



India. She of the old, winding gullies, hand drawn carts, roadside dhabas, and brilliant sunsets. Of brightly coloured spices, unforgettable flavours, of the crunch, hiss, sizzle of something magical being conjured up in nani's kitchen.

This same India is waking up to sleek, sophisticated elegance, a new palate of international flavours, and an insatiable curiosity for all things new.

This is the India we bring to you.

Flavours you never imagined together, come alive, sing, dance and make every bite an experience.

Each uniquely crafted plate holds both the secrets of the past and edgy, modern takes on global cuisines. This is food that has never been thought of.

A dining experience that is truly international, along with a taste that is authentically, intriguingly Indian.

We are Akss.  
And we bring to you India reimagined.



Indian celebrations Full of excitement, colour, and the joy of being with your loved ones. Overflowing with happiness. Given a twist. Brought to your plate, reimagined. At Akss.



## SOUPS

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|---|-----|
| <b>Bhuna Makkai Ka Shorba</b><br>Nimbu Aur Masalewala Roadside Bhutta Presented As A Soup, Served With Masala Corn Toast. | 215 |
| <b>Lemon Coriander Soup</b><br>A Clear Vegetable Soup Flavoured With Lemon & Coriander Leaves                             | 215 |
| <b>Tomato Dhaniya Shorba</b><br>A Light Tomato And Coriander Stew Bursting With Goodness Of India                         | 215 |

## CHAATS

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|--|-----|
| <b>Pani Puri Bar</b><br>An Akss Twist Of India's Favourite Street Food   | 360 |
| <b>Dahi Bhalla</b><br>A Soft & Delicate Lentil Ball Fried To Perfection & Topped With Sweet Yoghurt, Tamrind & Mint Chutneys & Chef Special Spices | 250 |
| <b>Palak Patta Chat</b><br>Crispy Palak Patta Served With Sweet Yoghurt, Tamrind & Mint Chutney With Sev Sprinkled On Top                          | 375 |
| <b>Raj Kachori</b><br>A Spicy, Crunchy, Savory & Slightly Sweet Chaat That's A Combination Of A Traditional Poon & Chaat Elements                  | 255 |
| <b>Peanut Chat</b><br>Roasted Peanuts Mixed With Onion, Tomatoes And Lemon With Masala   | 375 |

Nothing says India quite  
like her colours.

The amber of a sunset, the green  
of her fields, the blue of her rivers.  
Reimagined into food so colourful,  
you can taste it...  
Only at Akss!



## APPETIZERS

<b>Hara Bhara Kabab</b> Melt In Mouth Spinach & Mix Veg Kababs, Golden Fried To Perfection, With Our Twist Of Cheese Stuffing	385
<b>Mirchi Ka Pakoda</b> A Modern Take With Chillies Stuffed With Spiced Cheese Served With Mango Chunda	350
<b>Broccoli Kalimiri</b> Tandoori Baked Broccoli Marinated In Black Pepper Infused Cream & Cheddar Cheese Style Marination	425
<b>Bharwan Tandoori Aloo</b> Tandoor Cooked Potatoes Stuffed With Mix Veg, Spinach And Cheese	390
<b>Paneer Makhmali Tikka</b> Chefs Special Tandoori Baked Cottage Cheese, Marinated In Cashew, Mint & Coriander Paste & Stuffed With Cheese And Green Chilly	
<b>Teen Tikka Paneer</b> Tandoor Cooked Cottage Cheese In Three Distinct Flavors Yellow Chilli, Coriander Pesto, Masala Sun-dried Tomato	455
<b>Pav Bhaji Bomb</b> An Explosion Of Classic Pav Bhaji Flavors In A Bite-sized Package	385
<b>Naanza</b> Supersized Naan Topped With Fiery Kolhapuri Paneer And A Trio Of Cheeses	425
<b>Killer Cheese Naan</b> Stack Of Mini Naans Stuffed With Chilli And Cheese, A Classic Comfort Food	425

What springs to your mind when you think of the magical Indian monsoons?

The heavy, cold downpour, the sweet smell of earth after it pours, the sizzling hot pakodas and the masalewala, roadside bhuttas.

The true essence of the Indian monsoons.

Reimagined at Akss!



