

# 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.

PLAIN POPPADUM 0.80 SPICY POPPADUM 0.80 PICKLE TRAY 2.5 (SM) / 3.5 (LG) Green Mint Sauce, Mango Chutney, Sweet & spicy chilli, Onion salsa

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## To begin

**Chef's Selection** 

THE CLASSIC MIX (for 1) 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 8.5

Seared 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 BREAST5.9Marinated 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 THE MAHARAJA (for 4) 49.8 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 65 5.5

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.

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.

#### CHANA MASALA PUREE 4.9

Spicy white chickpeas stirfried 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

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#### 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.

#### LAMB WITH BLACK LENTILS | & 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. <u>Packed f</u>ull 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.

#### TANDOORI KING PRAWN BHUNA MASALA 16.9

Wild 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.

#### 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.

#### SAAG PANEER 8.9

Chopped fresh spinach cooked bhuna style with cottage cheese.

#### 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, peppers, tomatoes & flavoured with chilli & garlic.

#### PANEER TIKKA LASSAN CHILLI 8.9

Marinated and tandoori baked paneer cooked spicy in a garlic and chilli 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 SIZZLER 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

## Sides

TARKA DHAL 3.9

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

MUSHROOM PILLOU 4.5 Basmati rice with Panchuli spices and mushrooms

#### **LEMON & CORIANDER** RICE 4.5

FRIED RICE 3.9 Steamed rice pan fried with onions

#### **EGG FRIED RICE 4.5**

#### CHEESE NAAN 3.5

**PESHWARI NAAN 3.9** Filled with almonds, sultanas, glazed cherries laced with syrup

PARATHA 3.5 Leaven bread cooked with butter

**TANDOORI ROTI 2.5** Unleavened wholemeal bread cooked in clay oven

CHAPPATI 1.9 Unleavened wholemeal bread cooked on a tawa

MUMBAI ALOO 4.5 SAAG PANEER 5.5 CHANNA SAAG 4.5 SAAG ALOO 4.9 **BINDI BHAJI 4.9** CHIPS 1.9 MUSHROOM BHAJI 3.9 SAAG BHAJI 4.5

SPICY CHIPS 2.5

#### 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.

SERVICE СН