




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 0.95

SPICY POPPADUM 0.95

PICKLE TRAY 2.5 (SM) / 3.0 (LG)

Green Mint Sauce, Mango Chutney, Sweet & spicy chilli, Onion salsa

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) 19.9

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 6.5

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

TANDOORI SPICED DUCK BREAST 6.9

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

FLAMING KING PRAWN PAKORAS 6.9

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

AMRITSARI MASALA FISH 6.5

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

NAMAK MIRCH SQUID 6.9

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

Lamb

SPICY SHEEK KEBAB 5.5

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

ADRAKI LAMB CHOPS 7.5

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 4.9

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

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 5.9

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

SPICY TIKKA PUREE 6.5

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

CHICKEN TIKKA 5.2

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

PUNJABI CHICKEN PAKORAS 5.9

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

CHICKEN TIKKA LASSAN MUSHROOM 6.5

Tantalising pan fried starter with garlic and hint of chilli.

Meat-free

CRISPY ONION BHAJIS 4.9

The nations favourite.

SPICY VEG PAKORAS 4.9

Mixed vegetable coated with spicy batter frittered golden brown.

GARLIC & MUSHROOM STIR-FRY 5.5

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 5.9

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 12.9

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

LAMB PASANDA 12.5

Slow cooked with yoghurt, almonds and smothered in a sweet creamy nutty yet deeply flavoursome aromatic sauce.

LAMB WITH BLACK LENTILS & SPINACH 12.9

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 11.9

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 14.9

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

GOAN KING PRAWN CURRY 17.9

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

SCALLOP & KING PRAWN MALABAR 19.9

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.

Meat-free

HOUSE BLACK DHAL MAKHNI 9.9

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

PANEER BUTTER MASALA 10.9

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

PUMPKIN & SPINACH MADRAS 9.9

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

DUM ALOO TIKKA MASALA 9.9

Soft chunks of potatoes cooked in a creamy sweet tikka masala sauce.

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! Served spicy with potatoes.

GUJARATI LAMB DANSAK 12.5

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

MUTTON GARLIC MASALA 12.9

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

MALAYAN MANGO CHICKEN 11.9

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 11.5

Birmingham Balti triangle classic, served medium.

BENGAL DUCK JALFREZI 12.5

Hot onions, peppers fused with spicy naga pickle, fresh coriander & chilli.

TANDOORI KING PRAWN BHUNA MASALA 17.9

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

DUCK LASSAN SPINACH 12.5

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

SALMON JALFREZI 14.9

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

SAAG PANEER 10.9

Chopped fresh spinach cooked bhuna style with cottage cheese.

BINDI DUPIAZA 9.5

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

PANEER TIKKA LASSAN CHILLI 10.9

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.

LAMB 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 19.9

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 14.9

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

CHICKEN TIKKA 10.9

CHICKEN TIKKA SHASHLIK 11.9

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 11.9

LAMB 12.9

PRAWN 11.9

FRESH VEGETABLES 9.5

PANEER 10.9

KING PRAWNS 17.9

DUCK 12.5

CHICKEN TIKKA 12.5

FISH (Basa) 12.9

KEEMA 10.9

MIXED (chicken, lamb, prawn, mushroom) 16.9

To compliment

Rice

STEAMED 3.9

Plain & simple

PANCHULI SPECIAL PILLOU 5.9

Basmati rice pan fried with sultanas, cashew nuts and fried egg

BASMATI PILLOU 4.9

Basmati rice cooked with shahi jeera and bay leaf

MUSHROOM PILLOU 5.9

Basmati rice with Panchuli spices and mushrooms

LEMON & CORIANDER RICE 5.5

FRIED RICE 4.9

Steamed rice pan fried with onions

EGG FRIED RICE 5.5

Breads

NAAN 3.2

Leaven bread freshly cooked in tandoori oven

GARLIC NAAN 4.5

CORIANDER RED ONION NAAN 4.5

CHEESE NAAN 4.5

KEEMA NAAN 4.9

Filled with spiced minced meat

PESHWARI NAAN 4.9

Filled with almonds, sultanas, glazed cherries laced with syrup

PARATHA 4.5

Leaven bread cooked with butter

TANDOORI ROTI 2.9

Unleavened wholemeal bread cooked in clay oven

CHAPPATI 2.6

Unleavened wholemeal bread cooked on a tawa

Sides

TARKA DHAL 5.9

MUMBAI ALOO 5.9

SAAG PANEER 6.5

CHANNA SAAG 5.9

SAAG ALOO 5.9

BINDI BHAJI 5.9

MUSHROOM BHAJI 5.9

SAAG BHAJI 5.9

ALOO GOBI 5.9

CHIPS 2.9

SPICY CHIPS 3.5

SET MENU

Poppadom + starter + main + rice or naan

£22.5

Please ask your server for menu. Available Sunday to Thursday.

10% DISCRETIONARY SERVICE CHARGE