

## RICE & BREAD

Steamed Rice	£2.95
Pilau Rice	£3.50
Panache Special Rice 🍛	£3.95
Special Egg Rice (E)	£3.95
Keema Rice	£3.95
Garlic Rice	£3.95
Mushroom Rice	£3.95
Pineapple Chili Rice 🍛	£3.95
Coconut Chili Rice (N) 🍛	£3.95
Jeera Rice	£3.95
Vegetable Rice	£3.95
Butter Naan (D,E,G)	£2.70
Garlic Naan (D,E,G)	£2.95
Peshwari Naan (D,E,N,G)	£2.95
Cheese Naan (D,E,G)	£3.20
Keema Naan (D,E,G)	£3.50
Garlic & Cheese Naan (D,E,G)	£3.50
Chappati (G)	£2.50
Paratha (D,G)	£3.20
Tandoori Roti (G)	£2.95
Fried Poori (G)	£2.50

## VEGAN SIGNATURES

<b>Jackfruit Bartha (VE)</b> Jackfruit, spiced masala, garlic, ginger, tomatoes	£9.95
<b>Holy Choley (VE)</b> Chickpeas, potatoes, aubergine, masala sauce	£9.95
<b>Bengal Bindi Bharta (VE,S)</b> Soya chunks, aubergine, okra, in a masala sauce	£9.95
<b>Mango Korma (VE,S,N)</b> Soya chunks, mango, coconut, almond creamy vegan masala	£9.95
<b>Keralan Jackfruit (VE,N)</b> Jackfruit, roasted masala, tamarind, coconut, garlic ginger, potatoes	£9.95



## INDIAN TAKEAWAY MENU



10% DISCOUNT  
on orders over £20

Monday - Closed  
Tuesday - Sunday 5:30pm - 10:30pm

30 Orchard Street  
Weston-super-Mare, BS23 1RQ  
Tel: 01934 635 540

Email: [Bookings@panacheweston.co.uk](mailto:Bookings@panacheweston.co.uk)  
Website: [www.panacheweston.co.uk](http://www.panacheweston.co.uk)

📸 Panache\_Fine\_Indian 🍷 Panache Indian

Delivery Partners

## INDIAN DAVAAT NIGHTS

1 Starter, 1 Main Course  
1 Side Dish, Rice or Naan

Terms & Condition Apply

(Only available for dine-in) - Wednesday & Sunday

All of our food is cooked fresh to order so please be patient.  
You are welcome to change your dish how you wish, please ask.  
Please beware, takeaways may take longer at weekends

### Extra's

Plain Papadum	£0.75
Spicy Papadum	£0.85
Homemade Ratia (D)	£2.00
Chips	£2.00
Chutney Tray (D)	£3.75

### FOOD ALLERGIES & INTOLERANCE

Please speak to one of our staff about the ingredients  
in your meal when making your order










S - Soya, D - Dairy, N - Nut, E - Egg,  
G - Gluten, M - Mustard, SF - Shellfish  
Medium 🍛 Hot 🍛🍛 Extra Hot 🍛🍛🍛



<b>APPETISERS</b>		
<b>Panache Grill (D)</b>	<b>£6.95</b>	
Onion bhaji, Seekh Kebab, Lamb & Chicken Tikka		
<b>Chicken / Lamb Tikka (D)</b>	<b>£4.95</b>	
Marinated spiced cooked in clay oven		
<b>Onion Bhaji (V,E) </b>	<b>£3.95</b>	
Onion, spices, chickpeas		
<b>Lamb / Veg Samosa (V) </b>	<b>£3.95</b>	
Spiced filled filo pastry		
<b>Chilli Paneer (V,D,S) </b>	<b>£4.95</b>	
Paneer, soya sauce, spices		
<b>Aloo Papari Chaat (D) </b>	<b>£4.50</b>	
Spiced potato, fried papari, yoghurt signature sauces		
<b>Samosa Chaat</b>	<b>£4.50</b>	
Lamb or Vegetable, masala chickpeas, yogurt & sauce		
<b>Paneer Tikka (V,D) </b>	<b>£4.50</b>	
Indian cheese, spices & herbs cooked in clayoven		
<b>Panache Chops Shahslick (D)</b>	<b>£6.95</b>	
Lamb chops, spices & herbs cooked in clayoven		
<b>Murghi Chaat Poori (D,G)</b>	<b>£5.50</b>	
Chicken, garlic, tomato, spices served with fried poori		
<b>Jhingra Chaat Poori (SF,G)</b>	<b>£6.95</b>	
King prawn, garlic, tomato, spices served with fried poori		
<b>Garlic Mushroom Poori (D,G) </b>	<b>£4.50</b>	
Garlic, mushroom, spices served with fried poori		
<b>Prawn Pathia Poori</b>	<b>£5.95</b>	
<b>Sheek Kabab</b>	<b>£4.95</b>	
<b>Shami Kebab</b>	<b>£4.95</b>	

**A GREAT RANGE OF EXCLUSIVE SPECIAL DISHES ARE AVAILABLE WHEN DINING IN.**

Why not visit us and enjoy a meal in our exquisitely decorated restaurant.

