

# 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**

# Soup Special

## Mulligatawny

'Milagu' and 'Thani' or pepper and water broth. A soup that has left its imprint in the UK, and has risen from its once humble beginnings to something truly great

Chennaipatanam, 1784 C.E

₹350



## Tangra's Hot Broth

From the heart of Chinatown, we have recreated an ancient Hakka recipe to warm your insides as if you were sitting in Tangra Kolkata, 1950 C.E

₹350



## Mamsa Rasa

Mutton bone broth flavoured with long pepper & coriander root.  
Served with a crispy mung bean lentil cracker

Charaka Samhita, 500 B.C.E

₹500



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



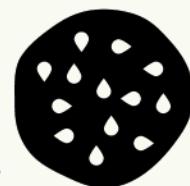
Shellfish

# TANDOOR

## CLAY FIRED OVEN

### भूष - ROASTED FOOD

The Tandoor also known as the Tannur, Tandir, 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 - भट्टित्र which means to roast meat on a spit. The word भूष 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 भूष or roasted dishes pointing to a continued use of the Tandoor

# Tandoor - भृष्ट

## Shahi Seekh Kebab

Minced vegetable seekh kebab flavoured with whole spices

Mala-Akbari, 2020 C.E

₹470



## Achari Khumb Tikka

Button mushrooms marinated in an achari masala, roasted in a tandoor

Mala-Akbari, 2020 C.E

₹500



## Chatpata Paneer Tikka

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

Delhi, 1950 C.E

₹550



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Tandoor - भृष्ट

## Mirch Chaap Gulabi Ke Sule

Roasted soya chaap in a chilli and rose marinade

Mala-Akbari, 2020 C.E

₹500



## Shakahari Kebabchi Feast

Any three preparation of four pieces each

₹1100



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Tandoor - भृष्ट

## Gola Kebab

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

Kandahar, 1800 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

₹700



## 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

₹700



**GST Excluded**



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Tandoor - भृष्ट

## Bhaditrakam

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

Manasollasa, 1129 C.E

₹650



## 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 three preparations of four pieces each

₹1400



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Starters

## Suran Ke Kebab

Elephant foot yam kebab, flavoured with long pepper. 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

₹550



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Starters

## Chookandar Ki Chaat

Crispy beetroot patty on a bed of spicy vermicelli chickpeas, topped with yogurt, tamarind sauce & coriander chutney

Mala-Akbari, 2024 C.E

₹550



## 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

₹600



## Mantu

Afghani cauliflower dumplings on a bed of lentil sauce topped with  
mint yogurt

Afghanistan, Hotaki Dynasty, 1700 C.E

₹500



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Starters

## Tangra Style Paneer

Hakka recipe from the back alleys of Tangra. A tribute to Nelson Wang. Crispy cottage cheese tossed with onions on a bed of garlic sauce. Topped with a sweet & sour cucumber salad  
Tangra, Kolkata 1970 C.E

₹550



## Kathal Ke Gole

Pulled jackfruit kebabs flavoured with long pepper and served with a Indian gooseberry chutney  
Chota Nagpur Plateau , Unknown C.E

₹500



## Yogurt Kebabs

Classic dahi ke kebabs with a fresh raw pumpkin chutney & okra chaat.

17th Century, Oudh State

₹550



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Starters - Mutton

## Mutton Chapli Kebab

Minced mutton 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

₹700



## Bombay Keema

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

Bombay, 1960 C.E

₹700



**GST Excluded**



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Starters - Mutton

## Chapshoro

Minced meat pie made in apricot oil. Eaten by the Burusho people of Hunza Valley in Gilgit Baltistan. One of our most signature dishes! A must try

Hunza Valley, 1600 C.E

₹600



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Starters - Poultry

## Tangra Style Chicken

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

Crispy chicken tossed with onions on a bed of garlic sauce. Topped with a sweet & sour cucumber salad

Tangra, Kolkata 1970 C.E

₹650



## Ganna Chicken

Minced chicken skewers flavoured with sugarcane and chilli.

