

APPETIZERS

VEGETABLE SAMOSA 8

Crisp patties with potatoes and peas with a little Indian spice.

ONION BHAJI 8

Thin slices of red onions battered and fried.

PANEER PAKODA 10

Cottage cheese seasoned and battered fried with chickpea flour.

LAMB SAMOSA 10

Crisp patties with home-ground lamb and peas.

AMRITSARI FISH 10

Swai fish marinated with ginger, garlic paste, yogurt, spices and coated with batter of garam flour.

CHICKEN LOLLIPOP 12

Chicken wing battered and fried, served with Akash special sauce.

SOUP

DAL SOUP 8

Pureed lentil flavored with cumin, tomatoes and seasoned with coconut milk.

SIDES

GREEN SALAD..... 5

RAITA 3

ACHAAR 1

BASMATI RICE 2

MANGO CHUTNEY 1

VEGETABLES

DAL TADKA 18

Yellow lentils boiled and tempered with cumin, ginger, curry leaves, and mustard seeds.

CHANA MASALA 18

Chickpeas cooked with garam masala, onions, tomatoes, coriander, ginger and garlic.

BAIGAN BHARTA 18

Eggplant cooked with onions, ginger, garlic, and garam masala.

DAL MAKHANI 18

Black lentils soaked overnight and cooked in spiced tomatoes and butter gravy.

ALOO GOBI 18

Traditional North Indian preparation with fresh herbs, potatoes, cauliflower, tomatoes and peas.

BHINDI MASALA (OKRA) 18

Fresh okra sautéed with spices, peppers, onions and tomatoes

PALAK PANEER 19

Spinach puree cooked with cubed cottage cheese, onion, ginger, garlic and Indian spices.

PANEER MAKHANI 19

Paneer cooked in rich herb butter flavored tomato gravy.

MUTTER PANEER 19

Cottage cheese and green peas cooked in onion and tomato sauce with spices.

SHAHI VEGETABLE KORMA 19

Mixed vegetables and paneer cooked in a creamy cashew gravy.

VEGETABLE KHADAI 19

Mixed vegetables and paneer cooked in homemade coarsely-crushed masala.



Before placing your order, please inform your server if a person in your party has a food allergy

TANDOORI AKASH

PANEER TIKKA 19

Marinated cottage cheese cooked in clay oven with bell peppers and onions.

TANGDI KABAB 22

Chicken leg pieces marinated with yogurt, ginger garlic, garam masala, and cooked in tandoor.

CHICKEN TIKKA 20

Boneless chicken breast marinated in tandoori masala and slowly cooked in tandoor.

CHICKEN MALAI KEBAB 20

Mildly marinated chicken breast cooked in tandoor.

TANDOORI PRAWNS 28

Mildly spiced shrimp cooked in tandoor.

TANDOORI FISH 30

Fillet of snapper marinated with spices, ginger, garlic, and lemon.

LAMB SEEKH KABAB 26

Minced lamb meat mixed with spices, cooked on a skewer in clay oven.

TANDOORI LAMB CHOPS 32

Tender lamb chops marinated overnight with yogurt and spices.

BIRYANI

BASMATI RICE COOKED WITH VEGETABLES OR YOUR CHOICE OF MEAT, FLAVORED WITH YOGURT, SPICES, HERBS, AND GARNISHED WITH NUTS AND RAISINS:

(CAN ONLY BE ORDERED MEDIUM OR HIGHER SPICE)

VEGETABLES 20

CHICKEN 22

SHRIMP 24

LAMB 25

GOAT 25

BREAD/NAAN

NAAN 5

Indian bread baked in clay oven.

TANDOORI ROTI 4

Whole wheat bread baked in clay oven.

GARLIC NAAN 6

Indian bread topped with garlic and cilantro baked in clay oven.

ONION KULCHA 7

Naan stuffed with spiced onion and cilantro.

PANEER NAAN 8

Indian bread stuffed with cottage cheese.

KASHMIRI NAAN 8

Sweet Indian bread; stuffed with a mixture of cashews, raisins, and fennel baked in clay oven.

PEPPER JACK NAAN 8

Naan stuffed with pepper jack cheese.

KHEEMA NAAN 9

Naan stuffed with ground lamb and peas mixture.

AKASH CURRY

AKASH CURRY WITH CHOICE OF MEAT AND SPICE LEVEL:

MILD, MEDIUM, HOT, AND SUPER HOT

SERVED WITH BASMATI RICE

CHICKEN 22

FISH 22

SHRIMP 24

LAMB 25

GOAT 25

MAKHANI (BUTTER)

Creamy tomato cashew gravy, cooked with Indian spices.

TIKKA MASALA

Creamy cashew gravy cooked with onions and bell peppers.

KORMA

Simple cashew gravy, cooked with spices.

PALAK (SPINACH)

Spinach puree cooked with onions, ginger, garlic, and garam masala.

MANGO CURRY

Meat cooked in delicious cashew sauce, mango puree and spices.

MADRAS CURRY

South region curry tempered with mustard, curry leaves and coconut.

KHADAI

Special homemade crushed Khadai masala, cooked with bell peppers, onions and tomatoes.

VINDALOO

Mixture of chili, vinegar, and Indian spices blended to make a spicy curry.

(Can only be ordered Medium or higher spice level)

AKASH CURRY

Rich gravy made from browned onions, tomatoes, and homemade spices.

DESSERTS

GULAB JAMUN 6

Deep fried pastry dough soaked in honey and sugar syrup.

GAJAR HALWA 6

Grated carrots stewed in a pudding with sugar, cardamom, and milk.

RASMALAI 7

Fresh cheese soaked in cream flavored with cardamom, saffron and pistachios.

MANGO KULFI 7

Mango ice cream.

KESAR ILACHI ICECREAM 7

Indian version of icecream with saffron and cardamom.

BEVERAGES

MANGO LASSI 6

Refreshing sweet Indian drink made with kesar mango and homemade yogurt.

ROSE LASSI 6

Indian yogurt drink made with roohafza and rosewater, served sweet.

SODA CAN 3

Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda

JUICES 4

Mango, Pineapple, Orange, Cranberry, Apple

PELLEGRINO ITALY 8

ACQUA PANNA ITALY 8

BEERS

INDIAN BEER INDIA 7

LAGUNITAS IPA CHICAGO 7

STELLA ARTOIS BELGUIM 7

CORONA MEXICO 7

PERONI ITALY 7

BUDLIGHT USA 7

18% gratuity will be included in your check and split between the staff
4% credit card charge will be added to your check.
Pay cash and receive 4% discount.