



  
**panchuli**   
INDIAN DINING

## **DINNER**

### **ALLERGY ADVICE**

All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used. For further clarification, please ask for our chef or manager. Typically, all tandoori dishes may contain nuts/peanuts & dairy. Breads & bhajies may contain gluten, dairy & eggs. Kebabs & pakoras may contain eggs, dairy & gluten. Scallops are molluscs, King prawns & prawns are crustaceans.

**We take allergies seriously so please inform us of any that you suffer from before you order.**

## Appetisers

**PLAIN POPPADUM 0.80**

**SPICY POPPADUM 0.80**

**PICKLE TRAY 2.00 (SM) / 2.50 (LG)**

Green Mint Sauce, Mango Chutney, Onion salsa

## To begin

### Sharing Selection

#### CLASSIC MIX (FOR 1)

Sheek kebab + Onion bhajis + Chicken tikka + Vegetable samosas

Served with salad and chutneys

**6.90**

#### MUGHAL E AZAM (FOR 2)

Chilli & garlic tempered wild king prawns + Vegetable samosas + Adraki lamb chops + Crispy onion bhajis

**19.90**

### Entrée

#### CHILLI GARLIC SCALLOPS

Seared Atlantic scallops pan-fried with green chillies, garlic and herbs

**6.90**

#### CRISPY ONION BHAJIS

The nations favourite **V**

**3.70**

#### TANDOORI SPICED DUCK

Marinated with mustard, yoghurt & spices cooked in a clay oven

**5.90**

#### LASSAN LAMB & MUSHROOM

Strips of lamb stir-fried with mushroom and garlic

**4.90**

#### SPICY TIKKA PUREE

Stir fried, spiced cubed chicken tikka, served on a thin fried bread

**5.90**

#### CHILLI & GARLIC WILD KING PRAWNS

Pan fried in butter, green chilli, garlic and spiced with paprika

**6.90**

#### TANDOORI PANEER SHASHLIK

Chunks of Indian cheese with a blend of herbs cooked in tandoor with onions and peppers **V**

**5.90**

#### THE MAHARAJA (FOR 4)

An appetiser fit for Emperors & Maharanis: **Salmon Tikkas + Mutton Chops + Chicken 65 + Vegetable Samosas + Tandoori King Prawn**

**49.80**

Please allow a little time while we perfect this feast for you.

#### ADRAKI LAMB CHOPS

Tender lamb chops marinated with fresh ginger, mustard & yoghurt

**6.90**

#### SPICY SHEEK KEBAB

Lean mince lamb mixed with fresh herbs & spices cooked in the tandoor

**3.90**

#### SALMON TIKKA

Marinated with tandoori paste, yoghurt & spices. Slow baked in the tandoor.

**5.90**

#### POTATO, GARLIC & MUSHROOM STIR-FRY

Finished with chat masala **VG**

**4.50**

#### CHICKEN 65

Marinated spiced chicken tikka tossed with garlic, coriander & hot naga pickle

**4.90**

#### CHICKEN TIKKA

Classic dish marinated in yoghurt & spices baked in the tandoor

**4.50**

#### PUNJABI TANDOORI CHICKEN

On the bone, marinated with mustard & spices cooked in the tandoor

**4.90**



## To follow

### MUTTON ROGON JOSH

Kashmiri delight of slow cooked mutton, mixed spices topped with pan-fried tomatoes, coriander and melon seeds

**11.50**

### SALMON JALFREZI

Twice baked Scottish salmon, cooked spicy with onions, peppers, chillies, coriander and roasted herbs & spices in a rich sauce

**14.90**

### GOAN CHICKEN XACUTI

Full of delicious and complex flavours! Like the city it comes from, this curry is full of surprises and adventure. Hot.

**10.90**

### PANEER TIKKA MASALA

Tandoori spiced paneer cooked in a sweet creamy yoghurt and tomato sauce **V**

**8.90**

### TANDOORI KING PRAWN BHUNA MASALA

Wild king prawns, tomatoes, cream and spices cooked in a rich medium to mild sauce

**16.90**

### BINDI DUPIAZA

Pan fried with sautéed onions, peppers, tomatoes & flavoured with chilli & garlic **VG**

**7.50**

### DUCK LASSAN SPINACH

Garlic, spinach, coriander in a slightly hot gravy. Garnished with garlic flakes

**11.90**

### SPICY LAMB BHUNA MASALA

Tender leg meat, tomatoes, browned onions, sweet masala paste, coriander cooked together in a delicious rich medium / mild sauce.

