

## APPETIZERS

**Poppadom Basket & Chutney Tray (V, D) 4.50**  
Originated from Madras (Chennai) deep fried crispy savoury snack, served with Fresh homemade accompaniments.

**Onion Bhaji (V, Ve) 4.95**  
Deep Fried favourite snack of India made from sliced onion, gram flour & seasonings

**Punjabi Samosas (Ve, G) 4.95**  
Pastry dough filled with homemade mixture of spicy Potato, mix veg & seasonings.

**Vada Pav (M, G, D, E, N) 3.50**  
Vada being a spicy potato ball deep fried in a gram flour batter. Bombay's own burger

**Pav Bhaji (M, G, D, E, N) 6.95**  
Indian Classic consisting of a thick spicy vegetable grovy served with soft dinner rolls.

**Gobhi/Mushroom Manchurian (Ve, C, G, S, Se) 6.95**  
Indo chinese snack crispy coulliflower or mushrooms tossed in homemade spicy manchurian sauce

**Gobhi/Mushroom 65 (D, So, M, C, Se) 6.95**  
A delicious crispy fried cauliflower or mushrooms, flavoured with curry leaves and home made spices

**Chilli Paneer/Mushroom (V, G, S, So, Se) 6.95**  
Batter fried cubes of paneer or mushrooms tossed in homemade spicy Indo-Chinese chilli sauce.

**Kurkure Bhindi (ve) 5.95**  
Crispy Fried okra, served in CP style

**Samosa Chaat (G, D) 5.95**  
Veg samosa served with sweet yoghurt, tamarind & fresh herb chutney.

**Papadi Chaat (G, D) 5.50**  
Crunchy papadi layered with vibrant chutneys, yogurt, and spices- a delightful explosion of sweet, tangy, and savory flavors.

**Pani Puri (G) 5.50**  
Hollow fried dough balls stuffed with potatoes, chickpeas & tamarind served with spicy tangy water

**Dahi Puri (G) 5.50**  
Fried dough balls with potatoes, chickpeas, sweet yogurt, taramrind chutney and sweet & sour flavour.

**Dahi Bhalla Chaat (G, D) 4.95**  
Soft lentil balls fritters soaked in creamy yoghurt, tamarind chutney & green chutney Lastly garnished with ground spices.

**Aloo Tikki Chaat (D, G) 4.95**  
Very popular snack of North India. Fried patties made with peas, potatoes & chutenys.

**Chaat Platter (G, D) 7.50**  
Papadi Chaat, Aloo Tikki Chaat & Pani Puri. (2pcs each)

**Chips/Schezwan Style (Ve, C, Se) 3.50 / 4.50**  
Chips tossed in homemade IndoChinese schezwan sauce.

## NON VEG STARTERS

**Chicken 65 (M, G, E, C, Se) 7.95**  
Crispy chicken in Indo-Chinese sauce, yoghurt, curry leaves, peppers & mustard seeds.

**Chicken Manchurian (G, E, C, S, Se) 7.95**  
spicy crispy chicken tossed in homemade manchurian sauce.

**Schezwan Crispy Prawns (G, E, C, Cr, Se) 8.50**  
Crispy coated prawns dipped in Indo-Chinese garlic sauce.

**Keema Pav (G, M, D) 6.50**  
Keema Pav is a flavorful Indian dish featuring spicy minced meat served with soft, buttery bread rolls

**Chicken Lollipop (G, E, C, S, Se) 6.50**  
Deep fried crispy chicken drumsticks tossed in indo-Chinese schezwan sauce.



# Chef Platters

## INDIAN STREET AND INDO CHINESE FOOD

**Chilli Chicken (G, E, C, S, Se) 7.50**  
Crispy coated chicken dipped in Indo-Chinese chilli sauce

**Schezwan Crispy Lamb (G, E, C, S, Se) 7.95**  
Crispy coated lamb dipped in Indo-Chinese schezwan sauce.

**Fish Amritsari (E, F) 6.50**  
Fried spicy fish coated in gram flour, coriander seeds & spices.

**Prawns Koliwada (Cr, G, E) 7.50**  
Coated prawns dipped in gram flour batter, spices with choot masala

## PLATTERS (FOR 2 PEOPLE)

**Indo-Chinese Platter (G, E, C, S, Se) £19.50**  
Chicken Chilli, Chicken Lollipop & Crispy lamb.

**Veg Indo-Chinese Platter (D, So, M, C, Se) £18.50**  
Gobi, Mushroom Manchurian & Chilli Paneer

**Tandoori Grill Platter Half/Full (G, D, N, M) £12.00 / £20.99**  
Chicken tikka, Malai Chicken Tikka, Lamb Chops, Chicken Wings & Sheekh Kabob

