

## 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.

## Appetisers

PICKLE TRAY 2.5 (SM) / 3.5 (LG)
Green Mint Sauce, Mango Chutney, Sweet \& spicy chilli, Onion salsa

## To begin

## Chef's Selection

## THE CLASSIC MIX (for 1) $\mathbf{6 . 9}$

Sheek kebab + Onion bhajis + Chicken tikka + Vegetable samosas.
Served with salad and chutneys

## SABJI (for 2) 14.9

Tandoori paneer shashlik + Crispy onion bhajis + Spicy vegetable pakoras + Garlic pepper mushroom stir-fry.

## MUGHAL E AZAM (for 2) 18.9

Flaming king prawns pakoras + Mutton samosas + Adraki lamb chops + Crispy onion bhajis.

## Seafood \& Game

## CHILLI SCALLOPS \& KING PRAWNS

 IN GARLIC BUTTER 8.5Seared and served with
shredded onions, fresh herbs
\& garlic salted butter.

## SALMON TIKKA 6.9

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

## STIR FRIED PRAWN PUREE 5.5

Tossed with spiced soy sauce \& mix vegetables. Served with a fried bread.

## TANDOORI SPICED DUCK BREAST 5.9

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

## FLAMING KING PRAWN PAKORAS 5.9

Deep fried seasoned wild king prawns coated in a crisp, flavourful and spicy batter.

## AMRITSARI MASALA FISH 5.5

Fillets of mild flavoured Basa fish coated with mixed masala and herbs, deep fried golden.

## NAMAK MIRCH SQUID 5.9

Crispy tender squid with a hum of pepper heat, fragrant herbs, crispy garlic and a hit of vinegar.

## Lamb

## SPICY SHEEK KEBAB 4.9

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

## ADRAKI LAMB CHOPS 6.9

Tender lamb chops marinated with fresh ginger, mustard $\&$ yoghurt.

## LASSAN LAMB \& MUSHROOM 5.9

Strips of lamb stir-fried with
mushroom and garlic.

## MUTTON SAMOSAS 3.9

Guzrati filo pastry wrapped around spicy mutton, peas, onions and spices.

THE MAHARAJA (for 4) $\mathbf{4 9 . 8}$ An appetiser fit for Emperors and Maharanis:

Salmon Tikkas + Mutton Chops + Chicken 65 + Vegetable Samosas + Flaming King Prawns Pakoras

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

## Poultry

## CHICKEN 655.5

Marinated chunks of chicken breasts, tandoori baked \& sautéed with onion, peppers and Naga pickle.

## SPICY TIKKA PUREE 5.9

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

## CHICKEN TIKKA 4.9

Classic dish marinated in yoghurt \& spices baked in the tandoor.

## PUNJABI CHICKEN PAKORAS 4.5

Deep fried chunks of seasoned chicken coated in a crisp, flavourful and seasoned batter.

## CHICKEN TIKKA

LASSAN MUSHROOM 5.9
Tantalising pan fried starter with garlic and hint of chilli.

## Meat-free

CRISPY ONION BHAJIS 4.5
The nations favourite.
SPICY VEG PAKORAS 4.7
Mixed vegetable coated with spicy batter frittered golden brown.

## GARLIC \& MUSHROOM STIR-FRY 4.6

Finished with chat masala.
TANDOORI PANEER SHASHLIK 5.9
Chunks of Indian cheese with a blend of herbs cooked in tandoor with onions and peppers.

## CHANA MASALA PUREE 4.9

Spicy white chickpeas stir-
fried in bhuna sauce served with a crispy fried bread.

## CHILLI GARLIC PANEER 5.9

Chunks of fried paneer sautéed with onions, garlic and bell pepper served with mint chutney.

To follow

## Lamb

## MUTTON ROGON JOSH 12.5

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

## LAMB PASANDA 11.9

Slow cooked with yoghurt, almonds and smothered in a sweet creamy nutty yet deeply flavoursome aromatic sauce. \& SPINACH 11.9
Slow cooked lamb stewed with 24 hour prepared black lentils and garlic kissed spinach.

## Poultry

## CHICKEN TIKKA

\& MUSHROOM TAWA 13.9
Fragrant \& warming curry dish that comes together on a hot tawa (griddle). Immensely popular on streets of India. Served medium with mushrooms.

## DELHI-STYLE BUTTER CHICKEN 10.9

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

## GOAN CHICKEN XACUTI 11.5

A classic Goan dish. It has a rich delicious blend of garam masala, curry leaves, whole red chilli, and coconut milk. Served fiery and loaded with flavour.

## Seafood \& Game

## BANGLA FISH BHUNA 12.9

A delicious amalgamation of Basa fish fillets with sautéed onions, plum tomatoes, bullet chilies and lashes of coriander in a thick onion gravy.

## GOAN KING PRAWN CURRY 16.9

Fresh water king prawns, pan fried slightly hot with turmeric, curry leaves, potatoes, in a coconut milk gravy.

## SCALLOP \& KING PRAWN

## MALABAR 18.9

A fiery hot Keralan dish, seared, and cooked with coconut 2 ways dry red chillies, curry leaves fenugreek \& mustard seeds Packed full of flavour and spice.

RAILWAY MUTTON CURRY 13.9
The story goes that this mutton curry was served in all First Class compartments on Indian trains. Regardless, this is a First Class curry! Cooked spicy with potatoes.

## GUJARATI LAMB DANSAK 11.9

Sweet, sour \& hot lamb cooked with lentils and butternut squash.

## MUTTON GARLIC MASALA 12.5

Tender mutton leg meat cooked in a rich garlic pickle sauce.

