

# MALA • AKBARI

## EXPLORE ITIHASA THROUGH YOUR TASTEBUDS

5000 years of history, home to various civilisations and a great gastronomic legacy is what defines the Indian Subcontinent. Stretching from Afghanistan to Myanmar to Sri Lanka, the people of this land have gone through many events in history.

In 1492 when Christopher Columbus reached the shores of Haiti in the Caribbean, looking for India to get a direct hold in the spice trade, a whole new world was found which brought in many new ingredients to the subcontinent subsequently. Chillies, Tomatoes, Potatoes and many other ingredients were used in food two hundred years ago.

History can be divided into the 'Pre' and 'Post' Columbian Exchange periods. Indian cuisine significantly changed when ingredients from the 'new worlds' of the Americas and Australia were introduced into subcontinent via trade with Europeans such as the Portuguese.

The food, drinks and ambience at Mala-Akbari are based on the ingredients and cooking techniques of the past and on dishes that are both from the 'Pre' and 'Post' Columbian Exchange.

We hope you enjoy the ever expanding variety we have in our menu of food from different parts of the subcontinent. We aim to cover historical food from as many regions as possible. Your input is invaluable in helping us grow and getting better and so we would love your feedback.

Please do not hesitate to ask any of us any questions you may have.

# MALA • AKBARI



**Map of the Indian subcontinent illustrating ingredients native to the land and cities and their founding dates**

# Great Banquet Menu

Choose any of Mala-Akbari's finest offerings.  
Variety and grandeur combine to make a lavish  
banquet

**1700 All Inclusive\***

PER PERSON ONLY. NO ADDITIONAL EXTERNAL AGGREGATOR  
DISCOUNTS APPLICABLE. HAS TO BE TAKEN BY ALL MEMBERS.

## Starters

Unlimited Medium Plates

## Main Course

Unlimited Large Plates  
Choose Any Number of Sides

## Dessert

Unlimited Dessert

Non-Alcoholic Beverages  
Special in House Tea

**\*GST Included**



Vegan



Vegetarian



Non - Vegetarian



Shellfish

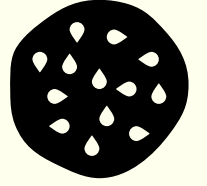
# TANDOOR

## CLAY FIRED OVEN

### भृष्ट - ROASTED FOOD

The Tandoor also known as the Tannur, Tandır, Tonir and its many other names is a clay baked oven that can be heated with wood chips, tree branches or charcoal. One of the first kinds of cooking methods which was found to be present in various old world civilisations. Notably archaeological digs from the Akkadian Empire have found a cooking vessel called the Tannur dating to 2500 B.C.E. Circular ovens dot the Indus Valley sites. Ones found in Mohenjodaro, Chanhudaro and Lothal are massive with firing sections placed below the ground.

Smaller mud-plastered ovens with a side opening, like the ones found at Kalibangan, were easier and safer to use.



The famous Chicken/Paneer Tikka has its roots in the Middle East. Tikka is a Chaghatai word which is a derivation of the Common Turkic word tikkü, which means "piece" or "chunk".

A Sanskrit text called Manasollasa from the 12th century C.E mentions a dish named Bhaditrakam - भट्टिक which means to roast meat on a spit. The word भृष्ट generally means to roast and many texts such as the Supa Shastra, Manasollasa, Pakdarpana, Sushruta Samhita and many more from ancient India mention a variety of भृष्ट or roasted dishes pointing to a continued use of the Tandoor

# Soup

## Mulligatawny

Lentil Anglo-Indian soup, the name of which is an Anglicised corruption of Tamil words, Milagu (pepper) and Tani (water)

Arthur Robert Kenney, Culinary Jottings, 1875

₹300



## Tamatar Shorba

A classic dish from the 1980's and a forever comfort food.