Served with fresh mustard micro greens

Mala-Akbari, 2021 C.E

₹550



**GST Excluded**



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Starters - Poultry

## Karampodi Chicken Wings

Pickle marinated chicken wings, roasted on a grill and sprinkled with homemade karampodi. A coarse spice mixture of curry leaves, and black pepper, the literal meaning in Telugu is black chilli powder

Delhi, 1950 C.E

₹600



## Betel Leaf Chicken

Chicken marinated in turmeric and black pepper, wrapped in betel leaves. Served on a bed of sesame sauce. Topped with crispy chicken skin

Ahom Kingdom, 1600 C.E

₹650



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Starters - Seafood

## Meen Pollichattu

Fish marinated with pepper & cinnamon. Covered with a onion & tamarind masala, stuffed in banana leaves & pan fried in coconut oil

Kozhikode, 1750 C.E

₹750



## 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



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Mains

A COMPLIMENTARY CHOICE OF RICE OR BREAD

## Pippali Khumb Masala

Inspired by the use of mushrooms throughout Indian history, we at Mala-Akbari have created a gastronomic preparation with mushrooms at its 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

₹900



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Mains

A COMPLIMENTARY CHOICE OF RICE OR BREAD

## 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

₹800



## Arbi Ka Salan

Crispy fried Colocasia with a royal sesame and  
peanut curry  
Rampur, 1910 C.E

₹700



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Mains - North Indian

PANEER - COTTAGE CHEESE - پنیر

## 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

₹900



## Sarson Saag Paneer

Pan fried cottage cheese in a mustard leaf gravy made in mustard oil with a special homemade masala

Punjab, 1800 C.E

₹900



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Mains - North Indian

A COMPLIMENTARY CHOICE OF RICE OR BREAD

## Dal Pukhtooni

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

Peshawar, 1942 C.E

₹550



## Dal Tadka

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

₹550



## Shaadi Wale Aloo

Potato stuffed with cottage cheese & dry fruits. In a creamy gravy

North India, 1960's

₹700



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Mains - Rice

## VEGETARIAN

### Zeer Biryani Peynir

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

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

₹850



### Chakka Thakkali Biryani

Ripe jackfruit cooked in a tomato based masala with black and long pepper

Military Hotel, Madurai, 1970 C.E

₹850



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Mains - Poultry

A COMPLIMENTARY CHOICE OF RICE OR BREAD

## Chicken Tikka Masala

An Anglo Indian preparation of chicken cooked in a tomato gravy. Thought by many as the national dish of the United Kingdom!

London, 1960 C.E

₹900



## Rampuri Murgh

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

Rampur, 1860 C.E

₹900



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Mains - Meat

A COMPLIMENTARY CHOICE OF RICE OR BREAD

## Mutton Kufta

Mutton meatballs in a creamy onion, rosewater and saffron sauce

Nimatnama, 1500 C.E

₹1100



## Balti Gosht

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

Baltistan, Historical Tibet

₹1100



## Mutton Pepper Fry

Boneless mutton cooked with pepper & ginger-garlic paste. Topped with fried coconut & curry leaves. Served with two kinds of Chamandi. Best eaten with Mala-Akbari Paratha

Chera Kingdom, 200 C.E

₹1200



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Mains - Meat

A COMPLIMENTARY CHOICE OF RICE OR BREAD

## Nihari

Spicy mutton in a thick long pepper gravy served with Khamiri Roti and assorted toppings. Nahar meaning morning, this was originally a breakfast dish. At just a little extra, we can make it a pure Nalli (Shank) dish as well

Old Delhi, 1800 C.E

₹1100

Make it Nalli - ₹1400



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Mains - Seafood

A COMPLIMENTARY CHOICE OF RICE OR BREAD

## 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

₹1300



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Mains - 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