**Tandoori Stuffed Mushrooms** 430  
Mushrooms Marinated In Spices Cooked In The Tandoor Topped With Truffle And Parsley Powder

**Thecha Paneer Chilli** 430  
Cottage Cheese Marinated In Traditional Maharashtri Chilli Garlic Dip And Panfried

**Vegetable Nilgiri Kabab** 380  
A Combination Of Sweet & Spicy Kabab Paneer & Coconut Enveloped With Vegetables

**Paneer Tikka** 410  
Classic/afgani/hazari/irani

**Dahi Ke Kabab** 385  
Hung Curd Dumplings With Hint Of Ginger And Chilli Deep Fried, Served With Mint Chutney

**Aloo Corn Tikki** 330  
Golden Fried Dumpling Of Potato And Corn Mixed With Spices, Served With Mint Chutney

**Paneer Chilly** 390  
Crisp Batter Fried Paneer Tossed In Slightly Sweet, Spicy, Hot And Tangy Sauce

#### **PAPADS**

**Papad Roasted / Fried** 65

**Masala Papad** 125

**Makkai Masala Papad With Cheese** 410

Your Favorite Masala Papad Akss Style Topped With Melted Cheese



Flavours of many different traditions,  
of deep-rooted customs, of the warmth  
of a familiar, long-held belief  
Crafted into food that speaks  
straight to your heart.  
Akss.  
Reimagining Indian traditions.



## MAINS

<b>Baked Methi Mutter Malai</b>	415
Green Peas And Fresh Fenugreek In A Rich Cashew Based Gravy Served Au Gratin Style	
<b>Subz Diwani Handi</b>	370
Assorted Veggies In A Rich Tomato Gravy	
<b>Paneer Lababdar</b>	430
Our Chef Signature Dish Served In Mild Onion Gravy With Bell Peppers And Cottage Cheese	
<b>Paneer Khurchan Lasagne</b>	450
An Italian Twist To A Classic Cottage Cheese Dish	
<b>Kasuri Butter Masala Paneer</b>	430
An All Time Favourite With A Hint Of Fenugreek Served Akss Style	
<b>Paneer Nilgiri</b>	430
Spicy Spinach And Paneer Sandwich In A Pudina Cashew Curry	
<b>Bharwan Mirch Ka Salan</b>	450
Bhavnagri Chillies Stuffed With Cheese & Sauted To Perfection & Serve In Rich Onion And Peanut Hyderabad Style Curry	
<b>Akss Kofta Curry</b>	415
A Modern Take On The Traditional Kofta In An Awadhi Sauce	
<b>Palak Kofta Curry</b>	415
Delicate Spinach Dumplings Stuffed With Cheese Fried To Perfection & Served With Enticing Spinach & Onion Gravy, Chefs Special	

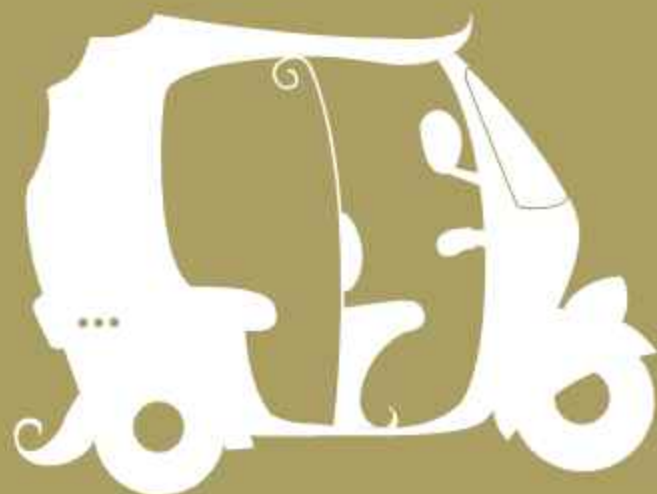
Did you ever think that the heartfelt warmth, the effusive gestures, the honest intentions of a truly Indian welcome could be captured in a plate of food?  
We did. And then we reimagined it.  
Taste the essence of India.  
In a brand new avatar.