<b>BIRYANI</b>	
<i>All our biryanis are topped with crispy herb potato's and served with homemade raita</i>	
<b>Chicken or Lamb</b>	<b>£12.95</b>
<b>Chicken or Lamb Tikka (D)</b>	<b>£13.95</b>
<b>Bengali Seafood (SF)</b>	<b>£14.95</b>
<b>Seasonal Shobji (E) </b>	<b>£8.95</b>

<b>ACCOMPANIMENT</b>	
<b>Tarka Dhall </b>	<b>£4.50</b>
<b>Shobji Bhaji </b>	<b>£4.50</b>
<b>Bombay Aloo </b>	<b>£4.50</b>
<b>Sag Paneer (D) </b>	<b>£4.50</b>
<b>Sag Aloo </b>	<b>£4.50</b>
<b>Aloo Gobi </b>	<b>£4.50</b>
<b>Bindi Bhaji </b>	<b>£4.50</b>
<b>Mushroom Bhaji </b>	<b>£4.50</b>
<b>Chana Masala </b>	<b>£4.50</b>

<b>TANDOORI</b>	
<i>Famous Indian clay oven, spiced barbecue</i>	
<b>Panache House Grill (D,SF)</b>	<b>£14.95</b>
<b>Garlic &amp; Lemon King Prawn (SF)</b>	<b>£13.95</b>
<b>Vegetable Shahslick </b>	<b>£8.95</b>
<b>Paneer Shahslick (D) </b>	<b>£9.95</b>
<b>Chicken Shahslick (D)</b>	<b>£12.95</b>
<b>Lamb Shahslick (D)</b>	<b>£12.95</b>
<b>Panache Chop Shahslick (D)</b>	<b>£14.95</b>
<b>Chicken Tikka (D)</b>	<b>£11.95</b>
<b>Lamb Tikka (D)</b>	<b>£11.95</b>

<b>PANACHE SPECIALITIES</b>	
<b>Vegetable - £6.95</b>	<b>Paneer - £7.95</b>
<b>Chicken - £8.95</b>	<b>Lamb - £9.95</b>
<b>King Prawn - £13.95</b>	<b>Seafood - £13.95</b>
<b>Charkura (D) </b>	
Onions, peppers, garlic, green chillies with aromatic spices and herbs, topped with cheese	
<b>Achari </b>	
Panch phoron and lemon juice with aromatic spices and herbs	
<b>Shazania (S)</b>	
Onions, peppers, green chillies, soy sauce and garlic with aromatic spices and herbs	
<b>Roshani </b>	
Fermented garlic and tomato with aromatic spices and herbs	
<b>Kulapuri</b>	
Garlic, potatoes, aromatic spices and herbs	
<b>Korai (M)</b>	
Onions, garlic, pepper, mustard, North Indian spices and herbs	
<b>Nag </b>	
Fermented nag chilli cooked with aromatic spices and herbs	
<b>Satkora</b>	
Bangladeshi citrus fruit cooked with aromatic spices and herbs	
<b>Saagwala</b>	
Onion, garlic and spinach cooked with aromatic spices and herbs	
<b>Samba (D,N)</b>	
The two-layered flavoured combinations, sweet and spicy	
<b>Akbari Jafran (D,N)</b>	
Coconut, almond, green chilli, lemon, cream and aromatics herbs	
<b>Garlic Mirch </b>	
Garlic, green chillies, onions, peppers, aromatic spices and herbs	

**VEGAN DISHES ON THE BACK PAGE**

<b>OLD FASHION</b>	
<b>Vegetable - £6.95</b>	<b>Paneer - £7.95</b>
<b>Chicken - £8.95</b>	<b>Prawn - £8.95</b>
<b>Lamb - £9.95</b>	<b>King Prawn - £13.95</b>
<b>Masala (D,N)</b>	
Garlic, ginger, coconut, almond, cream with aromatic spices and herbs	
<b>Korma (D,N)</b>	
Coconut, almond, cream with aromatic spices and herbs	
<b>Balti</b>	
Onion, peppers, special balti spices and herbs	
<b>Dhansak </b>	
Lentils, lemon juice, aromatic spices and herbs	
<b>Bhuna</b>	
Garlic and tomato with aromatic spices and herbs	
<b>Rogan</b>	
Garlic, tomato, onion, aromatic spices and herbs	
<b>Dupiaza</b>	
Peppers, onions, garlic, tomato, aromatic spices and herbs	
<b>Celyon (N) </b>	
Coconut, red chili, lemon, aromatic spices and herbs	
<b>Madras </b>	
Tomato, chili, lemon, aromatic spices and herbs	
<b>Vindaloo </b>	
Red chili base, tomato, garlic, potato, aromatic spices and herbs	
<b>Pathia </b>	
Onions, garlic, aromatic spices and herbs giving sweet and hot element	
<b>Jalfrezi </b>	
Onions, peppers, garlic, green chilies with aromatic spices and herbs	