



BRITISH Curry Awards
5 STAR RESTAURANT 2016
BRITISH CURRY AWARDS
WINNERS



GOLD AWARD 2015
FOR HEALTHY CHOICE
(KIRKLEES COUNCIL)



5 STAR 2015
HEALTH & HYGIENE RATING
(KIRKLEES COUNCIL)



WE SERVE HALAL FOOD

STARTERS

Meat Samosa	4.50
Lightly spiced minced lamb with herbs and spices, wrapped in a thin crispy pastry and deep fried	
Chicken Pakora	5.50
Chunks of tender chicken breast coated with spiced gram flour and deep fried	
Chicken Tikka	5.50
Chicken breasts marinated with low fat yogurt, herbs and spices and cooked on the charcoal grill	
Mughlai Chicken Grill	6.95
Select breast fillets of chicken marinated with fresh ginger, garlic, lemon juice, saffron, herbs and spices	
Chicken Achari	5.50
Marinated with fresh ginger, garlic and kalonji seeds, mixed pickles and low fat yogurt with herbs and spices.	
Reshami Kebab	5.50
Chicken minced with capsicum, onions, green chillies, eggs, herbs and spices and cooked on a charcoal grill	
Seekh Kebab	5.50
Minced lamb, mixed with onions, green chillies, jeera, fresh coriander, eggs, herbs and spices and cooked on a charcoal grill	
Shami Kebab	5.50
Minced lamb, mixed with yellow lentils cooked with herbs and spices dipped in egg and shallow fried in olive oil	
Grilled Chops	6.95
Lamb marinated in ginger, garlic with herbs and spices and cooked on a charcoal grill	
Fish Tikka	6.95
Fish marinated in whole coriander seeds, zeera, salt, red chillies with herbs and spices cooked on a charcoal grill	
Fish Masala	6.95
Fresh fish marinated with crushed coriander, ground flour, salt, red chillies, corn flour, herbs and spices and deep fried.	
Nisha Tandoori	11.95
King prawns marinated in red chillies, salt, garlic, pomegranates and spices, fresh ginger and herbs, cooked on the charcoal grill	
Aakash Mixed Grill (enough for two)	13.95
A selection of lamb chops, chicken tikka and seekh kebabs	

Complimentary popadoms
with every order

Vegetarian Starters

Onion Bhaji	3.50
Onions and gram flour, mixed with herbs and spices and deep fried	
Hari Sabzi	4.95
Cottage cheese, pineapple, capsicum, onion, potatoes, tomatoes, with herbs and spices, cooked on our Chef's special barbecue	
Vegetable Samosa	3.95
Aloo, green peas and sweetcorn, cooked with herbs and spices wrapped in pastry and deep fried	
Paneer Pakora	4.95
Traditional cheese marinated in ground flour batter with herbs and spices and deep fried	
Mushroom Pakora	3.50
Fresh mushrooms, herbs and spices in gram flour	
Paneer Tikka	5.50
Cheese, marinated in low fat yogurt, fresh ginger, garlic, capsicum, onions, tomatoes with herbs and spices and cooked on a charcoal grill	
Vegetarian Platter	8.95
Paneer tikka, samosa, pakora, bhaji and dressed salad	

MAIN DISHES

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

Chicken Tikka	9.95
Chicken	8.95
Gosht (Mutton)	9.95
King Prawn	11.95
Prawn	9.95
Keema	9.95
Fish	10.95
Mixed Vegetable	7.95

Tikka Massala

Char grilled chicken cubes cooked in a mild to medium onion and tomato based sauce with yogurt and a blend of spices.

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 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

Succulent Scampi	7.95
Fresh Fish	8.50
Field Mushroom Omlette	6.95
Chicken Tikka Omlette	7.95

Vegetarian Dishes

	Main Dish	Side Dish
Mixed Vegetables	7.95	5.50
Potatoes, carrots, green peas, cauliflower, capsicum cooked with special herbs and spices		
Palak Alloo Mushroom	7.95	5.50
Mushroom, spinach, and potatoes cooked with the finest quality herbs and spices		
Tarka Daal	7.95	5.50
Lentils cooked with Chef's special herbs and spices garnished with fried onions and ginger		
Paneer Palak	7.95	5.50
Traditional Indian spinach with cheese cooked with Chef's special herbs and spices		
Paneer Mater	7.95	5.50
Green peas with traditional Indian cheese cooked with Chef's special herbs and spices		
Bombay Alloo	7.95	5.50
Potatoes cooked with Chef's special herbs and spices		