## MAINS

Mushroom Raarha	430
Our Vegetarian Take With Soya Mince, Mushrooms And Amped Up Spices	
Mushroom Masala	430
Deliciously Marinated Mushrooms Served In Tomato Gravy	
Aloo Aap Ki Pasand	390
Jeera Aloo/aloo Gobi/ Aloo Mutter/dum Aloo	
Paneer Aap Ki Pasand	415
Kadhai Paneer/palak Paneer/paneer Tikka Masala	
Subz Aap Ki Pasand	395
Tawa Masala / Kolhapuri / Kadhai	
Paneer Pasanda	430
Minced Of Fresh Mix Vegetables Enveloped With Paneer And Serve In Aromatic Gravy	
Paneer Bhurji	430
A Dry Preparation Of Grated Paneer Sauteed With Butter And Spiced With Chopped Onion And Tomato	
Paneer Do Pyaza	430
Cottage Cheese Cubes Serve In Rich Onion Gravy With Onion Cubes	
Subzi Nizami Handi	390
Dices Of Mix Vegetables With Onions, Potatoes And Capsicum Cooked In Spinach Gravy	

Bright, clear, crackling with energy.  
Full of promise. Aromas, or the sky?  
Why not both?  
Akss.  
Reimagining Indian skies into  
Indian delicacies!



## MAINS

<b>Subzi Jalfrezi</b>	390
Mixed Vegetables Pan Cooked With Onion And Capsicum In Tangy Gravy	
<b>Sev Tamatar</b>	340
Classic Kathiawadi Sev Tamatar Iki Sabji Which Is A Sweet, Spicy And Tangy Tomato Curry Generously Topped With Crispy Lentils Sev	
<b>Veg Patiala</b>	410
Minced Of Fresh Mix Vegetables & Cottage Cheese Enveloped In Papad And Served In Aromatic Onion Gravy	
<b>Malai Kofta</b>	450
Cottage Cheese Dumplings Served Either In Rich Sweet Cashew Gravy Or Tangy Tomato Gravy	
<b>Malai Seekh Kabab</b>	450
Mixed Veg Kababs Baked In Tandoor & Served with Rich Sweet Cashew Gravy	
<b>Kaju Masala</b>	450
Rich Cashew Nut Served In Smooth Tomato Gravy	

Every family has them.  
 The ones who live to eat,  
 the ones who eat to live...  
 Those who like variety, those who  
 seek comfort in the familiar, the  
 ones who just can't make up their minds.  
 Akss.  
 Made to cater to the varying likes,  
 moods and palates of Indian families!



## ✓ RICE & DAL

Dal Tadka	345
A Classic Indian Spiced Lentil Preparation	
Dal Akss	395
Our Signature Preparation Of Black Lentils Slow Cooked With Butter And Cream	
Steamed Rice	270
Jeera Rice	320
Matar Pulao	350
Nawabi Style Peas Pulao	
Dum Subz Biryani	450
A Hyderabad! Classic Rice Preparation With Aromatic Spices	
Palak Paneer Khichdi	350
A Twist In Your Comfort Food, Served With Khicchu Crisps	
Dal Khichdi	300
A Super Comforting Lentil stew with rice, with Indian Style Tampering.	

## ✓ RAITAS

Smoked Boondi Raita	170
Palak Raita	170
Mix Veg Raita	170
Pineapple Raita	190
Rose Petal And Pomegranate Raita	190
Green Salad	170

V = Vegan on request / F = Jain on request  
 \*Taxes as applicable



Seasoned by centuries of food traditions, comforted by recipes lovingly handed down, yet looking for the excitement of new innovations. Indian food reimaged. Indian palates delighted! Only at Akss!



## Roti / Naan

Roti	55
Naan	65
Paratha	80
Plain / Pudina / Kasuri Methi / Tandoori Masalewala	
Thyme Garlic Naan	85
Cheese Chilli Basil Naan	90
Coriander Pesto Naan	90
Jalapeno Olive Paratha	90
Masala Cheese Garlic Naan	140
Cheese Garlic Naan	120
Missi Roti	80
ALOO PARATHA	140
PANEER PARATHA	150
MIX VEG KULCHA	150
STUFFED KULCHA	140
Roti Basket	300
Roti / Naan, Laccha Paratha, Kulcha	
Akss Roti Basket	350
Thyme Garlic Naan, Coriander Pesto Naan, Jalapeno Olive Paratha, Onion Kulcha	



\*Some of our menu items can be made Jain or Vegan upon request.  
Please ask our servers for recommendations  
\*Government Taxes as applicable