

Great food, Great style - Delivered straight to your door

# Aakash

## fresh ingredients...

Our Indian cuisine is one of the finest in the North West, and is prepared with the freshest quality ingredients. Our reduced salt, low fat gourmet dishes have been designed by our chefs based on you, the customer, to create a range of flavours and taste experiences that make Aakash food so popular.

### RED CHILLI POWDER

To add a spicy flavour to our curries, and to provide a variety of rich colours

### TURMERIC

A common spice used in many of our curries. It is used in many Asian foods as a dietary supplement for stomach problems and other common ailments

### SALT

We've reduced the amount of salt in our food to create a range of healthier dishes so that you can savour the true traditional flavours.

### KARAHI MIX

A special blend of spices, including dry mint and coriander, used by our chefs to enhance the flavours.

### OLIVE OIL

We use this refined oil in our food to make our dishes healthier and lower in fat

## Why not try...

### Hyaerabadi Chicken

Coconut, Fresh cream and mint, cooked with special herbs & spices

### FAMILY BUFFET

Why not come to the Aakash on Tuesday or Sunday and try our 5 course buffet for just £9.95

All orders have to be £20 or more to qualify for free delivery.  
Orders less than £20 will be subject to a  
delivery charge of £3.00

Five Star  
★★★★★  
Hygiene Award  
(Kirklees Council)

www.aakashrestaurant.co.uk  
**01274 878866**  
email: info@aakashrestaurant.co.uk



**Aakash Restaurant,  
Cleckheaton  
West Yorkshire**

**tel: 01274 878866**

## STARTERS

<b>Fish Tikka</b> Haddock marinated in whole coriander seeds, zeera, salt, red chillies with herbs and spices cooked on a charcoal grill	<b>5.50</b>
<b>Fish Masala</b> Fresh haddock marinated with crushed coriander, ground flour, salt, red chillies, corn flour, herbs and spices and deep fried	<b>6.00</b>
<b>Nisha Tandoori</b> King prawns marinated in red chillies, salt, garlic, pomegranates and spices, fresh ginger and herbs, cooked on the charcoal grill	<b>8.50</b>
<b>Chicken Pakora</b> Chunks of tender chicken breast coated with spiced gram flour and deep fried	<b>4.50</b>
<b>Chicken Tikka</b> Chicken breasts marinated with low fat yogurt, herbs and spices and cooked on the charcoal grill	<b>4.50</b>
<b>Mughlai Chicken Grill</b> Select breast fillets of chicken marinated with fresh ginger, garlic, lemon juice, saffron, herbs and spices	<b>5.50</b>
<b>Chicken Achari</b> Marinated with fresh ginger, garlic and kalonji seeds, mixed pickles and low fat yogurt with herbs and spices	<b>4.50</b>
<b>Reshami Kebab</b> Chicken minced with capsicum, onions, green chillies, eggs, herbs and spices and cooked on a charcoal grill	<b>4.50</b>
<b>Seekh Kebab</b> Minced lamb, mixed with onions, green chillies, jeera, fresh coriander, eggs, herbs and spices and cooked on a charcoal grill	<b>4.50</b>
<b>Shami Kebab</b> Minced lamb, mixed with yellow lentils cooked with herbs and spices dipped in egg and shallow fried in olive oil	<b>4.50</b>
<b>Grilled Chops</b> Lamb marinated in ginger, garlic with herbs and spices and cooked on a charcoal grill	<b>6.00</b>
<b>Mughlai Chops</b> Lamb chops marinated in fresh single cream and pepper with herbs and spices and cooked on a charcoal grill	<b>5.00</b>
<b>Meat Samosa</b> Lightly spiced minced lamb with herbs and spices, wrapped in a thin crispy pastry and deep fried	<b>3.50</b>
<b>Aakash Mixed Grill (enough for two)</b> A selection of lamb chops, chicken tikka and Seekh kebabs	<b>10.50</b>

