



To follow

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 the above available with your choice of the following:

Chicken 7.90
Lamb 8.90
Prawn 7.90
Fresh Vegetables 6.50
King prawns 12.50
Duck 9.90
Chicken Tikka 8.50
Lamb Tikka 9.50
Fish (Telapia) 8.90

Tandoori Dishes

Tandoori mix grill 14.90
Tandoori chicken, lamb chop, chicken tikka, lamb tikka, sheesh kebab and tandoori king prawn.
Served with a plain naan.

Tandoori King Prawns 13.90

Tandoori Lamb Chops 13.90

Chicken Tikka 7.50

Lamb Tikka 8.50

Chicken Tikka Shashlik 7.90

Lamb Tikka Shashlik 8.90

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

To compliment

Rice

Steamed 2.70

Plain & simple

Panchuli special pillou 4.50

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

Basmati pillou 3.50

Basmati rice cooked with shahi jeera and bay leaf

Mushroom pillou 3.90

Basmati rice with Panchuli spices and mushrooms

Lemon & coriander rice 3.50

Onion fried rice 2.90

Steamed rice pan fried with onions

Egg fried rice 3.50

Breads

Naan 2.10

Leaven bread freshly cooked in tandoori oven

Tandoori roti 1.90

Unleavened wholemeal bread cooked in clay oven

Chappati 1.50

Unleavened wholemeal bread cooked on a tawa

Keema naan 3.90

Filled with spiced minced meat

Peshwari naan 3.90

Filled with almonds, sultanas, glazed cherries laced with syrup

Paratha 2.90

Leaven bread cooked with butter

Garlic naan 2.90

Coriander red onion naan 3.20

Cheese naan 3.20

Sides

Tarka dhal 3.90

Mumbai aloo 3.90

Palek paneer 3.90

Channa saag 3.90

Saag aloo 3.90

Begun aloo bhaji 3.90

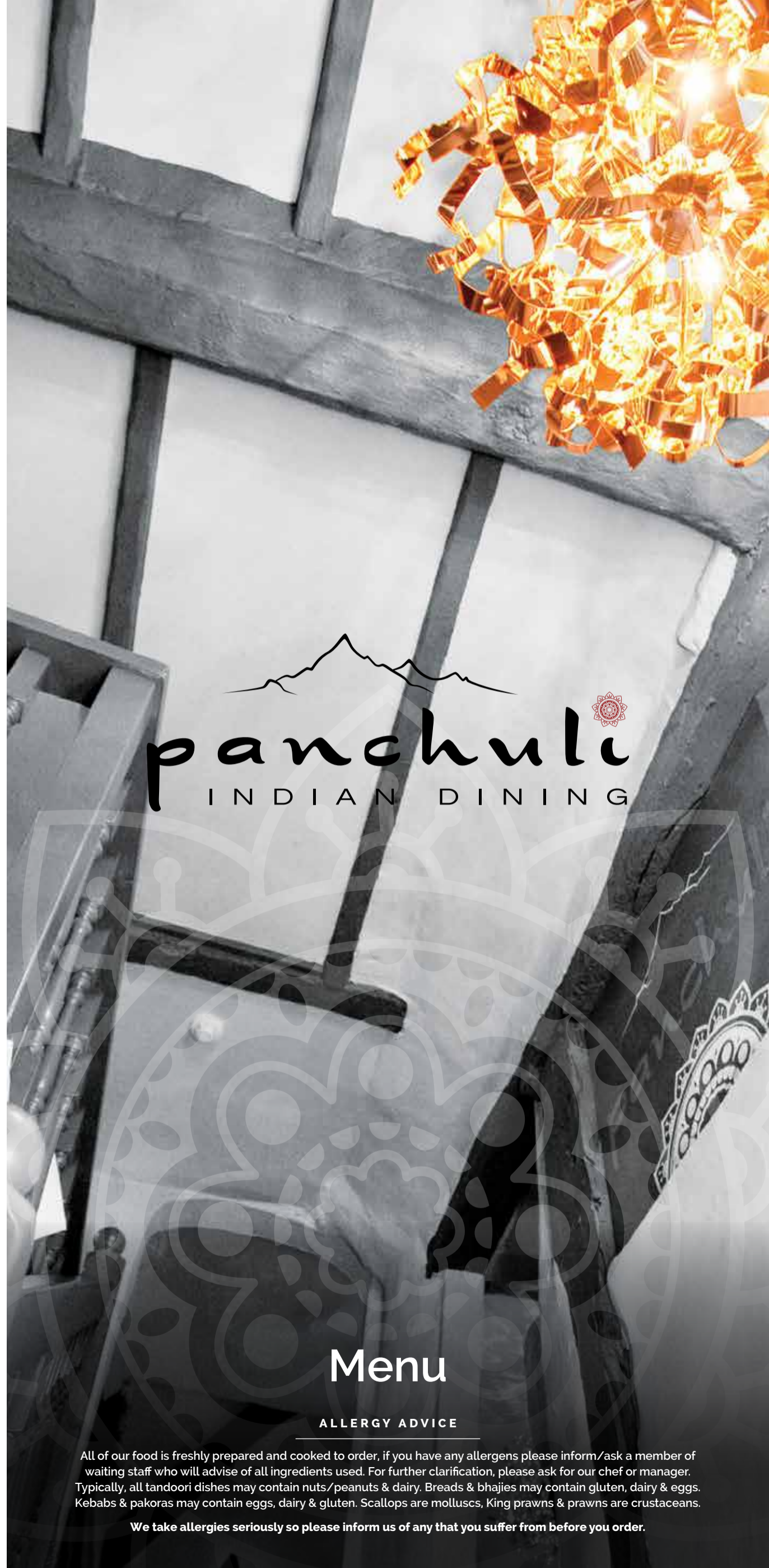
Mushroom bhaji 3.90

Saag bhaji 3.90

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.




panchuli
INDIAN DINING

Menu

ALLERGY ADVICE

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Appetisers

Plain poppadum	0.60
Spicy poppadum	0.60
Pickle tray	small 2.00 / large 3.50
Green Mint Sauce, Mango Chutney, Sweet & spicy chilli, Onion salsa	

To begin

Chef's Selection