Try our take on the famous Tomato soup

₹300



## Khumb Ka Shorba

Mala-Akbari version of the classic mushroom soup. Thick and rich

₹300



## Tangra Style Noodle Soup

Classic Indo-Chinese soup with crispy noodles. Although the name is derived from Manchuria, it is thought to have it's origins in the restaurants of Meghalayan settlers in Tangra, Kolkata

₹300



**GST Excluded**



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Tandoor - भूट

## Gola Kebab

Skewered minced mutton balls flavoured with nutmeg and mace. Cooked in a tandoor in true Pashtun style

Kandahar, 1800 C.E

₹650



## Anardana Mutton Seekh

Minced meat marinated with dried pomegranate and chilli.

Skewered and cooked in a tandoor

Mala-Akbari, 2020 C.E

₹650



## Roti Kebab

Our version of the Turkish Beyti kebab. Minced meat cooked in layers of dough and baked in an oven with butter. Served over Tikka Masala sauce and topped with whipped yogurt

Istanbul, 1961 C.E

₹750



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Tandoor - भूट

## Bihari Kebab

Boneless chunks of papaya marinated mutton roasted in a tandoor oven. A Muhajir dish invented by Bihari migrants in modern day Pakistan

Karachi, 1950 C.E

₹650



## Bhaditrakam

Roasted Chicken with fenugreek, asafoetida, lemon and ground cumin. A Mala-Akbari signature from a 900 year old text

Manasollasa, 1129 C.E

₹600



## Murgh Chapli Kebab

Minced chicken and bell pepper roundels cooked in goat fat. The name Chapli is said to be derived from the Pashto word chaprikh/chapdikh/chapleet, meaning "flat"

Peshawar, Unknown C.E

₹600



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Tandoor - भूट

## Chatpata Murgh Tikka

Chicken chunks marinated in a red chilli mango pickle. One of the famous kebab dishes now synonymous with Indian food all over the world

Delhi, 1950 C.E

₹550



## Mahi-I-Alamgiri

Mughlai fish tikka recipe. Fish marinated in coriander seeds, chilli and carrom seeds

Aurangabad, 1690 C.E

₹650



## Gosht Kebabchi Feast

Any combination of upto to twelve pieces.

₹1200



GST Excluded

 Gluten Free  Vegan  Vegetarian  Non - Vegetarian  Shellfish

# Tandoor - भूष्ट

## Khumb Galauti

Melt in your mouth mushroom roundels with a mushroom purée and dehydrated mushroom crumble

Mala-Akbari, 2022 C.E

₹500



## Jackfruit Kebab

Pulled jackfruit kebabs flavoured with long pepper and served with a Indian gooseberry chutney

Chota Nagpur Plateau , Unknown C.E

₹450



## Chatpata Paneer Kebab

Cottage Cheese marinated in a mango pickle and red chilli marinated and roasted in a tandoor

Delhi, 1950 C.E

₹450



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Tandoor - भूट

## Shahi Seekh Kebab

Minced vegetable and soya chaap seekh kebab flavoured  
with whole spices

Mala-Akbari, 2020 C.E

₹470



## Mirch Chaap Gulabi Ke Sule

Roasted soya chaap in a chilli and rose marinade

Mala-Akbari, 2020 C.E

₹500



## Shakahari Kebabchi Feast

Any combination of upto to twelve pieces.

₹900



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Small Plates

## Idli Chaat

A perfect mix of north Indian and South Indian street food

Delhi, 2021 C.E

₹320



## Burmese Basil Paneer

Cottage cheese coated in a special Burmese spice paste. A true legacy of the Indians who lived in Myanmar

New Delhi, 1990 C.E

₹400



## Skinner's Potatoes

A small plate portion of round potatoes in the delicious skinner sauce

Calcutta, 1820 C.E

₹350



**GST Excluded**



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Small Plates

## Tangra Style Paneer

Hakka recipe from the back alleys of Tangra. A tribute to  
Nelson Wang.