**Vegetarian Platter (G, D, M, C, Se) £15.50**  
Paneer Tikka, Tandoori Broccoli & Soya Chaap.

## Charcoal GRILLED STARTERS

Steeped in a traditional tandoori, marinated with yoghurt, spices, skewered & chargilled.  
**Paneer Tikka (V, M, D, Se) £6.95**

**Tandoori Broccoli (Ve, M, C) £6.50**  
Broccoli skewered & chargilled in a tandoor, marinated in our CP spices.

**Soya Chaap (Ve C, S, M) £7.50**  
Succulent tandoori soya chaap, marinated in aromatic spices, grilled to perfection, a vegetarian delight bursting with flavor.

**Chicken Tikka (M, D) £7.50**  
Chicken tikka marinated in our CP spices, skewered & chargilled in a tandoor.

**Tandoori Chicken (M, D) Half £7.50 | Full £13.50**  
Whole chicken chargilled in a tandoor to perfection, marinated in our CP spices

**Sheekh Kebab (D) £7.25**  
Skewered & Chargilled spiced lamb mince marinated in our CP spices

**Malai Chicken Tikka (N, D) £7.95**  
Chicken marinated in rich dry fruit and creamy sauce, cooked in a traditional tandoor.

**Lamb Chops (M, G, D) £9.95**  
Lamb chops marinated in Kashmiri blended spices

**Chicken Wings (D, G, M) £6.75**  
Chicken wings marinated in CP spices

**Tandoori King Prawn (Cr, C, D, M) £10.50**  
King Prawns marinated in our CP spices, skewered & chargilled in a tandoor.

**Naanwich CP Special (D, G) £7.99**  
Innovated by chef Akbar, Juicy seekh kebab wrapped in thin dough, cooked in tandoor till crisp and crunchy served with chips and dips.

## Traditional CURRIES

**Madras (Hot) | Vindaloo (Very Hot) | Jalfrezi (Medium) | Dopiazza (Medium - Hot) | Dhansak (Sweet & Sour) | Kadhai (D) (Medium) | Bhuna (Medium) | Korma (D, N) (Mild)**

**Chicken (D, N, M).....£10.50**  
**Lamb (D, N, M).....£12.00**  
**Prawn (Cr, D, N, M).....£14.00**  
**Paneer (D, N, M).....£10.00**  
**Vegetable (D, N, M).....£9.50**

## INDO-CHINESE

Served with Manchurian or Schezwan Gravy.

**Veg Fried Rice (Ve, S, Se, C) £9.00**  
**Chicken Fried Rice (G, C, E, S, Se) £10.00**  
**Prawn Fried Rice (Cr, C, E, S, Se) £10.50**  
**Veg Hakka Noodles (G, C, S, Se) £10.00**  
**Chicken Hakka Noodles (G, C, E, S, Se) £10.00**  
**Prawns Hakka Noodles (G, C, S, Se) £10.50**  
**Egg Fried Rice (E, S, Se, C) £9.00**

## MAIN COURSE VEG

**Paneer Tikka Masala (D, N, M) £10.50**  
Cottage cheese cooked with bell peppers simmered in a rich tomato gravy that adds a lovely smoky flavour

**Paneer Makhani (D, N, V) £10.95**  
Cottage cheese cooked in rich thick tomato sauce & spices.

**Chana Masala (V) £8.95**  
Pressure cooked chickpeas in onion & tomato in a Homemade sauce & spices.

**Bhindi Masala (V) £9.50**  
Deep fried okra cooked with onion & tomato in a homemade sauce.

**Methi Mutter Malai (D, V, N) £10.50**  
Green peas cooked with fenugreek leaves and hand picked spices

**Palak Paneer (D V) £10.50**  
Chunks of paneer slow cooked in spinach gravy & spices.

**Mutter Paneer (D) £9.50**  
Indian Cottage cheese and green peas cooked in onion and tomato creamy gravy with spices.

**Baingan Ka Bharta (D, V) £9.50**  
Baingan bharta is a traditional dish made with grilled aubergine, onions, tomatoes, spices and herbs.