## MALAYAN MANGO CHICKEN 10.9

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

## SOUTH INDIAN CHICKEN CURRY 11.5

Slow cooked with coconut, curry leaves, lemon zest \& spicy naga pickle.

## BENGAL CHICKEN JALFREZI 12.9

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

## GINGER CHICKEN

\& SPINACH BALTI 10.9
Birmingham Balti triangle
classic, served medium.

BENGAL DUCK JALFREZI 11.9 Hot onions, peppers fused with spicy naga pickle, fresh coriander \& chilli.

## TAND00RI KING PRAWN BHUNA

 MASALA 16.9Wild king prawns, tomatoes, cream and spices cooked in a rich medium to mild sauce.

## DUCK LASSAN SPINACH 11.9

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

## SALMON JALFREZI 13.9

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

## PUMPKIN \& SPINACH MADRAS 8.5

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

## BINDI DUPIAZA 8.5

Pan fried with sautéed onions, eppers, tomatoes \& flavoured with chilli \& garlic.

## PANEER TIKKA LASSAN CHILLI 8.9

Marinated and tandoori baked paneer cooked spicy in a garlic and chilli sauce.

## SAAG PANEER 8.9

Chopped fresh spinach cooked bhuna style with cottage cheese.

## Meat-free

## HOUSE BLACK DHAL MAKHNI 8.5

 A Panchuli signature dish - dark, rich deeply flavoured. Cooked over 24 hours with butter for extra harmony.
## PANEER BUTTER MASALA 8.9

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

## AUBERGINE ACHARI 8.5

Deep fried aubergines cooked in a rich mixed pickle sauce.


## To follow

Tandoori Dishes

## PUNJABI MURGH MASSALA 14.9

Pulled tandoori chicken breast marinated in an array of spices cooked with minced lamb, onions, peppers, topped with coriander and served slightly hot on a Tawa dish.

MUTTON CHOPS SIZZLLER 16.9
48 hour marinated front chops, tandoori baked and served sizzling with fried onions, salad and mint yoghurt chutney.

## TANDOORI MIX GRILL 17.9

Tandoori chicken, lamb chop, chicken tikka, Sheek Kebab and Flaming king prawn pakoras. Served sizzling with fried onions, salad and mint yoghurt.

## VEGETARIAN MIX GRILL 13.9

Vegetable pakoras, paneer sashlik, garlic mushrooms, vegetable samosas served sizzling with salad and mint yoghurt.

CHICKEN TIKKA 9.9
CHICKEN TIKKA SHASHLIK 10.5
All tandoori dishes are served as a main course with crispy greens and sauces.

Traditional Dishes

CHILLI GARLIC / TIKKA MASALA / KORMA / BHUNA / SAAGWALA ROGON JOSH / PATHIA / DUPIAZA / DANSAK / MADRAS / BALTI / MAKHNI / JALFREZI / VINDALOO / BIRYANI WITH DHAL OR MIXED VEGETABLE SAUCE (2.0 surcharge)

All the above available with your choice of the following:

CHICKEN 9.9
LAMB 10.5 PRAWN 9.9 FRESH VEGETABLES 7.9 PANEER 8.9 KING PRAWNS 16.9 DUCK 11.5 CHICKEN TIKKA 10.5
FISH (Basa) 12.9 SALMON 13.9 KEEMA 8.9 MIXED (chicken, lamb, prawn, mushroom) 14.9

## To compliment

## Rice

STEAMED 3.5
Plain \& simple

PANCHULI SPECIAL PILLOU 4.9
Basmati rice pan fried with sultanas, cashew nuts and fried egg

## Breads

NAAN 2.9
Leaven bread freshly cooked in tandoori oven

GARLIC NAAN 3.5 CORIANDER RED ONION NAAN 3.5

KEEMA NAAN 3.9
Filled with spiced minced meat

BASMATI PILLOU 3.9 Basmati rice cooked with shahi jeera and bay leaf

MUSHROOM PILLOU 4.5 Basmati rice with Panchuli spices and mushrooms

## CHEESE NAAN 3.5

 PESHWARI NAAN 3.9 Filled with almonds, sultanas, glazed cherries laced with syrupPARATHA 3.5
Leaven bread cooked with butter

SAAG ALOO 4.9 ALOO GOBI 4.9 BINDI BHAJI 4.9 CHIPS 1.9 MUSHROOM BHAJI 3.9 SPICY CHIPS 2.5

LEMON \& CORIANDER RICE 4.5

FRIED RICE 3.9
Steamed rice pan fried with onions

EGG FRIED RICE 4.5

## TANDOORI ROTI 2.5

 Unleavened wholemeal bread cooked in clay oven
## CHAPPATI 1.9

Unleavened wholemeal bread cooked on a tawa SAAG PANEER 5.5 CHANNA SAAG 4.5

## Sides

| TARKA DHAL 3.9 | SAAG ALOO 4.9 | ALOO GOBI 4.9 |  |
| :--- | :--- | :--- | :--- | :--- | :--- |
| MUMBAI ALOO 4.5 | BINDI BHAJI 4.9 | CHIPS 1.9 |  |
| SAAG PANEER 5.5 | MUSHROOM BHAJI 3.9 | SPICY CHIPS 2.5 |  |
| CHANNA SAAG 4.5 | SAAG BHAJI 4.5 |  |  |

## SUNDAY to THURSDAY £19.50

Any starter + any main + any rice or naan
$£ 14.90$ for meat free. Price per person. Available Sunday to Thursday, maximum of 6 guests Surcharge on seafood, chops, mixed grills and mixed dishes.