Sabji (for 2) 11.90 Tandoori paneer shashlik Crispy onion bhajis Spicy veg pakoras Garlic pepper mushroom stir-fry	Mughal e Azam (for 2) 16.90 Chilli & garlic tempered wild king prawns Bengali chicken samosas Adraki lamb chops Crispy onion bhajies	Tipu Sultan (for 4) 29.90 Adraki lamb chops Spicy vegetable pakoras Tandoori king prawns Chicken tikka shashlik
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Seafood & Game

Salmon Tikka 5.90 Marinated with tandoori paste, yoghurt & spices. Slow baked in the tandoor.	Stir fried prawn puree 4.90 Tossed with spiced soy sauce & mix vegetables. Served on a fried bread	Tandoori spiced duck breast 5.90 Marinated with mustard, yoghurt & spices cooked in a clay oven	Chilli & garlic tempered wild king prawns 6.90 Pan fried in butter, green chilli, garlic and spiced with paprika	Pan-fried chilli & turmeric sea bass 6.90 Fresh fillet of seabass coated with turmeric, ginger, garlic & pan fried
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Spiced fish pakora 5.50 Tilapia fish coated in spiced batter. Deep fried golden	Butter massala scallops 6.90 Coated with spices and seared in butter & garlic
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Lamb

Spicy sheek kebab 3.90 Lean mince lamb mixed with fresh herbs & spices cooked in the tandoor	Adraki lamb chops 6.90 Tender lamb chops marinated with fresh ginger, mustard & yoghurt	Lassan lamb & mushroom 4.90 Strips of lamb tikka stir-fried with mushroom and garlic	Masala lamb in charred pepper 4.90 Tandoori baked pepper stuffed with spicy mince lamb. Garnished with cheese & coriander	Rogan lamb tikka shashlik 5.50 Chunks of lamb marinated in a mild sauce cooked in tandoor with onions, peppers and tomatoes
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Poultry

Spicy tikka puree 4.90 Stir fried, spiced cubed chicken tikka, served on a thin fried bread	Bengali chicken samosas 3.90 Minced chicken & chopped vegetables with spices wrapped in a crispy pastry	Chicken tikka 3.90 Classic dish marinated in yoghurt & spices baked in the tandoor	Punjabi tandoori chicken 4.50 On the bone, marinated with mustard & spices cooked in the tandoor	Chicken tikka lassan mushroom 4.90 Tantalising pan fried starter with garlic and hint of chilli
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Vegetable

