

## CHAAT

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| 1. Dahi Bhalla Chaat <b>V CV GF</b> 🌶️   | £6.00 |
| <i>Our traditional lentil dumpling served with yogurt, tamarind sauce and mint chutney</i>   |       |
| 2. Punjabi samosa Anardana and chole chaat <b>V CV</b> 🌶️  | £6.00 |
| <i>Crispy fried samosa filled with potatoes and peas topped with pindi chole masala, finished with creamy yogurt, mint chutney, tamarind chutney and pomegranate</i> |       |
| 3. Bhindi Bhel <b>V CV GF</b> 🌶️   | £6.00 |
| <i>Crispy okra with finned chopped onion, tomato and chillies served with tamarind sause, mango chutney and mint chutney</i>   |       |
| 4. Pani Puri <b>V</b> 🌶️   | £6.00 |
| <i>Puffed semolina shell, chickpeas and potato, Jal Jeera water, of-course..mouthwatering</i>  |       |
| 5. Raj Kachori Chaat <b>V</b> 🌶️   | £6.00 |
| <i>Crispy filled puries topped with dahi and sweet and spicy chutney's</i>   |       |

## VEG STARTERS

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| 6. Vegetable Rolls (2 Pcs) <b>V</b> 🌶️   | £3.00 |
| <i>Crispy bread crumbed rolled with potatoes and vegetable stuffings served with our homemade sauce</i>      |       |
| 7. Ulunthu Vadai (2 Pcs) <b>V VE GF</b> 🌶️   | £3.00 |
| <i>Ground lentils with onion and mild spices in a deep fried doughnut shape, served with coconut chutney</i> |       |
| 8. Sambar Vadai <b>V VE GF</b> 🌶️  | £4.00 |
| <i>Lentil fried doughnut immersed in delicious regional lentil gravy</i>                                     |       |
| 9. Chilli Gobi <b>V VE</b> 🌶️  | £6.50 |
| <i>Deep fried cauliflower florets cooked with onion, chilli and pepper in authentic spicy style</i>          |       |
| 10. Chilli Paneer <b>V</b> 🌶️  | £6.50 |
| <i>Deep fried marinated paneer cubes cooked with onion, chilli and pepper in authentic spicy style</i>       |       |

## NON VEG STARTERS

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| 11. Chicken Rolls (2 Psc) 🌶️  | £3.00 |
| <i>Crispy bread crumbed rolled with chicken and potato stuffing served with our homemade sauce</i>      |       |
| 12. Mutton Rolls (2 Psc) 🌶️   | £3.50 |
| <i>Crispy bread crumbed rolled with spicy mutton and potato stuffing served with our homemade sauce</i> |       |
| 13. Chicken – 65 <b>GF</b> 🌶️   | £7.00 |
| <i>Deep fried marinated boneless chicken mixed with chilli garlic paste</i>                             |       |
| 14. Agnee fry chicken wings <b>GF</b> 🌶️  | £7.50 |
| <i>Chicken wings tossed in tamarind and 'fiery' naga sauce</i>  |       |
| 15. Chilli Chicken 🌶️   | £7.50 |
| <i>Deep fried chicken cooked with onion, chilli and bell pepper in authentic style</i>                  |       |
| 16. Mutton Kanthari Fry <b>GF</b> 🌶️  | £9.00 |
| <i>Boneless mutton fried with chilli garlic paste, onions and spices</i>                                |       |
| 17. Fried Calamari <b>GF</b> 🌶️   | £8.50 |
| <i>Squid marinated in spicy sauce and fried with onion, curry leaves, green chillies</i>                |       |
| 18. Prawn Chettinadu (dry) <b>GF</b> 🌶️   | £8.50 |
| <i>Pan fried prawns in South Indian masala</i>  |       |

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 🌶️ Medium    🌶️🌶️ Spicy



# AKSHAYA

## Welcome

We have been cooking our delicious dishes for customers for over 15 years - we must be doing something right! We pride ourselves on quality and taste. We only use the finest and freshest ingredients. Our approach to healthy cooking is that we try to minimize additives in our dishes. We also offer dishes from North India, with textures and flavors that guarantees an impressive and multi - sensory experience. Our experienced and talented chefs offer amazing dishes that you can enjoy.

