreek leaves, garam masala, dried mint and tomato.</small>	£7.95
Bombay Chicken or Lamb <small>Cooked with Potatoes, green chilli and fresh coriander (fairly hot).</small>	£7.95
Special Rangeela <small>Chicken and Lamb Tikka cooked with fresh green chillies, ginger, coriander and tomatoes.</small>	£7.95
Tandoori King Prawn Rangeela <small>King Prawn cooked with fresh green chillies, garlic, ginger, coriander and tomatoes.</small>	£9.95
Chicken or Lamb Tikka	
Chat Masala (Main) <small>Spicy cooked with chat masala and lemon juice served with two puri breads.</small>	£8.95
King Prawn Chat Masala (Main) <small>Spicy cooked with chat Masala and lemon juice served with two puri breads.</small>	£11.95
Nawabi Chicken or lamb <small>Pieces of Chicken or Lamb Tikka marinated cooked in special mixed spices with Almond and sultana on top, mild and creamy.</small>	£7.95
Brinjal King Prawn <small>King Prawn cooked with garlic, ginger, green chillies, special spices and fresh Aubergines.</small>	£9.95
Shilpa Special Chicken or Lamb <small>Cooked with mixed spices, onions, green cillies fresh coriander and green beans. Medium Hot.</small>	£7.95
Shilpa Special King Prawn <small>Cooked with mixed spices, onions, green chillies fresh coriander and green beans. Medium Hot.</small>	£9.95
Chicken or Lamb Tikka Rezala <small>Chicken or Lamb Tikka cooked with green pepper, onions, lemon juice and selected spices. Medium Hot.</small>	£7.95
Roshni King Prawn <small>This dish is cooked with garlic, ginger cloves, fresh coriander, onions and tomato. Medium Hot.</small>	£9.95
Samiyaa Special Chicken or Lamb <small>Cooked with a special blend of spices. Medium Hot with Cheese.</small>	£7.95
Samiyaa Special King Prawn <small>Cooked with a special blend of spices. Medium Hot with Cheese.</small>	£9.95

## Balti Dishes

Cooked in a special blend of balti spices  
with onions, tomatoes and fresh coriander  
medium hot.

Chicken Balti	£6.95
Beef Balti	£6.95
Lamb Balti	£6.95
King Prawn Balti	£9.95
Chicken Tikka Balti	£7.95
Lamb Tikka Balti	£7.95
Balti Exotica <small>Chicken Tikka, Lamb Tikka, King Prawn, Mushrooms marinated together with spicy Balti sauce and garam masala to produce a highly flavoured Exotic dish.</small>	£9.95
Balti Surprise <small>Chicken, Lamb Tikka, King Prawn cooked with onions, green peppers, coriander in a balti sauce. Very hot.</small>	£9.95

## Jalfrezi Dishes

Cooked with onions, tomatoes, green chillies,  
green peppers, and fresh coriander (fairly hot)

Chicken Jalfrezi	6.95
Lamb Jalfrezi	6.95
Prawn Jalfrezi	6.95
King Prawn Jalfrezi	9.95
Chicken or Lamb Tikka Jalfrezi	7.95

## Tandoori Sizzlers

These dishes are marinated in yogurt with fresh ground spices &  
a variety of herbs, barbequed in a clay oven. Served with Salad.

Chicken or lamb Tikka	7.95
Chicken Tandoori (on the bone)	7.95
Tandoori Mix (Tandoori Chicken, Lamb Tikka, Sheek Kebab, & Tandoori King Prawn)	8.95
Chicken Tikka Piazza (Cooked with onions, spices and herbs)	7.95
King Prawn Tandoori	9.95

## Shashlik Sizzler

Shashlik dishes are cooked with onions, green peppers  
& tomatoes. Served with Salad.

Chicken Shashlik	8.95
Lamb Shashlik	8.95
Mixed Shashlik (Chicken, Lamb & King Prawn)	9.95
King Prawn Shashlik	9.95

## Chilli Masala Dishes

Cooked with onions, tomatoes, slices of green chillies  
and coriander (very hot).