Squash, lentil, coconut soup 3.90 Served with spicy poppadom	Crispy onion bhajies 3.50 Nations favourite	Spicy veg pakoras 3.50 Mixed vegetable coated with spicy batter frittered golden brown	Garlic & mushroom stir-fry 3.90 Finished with chat masala	Aloo tikki 3.90 Potato cakes stuffed with spiced peas	Tandoori paneer shashlik 5.90 Chunks of Indian cheese with a blend of herbs cooked in tandoor with onions and peppers
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To follow

Seafood & Game

Bengal duck jalfrezi 9.90 Hot onions, peppers fused with spicy naga pickle, fresh coriander & chilli	Curried Scallops with lentils & coconut 12.90 Pan fried with ground masala and served on a lemon, spinach, lentils and coconut milk base. Finished with luscious amounts of coriander.	Goan king prawn curry 13.90 Fresh water King prawns, pan fried mild with turmeric, served in a coconut milk, curry leaves and potato sauce
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Duck lassan spinach 9.90 Garlic, spinach, coriander in a slightly hot gravy. Garnished with garlic flakes

Tandoori king prawn bhuna masala 13.90 Wild king prawns, tomatoes, cream and spices cooked in a rich medium to mild sauce

Seabass malabar 12.90 A feisty curry! Fillet of seabass served on a toasted coconut, dry red chilli & coconut milk gravy, finished with curry leaves. Perfect with lemon & coriander rice

Spicy prawn bhuna with potato straws 8.90 Fresh water prawns, served slightly hot bhuna sauce, and garnished with crispy potato straws
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Salmon masor bhuna 9.90 Twice baked with herbs & spices, cooked with onions,peppers, tomatoes, coriander, medium sauce
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Poultry

Goan Chicken Xacuti 8.90 Full of delicious and complex flavours! Like the city it comes from, this curry is full of surprises and adventure. Hot.
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Chicken shatkora bhuna 8.90 Prepared slightly hot with curry paste, onions, tomatoes, citrus (shatkora). A Brick Lane favourite!
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South Indian chicken curry 8.90 Slow cooked with coconut, curry leaves, lemon zest & spicy naga pickle
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Bengal chicken jalfrezi 9.90 Strips of chicken, hot onions, peppers fused with spicy naga pickle, fresh coriander & birds eye chillies
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Ginger chicken & spinach balti 8.50 Birmingham Balti triangle classic, served medium great with tandoori roti or chapattis
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Punjabi Murgh Massala 12.90 Pulled tandoori chicken breast marinated in an array of spices cooked with minced lamb, onions, peppers, topped with coriander and served slightly hot & sizzling

Delhi-style butter chicken 8.90 Mildly spiced chicken curry cooked in a rich creamy butter & cashew nut sauce. Maz's cookery class favourite. Pure decadence!

Lamb

Mughlai lamb biryani 10.90 Basmati rice fused with lamb, spicy scrambled egg, cashew nuts & sultanas served with creamy vegetable sauce	Railway mutton curry 9.50 The story goes that this mutton curry is served in all First Class compartments on Indian trains. Regardless, this is a First Class curry! Served spicy with potatoes
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Spicy lamb tikka bhuna masala 9.90 Cooked in a rich medium sauce with onions, peppers, tomatoes, cream & spices

Masala lamb chops sizzler 14.90 Tandoori baked marinated chops, pan fried with mortared whole spices, jalfrezi onions, peppers, green salad & served sizzling with mint raita

Lamb dhal spinach 9.90 Stewed lamb slow cooked lamb in a medium sauce with spinach, lentils & coriander

Kashmiri rogon lamb 9.50 Slow cooked medium lamb bhuna garnished with chopped tomatoes and pan fried melon seeds
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Gujarati lamb dansak 9.90 Sweet, sour & hot lamb cooked with lentils and butternut squash

Vegetarian

Pumpkin & spinach madras 6.50 Two superfoods cooked together to create a mouth watering spicy vegan curry

Dhall makhni 5.90 Red lentils cooked in a creamy pureed tomato & fenugreek sauce
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Began bhuna masala 6.50 Fried aubergine in a mild / medium rich sauce with tomatoes, cream & spices

Peas paneer makhni 7.50 Peas and cottage cheese served in a creamy fenugreek & butter sauce

Bindi Dupiaza 6.50 Pan fried with sautéed onions, peppers, tomatoes & flavoured with chilli & garlic
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Lassan chilli spinach 6.50 Fresh spinach cooked with chillies, tomatoes & flaked garlic

Palek paneer 7.50 Chopped fresh spinach cooked bhuna style with cottage cheese
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Chick peas Cholay 5.90 Madras hot chickpeas bhuna with tomatoes and fresh coriander