## TANDOORI STARTERS

All tandoori items are marinated with yogurt and chef's special blend of Indian spices cooked in the clay oven served with our own sauces and green salad

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| 19. Tandoori Broccoli <b>V GF</b> 🍴🍴   | £7.00  |
| <i>Broccoli florets marinated with yogurt, matured cheddar, caromseeds and Indian tandoori spices</i>              |        |
| 20. Tandoori Paneer Tikka <b>V GF</b> 🍴🍴   | £7.50  |
| <i>Indian soft cottage cheese marinated with blend of finest Indian tandoori spices</i>                            |        |
| 21. Achari Chicken Tikka (4pcs) 🍴🍴   | £7.50  |
| <i>Boneless chicken marinated in yogurt and a special pickling spice blend known as the Achari masala</i>          |        |
| 22. Murgh Malai Tika (4pcs) <b>GF</b>  | £7.50  |
| <i>Chicken marinated in Philadelphia cream cheese, greek yogurt flavoured with cardamom and tender coriander</i>   |        |
| 23. Murgh Hariyali Tikka (4pcs) 🍴🍴🍴  | £7.50  |
| <i>Boneless chicken thighs marinated overnight with fresh mint, coriander, ginger, garlic and lemon juice</i>      |        |
| 24. Tandoori King Prawn (4pcs) 🍴🍴  | £10.50 |
| <i>Tiger King Prawns marinated overnight with home ground tandoori masala and mustard paste</i>                    |        |
| 25. Methi Machli Tikka (3pcs) 🍴🍴   | £10.50 |
| <i>Cubes of salmon marinated with fenugreek leaves, caraway seeds, yogurt and tandoori spices</i>                  |        |
| 26. Bara Tandoori Chops (3pcs) 🍴🍴  | £9.50  |
| <i>Finest spring lamb chops marinated in our special blend of Indian spices</i>                                    |        |
| 27. Lamb Sheekh Kebab (3pcs) <b>GF</b> 🍴🍴  | £8.50  |
| <i>Lamb mince blended with Indian spices, fresh mint and coriander rolled on the sheek, served with mint sauce</i> |        |

## SRILANKAN HOT POT

Fried with onion, capsicum and tomatoes in authentic Sri Lankan style

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|-------------------------|--------|
| 28. Devilled Chicken 🍴🍴 | £9.00  |
| 29. Devilled Mutton 🍴🍴  | £10.00 |
| 30. Devilled Fish 🍴🍴    | £9.50  |
| 31. Devilled Prawn 🍴🍴   | £11.50 |
| 32. Devilled Squid 🍴🍴   | £9.50  |

## DOSA

Thin crispy rice and lentil crepe served with sambar and chutneys

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|---|-------|
| 33. Plain Dosa <b>V VE</b>                          | £6.00 |
| 34. Paper Roast <b>V CV</b>                         | £7.50 |
| 35. Thattu Dosa <b>V VE</b>                         | £6.00 |
| 36. Srilankan Dosa <b>V VE</b>                      | £6.00 |
| 37. Onion Dosai <b>V VE</b>                         | £7.00 |
| 38. Egg Dosa  | £7.00 |
| 39. Special Ghee Dosa <b>V</b>                      | £7.00 |
| 40. Masala Dosa (Potato filling) <b>V VE</b>        | £8.50 |
| 41. Meat Masala Dosa (Chicken or Mutton Filling) 🍴🍴 | £9.50 |

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## SOUTH INDIAN DISHES

All South Indian dishes are served with sambar and chutneys

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| 42. Idly (3 psc) <b>V VE GF</b>  | £4.50 |
| <i>Savoury rice cakes made by steaming a batter consisting of fermented lentil and rice.</i> |       |
| 43. Plain Uthappam <b>V VE</b>   | £6.50 |
| 44. Onion Green Chilli Uthappam <b>V VE</b> 🍴🍴🍴  | £8.00 |
| 45. Onion Tomato Uthappam <b>V VE</b>  | £8.00 |
| 46. Mixed Vegetable Uthappam <b>V VE</b>   | £8.00 |