₹1000



### Oon Soru

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

Pandyan Empire, 2 C.E

₹1000



### Memoni Gosht Biryani

Biryani made in the style of Memons, which has a Sindhi and Gujarati touch. A spicy mutton biryani with potato, tomato & plums. Made with saffron rice and whole spices

Kutch, Gujarat, 1890 C.E

₹1100



GST Excluded



Gluten Free



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

₹300



## Naan ki Shahi Tokri - 1 Piece of Each

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

Early Modern India, 1800 C.E

₹300



## Warqi Paratha - 3 Pieces

Saffron infused flatbread, a classic from post 1800's North India

₹250



## Sheermal

Crusty on the outside, soft on the inside. Topped with dry fruits and sugar syrup, the Sheermal, a bread from the old streets of Delhi is great to lap up any curry

₹220



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Sides - Breads

## Single Naan

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

₹100



## Single Tandoori Roti

Whole meal flatbread. Butter, kasuri methi, green chilli, kalonji, 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

₹300



**GST Excluded**



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Dessert

## Bihar Ka Swaad

A trio of delicacies featuring crispy khaja, gulab jamun & soft saffron rice pannacotta

Medieval Bihar

₹350



## 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

₹350



## Chocolate Mousseline

Our version of the classic dessert invented by Menon. Sugar free and Vegan! Served with homemade chocolate fondant & vanilla ice cream

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

₹350



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Dessert

## Madhu Apupa

Barley Pancakes fried in ghee, served with a honey caramel, sliced banana's and sesame seeds. Mentioned in the Agni Parva, this is a griddle cooked barley pancake also called Yavapupa. It is also mentioned in the Manusmriti. Banana is our addition

Rig Veda, 1500 B.C.E

₹350



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Dessert

## Treasures of India

A duo of rice based steamed and roasted desserts stuffed with jaggery and coconut from the west and south of the subcontinent. But truly a dish that signified the greatness of Indian culture as it can be found anywhere in India's region of influence. Lord Ganesh and Lord Buddha's favourite dish

Indian Subcontinent, Unknown C.E

₹350



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Tea - Kahwa

## Masala Chai

₹150

## Leaf Tea Pot

Jasmine, Darjeeling, Chamomile, Assam

Served with Lemon & Honey

₹350

## DIY Tisane Pot

Sliced orange, lemon, mint, basil, cinnamon, clove, fennel, star anise, turmeric, black pepper, jaggery, white sugar

Customise it and make it as you want

₹400

GST Excluded

# Devapana - Drinks of the gods

## Peppery Pippali

Long pepper infused syrup, cranberry, lemon juice, black salt

₹300

## Madhu Virgin Margarita

Himalayan honey, lemon juice, club soda, cinnamon

₹300

## Ghalib's Old Tom Sin

Rose essence, lemon juice, tonic water, rose petals

₹300

## Baby Bellini

Orange juice, grenadine syrup, ginger ale

₹300

## Paan Ras

Betel Leaf, cardamom, lemon chunks, club soda

₹300

GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

# Devapana - Drinks of the gods

## Sea Breeze

Strawberry, cinnamon, club soda

₹300

## Trinidadian Blue

Blue curaçao, coconut milk, lemon juice

₹300

## Watermelon Thandai

Milk, watermelon, rose

₹300

## Rossini

Puréed strawberries and cranberry juice topped up with soda

₹300

## Haldighati 2.0

Turmeric, pineapple juice, black pepper

₹300

GST Excluded

# Soft Drinks

**Coca-Cola**

₹150

**Sprite**

₹150

**Thums Up**

₹150

**Coca-Cola Diet**

₹150

**Coca-Cola Zero**

₹150

**Still**

₹200

**Sparkling**

₹250

**GST Excluded**

# Coffee - Kaapi

## காப்பி

**Filter Coffee**

₹250

**Cappuccino**

₹300

**Espresso**

₹150

**Double Espresso**

₹250

**Caffe Latte**

₹250

**Cardamom Coffee**

₹250

**Pepper Hot Chocolate**

₹400

GST Excluded