



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.





## BEVERAGES

### T&C

Cucumber and tonic with a twist of curry leaves

### Aam Panna On The Rocks

Pure mango pulp converted into rocks

### Ghamandi Lassi

An Akss take on an Indore specialty

### Mango Colada

Delicious mango with coconut

### Smoked Tandoori Bloody Mary

An Akss twist on the classic bloody mary

### Kokum & Peach Sour

Tangy and fruity flavours in a winning combination

### Pani Puri Caprioska

Refreshment drink swing pani puri and caprioska

### Ananaas

Slushie with flavours of pineapple, jalapeno and lychee

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!



## SOUPS



### Bhunna Makkai Shorba

Nimbu aur masalewala roadside bhutta presented as a soup, served with masala corn toast

### Palak Aur Santre Ka Shorba

The Akss take on the classic palak shorba with hints of orange



## CHAATS



### Kachori Chaat

Crispy stuffed kachoris with dahi and chutney caviars



### Palak Patta Chaat

Crispy fried spinach chilled in liquid nitrogen topped with dahi mousse and your favourite chutney caviars



### Pani Pooori Bar

An akss twist to India's favourite street food



### Nitro Bhel

Akss recreates the classic Bombay street food topped off with a live prepared nitro chutney

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!



## APPETIZERS

### Mirchi Ka Pakoda

A modern take with chillies stuffed with spiced cheese served with mango chunda

### Broccoli Kalimiri

Tandoori spiced broccoli served with cheddar mousse

### Bharwan Tandoori Aloo

Tandoor cooked potatoes stuffed with spinach and cheese

### Akss Galouti Kebab

Melt in your mouth kebab served on ulta tawa ka paratha topped with rose foam

### Teen Tikka Paneer

Tandoor cooked cottage cheese in three distinct flavors -yellow chilli, coriander pesto, masala sundried tomato

### Pav Bhaji Bomb

An explosion of classic pav bhaji flavors in a bite-sized package

### Deconstructed Samosa

A fun DIY take on 2 different styles of samosa, chutneys and fried chillies

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





## APPETIZERS

Mele Ka Thela

Jantar Mantar

Deep fried Paneer with a surprise filling

Cheezy Kebab

Tandorri Soya Chaap wrapped in Cheese

Palak Fafda

Black Spinach Crackers with classic

Palak Paneer Mousse Papdi

Classic palak paneer turned into a mousse served with a crispy puri

Multi Grain Thepla

Multigrain thepla served with Rajhasthani Kadhi Mousse

Chatpata Bhindi

Crispy Okra served with Makhani Dip

Desi Cheeza

Crispy Okra served with Makhani Dip

Desi Cheeza

Bite sizes Pizza served desi style

Masala Cheese Papad

Classic masala papad with Cheese

Chocolate Paani puri

Chocolate puris with Mango Pudina water

Jalebi Chaat

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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.



## APPETIZERS



### Naanza

Supersized naan topped with fiery Kolhapuri paneer and a trio of cheeses



### Misal Pav

Classic Maharashtrian dish served Akss style in a fondue pot



### Killer Cheese Naan

Stack of mini naans stuffed with chilli and cheese - a classic comfort food

### Tandoori Stuffed Mushrooms

Mushrooms marinated in spices cooked in the tandoor topped with truffle and parsley powder

### Thecha Paneer Chilli

Cottage cheese marinated in traditional Maharashtrian chilli garlic dip and panfried

## PAPADS



### Kaccha Papad Pakka Papad

An assortment of papads and accompaniments



### Makkai Masala Papad With Cheese

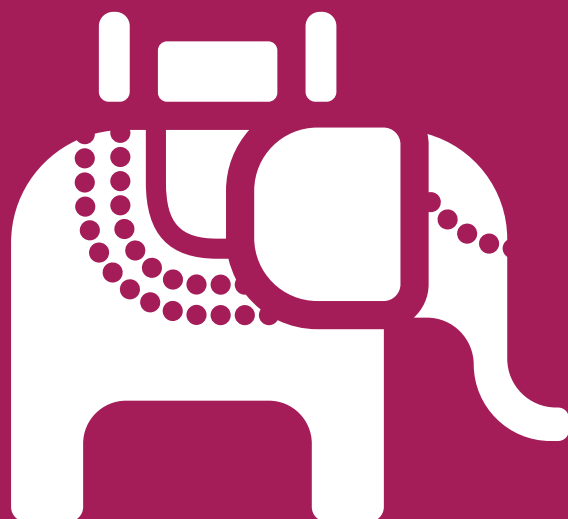
Your favorite masala papad Akss style topped with melted cheese

