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Akbar Cuisine of India
3115 Washington Blvd
Marina del Rey, CA 90292
At Yale Ave

Starters
Kas-ke-badmian Sautéed eggplant in Chef’s special sauce .......................... 4.95
Aloo Aam Tikka Potato patties stuffed with seasoned green peas and spices served with homemade mango chutney .......................... 4.95
Chicken Kati Roll Roti stuffed with spiced diced chicken, onions and tomatoes .......................... 4.95
Onion Bhaji Onion Fritters (8) .......................................................... 4.95
Papri Chat Flour crisps, spiced potatoes served with a variety of chutneys, tastes tangy, sweet, spicy .......................................................... 4.95
Samosa Crisp flour patty stuffed with spiced potatoes and peas .................. 4.95
Shrimp Pakora Shrimp fritters coated in coconut .................................... 5.95
Spicy Chicken Wings Tandoori grilled wings ..................................... 4.95
Stuffed Jalapeño Jalapeño stuffed with spiced cheese served with Hot chutney ........................ 6.95
Gosht Kachori Crisp flour pockets stuffed with spiced minced lamb served with homemade plum chutney .................................. 7.95
Machhi Kabab Salmon spice crumbed with carom served with fresh mango chutney .................................. 7.95

Accompaniments
Chef Suggest These Accompaniments to Enhance Your Dinner Experience
Katchumber Freshly diced tomato, cucumber & onion with lemon dressing .................................................. 4.95
Lassi Refreshing yogurt drink served sweet or salted ........................................ 2.95
Mango Lassi Refreshing mango flavored yogurt drink ..................................... 3.95
Raita Diced cucumber, tomato and potato in a mildly spiced yogurt ............ 2.95
Papadum Tandoori baked lentil wafer (2) ........................................ 2.00

Tandoori Grill
Entree/Dinner
Chicken Tikka Boneless chicken marinated in spices, tandoor grilled ........ 10.95
Chilean Sea Bass Chilean sea bass marinated in herbs and tandoor grilled mkt price ........................................ 15.95
Lamb Chop Ginger marinated, New Zealand spring tender lamb chops, tandoor grilled (8 ribs) .................. 19.95
Mint Chicken Kabab Boneless chicken marinated in fresh mint and tandoor grilled ........................................ 10.95
Shrimp Tandoori Jumbo shrimp marinated in oregano, tandoor grilled .... 15.95
Tandoori Chicken Chicken marinated in spices, tandoor grilled full ......... 16.95
Chicken marinated in spices, tandoor grilled half .................................. 10.95
Seekh Kebab Minced lamb prepared with fresh mint, red onions, garlic and ginger in tandoor .................................. 12.95

Vegetables
Entree/Dinner
Akbari Kofta Delightful potato balls stuffed with nuts prepared in mild sauce ........................................ 7.95
Bengan Aloo Eggplant and potatoes sautéed in exotic spices .................... 7.95
Bharthata Roasted eggplant sautéed with tomatoes, onion and peas .......... 7.95
Gobi Aloo Cauliflower and potatoes sautéed in fresh garlic and ginger, steamed in exotic sauce ................................. 7.95
Saag Paneer Spinach cooked with homemade cheese ........................... 7.95
Today’s Dal Lentil as your server .................................................. 7.95
Vegetarian Akbbari A variety of vegetables prepared in mild sauce flavored with mace and cardamom an eloquent tribute to the Emperor’s nobility ........................................ 7.95
Channa Masala Garbanzo prepared in onion and tomato bhuna .............. 7.95
Bhindi Masala Fresh okra sautéed with onions, sereno chilies and exotic spices .................................................. 8.95
Mircha Ki Salan Spicy sautéed jalapeño prepared in coconut-tamarind sauce .......................... 8.95
Bengal Ka Salan Sautéed eggplant prepared in coconut-tamarind sauce .... 14.95

Lamb
Entree - $10.95; Dinner - $15.95
Akbari Lamb Lamb prepared in Shahi sauce ....................................... 10.95
Coco Lamb Lamb cooked in coconut sauce flavored with fennel - a romantic combination ........................................ 15.95
Dhabe Lamb A House Specialty ..................................................
Lamb Khada Masala Lamb delicacy prepared with whole spices ............
Lamb Saag Spinach and lamb with a touch of ginger – best anywhere ........................................
Lamb Vindaloo Lamb prepared in tangy tomato based sauce with potatoes ...
Pepper Lamb Tender lamb cooked in creamy but hot green pepper corn curry flavored with saffron ........................................

Chicken
Entree - $10.95; Dinner - $15.95
Chicken Akbbari Chicken prepared in an exotic cashew sauce best in town ...
Chicken Aamras Chicken prepared in a refreshing mango sauce ...........
Chicken Emili Chicken prepared in a delightful tamarind sauce ............
Chicken Chutneywala Leaving a tingling palate this work of culinary art is chicken prepared in a tangy mint chutney ...........
Chicken Tikka Masala House favorite tandoor grilled chicken in a tomato sauce ........................................
Chicken Tikka Saag Diced chicken tikka prepared with spinach ................

Seafood
Entree - $10.95; Dinner - $15.95
Karahi Shrimp Shrimp in freshly chopped tomato sauce prepared in a wok ...
Prawn Madras Chili hot shrimp curry with a delicate accent of coconut ...
Shrimp Bhuna Shrimp prepared in fresh garlic, ginger, celery, mushroom, bell peppers, onion, tomatoes and cilantro ...

Basmati Rice
All Entrees (with exceptions noted)
Rice Aromatic rice suffused with saffron ........................................ Side 2.00
Akbbari Biryani Curried lamb, chicken and shrimp cooked with rice in Mogul style .................................................. 10.95
Banarsi Pilao Speciality from Banaras fresh vegetables, nuts and raisins with Basmati rice ........................................ 6.95
Gucchi Pillau Mushrooms cooked with exotic basmati rice fit for a Maharaja ........................................ 9.95

Breads
Assorted Bread Platter Chef’s Selection ........................................ 8.50
Nano Fresh Tandoor baked white bread ........................................ 2.50
Cheese Nan Nan stuffed with cheddar, parmesan and cream cheese .......... 3.95
Garlic Nan Nan topped with freshly chopped garlic .......................... 2.95
Green Herb Nan Nan topped with mint, cilantro and basil .................... 2.95
Kabuli Nan Nan stuffed with a variety of minced dry fruits ................. 4.95
Tamattar Nan Nan stuffed with sun dried tomatoes ......................... 3.95
Onion Kulcha Nan topped with freshly chopped onion ...................... 2.95
Paratha Whole wheat unleavened bread ........................................ 2.50
Alo Paratha Whole wheat bread stuffed with spiced potatoes ............. 2.95
Keema Paratha Whole wheat tandoori bread stuffed with minced lamb .... 5.95

Desserts - $6.00
Kasari Kheet Rice pudding infused with saffron, nuts and raisins ..........
Kulfi Homemade ice cream with saffron and pistachio ......................
Mango Cheesecake Chef’s specialty ........................................
Gulab Jamun Milk balls in honey syrup ....................................

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