

BIRYANI DISHES

Cooked with rice, served with vegetable curry sauce.

Vegetable Biryani-----	£8.95
Chicken Biryani-----	£10.95
Meat Biryani-----	£11.95
Prawn Biryani-----	£10.95
Chicken Tikka Biryani-----	£11.95
Meat Tikka Biryani-----	£12.95
King Prawn Biryani-----	£13.95
Akhtar Special Biryani-----	£13.95

Chicken tikka, meat tikka and king prawn stir fried with rice and chef's special ingredient, topped with an omelette.

ENGLISH DISHES

Chicken Tikka Sandwich-----	£6.95
Meat Tikka Sandwich-----	£7.95

SIDE DISHES

Mixed Vegetables	£4.95	Chana Bhaji-----	£4.95
Bombay Aloo-----	£4.95	Mushroom Bhaji--	£4.95
Saag Aloo-----	£4.95	Brinjal Bhaji-----	£4.95
Gobi Aloo-----	£4.95	Saag Ponir-----	£4.95
Bindi Bhaji-----	£4.95	Tarka Dall-----	£4.95

SUNDRIES

Boiled Rice-----	£2.95
Pilau Rice-----	£3.50
Mushroom Rice--	£3.95
Vegetable Rice---	£3.95
Egg Pilau Rice----	£3.95
Keema Rice-----	£3.95
Fruity Rice-----	£3.95
Lemon Rice-----	£3.95
Coconut Rice-----	£3.95
Special Rice-----	£4.95
<i>Egg, mushroom & garden peas stir fried with Basmati rice.</i>	
Chips-----	£3.50
Massala Chips---	£3.95
Popadom-----	£0.95
Pickle Tray-----	£2.95

BREADS

Naan-----	£2.95
Kulcha Naan-----	£3.95
<i>Green peppers, onions & coriander.</i>	
Peshwari Naan---	£3.95
Garlic Naan-----	£3.95
Keema Naan-----	£3.95
Cheese Naan-----	£3.95
Onion Naan-----	£3.95
Chapati-----	£1.95

ADD EXTRA FILLINGS TO
YOUR NAAN FOR AN
EXTRA COST

DRINKS

Coke Can-----	£1.75	Diet Coke (1.25l) --	£3.50
Diet Coke Can-----	£1.75	Lemonade (1.5l)---	£3.50
Coke (1.25l)-----	£3.50		

SET MEALS

Set Meal For 1-----£17.95

1 Popadom & Onion Salad, Onion Bhaji, Chicken Dupiaza, Pilau Rice, Naan

Set Meal For 2-----£31.95

2 Popadoms & Pickle Tray, Mix Kebab, Meat Bhuna, Chicken Korma, Pilau Rice & Naan

Set Meal For 3-----£44.95

3 Popadoms & Pickle Tray, Chicken Tikka, Onion Bhaji, Chicken Korma, Chicken Bhuna, Meat Dupiaza, 2 Pilau Rice, Garlic Naan

Set Meal For 4-----£57.95

4 Popadoms & Pickle Tray, 2 Onion Bhaji, Chicken Dupiaza, Chicken Saag, Meat Balti, Vegetable Balti, 2 Pilau Rice, 2 Garlic Naan

**NO FURTHER DISCOUNTS ON SET MEALS. SET MEALS NOT VALID
WITH ANY OTHER OFFERS. FOR ANY CHANGES ON SET MEAL
PLEASE ASK - EXTRA CHARGES MAY APPLY.**



CUSTOMER SERVICE

Please note that all of our chicken is fresh breast fillet & all meat is fresh.

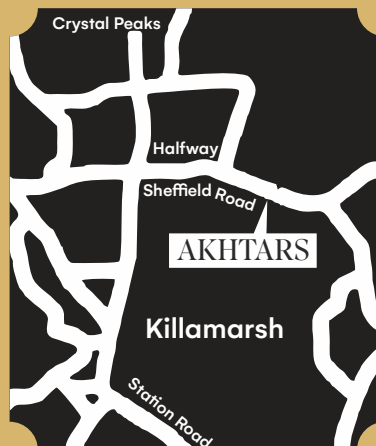
Should any part of your meal or service not be to your satisfaction,
please notify our management who will deal with your complaint.

If you require a dish specially prepared, please do not hesitate to ask!

Bookings are taken for private parties, functions and banquets.