Chicken Chilli Masala	6.95
Lamb Chilli Masala	6.95
Prawn Chilli Masala	6.95
Chicken or Lamb Tikka Chilli Masala	7.95
King Prawn Chilli Masala	9.95

## Special Ponnir Dishes

A very popular dish cooked in special Bhuna sauce  
decorated with fresh cheese.

Chicken Tikka Ponnir	7.95
Lamb Tikka Ponnir	7.95
Prawn Ponnir	6.95
King Prawn Ponnir	9.95
Mixed Ponnir (Chicken Tikka, Lamb Tikka & King Prawn)	8.95

## Karai Dishes

Prepared with fresh coriander, green pepper, onions  
& tomatoes. A spicy dish.

Chicken Tikka Karai	7.95
Lamb Tikka Karai	7.95
Chicken Karai	7.95
Lamb Karai	6.95
Prawn Karai	6.95
King Prawn Karai	9.95

## South Indian Garlic Chilli Dishes

Cooked with fresh slices of garlic, fresh green chillies,  
tomatoes & coriander.

Chicken/Lamb Garlic Chilli	6.95
Chicken/Lamb Tikka Garlic Chilli	6.95
King Prawn Garlic Chilli	9.95
Chicken Tikka Spinach with Garlic Chilli	7.95
Special Mix Garlic Chilli (Chicken Tikka, Lamb Tikka & King Prawn)	8.95

## Special Masala Dishes

Marinated in herbs & spices, then prepared in a tandoori oven,  
re-cooked in a special mild sauce made with yogurt & almonds.

Chicken Tikka Masala	7.95
Lamb Tikka Masala	7.95
Tandoori King Prawn Masala	10.95
Tandoori Chicken Masala	7.95
Tandoori Mixed Masala <small>Cooked with Chicken Tikka, Lamb Tikka and King Prawn.</small>	11.95

## Pasanda Dishes

Cooked with fresh herbs, spices almonds cream & a touch of yogurt.

Lamb Tikka Pasanda	7.95
Chicken Tikka Pasanda	7.95
Tandoori King Prawn Pasanda	10.95

IMPORTANT:  
ANY CUSTOMERS WITH ALLERGIES PLEASE NOTIFY  
A MEMBER OF STAFF WHEN ORDERING

! Medium Hot

!! Fairly Hot

## Popular Dishes

### Korma Dishes

Very mild. Cooked with cream & coconut.

### Malayan Dishes

Very Mild. Cooked with Banana, pineapple & cream.

### Kashmiri Dishes

Mild. Cooked with cashew nuts, sultanas & bananas.

### Dansak Dishes

A Parsee dish sour & hot with lentils & pineapple.

### Basic Curry Dishes

A sauce of medium consistency. A basic but wide range of oriental spices, giving a rich flavour.

### Bhuna Dishes

Cooked with a special blend of spices. Medium Hot, almost Dry.

### Rogan Dishes

Medium Hot with thick sauce, tomatoes & fresh coriander.

### Dupiaza Dishes

Medium Hot with fried onions.

### Methi Dishes

Cooked with selected spices. Fairly hot with Fenu Greek leaf.

### Pathia Dishes

Hot Curry with Lemon Juice & Tomato sauce.

### Saag Dishes

Spicy Hot cooked with Spinach.

### Samber Dishes

A fairly Hot spicy Dish cooked with Lentils.

### Madras Dishes

A South Indian version of the dishes. Popular in Central & Eastern India. A greater proportion of Garam Spices, which lend a taste to its richness.

### Vindaloo Dishes

Very Hot Curry.

### Ceylon Dishes

Very Hot, cooked with Binda (Lady Fingers).

### Sri Lanka Dishes

A special blend, fairly Hot & Spicy. Cooked with Coconut.

### Sylheti Dishes

Fairly Hot, cooked with bamboo shoots, egg, tomatoes & fresh coriander.