Tangra, Kolkata 1970 C.E

₹350



## Masoor Dal Fritters

Red lentil fritters served with a chickpea and lentil dip. The  
perfect comfort food.

Mala-Akbari, 2021 C.E

₹350



## Dahi Ke Sule

Hung yogurt kebabs stuffed with saffron,  
pomegranate and black pepper

Delhi, 1960 C.E

₹350



GST Excluded



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Small Plates

## Ganna Chicken

Minced chicken skewers flavoured with sugarcane and chilli

Mala-Akbari, 2021 C.E

₹400



## Tangra Style Crispy Chicken

Hakka recipe from the back alleys of Tangra. A tribute to Nelson Wang.

Tangra, Kolkata 1970 C.E

₹400



## Coronation Chicken

Cold curried chicken on lettuce. A legacy of the Raj.  
Queen Elizabeth's Coronation Banquet, London 1953 C.E

₹400



GST Excluded



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Small Plates

## Gymkhana Mutton Toast

Anglo-Indian mutton masala on a crusty toast

Bangalore Club, 1870 C.E

₹450



## Mutton Deemor Devils

Hard boiled eggs wrapped in a spicy masala minced mutton  
and boiled potato mixture

Bengal Province, 1910 C.E

₹450



## Bombay Keema

Delhi's ode to the famous keema pav. Delicious spicy  
keema on a crispy naan

Bombay, 1960 C.E

₹450



GST Excluded



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Shellfish

# Medium Plates

## Suran Ke Kebab

Elephant foot yam kebab, served with a date chutney. Perfect food to energise guerrilla warriors

Maratha Empire, 1700 C.E

₹500



## Paneer Pataka

Soft cottage cheese coated with special spices and crispy dal papad, a creation from the streets of New Delhi. Tastes as firecracking as its name.

New Delhi, 1990 C.E

₹550



## Sabzshoro

Minced vegetables enveloped in flaky dough topped with apricot oil and black sesame seeds

Hunza Valley, 1600 C.E

₹450



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Shellfish

# Medium Plates

## Chookandar Kebab

Soft shahi beetroot kebabs from the court of  
the rulers of the Oudh state

Oudh State, 1720 C.E

₹450



## Bunny Chow

Spicy potato curry stuffed bread.

A classic recipe from the Indian diaspora in South Africa  
Etymologically derived from Bania and Chow meaning food of the  
Bania's

Durban, 1940 C.E

₹500



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Shellfish

# Medium Plates

## Bhaditrakam

Roasted Chicken with fenugreek, asafoetida,  
lemon and ground cumin

Manasollasa, 1129 C.E

₹600



## Betel Leaf Chicken

Chicken marinated in turmeric and black pepper, wrapped in  
betel leaves

Ahom Kingdom, 1600 C.E

₹600



## Chapshoro

Minced meat pie made in apricot oil. Eaten by the  
Burusho people of Hunza Valley in Gilgit Baltistan

Hunza Valley, 1600 C.E

₹650



GST Excluded



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Vegetarian



Non - Vegetarian



Shellfish

# Medium Plates

## Sanbusak

Stuffed triangular minced meat sanbusak's flavoured  
with saffron

Nimatnama, 1500 C.E

₹ 550



## Skinner's Prawns

Fiery Anglo-Indian prawns cooked on a griddle with  
coconut, chilli and coriander. Perfect with any of our  
signature drinks

Calcutta, 1820 C.E

₹ 700



## Nabob's Bengal Fish

Deep fried Bengali sole in a red chilli and gram flour  
coating, ancestor of the modern day batter fried fish

Bengal Club, 1827 C.E

₹ 700



GST Excluded



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Vegetarian



Non - Vegetarian



Shellfish

# Large Plates

## Pippali Khumb Masala

Inspired by the use of mushrooms throughout Indian history, we at Mala-Akbari have created a gastronomic preparation with mushrooms at it centre. 'Spicy and 'chatpata'

Mala-Akbari 2020 C.E

₹800



## Vegetarian Jalfrezi

From the word "Jal" and "frezi", Jalfrezi was invented as a leftover dish by combining chillies, onions and leftover ingredients

Lord Marcus Sandys kitchen, 1850 C.E, Calcutta

₹800



## Mung Dal Kufta

Mung bean meatballs in a creamy onion, rosewater and saffron sauce.