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



### Baked Methi Mutter Malai

Green peas and fenugreek in a rich cashew based sauce served au gratin style



### Subz Diwani Handi

Assorted veggies in a rich tomato gravy



### Paneer Khurchan Lasagne

An Italian twist to a classic cottage cheese dish



### Kasuri Butter Masala Paneer

An all-time favourite with a hint of fenugreek served Akss style

### Paneer Nilgiri

Spicy spinach and paneer sandwich in a pudina cashew curry

### Bharwan Mirch Ka Salan

Our version of the traditional Hyderabadi chilli and peanut curry

### Akss Kofta Curry

A modern take on the traditional kofta in an Awadhi sauce



### Amritsari Chole

Chickpeas cooked in the authentic Amritsari style

### Aloo Aap Ki Pasand

Jeera Aloo/Aloo Gobi/Aloo Mutter



### Paneer Aap Ki Pasand

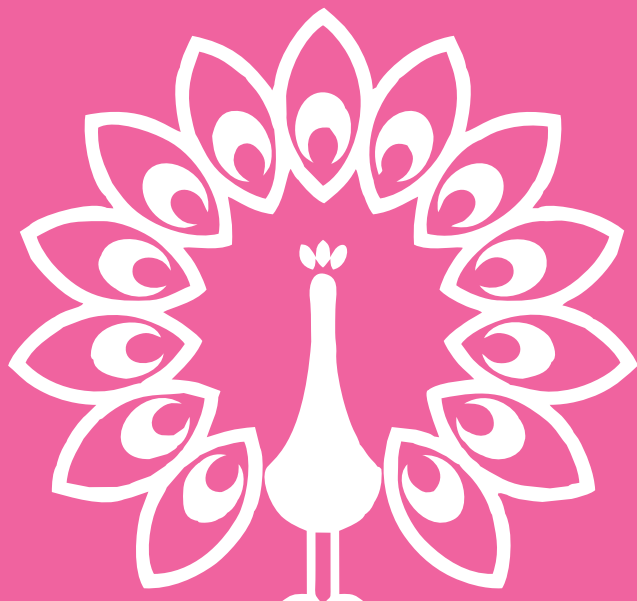
Kadhai Paneer/ Palak Paneer/ Paneer Tikka Masala



### Subz Aap Ki Pasand

Tawa Masala/ Kolhapuri/ Vilayti

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



## MAINS

### Puneri Frankie

Classic Pune frankie with Onion pakora and lehsun chutney

### Desi Tacos

### Jalfrezi Karanji/ Gujiya/ Ghoogra

Fried parcels stuffed with Jalfrezi vegetables served with a madras curry sauce and coriander foam

### Biryani Balls

Classic Hyderabad Biryani balls stuffed with Cheese and deep friend with Coriander tadka raita

### Bharta

Classic Baingan bharta with Jowar roti

### Dosa Cones

Classic crispy butter dosa with a variety of stuffings and chutneys

## MAINS

### Thyme Garlic Naan

### Cheese Chilli Basil Naan

### Coriander Pesto Naan

### Jalapeno Olive Paratha

### Parantha

Plain/ Pudina/Kasuri methi / Tandoori Masalewala

### Roti/ Naan

### Roti Basket

Roti/ Naan, Laccha Paratha, Kulcha

### Akss Roti Basket

Thyme Garlic Naan, Coriander Pesto Naan,

Jalapeno Olive Paratha, Onion Kulcha

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

### Hara Moong Dal

An Akss recreation of the spicy Maharashtrian staple



### Dal Tadka

A classic Indian spiced lentil preparation



### Dal Akss

Our signature preparation of black lentils slow cooked with butter and cream

### Steamed Rice

### Jeera Rice



### Matar Pulao

Nawabi style peas pulao

### Dum Subz Biryani

A Hyderabad classic rice preparation with aromatic spices



### Palak Paneer Khichdi

A twist in your comfort food, served with khichchu crisps & karela achaar

## ▲ RAITAS

### Smoked Boondi Raita

### Palak Raita

### Rose Petal and Pomegranate Raita

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 **DESSERT****Gulab Jamun Tart**

Served with elaichi custard and gulkand sauce

**Kesari Kulfi Magic**

Kesar kulfi prepared live at your table with an Akss twist

**Shahi Tukda**

Rabdi and pineapple stuffed crisp bread soaked in sweetened milk, topped with orange and pineapple caviars

**Gajjar Halwa Ka Gudbud**

Served falooda style with rabdi, chocolate halwa truffles and sweet crisps

**Akss Chocolate Garden**

Akss recreates chococlate lover's dream with oreo crumble, chocolate mousse, chocolate brownie and chocolate fondant

**Dahi Handi 2.0****Panna Cotta**

Pannacotta with Desi flavors

**Mawa Cupcake With Kesar Pista Frosting****Mahabaleshwar Strawberry**

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**Chocolate Walnut Fudge Sandwich****Ras Malai Tres Leches****Baked Alaska**



\*Some of our menu items can be made Jain or Vegan upon request.  
Please ask our servers for recommendations  
\*5% Service charge & government taxes as applicable