### Vegetarian Starters

<b>Onion Bhaji</b> Onions and gram flour, mixed with herbs and spices and deep fried	<b>3.00</b>
<b>Hari Sabzi</b> Cottage cheese, pineapple, capsicum, onion, potatoes, tomatoes with herbs and spices, cooked on our Chef's special barbeque	<b>4.00</b>
<b>Sabzi Potatoes</b> Alloo, green peas and sweet corn cooked with herbs and spices, wrapped in pastry and deep fried	<b>3.50</b>
<b>Paneer Pakora</b> Traditional indian cheese marinated in ground flour batter with herbs and spices and deep fried	<b>4.50</b>
<b>Mushroom Pakora</b> Fresh mushrooms, coated in gram flour with herbs and spices and deep fried	<b>4.50</b>
<b>Paneer Tikka</b> Cheese, marinated in low fat yogurt, fresh ginger, garlic, capsicum, onions, tomatoes with herbs and spices and cooked on a charcoal grill	<b>4.50</b>
<b>Vegetarian Platter</b> Paneer tikka, samosa, pakora, bhaji and fresh crisp salad	<b>7.00</b>

## MAIN DISHES

Delicious mouth watering curries, cooked to your taste, vegetables of your choice can be added to any of these dishes on request

<b>Chicken Tikka</b>	<b>8.00</b>
<b>Chicken</b>	<b>7.50</b>
<b>Lamb</b>	<b>9.00</b>
<b>King Prawn</b>	<b>11.00</b>
<b>Prawn</b>	<b>9.00</b>
<b>Keema</b>	<b>8.50</b>
<b>Fish</b>	<b>11.00</b>
<b>Mixed Vegetable</b>	<b>6.50</b>

**Korma**  
Curry originally created for the British Raj in India, cooked with fresh cream, coconut powder mixed with herbs and spices

**Rogan Josh**  
Cooked in a rich sauce using onion, capsicum, tomatoes with herbs and spices garnished with capsicum and tomatoes

**Dansak**  
Traditional curry, sweet and sour in taste, cooked with pineapple, lentils and herbs and spices

**Bhuna**  
Cooked with a special blend of herbs and spices giving an Eastern taste

**Jalfrezi**  
Cooked with fresh tomatoes, garlic blended with herbs and spices, garnished with boiled eggs

**Karahi Dishes (cooked in a traditional wok)**  
This dish is cooked in traditional Punjabi style in a thick, dry sauce using fresh chillies and a blend of traditional herbs and spices

### Non Curried Dishes

All served with special chunky chips and fresh crisp salad

<b>Succulent Scampi</b>	<b>7.50</b>
<b>Fresh Fish</b>	<b>7.50</b>
<b>Field Mushroom Omelette</b>	<b>7.50</b>

### Vegetarian Dishes

	main dish	side dish
<b>Mixed Vegetables</b> Potatoes, carrots, green peas, cauliflower, capsicum cooked with special herbs and spices	<b>6.90</b>	<b>4.00</b>
<b>Palak Alloo Mushroom</b> Mushroom, Cottage cheese, Spinach, and Potatoes cooked with the finest quality herbs and spices	<b>6.90</b>	<b>4.00</b>
<b>Tarka Daal</b> Lentils cooked with Chef's special herbs and spices garnished with fried onions and ginger	<b>6.90</b>	<b>4.00</b>
<b>Paneer Palak</b> Traditional Indian spinach with cheese cooked with Chef's special herbs and spices	<b>6.90</b>	<b>4.00</b>
<b>Paneer Mater</b> Green peas with traditional Indian cheese cooked with Chef's special herbs and spices	<b>6.90</b>	<b>4.00</b>
<b>Bombay Alloo</b> Potatoes cooked with chef's special herbs and spices	<b>6.90</b>	<b>4.00</b>

We are happy to accept the following credit cards.  
Sorry, we do not accept cheques.



Copyright 2008, CreativEmpire

'Coca-Cola', 'Coke' and the 'Coca-Cola' Red Disc icon are registered trade marks of the Coca-Cola Company. PLEASE BE ADVISED THAT SOME FOODS CONTAIN BONES. PLEASE TAKE EXTRA CARE WHILST CONSUMING YOUR FOOD. OUR PRODUCTS MAY CONTAIN NUT DERIVATIVES.