Nimatnama, 1500 C.E

₹850



GST Excluded



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Large Plates

## Dherosher Jhaal

Okra fingers in a spicy mustard sauce, served with  
lime rice and baigan chokha

Bengal Presidency

₹650



## Arbi Ka Salan

Crispy fried Colocasia with a royal sesame and  
peanut curry

Rampur, 1910 C.E

₹750



## Gobhi Mussalam

A vegetarian version of the dish served at the court of  
Muhammed Bin Tughlaq to Ibn Battuta

Modern Day Delhi, 1335 C.E

₹850



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Shellfish

# Large Plates - North Indian

## Paneer Tikka Masala

An Anglo Indian preparation of paneer cooked in a tomato gravy.

London, 1960 C.E

₹900



## Paneer Takatak

Scrapers touching a steaming tawa on the streets of north India, perfectly describe this cottage cheese and bell pepper recipe

North India, 1950 C.E

₹700



GST Excluded



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Large Plates - North Indian

## Dal Pukhtooni

Black lentils simmered for hours in a tomato and cream gravy,  
topped with dried fenugreek leaves and butter

Peshawar, 1942 C.E

₹600



## Dal Tadka

Classic cumin tempered yellow lentils. As old as antiquity. This  
preparation truly transcends the boundaries of both geography  
and history

₹500



## Alur Dom

Bengali version of the famous fried potato and tomato curry delicacy.

Calcutta, 1900's

₹700



GST Excluded



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Large Plates - Rice

VEGETARIAN

## Zeer Biryan Peynir

Crispy Paneer marinated in yogurt on a bed of  
rose and saffron basmati rice

Nushka-i-Shahjahani, Mughal Empire, 1650 C.E

₹900



## Zeer Biryani - i- Noor Mahali Sebzi

A spicy vegetable and rice preparation with saffron  
and other spices

Nushka-i-Shahjahani, Mughal Empire, 1650 C.E

₹900



GST Excluded



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Large Plates - Poultry

## Kurumulagha Kozhi

Black pepper chicken from the backwaters of Kerala.  
From a time when pepper and gold were of equal value

Calicut, 1560 C.E

₹1000



## Rampuri Murgh

Representing the Zenith of Mughal Cuisine, a  
preparation fit for the Nawab in you

Rampur, 1860 C.E

₹1000



## Chicken Tikka Masala

An Anglo Indian preparation of chicken cooked in a  
tomato gravy.

London, 1960 C.E

₹1100



GST Excluded



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Large Plates - Meat

## Mutton Kufta

Mutton meatballs in a creamy onion, rosewater and saffron sauce

Nimatnama, 1500 C.E

₹1200



## Balti Gosht

Special Balti style mutton recipe. A dish from the historical region of South Tibet, this recipe will warm you from the insides.

*(subject to availability)*

Baltistan, Historical Tibet

₹1200



## Tambda Rassa

Kolhapuri style Maharashtrian mutton. Flavoured with yellow chilli powder and poppy seeds. Can be made as spicy as you like

*(subject to availability)*

Kolhapur, 1850 C.E

₹1200



**GST Excluded**



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Large Plates - Seafood

## Ganlin Narikela

Prawns from the bay of Bengal cooked inside a whole fresh coconut with coconut milk, turmeric and onions.