**Malai Kofta (D, N) £11.00**  
Malai Kofta is a delicious dish of fried balls of potato and paneer in a rich and creamy mild gravy made with sweet onions and tomatoes.

Our food is specially prepared in small kitchens where allergen are present. We can't guarantee that our food and drinks are all allergen free as can find the traces. All our dishes contain soya, mustard & gluten. Please speak to our staff about allergen chart of our menu.

## MAIN COURSE NON-VEG

**Chicken Tikka Masala (N, D, M) £11.95**  
Roasted tandoori chicken in fresh onion, tomato gravy & cream.

**Chicken Kolhapuri (M) £11.95**  
Spicy chicken curry kolhapuri Style

**Butter Chicken (N, D, M) £11.95**  
(The Nations Favourite) A unique nutty gravy finished with cream to give a mild flavour to tandoor chicken

**Methi Malai Chicken (N, D) £11.50**  
Fenugreek leaves, chicken cooked in smooth & creamy.

**Palak Chicken (D) £11.50**  
Diced chicken chunks cooked with blend of fresh spinach leaves, garlic, onion & tomato gravy

**Desi Lamb Handi £13.95**  
A Typical home style way of cooking with minimum blend of CP spices

**Railway Lamb (D, M) £13.95**  
Lamb cooked in desi ghee with indian spices, onion, tomato, fresh ginger & garlic sauce

**Lamb Shank Rogan Josh £14.95**  
Shank braised in Indian spices. The curry is Indian Kashmiri style.

**Lamb Andhra Pepper Fry (M) £14.00**  
Lamb pepper fry is a spicy, flavorful dish featuring tender mutton pieces sautéed with black pepper, curry leaves, and aromatic spices. Served Dry

**Malvani Fish Curry (F, M) £13.95**  
Malvani fish curry is one of the most exquisite dishes from Malvani cuisine. It is filled with the richness of coconut milk & ground Malvani spices.

**Prawn Angara (Cr, M, D) £14.95**  
Prawn Angara is a spicy, smoky Indian dish featuring marinated prawns cooked in a rich, flavorful onion - tomato-based gravy & wine

**Prawn Goan Curry (Cr, M) £13.95**  
Prawn curries use coconut milk making them creamy with a bit of a unique Chef's special spices

**Staff Curry £10.99**  
"Customize your experience with our flavorful staff curry - choose between tender chicken or succulent lamb. Pure satisfaction!"  
Please ask a member of staff for any allergies.

**Keema Matar (Cr, M) £9.50**  
Keema Matar is a flavorful Indian dish made of minced meat and green peas, seasoned with aromatic spices and herbs

**Lamb Rara (Cr, M) £14.00**  
Lamb Rada is a flavorful dish made from finely minced lamb meat and tender lamb chunks, seasoned with aromatic spices

## BIRYANI

Premium aged basmati rice, a combination of heart warming fragrant spices, served with raita or curry sauce.