## MAIN COURSE

### VEG CURRY

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|---|-------|
| 47. Dhal Tadka <b>VE GF</b> 🍴🍴  | £6.50 |
| <i>Mixture of three lentils, slowly cooked with cumin seeds</i>                                 |       |
| 48. Channa Masala <b>VE GF</b> 🍴🍴   | £7.00 |
| <i>Chickpeas cooked in tomato and onion gravy</i>   |       |
| 49. Aubergine Curry <b>VE GF</b> 🍴🍴   | £7.50 |
| <i>Fried aubergine cooked in Sri lankan authentic style</i>                                     |       |
| 50. Mix Kadhi Vegetable <b>GF</b> 🍴🍴  | £7.50 |
| <i>Seasonal vegetables cooked in our Indian spices, tomato and onion</i>                        |       |
| 51. Dhal Makhani <b>GF</b> 🍴🍴   | £7.50 |
| <i>Black urad and rajma beans slowly cooked with Indian spices topped with cream and butter</i> |       |
| 52. Potato Curry <b>VE GF</b> 🍴🍴  | £7.50 |
| <i>Cubed potatoes cooked with onion and tomato gravy in South Indian style</i>                  |       |
| 53. Kadai Paneer <b>GF N</b> 🍴🍴   | £8.00 |
| <i>Cubes of paneer cooked with onion, tomato, bell peppers in fairly hot sauce</i>              |       |
| 54. Palak Paneer <b>GF</b> 🍴🍴   | £8.00 |
| <i>Lightly spiced cubes of paneer and spinach cooked together</i>                               |       |

### CHICKEN CURRY

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|--|--------|
| 55. Chicken Chettinadu Curry <b>GF N</b> 🍴🍴🍴   | £9.50  |
| <i>Spicy chicken cooked with spicy traditional South Indian masala</i>   |        |
| 56. Traditional Old Delhi Butter Chicken <b>N</b> 🍴🍴   | £9.50  |
| <i>Chargrilled chicken breast in creamy tomato gravy with ginger, garam masala and touch of honey, finished brown garlic</i>         |        |
| 57. Chicken Saffron Korma <b>GF N</b>  | £9.50  |
| <i>Boneless pieces of chicken cooked in its own juices in light onion, coconut and cashew gravy, finished with saffron and cream</i> |        |
| 58. Murgh Saag Wala <b>GF</b> 🍴🍴   | £10.00 |
| <i>Dish of boneless chicken cooked with spinach and a mixture of tomato, onion gravy.</i>  |        |
| 59. Malabar Roasted Chicken Curry <b>GF N</b> 🍴🍴🍴  | £10.50 |
| <i>Traditional Kerala chicken roast in a spicy semi-gravy</i>  |        |

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## LAMB & MUTTON CURRY

60. Mutton Chettinadu Curry **GF N**  £10.50  
Mutton prepared in authentic South Indian style served with fairly hot sauce
61. Kashmiri Rogan Josh **GF**  £10.50  
A traditional boneless lamb cooked with Rogan Josh gravy
62. Karahi Lamb with Bone **GF**  £10.50  
A traditional lamb on the bone cooked with fresh onion, tomato, garlic, ginger, hot spices and garnished with fresh coriander
63. Lamb Saag **GF**  £10.50  
Semi dry preparation of lamb with chopped spinach
64. Lamb Bhuna Gosht **GF**  £10.50  
A very pleasant medium spicy lamb dish cooked with meethi leaves, bell peppers and tomatoes
65. Sriankan Attu Kulambu **GF**  £10.50  
Boneless mutton cooked in Sri lankan authentic style with a special blend of spices
66. Lamb Shank **GF**  £13.50  
The lamb leg curry that becomes tender and juicy with slow and low cooking

## SEAFOOD CURRY

67. Fish Curry **GF**  £10.50  
Hot spicy fish curry cooked in tamarind and coconut sauce.
68. Fish Moilee **GF** £11.50  
Medium fish curry cooked in authentic coconut sauce.
69. Prawn Moilee **GF** £11.50  
Medium spices prawns cooked in South Indian style
70. Prawn Curry **GF**  £12.50  
Flavourful curry made of prawns, onion, tomatoes and spices
71. Crab Roast Curry **GF N**  £13.00  
Kerala style crab curry
72. Mix Seafood Curry **GF**  £13.50  
Fish, prawn, squid cooked in authentic Sri Lankan style

## BIRYANI DISHES

Biryani dishes consist of spiced basmati rice combined with a mix of vegetables in a delicate blend of herbs and spices with a choice from the following and a side serving of raita and gravy