CAR PARK AT THE REAR OF THE RESTAURANT

**A DEPOSIT WILL BE REQUIRED WHEN BOOKING
FOR TABLES OF 6 PERSONS OR MORE**



OPENING HOURS

Takeaway:

Sunday to Thursday
5.30pm till 10.00pm

Friday & Saturday
5.30pm till 11.00pm

Restaurant

7 Days a Week
5.30pm till 10.30pm
LAST ORDERS 10.00PM

MANAGEMENT RESERVES THE
RIGHT TO REFUSE SERVICE
WITHOUT REASON.

ALLERGENS AND INTOLERANCES

Please be aware many of our dishes contain certain
allergens. Please ask about your meal when ordering
and we will be happy to help.

Welcome to Sheffield's Award Winning



AKHTARS

KILLAMARSH

Indian Restaurant & Takeaway

FULLY LICENSED

Welcome to Akhtars, an adventure in taste and culture from the vast subcontinent of India and Bangladesh. For over 20 years we, the Akhtar's family have been providing the best possible service to our clientele. We have refurbished our restaurant to a very high standard to ensure your utmost comfort.

Our experienced chef's have crafted a menu to cater for all tastes using age old recipes and culinary expertise to ensure a perfect dining experience each and every time.

The array of wonderful starters, the more familiar traditional dishes as well as our house specialities are all freshly prepared with only the finest ingredients and an authentic blend of spices, remaining true to the regional cuisines of the Asian sub continent.

To complement our food, we have hand picked all of our staff for their friendly, helpful nature and knowledge of Indian cuisine.

We thank you for your visit to our restaurant today and hope that you enjoy the whole dining experience.

HOME DELIVERY SERVICE

On orders over £20 within 5 miles. Delivery charge applies.

193B Sheffield Road | Killamarsh
Sheffield | S21 1DX

(0114) 247 7666 / 7761

f @ www.akhtars-sheffield.co.uk

STARTERS

Vegetarian

Onion Bhaji -----£3.95
Veg Samosa -----£3.95
Aloo Chat -----£3.95

Spicy potatoes cooked with chat massala.

Garlic Mushrooms £3.95

Chicken

Chicken Tikka . . . £4.95
Tandoori Chicken £4.95
Spicy Wings £4.95

Marinated with spices, cooked in a clay oven.

Chicken Puree . . . £4.95
Chicken cooked in a sweet, creamy sauce, served with a flaky pastry.

Chicken Chaat . . £4.95
Murg Sizzler . . . £5.95

Chicken & baby potatoes, grilled onions & grilled peppers.

Meat

Meat Samosa . . . £4.95
Meat Tikka £4.95
Seekh Kebab . . . £4.95
Meat Chops £5.95
Hot Meat Puree . . £4.95

TANDOORI DISHES

Served with pilau rice, curry sauce & salad.

Tandoori Chicken -----£12.95
Chicken Tikka -----£12.95

Pieces of chicken marinated in spices and herbs.

Chicken Tikka Shashlik -----£13.95
Meat Tikka Shashlik -----£14.95

Tandoori cooked onions, capsicum & tomatoes.

Harilal Murg *Stir fried chicken tikka.* -----£13.95
Meat Chops Sizzler -----£16.95

Tandoor roasted succulent meat chops marinated to perfection then served sizzling on a bed of fried onions and pepper strips.

Chingri Sizzler -----£14.95
Bengal tiger prawns with stir fried onions, green peppers & baby potatoes.

Jumbo Mixed Tandoori -----£21.95

A wonderful array of tandoori delicacies - king prawn, seekh kebab, tandoori chicken, chicken tikka, lamb tikka, meat chops & tandoori wings.

Seafood

Prawn Puree. . . . £4.95
Prawns cooked in a sweet, creamy sauce, served with a flaky pastry.

Prawn Bhuna

Puree £4.95

Prawns in medium spices served with a flaky pastry.

King Prawn Puree £5.95

Prawns cooked in a sweet, creamy sauce, served with a flaky pastry.

King Prawn Bhuna

Puree £5.95

Prawns in medium spices served with a flaky pastry.

Chingri Sizzler . . £5.95

Famous Bengal tiger prawns stir fried with onions, peppers & baby potatoes.

PLATTERS

Mixed Kebab-----£5.95

Onion bhaji, chicken tikka and seekh kebab.

Tandoori Mix-----£6.95

Chicken tikka, meat tikka, seekh kebab & shami kebab.

SIGNATURE DISHES

Served with pilau rice

Akhtar's Special -----£14.95

King prawns, tender pieces of chicken and meat tikka cooked together with fresh peppers, onions, tomatoes, exotic spices.

Seafood Special -----£14.95

Indian white mullet and king prawns cooked together with green peppers, onions & chef's exotic sauce.