Various Kingdoms

₹1500



## Manjal Meen

Manjal - turmeric and meen - fish. Whole grilled Harappan fish with turmeric and black pepper. Served with a mustard rice. Dish inspired by the archaeological past of Indus Valley Civilization

Dholavira, 1700 B.C.E

₹1500



## Alleppey Fish Curry

Spicy tamarind and long pepper fish curry. Comforting dish from the backwaters of Kerala

Allappuzha, 1810 C.E

₹1200



**GST Excluded**



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Large Plates - Rice

NON - VEGETARIAN

## Zeer Biryani Murgh

Crispy chicken marinated in yogurt on a bed of rose and saffron basmati rice. Not too spicy but flavourful

Nushka-i-Shahjahani, Mughal Empire, 1650 C.E

₹1100



## Oon Soru

Black pepper and coriander flavoured chicken and rice preparation from the kitchens of Tamilakam.

Pandyan Empire, 2 C.E

₹1100



## Qorma Pulao

From the Nuskha-I-Shahjahani. Rice cooked in meat broth with lentils, onions and black pepper.

Nushka-i-Shahjahani, Mughal Empire, 1650 C.E

₹1100



GST Excluded



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Sides - Breads

## Mala-Akbari Paratha - 3 Pieces

Crispy flatbread from Kerala with a long history connected to Malaysia and Arabia

₹250



## Naan ki Shahi Tokri - 1 Piece of Each

A basket of butter, kasuri methi and garlic naan's.

Early Modern India, 1800 C.E

₹280



## Saffron Bread - 3 Pieces

Saffron infused flatbread, a classic from post 1600's North India

₹250



## Roghani Naan

Crusty on the outside, soft on the inside. Topped with fennel and honey, the Roghani Naan, a bread from the old streets of Peshawar is great to lap up any curry

₹220



GST Excluded



Vegan



Vegetarian



Non - Vegetarian



Shellfish

## Sides - Breads

### Single Naan

Flour flatbread. Butter, kasuri methi, green chilli, garlic or plain

₹100



### Single Tandoori Roti

Whole meal flatbread. Butter, kasuri methi, green chilli, garlic or plain

₹100



### Laccha Paratha

Layered wholemeal flatbread made in a charcoal tandoor

₹110



### Nawabi Naan

Naan stuffed with nuts, onions and seasonal vegetables

₹200



GST Excluded



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Shellfish

# Dessert

## Moong Dal Halwa

A recipe that will warm any heart. Always a special dessert for any occasion. First made in Rajasthan

Rajasthan, 1800 C.E

₹450



## Gulab Jamun

This dessert is as delicious as its etymology. Gol - ab in Farsi and Jamun in Sanskrit. Iran and Indian culinary prowess combine to make a legendary dish for humankind to remember forever

Central & South Asia, Unknown C.E

₹450



## Zulbiya - Kundalika

Crispy twirled dough fried and then dipped in a saffron and rose water syrup served with thickened saffron milk. Ancestor of the modern Jalebi

Priyamkarnrpakatha by Jinasura, 1450 C.E

₹450



**GST Excluded**



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Dessert

## Madhu Apupa

Barley Pancakes fried in ghee, served with a honey caramel, sliced banana's and sesame seeds.

Rig Veda, 1500 B.C.E

₹450



## Chocolate Mousseline

Our version of the classic dessert invented by Menon. Sugar free and Vegan!

La science du maître d'hôtel confiseur by Menon, 1700 C.E

₹350



## Fereni - Payesh

A dessert every culture can lay claim to, the rice pudding is truly the genius of the human mind. Simple yet exquisite, this Indo-Persian epitomises desserts

Central & South Asia, Unknown C.E

₹350



GST Excluded



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Dessert

## Badshahi Meetha

As the name suggests, this dessert is fit for royalty. A creation from the kitchens of the Nizams of Hyderabad served with motichoor laddoo crumble from north India

Hyderabad 1940 C.E

₹450



## Baqlawa

Puran poli meets Baklava is the best way to describe the fusion of two heavyweight desserts of west and south asia

Nuskha-I-Shahjahani, 1650 C.E

₹450



GST Excluded



Vegan



Vegetarian



Non - Vegetarian



Shellfish