

WELCOME

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.

Customer Service:

Please note that all of our chicken is fresh breast fillet and 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! Parking facilities available. Bookings are taken for private parties, functions and banquets.

An additional packaging charge will apply for any food taken away from the restaurant.

SERVICE CHARGE IS NOT INCLUDED.

Allergens & 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.

MANAGEMENT RESERVES THE RIGHT TO REFUSE SERVICE WITHOUT REASON



The Mughal Empire, a remarkable dynasty that spanned from the early 16th to the mid-19th century, stands as a testament to the grandeur and cultural richness of South Asia. Established by Babur in 1526, the Mughals quickly rose to prominence and created a sophisticated and expansive empire that covered most of the Indian subcontinent. Renowned for their architectural marvels such as the Taj Mahal and Red Fort, the Mughals demonstrated an unparalleled fusion of Persian, Islamic, and Indian artistic traditions.

While the Western world was slowly advancing technologically the Mughals' dominance in trade, diplomacy, and governance surpassed Europe's powers of the time. Their vast wealth, thriving economy, and intricate administrative systems often outshone Western counterparts, making the Mughal Empire a symbol of cultural splendour and administrative prowess that held its own against the Western world's advancements.

Mughal cuisine, an integral part of the Mughal Empire's rich legacy, is a tapestry of flavours, aromas and innovation. This exquisite culinary tradition emerged in the Indian subcontinent during the 16th century and was heavily influenced by Persian, Central Asian, and Indian culinary techniques. Characterized by its intricate use of spices, herbs, and slow-cooking methods, Mughal cuisine produced a symphony of dishes that ranged from succulent kebabs and aromatic biryanis to delicate curries and indulgent sweets.

193B Sheffield Road | Killamarsh | Sheffield | S21 1DX
Tel: (0114) 247 7666 | (0114) 247 7761
www.akhtars-sheffield.co.uk

OPENING HOURS

Takeaway: Sunday to Thursday: 5.30pm till 10.30pm | Friday & Saturday: 5.30pm till 11.30pm
Restaurant: 7 Days a Week: 5.30pm till 10.30pm (Last Orders 10.00pm)



AKHTARS

KILLAMARSH

Indian Restaurant & Takeaway

  www.akhtars-sheffield.co.uk  

STARTERS

Vegetarian

Onion Bhaji -----	£4.95
Vegetable Samosa -----	£4.95
Aloo Chat -----	£4.95
<i>Spicy potatoes cooked with chat massala.</i>	
Garlic Mushrooms -----	£4.95

Chicken

Chicken Tikka -----	£5.95
Tandoori Chicken -----	£5.95
Spicy Tandoori Wings -----	£5.95
<i>Marinated with spices, cooked in a clay oven.</i>	
Chicken Puree -----	£5.95
<i>Chicken cooked in a sweet, creamy sauce, served with a flaky pastry.</i>	
Chicken Chaat -----	£5.95

Meat

Meat Samosa -----	£5.95
Meat Tikka -----	£5.95
Seekh Kebab -----	£5.95
Meat Chops -----	£7.50
Hot Meat Puree -----	£5.95

Seafood

Prawn Puree -----	£5.95
<i>Prawns cooked in a sweet, creamy sauce, served with a flaky pastry.</i>	
Prawn Bhuna Puree -----	£5.95
<i>Prawns in medium spices served with a flaky pastry.</i>	
King Prawn Puree -----	£6.95
<i>King prawns cooked in a sweet, creamy sauce, served with a flaky pastry.</i>	
King Prawn Bhuna Puree -----	£6.95
<i>King prawns in medium spices served with a flaky pastry.</i>	

Platters

Mixed Kebab -----	For 1 £6.50
<i>Onion bhaji, chicken tikka & seekh kebab.</i>	
Tandoori Mix ---	For 1 £7.95 For 2 £13.95
<i>Chicken tikka, meat tikka, seekh kebab, shami kebab.</i>	
Murg Sizzler ---	For 1 £7.95 For 2 £13.95
<i>Chicken & baby potatoes, grilled onions & grilled peppers.</i>	
Chingri Sizzler -	For 1 £7.95 For 2 £13.95
<i>Famous Bengal tiger prawns stir fried with onions, green peppers & baby potatoes.</i>	
Machli Sizzler--	For 1 £7.95 For 2 £13.95
<i>Chunks of white fish stir fried with onions, peppers & baby potatoes.</i>	

FROM THE TANDOOR

Originating from the North West Frontiers of the Indian subcontinent, tandoori dishes are marinated meats barbecued in an intense, charcoal fired clay oven. A wonderfully smoky taste is achieved through this way of cooking. Served with pilau rice, curry sauce & salad.

Tandoori Chicken -----	£15.95
Chicken Tikka -----	£15.95
<i>Diced chicken marinated then tandoor baked.</i>	
Chicken Tikka Shashlik -----	£16.95
Meat Tikka Shashlik -----	£17.95
<i>Skewered chicken or lamb tikka chunks marinated overnight then tandoor cooked with onion, capsicum & tomato.</i>	
Harilal Murg -----	£16.95
<i>Bite sized chicken tikka pieces stir fried with onions and a touch of spice.</i>	
Meat Chops Sizzler -----	£20.95
<i>Tandoor roasted succulent meat chops marinated to perfection then served sizzling on a bed of fried onions and pepper strips.</i>	
Chingri Sizzler -----	£19.95
<i>Tiger prawns from the Bay of Bengal stir fried with onions, green peppers & baby potatoes for a wonderful taste.</i>	
Jumbo Mixed Tandoori-----	£28.95
<i>A wonderful array of tandoori delicacies - king prawn, seekh kebab, tandoori chicken, chicken tikka, lamb tikka, meat chops and tandoori wings.</i>	

BALTI DISHES

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

Vegetable -----	£9.95
Chicken -----	£10.95
Meat -----	£12.95
Chicken Tikka -----	£11.95
Meat Tikka -----	£13.95
Prawn -----	£11.95
Mixed Balti Special -----	£13.95
King Prawn -----	£14.95

BIRYANI DISHES

Cooked with rice, served with vegetable curry sauce.