Special Gatta Bhuna -----£13.95

Mix bhuna style cooked with chicken, meat, prawn, mushrooms.

Mix Tikka Karahi -----£13.95

Chicken tikka & meat tikka cooked with garlic, pot roasted onions and specially blended spices in a medium strength sauce.

HOUSE SPECIALS

Served with pilau rice

STEP 1 Choose your preferred protein

Chicken -----£12.95

Lamb -----£13.95

King Prawn -----£15.95

STEP 2 Choose your preferred style of curry

Tikka Massala *Cooked with almonds, special Indian spices & fresh cream.*

Mango *Cooked with mango puree, fresh cream, a touch of coconut powder, sultanas & mild spices, garnished with sliced mango.*

Butter *A rich, velvety buttery dish cooked with mild spices and garnished with butter.*

Makhani *A mild tasty dish cooked with a touch of spice for a unique flavour.*

Shahi *Combination of grilled chicken and spicy keema cooked in special herbs and spices.*

Pasanda *Cooked in a mild, creamy sauce flavoured with coconut and sultanas.*

North Indian Chilli *Cooked with fresh green chillies & onions. Fairly hot dish.*

Garlic *Cooked medium with plenty of freshly sliced garlic.*

Jalfrezi *Cooked slightly hot with strips of peppers, onions and sliced green chilli.*

Rezalla *Cooked in hot spices with keema.*

Korai *Cooked with garlic, pot roasted onions, specially blended spices in a medium strength sauce.*

Bemsil *Cooked with fresh ginger & coriander.*

Dum Aloo *This recipe from the Goa region, cooked with methi sauce & steam cooked baby potatoes.*

Jaipuri *Hailing from age of the Mughal Emperors and originating from the historical city of Jaipur, we are proud to present this authentic classic on our menu. Thick Punjabi masala is briskly cooked with sliced mushrooms, chopped tomatoes, onions and selected herbs and spices to give a distinctive medium tasting dish with a slightly tangy flavour.*

Bengal *A mouth watering sweet and hot combination flavours this authentic Bengali curry. The heat of the fiery Bangladeshi naga chilli is tempered with the delicious and liberal use of mango chutney. The dish showcases a wonderful juxtaposition of flavours to create a sensationally tasting dish.*

Spicha *Spinach and chick peas with medium spices.*

Zafrani *Cooked in a very hot, tasteful sauce.*

Karachi *Cooked with roasted onions and peppers infused with garlic, garnished with sun dried crushed chillies.*

Shah Jahani *Cooked with spinach in a chefs special sauce topped with cheese and garnished with onions.*

TRADITIONAL DISHES

Vegetable -----£7.95 Chicken -----£8.95

Meat-----£9.95 Keema-----£8.95

Prawn -----£8.95 Chicken Tikka ----£9.95

Meat Tikka-----£10.95 King Prawn -----£11.95

Rogan Josh *Medium spices cooked with onions, capsicum is garnished with tomatoes.*

Bhuna Ceylon *Cooked with onions, tomatoes, capsicum in medium spices.*

Fairly hot curry cooked with lemon, peppers, coconut and hot spices.

Methi *Cooked with fenugreek leaves, tomatoes, onions, capsicum in medium spices.*

Dhansak *Mild to medium curry cooked with lentils & pineapple.*

Dopiazza *Cooked with roasted onions, tomatoes, coriander and medium spices.*

Korma *Very mild curry cooked with cream & desiccated coconut.*

Saag *Cooked with medium spices, onions, tomatoes & spinach.*

Madras *Hot dish.*

Vindaloo *Very hot dish.*

Kashmir *Cooked with banana in a mild sauce.*

Deem *Cooked in medium spices, tomatoes, onions, boiled egg and garnished with coriander.*

Naga *Bengal home- style dishes cooked with Naga pickle, very hot into a very thick sauce (very tasty).*

Handi *Cooked with a unique balanced spices to give it a spicy but not hot taste into a homestyle thick sauce.*

BALTI DISHES

Cooked in medium spices, tomatoes, onions, capsicum, coriander & Balti sauce.

Vegetable -----£7.95

Chicken -----£8.95

Meat -----£9.95

Mince meat -----£8.95

Chicken Tikka -----£9.95

Meat Tikka -----£10.95

Prawn -----£8.95

Mixed Balti Special -----£10.95

King Prawn -----£11.95

ALLERGENS AND INTOLERANCES

Please be aware many of our dishes contain certain allergens. Please ask about your meal when ordering and we will be happy to help.