**Lamb Shank Biryani (D, M) £16.95**

**Chicken Biryani (D, M) £12.95**

**Veg Biryani (D, M) £11.95**

**Lamb Hyderabad Biryani (D, M) £14.95**

**Prawn Biryani (Cr, D, M) £15.95**

## SIDES

**Saag Aloo (V) £6.25**  
Chunks of potato slow cooked in spinach gravy & spices.

**Aloo Gobi (D, V) £6.25**  
Chunks of potato slow cooked with cauliflower in gravy & spices.

**Bombay Alu £6.25**  
Cumin, mustard seeds, flavoured potatoes with fragrant spices and coriander.

**Dal Makhani (D, V) £6.25**  
Black Lentils & Red Kidney Beans Slow Cooked. A very popular punjabi dish.

**Tarka Dal (D, V) £5.95**  
Tarka dal is a simple and delicious lentil preparation with onion & tomato masala.

## SUNDRIES

**Onion & Green Chilli Salad £1.95**

**Mix Raita (D) £2.95**

**Whole Wheat Roti (G) £1.95**

**Laccha Paratha (G, D) £2.50**

**Plain Nan (G, E, D) £1.95**

**Butter Nan (G, E, D) £2.25**

**Garlic Nan (G, E, D) £2.95**

**Peshwari Nan (G, E, D, N) £3.25**

**Chilli Nan (G, E, D) £2.25**

**Keema Nan (G, E, D) £3.25**

**Cheese Nan (G, E, D) £2.95**

**Family Nan (G, E, D) £3.50**

**Onion Kulcha (G, E, D) £2.95**

**Paneer Kulcha (G, D) £4.00**

**Steam Rice £2.25**

**Jeera Rice £2.95**

**Pilau Rice £2.95**

**Keema Rice £4.25**

**Mushroom Rice £3.50**

## KIDS

Any Main Courses are served with chips or rice.

**Lamb (D, N, M) £8.50**

**Chicken (D, N, M) £7.50**

**Paneer/Vegetable (D, N, M) £7.50**

**Chicken Nuggets £5.50**

**Malai Chicken Tikka (D, N, M) £6.50**

## DESSERTS - MEETHA

**Gulab Jamun (N, D) £3.25**

**Gulab Jamun with Ice Cream (N, D) £2.95**

**Gajjar Halwa (N, D) £2.95**

**Gajjar Halwa with Ice Cream (N, D) £2.95**

**Kulfi Ice Cream (N, D) £2.50**

**Choice of Ice Cream (N, D) £2.50**  
(Vanilla, Chocolate, Strawberry)

**C - Celery | G - Gluten | Cr - Crustaceans**

**E - Eggs | F - Fish | D - Dairy | N - Nuts | S - Soya**

**Se - Seamse | M - Mustard | V - Vegetarian | Ve - Vegan**

**Mo - Molluscs | P - Peanuts | SD - Sulphur Dioxide | L - Lupin**

## SOFT DRINKS

|                                    |                       |
|------------------------------------|-----------------------|
| Coke                               | 3.00                  |
| Coke Zero                          | 3.00                  |
| Orange Fanta                       | 3.00                  |
| Sprite                             | 3.00                  |
| Soda Water                         | 3.00                  |
| Slimline Tonic Water(200ml)        | 2.00                  |
| Red Bull                           | 4.00                  |
| Juice                              | 3.00                  |
| Apple / Mango / Orange / Pineapple |                       |
| Mango Lassi                        | Glass 2.95   Jug 9.95 |
| Still/Sparkling Water 330ml        | 2.50                  |

## HOT DRINKS

|                 |      |
|-----------------|------|
| English Tea     | 3.00 |
| Masala Tea      | 3.00 |
| Green Tea       | 3.00 |
| Espresso        | 3.00 |
| Double Espresso | 3.00 |
| Filter Coffee   | 3.00 |
| Cappucino       | 3.00 |
| Cafe Latte      | 3.00 |
| Cream Coffee    | 3.00 |
| Liquor Coffee   | 6.00 |

## SPIRITS

|                        | 25ml | 50ml |
|------------------------|------|------|
| <b>Vodka</b>           |      |      |
| Absolut                | 3.00 | 5.00 |
| Smirnoff Vodka         | 3.00 | 5.00 |
| <b>Gin</b>             |      |      |
| Gordon Pink            | 4.00 | 6.00 |
| Bombay Sapphire        | 4.00 | 6.00 |
| <b>Rum</b>             |      |      |
| Bacardi White          | 4.00 | 6.00 |
| Captain Morgan Dark    | 4.00 | 6.00 |
| <b>Whisky</b>          |      |      |
| JW Black Label         | 5.00 | 8.00 |
| Jack Daniels           | 4.00 | 6.00 |
| Jameson                | 4.00 | 6.00 |
| Famous Grouse          | 4.00 | 6.00 |
| Chivas Regal           | 4.00 | 6.00 |
| <b>Single Malt</b>     |      |      |
| Talisker               | 6.00 | 8.00 |
| Glenfiddich            | 6.00 | 8.00 |
| <b>Cognac</b>          |      |      |
| Courvoisier            | 4.00 | 7.00 |
| Add Any Mixer for 1.75 |      |      |

## WINE

### White Wine

#### Los Romeros Chardonnay 22.99

Appealingly fresh and fruity unoaked Chardonnay shows plenty of tropical fruit aromas with citrus and stone-fruit flavours on the finish.