Vegetable Biryani -----	£10.95
Chicken Biryani -----	£11.95
Meat Biryani -----	£13.95
Prawn Biryani -----	£11.95
Chicken Tikka Biryani -----	£12.95
Meat Tikka Biryani -----	£14.95
King Prawn Biryani -----	£14.95
Akhtar Special Biryani -----	£15.95
<i>Chicken tikka, meat tikka and king prawn stir fried with rice and chef's special ingredient, topped with an omelette.</i>	

SIGNATURE DISHES

Served with pilau rice

Aneesha's Special-----	£17.95
<i>This dish was Inspired by my daughter on a recent trip to Jaflong, Bangladesh adding her own twist to a traditional Bangladeshi dish.Strips of marinated chicken, diced onions, bell peppers, cumin, whole green chillies, mustard paste and mustard seeds are infused with chef's own special spice mix.</i>	
Akhtar's Special -----	£17.95
<i>King prawns, tender pieces of chicken and meat tikka cooked together with fresh peppers, onions, tomatoes, exotic spices.</i>	
Seafood Special -----	£17.95
<i>Indian white mullet and king prawns cooked together with green peppers, onions & chef's exotic sauce.</i>	
Special Gatta Bhuna -----	£16.95
<i>Mix bhuna style cooked with chicken, meat, prawn, mushrooms.</i>	
Mix Tikka Karahi -----	£16.95
<i>Chicken tikka & meat tikka cooked with garlic, pot roasted onions and specially blended spices in a medium strength sauce.</i>	

HOUSE SPECIALS

Served with pilau rice

<i>STEP 1 Choose your preferred protein</i>	
Chicken -----	£15.95
Lamb -----	£16.95
King Prawn -----	£18.95

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 mangoes.
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 barbecued 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

These classic dishes are the staple of Indian cuisine. Our chef's use age old recipes, passed down through generations to give each dish its wonderful aroma and taste.

Vegetable -----	£9.95
Chicken -----	£10.95
Meat -----	£11.95
Prawn -----	£10.95
Keema -----	£10.95
Chicken Tikka -----	£11.95
Meat Tikka -----	£13.50
King Prawn -----	£13.95

Rogan Josh	Medium spices cooked with onions, capsicum is garnished with tomatoes.
Bhuna	Cooked with onions, tomatoes, capsicum in medium spices.
Ceylon	Fairly hot curry cooked with lemon, peppers, coconut & hot spices.
Methi	Cooked with fenugreek leaves, tomatoes, onions, capsicum in medium spices.
Dhansak	Mild to medium curry cooked with lentils & pineapple.

Dopiaza	Cooked with roasted onions, tomatoes, coriander and medium spices.
Korma	Very mild curry with cream & desiccated coconut.
Saag	Cooked with medium spices, onions, tomatoes, spinach.
Madras & Vindaloo	Very hot dishes.
Kashmir	Cooked with banana in a mild sauce.
Deem	Cooked in medium spices, tomatoes, onions, boiled egg and garnished with coriander.
Handi	Cooked with unique balanced spices to give it spicy but not hot taste into a homestyle thick sauce.
Naga	Bengal home- style dishes cooked with Naga pickle, very hot into a very thick sauce (very tasty).

SIDE DISHES

Mixed Vegetables -----	£5.95
Bombay Aloo -----	£5.95
Saag Aloo -----	£5.95
Gobi Aloo -----	£5.95
Bindi Bhaji -----	£5.95
Chana Bhaji -----	£5.95
Mushroom Bhaji -----	£5.95
Brinjal Bhaji -----	£5.95
Saag Ponir -----	£5.95
Tarka Dall -----	£5.95

ENGLISH DISHES

Chicken Tikka Sandwich -----	£9.95
Meat Tikka Sandwich -----	£11.95
Chicken Nuggets (8pcs) & Chips	£9.95

BREADS

Naan -----	£3.95
Kulcha Naan -----	£4.95
<i>Green peppers, onions & coriander.</i>	
Peshwari Naan -----	£4.95
Garlic Naan -----	£4.95
Keema Naan -----	£4.95
Cheese Naan -----	£4.95
Onion Naan -----	£4.95
Family Naan -----	£9.95
Family Garlic Naan -----	£10.95
Chapati -----	£2.00

ADD EXTRA FILLINGS TO YOUR NAAN FOR AN EXTRA COST

SUNDRIES

Boiled Rice -----	£3.50
Pilau Rice -----	£3.95
Mushroom Rice -----	£4.95
Vegetable Rice -----	£4.95
Egg Pilau Rice -----	£4.95
Keema Rice -----	£4.95
Fruity Rice -----	£4.95
Lemon Rice -----	£4.95
Coconut Rice -----	£4.95
Special Rice -----	£5.95
<i>Egg, mushroom & garden peas stir fried with Basmati rice.</i>	
Chips -----	£3.95
Massala Chips -----	£4.95
Popadom -----	£1.20
Pickle Tray -----	£4.50

EXTRA CONDIMENTS OR TOPPING UP PICKLE TRAY WILL INCUR A CHARGE OF £1.00 EACH