## BIRYANI DISHES

Biryani dishes may be mixed to suit individual preferences and can be made according to your preferred strength. These dishes are cooked with rice, using our own special herbs and spices (served with sauce)

<b>Chicken Biryani</b>	<b>9.00</b>
<b>Prawn Biryani</b>	<b>10.00</b>
<b>King Prawn Biryani</b>	<b>12.00</b>
<b>Lamb Biryani</b>	<b>10.00</b>
<b>Vegetable Biryani</b>	<b>7.00</b>

## AAKASH SPECIALS

**Handi Ghost** 11.00  
Tender pieces of lamb on the bone, cooked with green chillies, black pepper, tomatoes and coriander (Please allow 45 minutes preparation)

**Handi Murgh** 10.00  
Tender pieces of Chicken on the bone, cooked with green chillies, black pepper, tomatoes and coriander (Please allow 45 minutes preparation)

**Hyderabad Chicken** 10.00  
Coconut, fresh cream and mint, cooked with herbs and spices

**Chicken Tikka Keema Special** 10.00  
Grilled chicken cooked with mince meat, ginger, garlic, herbs & spices (Highly Recommended)

## SIDE ORDERS

### Traditional Breads

<b>Naan</b>	<b>2.00</b>
<b>Garlic Naan</b>	<b>2.50</b>
<b>Cheese Naan</b>	<b>2.50</b>
<b>Keema Naan</b>	<b>2.50</b>
<b>Alloo Naan</b>	<b>2.50</b>
<b>Peshwari Naan</b>	<b>2.50</b>
<b>Mixed Bread Basket - Plain, Garlic &amp; Onion</b>	<b>4.00</b>
<b>Tandoori Roti</b>	<b>0.80</b>
<b>Laccha Paratha</b>	<b>2.50</b>
<b>Chapatti</b>	<b>0.40</b>

### Rice

<b>Pilau Rice</b>	<b>2.50</b>
<b>Boiled Rice</b>	<b>2.00</b>
<b>Egg Rice</b>	<b>3.00</b>
<b>Lemon Rice</b>	<b>2.50</b>

### Accompaniments

<b>Pickle Tray</b> The ideal partner to your curry	<b>2.00</b>
<b>Basket of Poppadums</b> Go on be authentic	<b>2.00</b>
<b>Special Salad</b> Fresh lettuces, cucumber and tomato	<b>2.50</b>
<b>Raita</b> Yogurt that's as cool as a cucumber	<b>2.50</b>
<b>Chunky Chips</b>	<b>2.00</b>

### WINE GIVEAWAY

DELIVERIES  
OVER £50  
RECEIVE A  
**FREE**  
BOTTLE OF  
HOUSE WINE  
(RED / WHITE)

Please Drink Responsibly

### BITE SIZE DEAL

2 Seekh Kebabs  
1 Naan  
Fresh Crisp Salad  
Poppadom & Chutney

**£4.99**

## DRINKS



<b>Coke/Diet Coke</b>	<b>2.00</b>
<b>J2O:</b>	
<b>Apple &amp; Mango</b>	<b>2.00</b>
<b>Orange &amp; Passion Fruit</b>	<b>2.00</b>
<b>Apple &amp; Melon</b>	<b>2.00</b>
<b>Appletiser</b>	<b>2.00</b>
<b>Britvic Cranberry Juice</b>	<b>2.00</b>
<b>Still/Sparkling Water</b>	<b>1.50</b>

### AT THE AAKASH

TRY OUR  
FAMILY BUFFET  
AT AAKASH

5 Course Buffet  
Prepared by 5 Star Chefs

**£9.95** each

(Tuesdays and Sundays Only)

Under 10's - £4.50 each  
Under 3's - FREE

(6pm - 10.45pm)

**Any Starter, Any Main\* £9.99**

### EXCLUDES

\* Any Fish or Aakash Mixed Grill Dishes.  
Not valid with any other offer.  
Offer subject to availability.  
Available for delivery or collection.  
Delivery within 3 mile radius

The Small Print: Prices are subject to change without notice. All products are subject to availability. Minimum delivery £20. Delivery is limited to a 3 mile radius.