175ml 5.85 | 250ml 7.85

#### Kleine Zalze Chenin Blanc 24.99

Hand-harvested premium quality grapes from some of the oldest vines on the estate are used to produce this elegant, full-bodied wine.

175ml 5.95 | 250ml 7.95

#### Dashwood Sauvignon Blanc 25.00

Brimming with zesty grapefruit, lime and Meyer lemon with mid-palate flavours of pear and passion fruit, a perfect balance between refreshing citrus flavours and tropical flavours married well with grassy herbaceousness.

175ml 6.20 | 250ml 8.20

#### Petit Chablis 28.00

From the outlying parts of the Chablis region comes this dry, steely white wine, similar in style to its more famous big brother only a little lighter.

175ml 7.95 | 250ml 9.95

### Red Wine

#### Footsteps Cabernet Sauvignon 22.99

This fine example has deep colour, strong blackcurrant flavour and rich, firm tannins. Great with food or on its own.

175ml 5.85 | 250ml 7.85

#### Chianti, Conti Serristori 22.99

Light bodied Chianti. Pretty soft palate with melting short finish, acidity is mild, same as tannins.

175ml 5.95 | 250ml 7.95

#### Marqués de Morano Rioja Crianza 24.99

Made from Tempranillo and Mazuelo grapes which are matured for at least a year in cask followed by at least a year in bottle to give that classic smooth oaky taste.

175ml 6.95 | 250ml 8.95

#### Lunaris by Callia Malbec 25.99

Enticing aromas of cherry and plum with a background of warming spice. Well-structured with freshness to the finish and ripe fruit and spice again.

175ml 6.95 | 250ml 8.95

#### Portillo Pinot Noir 28.00

Fruit-forward aromas of fresh, ripe cherry, strawberry and blackberry on a well-balanced youthful palate with soft tannins.

175ml 7.95 | 250ml 9.95

### Rose Wine

#### Footsteps Rosé 22.99

Cool-fermented to preserve the fruit and freshness this wine has a delicious grapey off-dry palate.

175ml 5.85 | 250ml 7.85

#### Folonari Pinot Grigio Blush 26.00

Light pink colour. Fragrant nose of flowers and fresh fruit. Soft on the palate, with a nice pop of sweetness.

175ml 6.95 | 250ml 8.95

### Sparkling Wine

#### Fantinel Prosecco 29.00

A fresh, dry, fruity sparkler made using the Glera grape.

#### Prosecco (20cl) 9.00

Elegant and crispy with fruity bouquet of citrus and tropical fruits hints of freshly baked bread and final scent of honey & hazelnut.

### Champagne

#### Louis Dornier et Fils Brut 45.00

A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.

## BEER/CIDER

#### King Fisher Pint 5.00

#### King Fisher Half Pint 3.00

#### King Fisher Bottle 330ml 4.00

#### Bombay Bicycle 330ml 4.50

#### Cider 568ml 6.00



## About us

### Akbar singh's: Authentic Indian, Heartfelt Hospitality

Meet Mr. Akbar Singh and his warm-hearted family, proud owners of an authentic Indian restaurant. With a rich culinary heritage and a passion for sharing the flavors of India, the Singh family has created a welcoming haven for food enthusiasts. Known for their dedication to traditional recipes and a commitment to hospitality, their restaurant promises a delightful journey through the diverse and vibrant tapestry of Indian cuisine. Join them in savoring the essence of India on every plate.

### The Soul of Indian Food: Sunita's Masterful Touch

Sunita stands as a luminary in the realm of Indian street food, boasting a decade of expertise that transforms every dish into a symphony of flavors. As an expert, she navigates the bustling world of spices and aromas with finesse, creating culinary masterpieces that capture the essence of the streets. Sunita's artistry lies not just in her skillful preparation but in the ability to transport taste buds to the vibrant corners of India. Her passion for authenticity and innovation has made her a revered figure, leaving an indelible mark on the rich tapestry of Indian street food.



## Outdoor Caterings

## Corporate Parties

## Birthday Parties

## Weddings

## Engagement

## Private Parties

## Anniversaries

## BOOK YOUR EVENTS WITH US

*Let us be your personal chef.  
We cater to any big or small events and  
work with your requirements.*