

TAKEAWAY
MENU

— SUTTON COLDFIELD —

CALL 0121 355 3353



PANACHE

— PREMIER INDIAN DINING —



TRADITIONAL STARTERS

Tandoori Chicken	3.25	Vegetable Samosa	2.75
Chicken Tikka	3.25	Onion Bhaji	2.75
Sheek Kebab	3.25	Aloo Chatt	2.75
Tandoori Lamb Chops	5.25	Garlic Fried Mushrooms	3.25
Tandoori King Prawns	5.75	Aloo Puri	3.25

CONNOISSEUR FUSION APPETIZERS

Tava Kebab 3.75

Succulent chicken fillets seasoned with light spices and cooked on a traditional Indian tava.

Moglai Kebab 3.95

Tender chicken fillets marinated in yoghurt, cream, cardamom seeds and cheese, delicately grilled in a clay oven.

Korahi Kebab 4.95

Exquisite sheek kebab cocktail served in a sizzling iron skillet with fried onions, peppers, a hint of ginger and roasted garam masala.

Modhu De Hash 5.95

Strips of prime duck breast, shallow fried until crispy, served with a drizzle of honey and roasted sesame seeds.

King Prawn Puri 6.50

Mediterranean large prawns fried with onions, tomatoes and selected herbs, moderately spiced and served on a puri bread.

Kebab Platter (for 2 people) 7.95

A scrumptious selection of mixed meat appetisers. **A must for the epicure.**

Vegetable Platter (for 2 people) 7.25

A selection of tempting vegetable starters.

A starter to challenge your taste buds.

Fish Platter (for 2 people) 11.95

A selection of individually prepared tantalising seafood delicacies. **A must for the adventurous seafood diner.**

Monkfish Tikka 6.95

Diced choice of monkfish fillet lightly spiced and marinated in a coriander and ginger yoghurt sauce, then flame grilled in tandoori.

Garlic Fried King Prawn 5.95

Mediterranean large prawns fried with garlic and selected herbs, dressed with a savoury garlic sauce.

Salmon Tikka 5.95

Delectable Scottish salmon, subtly marinated in tantalising spices and tenderly baked in a clay oven.

Mussels Khafna 5.95

Mussels flash fried in olive oil with garlic, lemon grass, capsicum, onions, lemon juice and chatt masala creating a robust and spicy flavour.

Raja Scallops Kebab 7.75

King scallops tava fried in olive oil, served on a skewer with lightly spiced barbecued onions and peppers.

Crispy Boru Esa Purse 5.25

Filo pastry filled with king prawn, glass noodles, spring onions, cabbage, coriander and chilli.

Aloo Bora 3.25

An exquisitely tantalising appetizer of pulped baby potatoes, finely spiced with fried mustard seeds and turmeric, coated in seasoned batter and deep fried.

Pannir Chilli 3.95

Strips of pannir (Indian cheese) stir-fried with fresh green chillies, spring onions and peppers in a tangy chilli relish.

Makai Malai 4.75

Crispy coated goats cheese deep-fried and dressed with a savoury garlic sauce.

Quorn Chatt 3.95

Quorn stir-fried with keera and onion, infused with chatt spice to create a katta mita taste.

SPECIALITIES

Chicken Tikka Masala 7.95

This famous and popular dish is cooked to perfection using supreme breast of chicken infused with a special 'tikka' marinade, flame grilled in the tandoor and delicately blended in an elusive tangy cream sauce. A firm favourite of the nation.

Chicken Tikka Badami 7.95

Chicken tikka cooked with cashew nuts and almonds in a delectable fresh cream sauce.

Korahi (Chicken or Lamb) 7.75

Tender chunks of chicken or lamb, moderately spiced and cooked with diced onions, peppers and herbs in a thick korahi sauce. Served in a hot sizzling iron skillet.

