

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.

MAPA • AYBARI



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

Sard-e-khoshmazeh

سرد خوشمزه



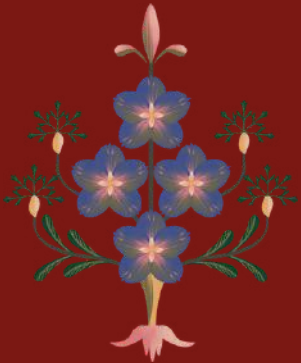
Nalli Nihari

Spicy mutton shanks in a thick long pepper gravy served with Khamiri Roti and assorted toppings.

Nahar meaning morning, this was originally a breakfast dish

Old Delhi, 1800 C.E

₹800



Murgh Haleem

Chicken and lentil paste with many herbs & spices served with warqi paratha and assorted toppings. With many variants all across the Middle East, this is surely the best.

Old Delhi, 1800 C.E

₹800



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian

Sard-e-khoshmazeh

سرد خوشمزه



Khatte Achari Aloo

Potatoes cooked with nigella seeds, lemon pickle & caramelised onions. Served with Warqi Paratha

Old Delhi, 1800 C.E

₹500



Lauki Ke Kofte

Bottle gourd balls cooked in a tomato and cashewnut gravy flavoured with fennel and cardamom. Served with Roghani Naan

Old Delhi, 1800 C.E

₹500



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian

Soup Special

Chanaka Supa

A recipe straight from ancient Indian texts. chickpeas boiled in a long pepper and tamarind broth

Ancient India, 200 B.C.E

₹200



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

₹200



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

₹200



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



Mixed Indian Fritter Basket

Assorted vegetables batter fried and served with a tamarind and green apple chutney. Based on the 'Parika' a 900 year old version of the Pakora

Manasollasa, 1129 C.E

₹350



GST Excluded



Gluten Free



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



Mushroom Ghee Roast

Based on the chicken ghee roast which is cooked with 200 grams of ghee, this is our take on a classic Shetty Lunch Home, Mangalore, 1950 C.E

₹250



Dahi Ke Sule

Hung yogurt kebabs stuffed with saffron, pomegranate and black pepper

Delhi, 1960 C.E

₹350



GST Excluded



Gluten Free



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



Gluten Free



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



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



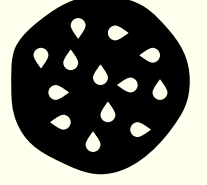
Shellfish

TANDOOR

CLAY FIRED OVEN

भूष्ट - 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 - भट्टिन्न which means to roast meat on a spit. The word भूष्ट 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 भूष्ट or roasted dishes pointing to a continued use of the Tandoor

Tandoor - भूष

Mushroom Galauti

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

Mala-Akbari, 2022 C.E

₹500



Kathal Ke Gole

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

Chota Nagpur Plateau , Unknown C.E

₹450



Chatpata Paneer Tikka

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 - भूष्ट

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



Achari Khumb Tikka

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

Mala-Akbari, 2020 C.E

₹500



Shakahari Kebabchi Feast

Any three preparation of four pieces each

₹900



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

Tandoor - भूष्ट

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 - भूष्ट

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



Kebaub Khataae

Warren Hasting's recipe as written by him at Nawab Asaf-ud-Daula's court. Minced meat flavoured with cloves and coriander seeds

Lucknow, Oudh State, 1784 C.E

₹ 650



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

Tandoor - भृष्ट

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

₹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 three preparations of four pieces each

₹1200



GST Excluded

Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

Medium Plates

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

₹450



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



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



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

Medium Plates

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



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



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

Medium Plates

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



Mangalorean Kokum Fish Fry

Kokum & pepper marinated fish flavoured with lots of garlic. Coated in semolina and fried crisp

Mangalore, 1900 C.E

₹ 700



GST Excluded



Gluten Free



Vegan



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



Gluten Free



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



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

Large Plates - 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

₹700



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

₹700



GST Excluded



Gluten Free



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



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

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



Chakka Thakkali Biryani

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

Military Hotel, Madurai, 1970 C.E

₹900



Shola Pulao

Basmati rice with chickpeas, spinach and birista.

Topped with fried radish and carrot

Mughal Empire, 1660 C.E

₹900



GST Excluded



Gluten Free



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



Gluten Free



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



Gluten Free



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



Gluten Free



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

Nushka-i-Shahjahani, Mughal Empire, 1650 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

₹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



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

₹200



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.

Rig Veda, 1500 B.C.E

₹350



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

₹200



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



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

Dessert

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

₹200



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

₹300



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

₹250



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

Coffee - Kaapi காப்பி

Filter Coffee

₹150

Cappuccino

₹200

Espresso

₹120

Double Espresso

₹200

Caffe Latte

₹200

Cardamom Coffee

₹200

Pepper Hot Chocolate

₹250

GST Excluded

Tea - Kahwa

Masala Chai

₹120

Leaf Tea Pot

Jasmine, Darjeeling, Chamomile, Assam

Served with Lemon & Honey

₹250

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

₹150

GST Excluded

Devapana - Drinks of the gods

Peppery Pippali

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

₹350

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

Bodh Still

₹200

Veen Still

₹200

Veen Sparkling

₹250

San Pellegrino Sparkling

₹300

GST Excluded