All curries in this section are available in:

Keema	6.75
Chicken	6.75
Lamb	6.75
Beef	6.75
Prawn	6.75
Vegetable	6.75
King Prawn	9.95
Chicken Tikka	7.95
Lamb Tikka	7.95
Tandoori Mixed (Chicken & Lamb Tikka & Tandoori King Prawn)	8.95

## Rice Dishes

Special Fried Rice	2.95
Basmati Rice cooked with Vegetable & Prawn.	
Keema Pilau	2.95
Basmati Rice cooked with Minced Meat.	
Mushroom Pilau	2.95
Basmati Rice cooked with Mushrooms.	
Vegetable Pilau	2.95
Basmati Rice cooked with mixed Vegetables.	
Egg Pilau	2.95
Basmati Rice cooked with sliced boiled egg.	
Peas Pilau	2.95
Basmati Rice cooked with Peas.	
Lemon Pilau	2.95
Basmati Rice cooked with Lemon.	
Onion Pilau	2.95
Basmati Rice cooked with fried onion, spices.	
Prawn Pilau	2.95
Basmati Rice cooked with Prawn & Mixed spices.	
Egg Fried Rice	2.95
Basmati Rice cooked with Eggs, onion, & mixed spices.	
Plain Pilau Rice	2.10
Basmati Rice cooked with Ghee, flavoured with yellow food colouring.	
Plain Boiled Patna Rice	1.95
Chips	1.95

Very Hot

## Biryani Dishes

A biryani is made with special flavoured basmati rice together with a mixture of spices and sultanas and cashew nuts served together with a special vegetable curry

Lamb Tikka Biryani	7.95
Chicken Tikka Biryani	7.95
Chicken Biryani	7.50
Beef Biryani	7.50
Lamb Biryani	7.50
Prawn Biryani	7.50
King Prawn Biryani	9.95
Special Biryani (Chicken & lamb tikka)	8.95

## Nan Breads

Nan	2.10
Garlic Nan (cooked with garlic)	2.20
Keema Nan (cooked with minced meat)	2.20
Cheese Nan (cooked with cheese)	2.20
Peshwari Nan (cooked with nuts & raisins)	2.20
Chilli Nan (cooked with green chilli)	2.20
Garlic Chilli Nan (cooked with garlic & green chilli)	2.20
Garlic Keema Nan (garlic & mince meat)	2.20
Tandoori Roti	2.10
Paratha (layered fried bread)	2.50
Stuffed Paratha (cooked with Vegetables)	2.70
Chapati (flat thin bread)	0.90
Buttered Chapati (flat thin bread with butter)	1.10
Puri (deep fried thin bread)	1.10

## Vegetable Side Dishes

Mixed Vegetable Bhaji	2.95
Bindy Bhaji (lady fingers)	2.95
Mushroom Bhaji	2.95
Cauliflower Bhaji	2.95
Brinjal Bhaji (Aubergine)	2.95
Spinach Bhaji	2.95
Saag Aloo (Spinach & Potato)	2.95
Bombay Potatoes	2.95
Dall Tarka (Lentil topped with Garlic)	2.95
Aloo Gobi (Cauliflower & Potato)	2.95
Gobi Saag (Cauliflower & Spinach)	2.95
Bean Bhaji	2.95
Saag Paneer (Cheese & Spinach)	2.95
Matter Paneer (Cheese & Peas)	2.95

## Dahi & Raitha

Plain Dahi (Yogurt)	1.50
Onion Raitha (Yogurt with Onions)	1.50
Cucumber Raitha (yogurt with cucumber)	1.50

## SET MEALS

### FOR 1 PERSON

Chicken Tikka (starter) Prawn Bhuna, Pilau Rice & Nan

£12.95

### FOR 2 PERSONS

Mixed Kebabs (starter) Chicken Tikka Masala, King Prawn Balti, Aloo Gobi, Mushrooms Pilau, Spinach Bhaji, Nan

