

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



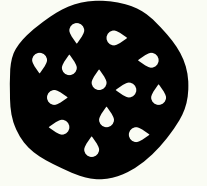
Shellfish

TANDOOR

CLAY FIRED OVEN

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

Tandoor - भूष

Shahi Seekh Kebab

Minced vegetable and soya chaap 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

₹450



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

Tandoor - ભૂષ

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

₹900



GST Excluded



Gluten Free



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

₹550



Anardana Mutton Seekh

Minced meat marinated with dried pomegranate and chilli.

Skewered and cooked in a tandoor

Mala-Akbari, 2020 C.E

₹600



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

₹650



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

₹700



Bhaditrakam

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

Manasollasa, 1129 C.E

₹550



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

₹ 600



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

Tandoor - भूट

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

₹500



Mahi-I-Alamgiri

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

Aurangabad, 1690 C.E

₹600



Gosht Kebabchi Feast

Any three preparations of four pieces each

₹1200



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

₹450



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

₹400



Sabzshoro

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

Hunza Valley, 1600 C.E

₹400



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

₹400



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

₹450



Mantu

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

Afghanistan, Hotaki Dynasty, 1700 C.E

₹400



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

₹400



Kathal Ke Gole

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

Chota Nagpur Plateau , Unknown C.E

₹400



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

Starters

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

₹600



Bombay Keema

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

Bombay, 1960 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

₹600



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

Starters

Ganna Chicken

Minced chicken skewers flavoured with sugarcane and chilli.

Served with fresh mustard micro greens

Mala-Akbari, 2021 C.E

₹500



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

₹550



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

₹550



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

Starters

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

₹600



Meen Pollichattu

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

Mangalore, 1900 C.E

₹650



Mangalorean Kokum Fish Fry

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

Mangalore, 1900 C.E

₹650



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 it centre. 'Spicy and 'chatpata'

Mala-Akbari 2020 C.E

₹550



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

₹550



Mung Dal Kufta

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

Nimatnama, 1500 C.E

₹600



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

Mains

A COMPLIMENTARY CHOICE OF RICE OR BREAD

Khatte Achari Aloo

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

Old Delhi, 1800 C.E

₹450



Arbi Ka Salan

Crispy fried Colocasia with a royal sesame and peanut curry

Rampur, 1910 C.E

₹400



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

₹500



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

₹500



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

₹500



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

₹500



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

₹400



Dal Tadka

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

₹400



Shaadi Wale Aloo

Potato stuffed with cottage cheese & dry fruits. In a creamy gravy
North India, 1960's

₹450



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

Mains - 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

₹500



Chakka Thakkali Biryani

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

Military Hotel, Madurai, 1970 C.E

₹500



Shola Pulao

Basmati rice with chickpeas, spinach and birista.

Topped with fried radish and carrot

Mughal Empire, 1660 C.E

₹500



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

Mains - Poultry

A COMPLIMENTARY CHOICE OF RICE OR BREAD

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

₹700



Rampuri Murgh

Representing the Zenith of Mughal Cuisine, a
preparation fit for the Nawab in you
Rampur, 1860 C.E

₹700



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

₹700



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

₹800



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

₹800



Posto Mangsho

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

Bengal, 1850 C.E

₹800



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

Mains - Meat

A COMPLIMENTARY CHOICE OF RICE OR BREAD

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

₹850



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

₹850



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

₹850



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

₹800



Alleppey Fish Curry

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

Allappuzha, 1810 C.E

₹750



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

₹650



Oon Soru

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

Pandyan Empire, 2 C.E

₹650



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

₹750



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

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

₹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



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



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



Dakshini Mishthaan

An assorted trio of kesari baath, bebinca & jaggery payasam

Medieval India

₹350



GST Excluded



Gluten Free



Vegan



Vegetarian



Non - Vegetarian



Shellfish

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

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

₹400

Madhu Virgin Margarita

Himalayan honey, lemon juice, club soda, cinnamon

₹300

Ghalib's Old Tom Sin

Rose essence, lemon juice, tonic water, rose petals

₹400

Baby Bellini

Orange juice, grenadine syrup, ginger ale

₹350

Paan Ras

Betel Leaf, cardamom, lemon chunks, club soda

₹400

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

₹400

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