Clay Pot (Chicken or Lamb) 7.95

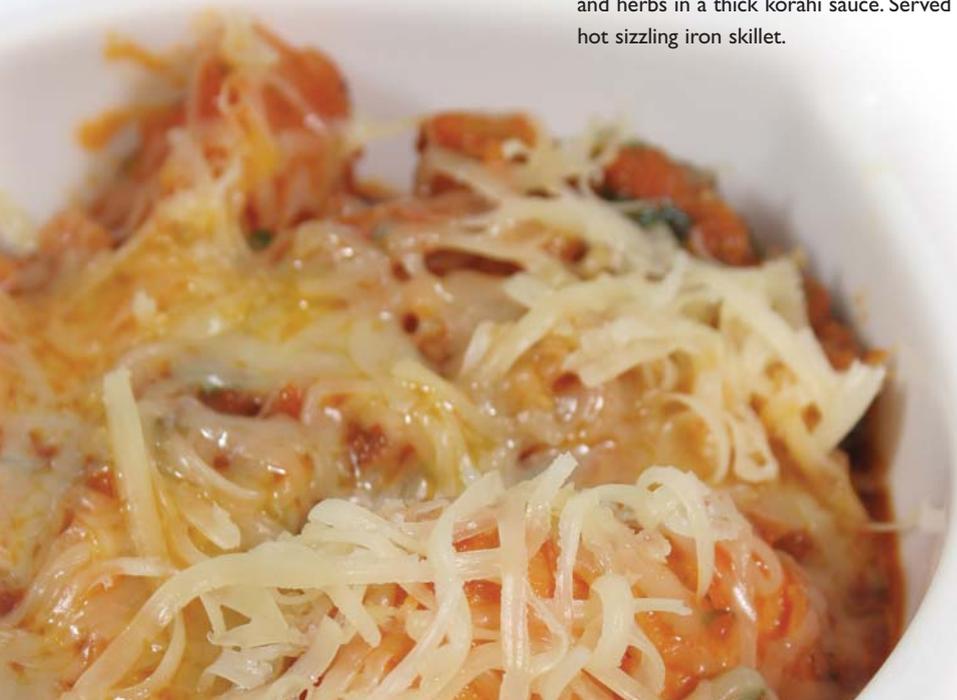
Tender spring chicken or lamb chunks garnished and roasted in a clay oven, then cooked in a chef's special opulent sauce.

Lamb Khada Masala 7.95

Succulent chunks of lamb, simmered with chopped onions and whole spices in a thick sauce with a hint of ginger.

Relish (Chicken or Lamb) 7.95

Pieces of chicken or lamb, prepared in a special blend of fresh coriander relish sauce with slight infusion of garlic and ginger.





Tandoori King Prawn Masala 11.95

Large mediterranean prawns tandoori roasted and delicately blended in an elusive tangy cream sauce.

Garlic Chilli (Chicken or Lamb) 7.95

A very hot and popular north Indian dish, extensively prepared with fresh garlic and chillies in a lingering piquant sauce.

King Prawn Korahi 10.95

A delightful tantalising sea food dish, moderately spiced and cooked with diced onions, peppers and herbs in a thick korahi sauce. Served in a hot sizzling iron skillet.

King Prawn Garlic Chilli 11.75

A very hot and spicy sea food dish, extensively prepared with fresh garlic and chillies in a lingering piquant sauce.

Jalfrezi (Chicken or Lamb) 7.95

A spicy dish cooked with chicken or lamb with a base of onions, methi and various spices, topped with fresh green chillies, spring onions and tomatoes with a hint of naga pickle.

Rogan Josh (Chicken or Lamb) 7.95

An exclusive tomato based dish lavishly cooked with chunks of tomatoes, onions and selected spices, infused with a panache special masala paste and dressed with grated cheese.



FISH & SEAFOOD DISHES

All the following dishes are accompanied with natural basmati rice

Salmon Tarkari 11.25

Fillet of salmon marinated and grilled in the tandoori and cooked with strips of capsicums and onions in a light and spicy cumin sauce.

Monkfish Clay Pot 13.75

Tempting diced fillet of monkfish, lavishly spiced and grilled in the tandoori, then cooked in a chef's special opulent sauce.