**11.90**

### SAAG PANEER

Chopped fresh spinach cooked bhuna style with cottage cheese **V**

**8.90**

### DELHI-STYLE BUTTER CHICKEN

Mildly spiced chicken curry cooked in a rich creamy butter & cashew nut sauce. Maz's cookery class favourite. Pure decadence!

**9.90**

### HOUSE BLACK DHAL MAKHNI

A Panchuli signature dish - dark, rich deeply flavoured. Cooked over 24 hours with butter for extra harmony. **V**

**7.90**

### RAILWAY MUTTON CURRY

The story goes that this mutton curry was served in all First Class compartments on Indian trains. Regardless, this is a First Class curry!

Served spicy with potatoes

**12.90**

### BENGAL CHICKEN JALFREZI

Strips of chicken, hot onions, peppers fused with spicy naga pickle, fresh coriander & birds eye chillies

**11.50**

### CHICKPEA & SPINACH MADRAS

Two superfoods cooked together to create a mouth watering spicy vegan curry. **VG**

**7.50**

### MALAYAN MANGO CHICKEN

Malaysian inspired succulent chicken breasts with the sweetness from the mango, marries well with the spiciness from the curry

**9.90**

### CURRIED SCALLOPS WITH SPINACH & GARLIC

Spiced and pan seared Atlantic scallops served on roasted garlic & spinach.

**14.90**

### GOAN KING PRAWN CURRY

Fresh water King prawns, pan fried mild with turmeric, served in a coconut milk, curry leaves and potato sauce

**16.90**

### LAMB GARLIC MASALA

Slow braised in bone marrow stock spiced with smoky Kashmiri spices, fried garlic, browned onions, tomatoes. Chef's favourite!

**11.50**

### GINGER CHICKEN & SPINACH BALTI

Birmingham Balti triangle classic, served medium

**9.50**

## To follow

### Tandoori Dishes

All tandoori dishes are served as a main course with crispy greens and sauces.

#### PUNJABI MURGH MASSALA

Pulled tandoori chicken breast marinated in an array of spices cooked with minced lamb, onions, peppers, topped with coriander and served slightly hot & sizzling

**14.90**

#### MASALA LAMB CHOPS SIZZLER

Tandoori baked marinated chops, pan fried with mortared whole spices, jalfrezi onions, peppers, green salad & served sizzling with mint raita

**15.90**

#### TANDOORI MIX GRILL

Tandoori chicken, lamb chop, chicken tikka, sheesh kebab and tandoori king prawn.

**18.90**

**TANDOORI KING PRAWNS 14.90**

**CHICKEN TIKKA 8.90**

### Traditional Dishes

**LASSAN CHILLI / TIKKA MASALA / KORMA / BHUNA / SAAGWALA / ROGON JOSH / PATHIA / DUPIAZA / DANSAK / MADRAS / BALTI / MAKHNI / JALFREZI / BIRYANI WITH DHAL OR MIXED VEGETABLE SAUCE ( 2.00 SURCHARGE)**

All available with your choice of the following:

**CHICKEN 8.90**  
**LAMB 9.90**  
**PRAWN 9.50**  
**PANEER 8.90**  
**FRESH VEGETABLES 7.90**  
**KING PRAWNS 15.90**  
**DUCK 10.90**  
**CHICKEN TIKKA 9.50**  
**SALMON 14.90**

## To compliment

### Rice

**STEAMED 2.70**

Plain & simple

**BASMATI PILLOU 3.50**

Basmati rice cooked with shahi jeera & bay leaf

**LEMON & CORIANDER RICE 3.90**

**FRIED RICE 3.50**

Steamed rice pan fried with onions

**MUSHROOM PILLOU 3.90**

Basmati rice with Panchuli spices and mushrooms

**EGG FRIED RICE 3.90**

### Breads

**NAAN 2.50**

Leaven bread freshly cooked in tandoori oven

**PARATHA 3.50**

Leaven bread cooked with butter

**TANDOORI ROTI 2.50**

Unleavened wholemeal bread cooked in clay oven

**CHAPPATI 1.50**

Unleavened wholemeal bread cooked on a tawa

**GARLIC NAAN 3.20**

**CORIANDER RED ONION NAAN 3.50**

**CHEESE NAAN 3.50**

**KEEMA NAAN 3.90**

Filled with spiced minced meat

**PESHWARI NAAN 4.50**

Filled with almonds, sultanas, glazed cherries laced with syrup

### Sides

**TARKA DHAL 4.90**

**BOMBAY ALOO 4.90**

**SAAG PANEER 5.50**

**SAAG ALOO 4.90**