£32.20

### FOR 4 PERSONS

Chicken & Mutton Tikka (starter) King Prawn Bhuna, Lamb Pasanda, Chicken Tikka, Rogan, Lamb Korma, Mushroom Bhaji, Saag Aloo, Vegetable Pilau, Keema Pilau, Nan

£56.20

## English

Sirloin Steak	11.95
Served with tomato and French fries	
Omelette	8.50
Various	

## Vegetarian Specialities

(Rice is not included)

Balti Mushroom Paneer	5.95
Fresh Mushrooms cooked in delicate home made cheese.	
Balti Saag Aloo	5.95
Spinach, Potatoes cooked in traditional balti spices.	
Balti Aloo Gobi	5.95
Potato & Cauliflower cooked in traditional balti spices.	
Brinjal Balti	5.95
Fresh Aubergine cooked in traditional balti spices.	
Tarka Dall	5.95
Lentil topped with garlic	
Chana Saag Balti	5.95
Chick Peas & Spinach cooked in traditional balti spices.	
Saag Paneer Balti	5.95
Spinach & Home made Cheese, cooked in a spicy sauce, garnished with coriander.	
Bhindi Balti	5.95
Lady fingers cooked with garlic, ginger, onions, tomatoes & the finest quality herbs & spices.	
Matter & Paneer Balti	5.95
Green Peas cooked with home made cheese.	
Aloo Chana & Paneer Balti	5.95
Potato & Chick Peas cooked with home made cheese.	
Mixed Vegetable Balti	5.95
Cooked in a special blend of balti spices with onions, tomatoes, & fresh coriander. Medium Hot.	
Mixed Vegetable Jalfrezi	5.95
Cooked with onions, tomatoes, green chillies, green peppers, fresh coriander. Fairly Hot.	
Vegetable Garlic Chilli	5.95
Cooked with fresh slices of garlic, fresh green chillies, tomatoes & coriander.	
Vegetable Karai	5.95
Prepared with fresh coriander, green pepper, onions & tomatoes. A spicy dish.	
Mixed Vegetable Chilli Masala	5.95
Cooked with onions, tomatoes, slices of green chillies, & coriander. Very Hot.	
Mixed Vegetable Paneer	5.95
A very popular dish cooked in special bhuna sauce, decorated with fresh Indian Cheese.	
Mixed Vegetable Masala	5.95
Cooked with Almond, delicately flavoured with a touch of cream. Very Mild.	
Mixed Vegetable Pasanda	5.95
Vegetables cooked with fresh herbs, spices, almond, cream & a touch of yogurt.	
Mixed Vegetable Biryani	6.95
A biryani is made with special flavoured basmati rice, together with a mixture of spices, sultanas & cashew nuts served together with a special vegetable curry.	
Special Vegetable Dish	6.95
Separately served Mushroom Bhaji, tarka dall & Vegetable Pilau Rice.	



# Wine List

## Champagne Bottle

Moët et Chandon ..... £42.95

## Sparkling Wine

Asti Spumante ..... £15.95

## White Wine

Henri La Fontaine Chablis ..... £23.95

Country France; the bouquet shows subtle aromas of flowers and honey. The palate is fresh and crisp well-balanced fruity acidity.

Henri La Fontaine Pouilly Fuisse ..... £23.95

Country France; Light Golden in colour with aromas of toasted bread and honey. Dry to the taste, full flavoured with peach and buttery overtones.

MHV Muscadet ..... £12.95

Country France; Bone-dry, crisp and fresh to taste, with a slight prickle.

Rouwke's Drift Cape Medium Dry White ..... £11.95

Country South Africa; Medium Dry, Crisp White Wine with an attractive tropical fruit character.

San Andres Sauvignon Blanc ..... £11.95

Country Chile; Fresh and crisp, with plenty of zingy fruit. Served Chilled.

Scenic Ridge Reserve Chardonnay ..... £16.95

Country Australia; Ideal as a choice with Chicken and Fish, this full-bodied choice displays the distinct chardonnay characters of Peach and Banana, with smoky oak aromas.