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



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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)

Chicken Biryani	9.95
Prawn Biryani	9.95
King Prawn Biryani	11.95
Lamb Biryani	9.95
Vegetable Biryani	7.95

AAKASH SPECIALS

Handi Ghost	11.95
Tender pieces of lamb on the bone, cooked with green chillies, black pepper, tomatoes and coriander (Please allow 45 minutes preparation)	
Handi Murgh	11.95
Tender pieces of chicken on the bone, cooked with green chillies, black pepper, tomatoes and coriander (Please allow 45 minutes preparation)	
Hyderabad Chicken	11.95
Coconut, fresh cream and mint, cooked with herbs and spices	
Chicken Tikka Keema Special	11.95
Grilled chicken cooked with mince meat, ginger, garlic, herbs and spices (Highly Recommended)	

SIDE ORDERS

Traditional Breads

Naan	2.50
Garlic Naan	3.50
Cheese Naan	3.50
Keema Naan	3.50
Alloo Naan	3.50
Peshwari Naan	3.50
Tandoori Roti	0.95
Laccha Paratha	3.50
Chapatti	0.50

Rice

Pilau Rice	2.50
Boiled Rice	2.00
Egg Pilau Rice	3.50
Lemon Rice	3.50
Mushroom Pilau Rice	3.50

Accompaniments

Pickle Tray	3.50
The ideal partner to your curry	
Basket of Poppadums	2.50
Go on be authentic	
Special Salad	3.95
Fresh lettuce, cucumber and tomato	
Raita	3.50
Yogurt that's as cool as a cucumber	
Chunky Chips	2.95

Limited Time Offer
20% Off
Menu Prices*

AAKASH MEGA BUFFET NOW OPEN 7 DAYS

Sun to Wed

£13.95

Adults

£7.50

Children

Thur to Sat

£14.95

Adults

£7.95

Children

*Kids under 4 eat FREE

THURSDAY'S

Come and join us **every Thursday** where our **5* Chef's** will prepare and serve a

whole stuffed lamb
with rice..

Included in the Thursday buffet

Come early to avoid disappointment
When its gone its gone!

DESSERTS

Ras Malai	3.95
Sugary flattened paneer in clotted cream	
Kheer	3.95
Creamy sweet rice pudding with spices and nuts	
Gulab Jamun	3.95
Clotted cream balls coated in crispy dough soaked in syrup	
Fruit Truffle	3.95
Fresh Fruit Salad	3.95
Combination of seasonal fruits	

DRINKS

J20:	
Apple & Mango	2.95
Orange & Passion Fruit	2.95
Apple & Raspberry	2.95
Pepsi / Diet pepsi Bottles 330ml	2.95
Appletiser	2.95
Still / Sparkling Water	2.95

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

Any of the above dishes can be cooked medium - Hot or Asian Style

If there is a dish you want that isn't on the menu. Our Chef will be happy to cook it for you.

Allergy advice: In compliance with food labelling regulations, customers are advised to let our staff know if any food may cause an allergic reaction prior to an order. While we can let you know which of our items contain nuts/peanuts and which do not, all our food items are prepared in a kitchen where nuts/peanuts are used and therefore we cannot guarantee any item as nut/peanut free.

To Order Call:

OPENING TIMES
DELIVERY TIMES

Mon - Sun: 5.30pm - 11pm
Mon - Sun: 6.00pm - 10.30pm

tel: 01274 870011 \ 87 77 72



aakash
Passion for Excellence

Limited Time Offer
20% Off
Menu Prices*

Complimentary **popadoms** with every order

*20% discount only applies to order of £20 or more
FREE DELIVERY within a 3 mile radius. £2 charge for over 3 miles

Provident Place | Bradford Road | Cleckheaton | West Yorkshire | BD19 3PN
Great Food, Great Style - Delivered straight to your door

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.



Why not try...	THURSDAY - WHOLE STUFFED LAMB Prepared by our 5 star chef's. Included in the buffet at £14.95	FAMILY BUFFET Why not come to the Aakash on Monday to Sunday and try our 7 course buffet
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*20% discount only applies to order of £20 or more
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