Halibut Tenga 13.75

Steam cooked halibut steak garnished with a sumptuous tenga salsa sauce, prepared with garlic, herbs, tomatoes and baby potatoes.

Sorisha Sea Bass Biran 11.95

Prime fillet of sea bass, delicately spiced then sautéed in olive oil. Served on a bed of flash fried onions, capsicums and mustard seeds. Accompanied by a special chutney sauce.

Salmon Tikka Masala 11.75

Fillet of salmon subtly marinated in tantalising spices and tenderly baked in a clay oven, then delicately blended in an elusive tangy cream sauce.

Sea Bass Aloo Palak 11.95

Fillet of sea bass cooked with baby potatoes and spinach leaves in a rich tomato, chatt masala and black pepper sauce.

Monkfish Relish 13.75

Tempting diced fillet of monkfish lavishly spiced and grilled in tandoori, then cooked in a special blend of fresh coriander relish sauce with a slight infusion of garlic and ginger.

Bagari Octopus 11.95

Baby octopus delicately cooked in a tantalising garlic and coriander bagar sauce, creating a distinctively rich flavour.

Goan Tiger Prawn Takari 12.95

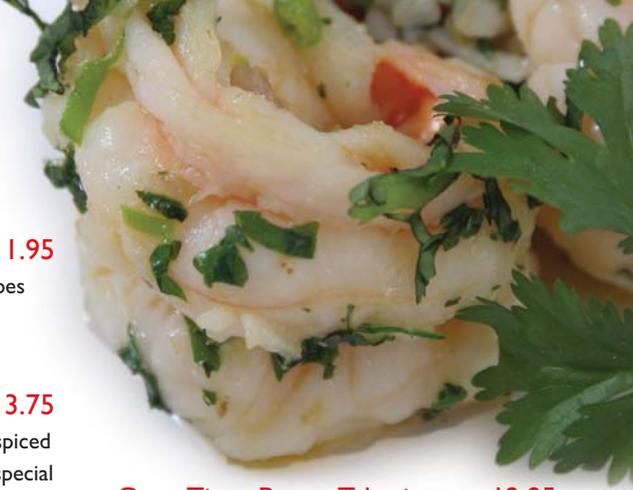
Fresh tiger prawns marinated in olive oil, lime juice, garam masala, garlic and ginger paste, then cooked with grated coconut, coconut milk, lemon grass, curry leaves and panch puran creating a mild yet spicy flavour.

Achari King Prawn 12.95

Large mediterranean king prawns sauteed in olive oil with garlic then cooked with onions, green peppers and tomato in a rich tamarind sauce.

Nimbu Chingri 12.95

Fresh tiger prawns marinated in lime juice, garlic and ginger then cooked with onions, green chillies, tona nimbu, turmeric and fresh coriander.



TANDOORI SPECIALITIES

(low calorie dishes)

Tandoori Chicken (half) 6.95

The world famous dish of tender spring chicken marinated in fresh ground spices and yoghurt, roasted in tandoori.

Tandoori Lamb Chop 10.95

Tender lamb chops marinated with shahi jeera and nutmeg in spicy yoghurt, flame grilled to finesse.

Salmon Tikka 11.25

Delectable Scottish salmon, subtly marinated in tantalising spices and tenderly baked in a clay oven.

Chicken Tikka 6.95

Supreme breast of chicken infused with a special 'tikka' marinade, flame grilled in tandoori.

The McCoy of the tandoori specialities.

Chicken Shashlik 7.95

Succulent pieces of finely seasoned chicken, barbecued to perfection and served with roasted onions, peppers and tomatoes.

King Prawn Shashlik 11.95

Large mediterranean ocean prawns finely seasoned and barbecued to perfection. Served with roasted onions, peppers and tomatoes.

Monkfish Tikka 14.75

Diced choice of monkfish fillet lightly spiced and marinated in a coriander and ginger yoghurt sauce, then flame grilled in tandoori.

Deluxe Mix Grill 11.95

An assortment of tandoori delicacies consisting of tandoori chicken, lamb chop, chicken tikka, sheek kebab and tandoori king prawn.