Wine by the glass Red/White/Rose ..... £2.75

House Wine Red/White ..... £10.95

## Red Wine

Beaujolais ..... £15.95

Country France; a very light-bodied, fruity, and easy to drink Red Wine. It typically has aromas of pear, banana, and like smells.

MHV Cotes Du Rhone ..... £12.95

Country France; a bright ruby red wine with appealing aromas of peppery spice then soft warm summery berry fruit and gentle tannins.

Medoc ..... £15.95

Country France; it's fruity and spicy, but elegant with a great design.

Nuits St Georges ..... £32.95

Country France; Very fine, beautifully perfumed ripe fruit, very intense finish.

MHV Chianti Classico ..... £15.95

Country Italy; this is an elegant, full-bodied wine with a deep garnet colour. Rich plum and cherry fruit flavours are combined with a hint of vanilla.

MHV Valpolicella ..... £15.95

Country Italy; A wonderful light red wine bursting with soft black fruit flavours.

River Wild Cabernet Sauvignon ..... £12.95

Country North America; Enjoy this wonderful medium dry Cabernet Sauvignon from the central valley in California with red meats and strong cheese or, maybe, just on its own.

Rouwke's Drift Cape Red ..... £11.95

Country South Africa; Soft, easy drinking style with juicy, spicy fruit and a hint of oak character.

## Rhone Wine

Châteauneuf de Pape ..... £24.95

Country France; full-bodied traditional wine seduces with its decadent game, saddle-leather, plum and sautéed wild mushroom aromas. No hint of fancy oak, just a mouthful of Châteauneuf character that swirls around to a long, sweet finish.

## Rose Wine

Mateus Rose Portugese ..... £14.95

Country Portugal; Mateus wine is a medium sweet.

Anjou Rose French ..... £13.95

A long lasting french rose wine, usually sweet.

## Sherry per glass

Bristol Cream Harvey ..... £2.30

Tio Pepe ..... £2.30

Sherry sweet or dry ..... £2.30

Amontillado ..... £2.30

## Port

Cavatina Ruby ..... £2.10

## Spirits per 25ml Measure

Gin ..... £2.50

Rum ..... £2.50

Whisky ..... £2.50

Vodka ..... £2.50

Bacardi ..... £2.50

Brandy ..... £2.50

## Malt Whiskey

Glenfiddich ..... £2.75

Glen Grant ..... £2.75

## Liqueurs Cognac per 25ml measure

Courvoisier Napolioen ..... £2.75

Remy Martin ..... £2.75

## Liqueurs

Royal Mint Choc ..... £2.75

Advocaat ..... £2.75

Cherry Brandy ..... £2.75

Drambuie ..... £2.75

Tia Maria ..... £2.75

Cointreau ..... £2.75

Benedictine ..... £2.75

Crème De Menthe ..... £2.75

Glavva ..... £2.75

Southern Comfort ..... £2.75

## Aperitifs & Cocktails

Snowball ..... £2.60

Campari ..... £2.60

Martini, Sweet or Dry ..... £2.60

Cinzano Binaco ..... £2.60

Pimms No.1 ..... £2.60

Pernod ..... £2.60

Dubonnet ..... £2.60

## Beers

Draught Beer ..... Pint £2.80 Half £1.60

Draught Lager ..... £2.90

Bottle

Pils Lager ..... £2.65

Guinness ..... £2.65

Cider ..... £2.65

Kingfisher Lager-330ml ..... £2.65

Kingfisher Lager-660ml ..... £3.95

Cobra Lager - 660ml ..... £3.95

Cobra Lager - 330ml ..... £2.65

## Mineral Water

Perrier Water ..... £1.50

Orange Juice ..... £1.50

Coca Cola ..... £1.50

Bitter Lemon ..... £1.50

Tonic Water ..... £1.50

Dry Ginger ..... £1.50

Extra Lime or Orange Cordial ..... £0.20

Lassi ..... £2.15

A refreshing drink made from yoghurt and crushed ice-sweet.

All prices inclusive of 17.5% V.A.T.

The management reserve the right to refuse admission at any time.