73. Veg Biryani **V**  £8.00
74. Chicken Biryani  £10.00
75. Lamb Biryani  £10.50

## KOTHU DISHES

Chopped parotta (fluffy bread) mixed with choice from following:

76. Vegetable Kothu **V VE**  £7.00
77. Egg Kothu  £7.50
78. Chicken Kothu  £8.50
79. Mutton Kothu  £9.00
80. Seafood Kothu  £10.50

## INDIAN BREADS

81. Parotta £2.50  
Traditional whole wheat flaky thick bread containing fresh butter
82. Roti £2.00  
Flat round and thin Indian bread made with wholemeal flour
83. Egg Parotta £4.50  
Traditional whole wheat flaky thick bread containing egg & fresh butter
84. Plain Naan £2.50
85. Garlic Naan £3.00
86. Garlic and Chilli Naan £3.00
87. Butter Naan £3.00
88. Cheese Naan £3.00
89. Peshwari Naan **N** £3.50  
The traditional bread of North India, stuffed with coconut, almond and mango pulp, baked in the tandoori

## RICE

90. Plain Rice **GF V VE** £3.50
91. Pilau Rice **GF V** £4.50
92. Coconut Rice **GF V VE** £4.50
93. Lemon Rice **GF V VE** £4.50
94. Vegetable Fried Rice **V VE** £6.50
95. Chicken Fried Rice £7.50

## NOODLES

96. Vegetable Noodles **V** £6.50
97. Chicken Noodles £7.50
98. Prawn Fried Noodles £8.00

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## DESSERT

111. Payasam <b>N</b> <i>Pudding made with vermicelli milk, raisins and nuts</i>	£5.00
112. Gulab Jamun <i>Fried dough balls soaked in flavoured sugar syrup served with scoop of vanilla ice cream</i>	£5.50
113. Belgian Chocolate Fondant <i>Served hot with vanilla ice cream</i>	£6.50
114. Trifle Torte <i>A creamy chiboust topped with dairy cream mousse and a fruity raspberry gel</i>	£6.50
115. Tiramisu Teardrop <i>A Tiramisu Torte with a Coffee Flavoured Mousse set on a sponge</i>	£6.50
116. Cheesecake	£6.00
117. Almond Cake with Daim <b>GF N</b>	£6.00

## ICE CREAM

118. Vanilla	£5.50
119. Peanut Butter <b>N</b>	£5.50
120. Chunky Chocolate	£5.50
121. Salted Caramel	£5.50
122. Coconut <b>VE</b>	£5.50

Our Restaurant is not a gluten free or nut free facility.

If you have allergies or intolerances, please speak to the manager to let us know before you place your order. We are unable to guarantee anything is 100% free of allergens or gluten.

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Most items can be prepared mild, medium and hot on request

## TO ACCOMPANIMENTS

99. Sambar <b>V</b> 	£3.50
100. Raita <b>V</b>	£2.00
101. Gravy 	£2.00
102. Chips <b>GF</b>	£2.50
103. Sweet Potato Chips <b>GF</b>	£3.50
104. Spiced Chips <b>GF</b> 	£3.00
105. Green Salad	£4.00
106. Potato Masala <b>V</b> 	£4.00

## ADDITIONAL OPTIONS

107. Southern Fried Chicken <i>Crunchy, juicy buttered fried chicken topped with sauce, served with chips and macaroni</i>	£9.50
108. Jerk Half Chicken  <i>Marinated half chicken in jerk sauce served with rice or chips</i>	£10.50

## BURGERS

All our Burgers are served with lettuce, beefy tomato, cheese, red onion, gherkin, house mayo sauce in a char-grilled burger brioche bun and chips on the side.

109. Vegan Burger	£8.50
110. Chicken Burger <i>Marinated half chicken in jerk sauce served with rice or chips</i>	£8.50

## KIDS MENU

### 3 Course Menu £5.95

#### Starters

- Chicken strips
- Fish fingers
- Maccaroni balls **V**
- Corn on the cob **V VE GF**

#### Main Course

- Grilled chicken breast with chips or salad
- Chicken malai kebab with chips or salad
- Dhal curry with plain rice **V**
- Chicken or beef burger with chips

#### Ice Cream

- Peanut butter **N**
- Chunky chocolate
- Vanilla
- Salted caramel
- Coconut **VE**



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