TRADITIONAL FAVOURITES

We present a renowned selection of traditional dishes which have proven to be firm favourites amongst diners in the past and are still prominent at present.

	Chicken	Lamb	Chicken Tikka	King Prawn
Kurma	6.95	7.25	7.95	10.95
Madras	6.75	6.95	7.75	10.75
Bhuna	6.75	6.95	7.75	10.75
Saag	6.95	7.25	7.95	10.95
Dhansak	6.75	6.95	7.95	10.75
Pathia	6.95	7.25	7.95	10.95
Dupiaza	6.75	6.95	7.75	10.75



VEGETARIAN SELECTION

Shabji Garlic Chilli 6.95

A very hot dish of assorted fresh vegetables extensively prepared with fresh garlic and chillies in a lingering piquant sauce.

Quorn Tikka Masala 6.95

Fillets of quorn marinated in tantalising spices and tenderly baked in a clay oven, then delicately blended in an elusive tangy cream sauce.

Quorn Clay Pot 6.95

Chunks of quorn garnished and roasted in a clay oven then cooked in chefs special opulent sauce.

Vegetable Masala 6.95

Assorted fresh vegetables delicately blended in an elusive tangy cream sauce.

Mixed Vegetable Relish 6.95

A collection of various fresh vegetables prepared in a special blend of fresh coriander relish sauce with a slight infusion of garlic and ginger.

Korahi Mixed Vegetable 6.95

Selected vegetables moderately spiced and cooked with diced onions, peppers and herbs in a thick korahi sauce. Served on a hot sizzling iron skillet.

VEGETABLE SIDE DISHES

Ideal accompaniments with main meals.

All the following dishes can be served as main courses at £3.00 extra each.

Mixed Vegetables 3.25

Tarka Dhall 3.25

Dhall Samba 3.50

Bombay Aloo 3.25

Sag Bhaji 3.25

Chana Masala 3.25

Mushroom Bhaji 3.50

Sag Aloo 3.50

Cauliflower Bhaji 3.25

Aloo Gobi 3.25

Sag Pannir 3.50

Bhindi Bhaji 3.25



BIRYANI

A highly aromatic paella-type dish resulting from stir-frying saffron-infused basmati rice with chosen meat or seafood with delicate herbs and spices; complemented with a vegetable curry to bring out the full flavour of this relatively dry combination.

Panache Special
Chicken Tikka
Lamb
Chicken
King Prawn
Vegetable

11.95
10.25
9.25
9.25
11.95
8.25

RICE SELECTION

A selection of aromatic basmati rice available in its naturally cooked form, or further treated variations with added ingredients.

Natural Basmati Rice

Steam cooked.

2.25

Pilau Rice

Special aromatic basmati rice cooked to house recipe.

2.50

Special Pilau Rice

Pilau rice stir-fried with chick peas, coriander and scrambled eggs with light spices.

3.25

Lemon Chilli Fried Rice

Natural basmati rice fried with fresh chilli and lemon.

2.95

Navratan Pilau Rice

Pilau rice stir-fried with mixed fruits.

3.25

Sizzling Rice

Natural basmati rice cooked with spring onions, grated cauliflower and infused with liquid seasoning.

