



**panchuli**  
INDIAN DINING

**DINE AT HOME**

[www.panchuli.com](http://www.panchuli.com)

# CURRY IN A HURRY?

**2 FOR**

**2** Poppadoms plus dips +  
**1** portion of Onion Bhajis +  
**1** portion of Vegetable Samosas +  
Any **2** curries from Traditional Dishes\* +  
**1** Pillou Rice + **1** Plain Naan

**£32**

\* £4.50 additional charge on Seafood and Tandoori Dishes. Includes delivery. No collection discount.

## TABLE RESERVATIONS

[www.panchuli.com](http://www.panchuli.com) • **0121 709 3177**  
165 High Street, Solihull, B91 3ST

## To begin

### Appetisers

**PLAIN POPPADUM 0.95**

**SPICY POPPADUM 0.95**

**PICKLE TRAY 2.6**

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

### 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.

**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.

### 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.

### 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.

**15% DISCOUNT**  
on collection orders

# 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.

### 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.

## 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.

### 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.

## 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**

## 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.

### 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.

## 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.

### DUM ALOO TIKKA MASALA 9.9

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

### SAAG PANEER 10.9

Chopped fresh spinach cooked bhuna style with cottage cheese.

### 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.

### 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 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

### KEEMA NAAN 4.9

Filled with spiced minced meat

### CHEESE NAAN 4.5

### 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

## 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.