2.95

Mushroom Pilau Rice

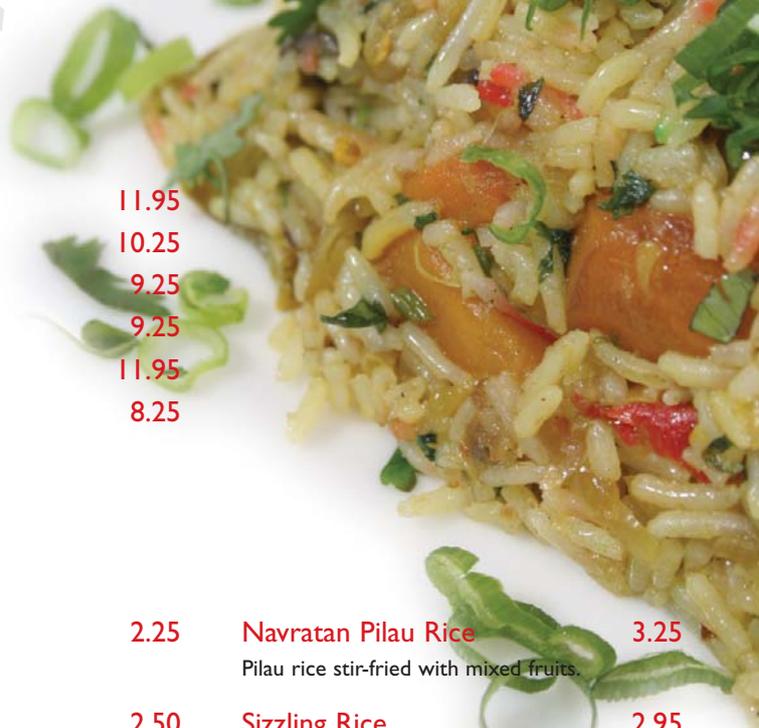
Pilau rice stir-fried with mushrooms.

3.25

Vegetable Pilau Rice

Pilau rice stir-fried with various vegetables.

3.25



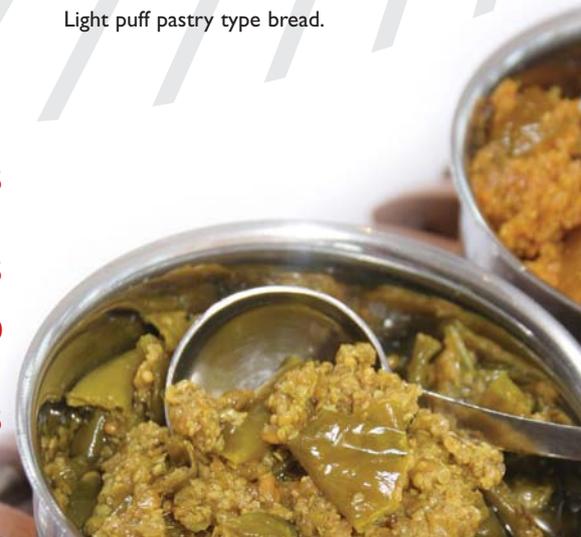
INDIAN BREAD

Nan is a light flat leavened bread made from freshly prepared white flour dough followed by flame-baking in tandoori clay oven; a range of fillings or added ingredients to the fresh dough results in exciting variation of the plain bread.

Nan	2.25	Peshwari Nan	2.95
Natural.		Dried fruits and nut.	
Keema Nan	2.95	Onion and Cheese Nan	3.25
Spiced mince lamb.		Onions and grated cheese.	
Duniya Nan	2.95	Bullet Nan	3.50
Fresh coriander.		Fresh green chillies and garlic. Red hot!	
Garlic Nan	2.95	Roti	2.25
Fresh garlic.		Clay oven baked wheat bread.	
Chicken Tikka Nan	3.50	Paratha	2.25
Spiced chicken tikka.		Light puff pastry type bread.	

EXTRAS

Papadom	.50	Raitha	2.25
Served with mint sauce.		Delicious yoghurt preparation.	
Onion Salad or Mint Sauce	.50	Green Salad	2.95
Red Emli Sauce	.65	Goan Salad (Award Winning)	3.50
Selected Pickles	.65	Refreshing eastern style salad.	
A choice of mango, lime or chilli.		Chips	1.95



PANACHE FUSION HOUSE SPECIALITIES

Our fusion house specialities are only available when dining in our restaurants.
To sample one of these mouth-watering dishes, why not book at table at Panache today?



Sizzling Masala Lamb



Zameri Hash



King Prawn Silsila



Khashi Dhal

Please visit our website to find out more about the Panache group.

Major credit cards accepted on collections only.



Delivery service is available within a 3 mile radius with a minimum delivery order of £15.00.

Payment by cash only on deliveries. VAT included in all prices where applicable.

Management reserve the right to refuse admission or service at their discretion.

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PANACHE

PREMIER INDIAN DINING