

PANACHE 50



MENU



Connoisseur Starters

Panache 50 Barbecue Feast (For 2 Persons) £15.95

A mix of salmon, murg tikka, lamb sheekh kebab and king prawns

Panache 50 Vegetarian Feast (For 2 Persons) £10.95

A vegetable samosa, vegetable pakora, paneer tikka and onion bhaji

Masala Barbecued Prawns £7.95

Plump fresh water prawns marinated in a citric blend of lemon juices, ajwain and green cardamom and grilled in tandoor.

Jhinga Til Tinka £7.95

King Prawn marinated with fresh aromatic spices, dipped in batter made from eggs, green chillies, ginger, garlic and cardamoms then cooked with bread crumbs and sesame seeds.

Stir Fried Garlic King Prawn £7.95

With cumin yoghurt, garlic & cucumber

Lamb Chop Zaytoon £6.95

Marinate in ginger, garlic and spicy chilli olive oil, cooked in the tandoor

Tandoori Salmon £7.95

Salmon matured in a rich spicy marinade of dill, fennel, ginger, honey and a trace of mustard oil, grilled in tandoor

Lamb Sheekh Kebab £6.95

Minced meat with fresh coriander

Spiced Potatoes & Garlic Mushrooms £5.95

Soft and fluffy spiced potato balls with sauteed mushrooms in a garlic batter

Murg Paprika £5.95

Chicken seasoned with mild spices in roasted pepper

Panfried Seabass £7.95

Fillet of seabass coated in mustard seeds and fresh herbs

Prawn & Mango Puree £5.95

Prawn laced with lightly spiced mango and served on a light crisp puree

Panache



Indian Cuisine



We are delighted to welcome you to the new Panache 50 Restaurant in Alcester. It offers the best dishes and flavours from traditional to present Indian Cuisine, beautifully presented to suit all diners.

The preparation of our food is so special that it is only passed from generation to generation by word of mouth and it's execution is so demanding that only the finest of Indian Chefs are able to master this art form.

Panache 50 also reflects this same philosophy this is all based around the values of Indian hospitality and service delivered with style, panache and distinction. Food that is served at it's best quality.

All dishes are prepared from fresh, therefore please note a 30-40 minutes wait should be allowed for food to arrive. It may take longer during busy periods.

Food allergies and intolerance: before ordering, please speak to a member of staff for your requirements. Panache 50 food may contain or have come in contact with the following allergens: PEANUTS, NUTS, CRUSTACEANS (SHELL FISH), MOLLUSCS (SHELLFISH) FISH, EGGS, MILK, SULPHUR DIOXIDE, LUPIN, MUSTARD, CELERY, SESAME SEEDS, SOYA CEREALS CONTAINING GLUTEN

Management reserves the right to refuse service.
Terms and conditions apply



Chef's Signature Main Courses



Chicken Chettinad

£9.95

Deville chicken is a dish from the south of India, a region famous for first exporting pepper corns to the rest of the world. A popular dish in the Chettinad homes of Madras. A hot dish

Dum Gosht

£10.95

Lamb off the bone, cooked in handi oven over slow fire with yogurt, sun dried red chillies, spices and fresh herbs. A very spicy dish

Dhaba Murgh

£9.95

A dish from Punjab, chicken braised in a spicy masala of garlic, ginger, onions, tomatoes and capsicums with a light coating of crushed coriander

Subz Gosht

£10.95

Hydrabadi delicacy of mutton cooked with a rich paste of spinach, green chillies, coriander and mint.

Kalimirch Mehti Murgh

£9.95

Succulent tikkas of chicken grilled in tandoor and then braised in a peppery fenugreek masala

South Indian Garlic Chilli Chicken

£10.95

Barbecued pieces of chicken cooked in a fresh garlic and chilli sauce with coriander and crisp red chilli

Chicken, Lamb & Mushroom Jaipuri

£10.95

Mixed chicken, lamb and mushrooms cooked in a slightly hot, tangy, sweet and sour sauce

Chicken or Lamb Shatkora

£9.95

Shatkora is a fruit that is only found in the region of Sylhet, Bangladesh. It gives the dish intense flavour. A must in Bengali Weddings

Methi Murgh

£9.95

A pleasant surprise for chicken tikka masala lovers. Fenugreek crushed in a creamy and tomato pasta sauce a very smooth and tasty dish

Tikka Massala

£9.95

Invented by a unknown British curry house chef in the 70s a way of exploiting his already chicken tikka. We present our own exclusive recipe of succulent in a mild smooth masala

Khas Korma

£9.95

Cooked in a yogurt gravy, enriched with mild coconut and cardamom, mace and cream, A very smooth rich dish full of flavour and aroma



Traditional Starters



Chicken Shaslick

£5.95

Breast of chicken tikka grilled with peppers, tomatoes, onions, that have been marinated with ginger, garlic, lemon juice and freshly ground spices, skewered in tandoor to bring out a bursting fragrance of mouth watering flavours

Chicken Tikka Puree

£5.95

Diced pieces of chicken, served on a crispy puree for a sweet and sour taste

Vegetable Pakora

£4.25

Crispy nuggets of onions, potatoes, mixed vegetables mashed and spices delicately coated in batter and deep fried

Chicken Pakora

£4.95

Chicken Tikka fritter

Fish Pakora

£6.95

Salmon delicately spiced and dipped in our own made batter and fried. A very light mouth watering appetiser

Onion Bhaji

£4.25

World famous snack of crispy spicy onions deep fried in a coating of gram flour batter, until golden brown

Vegetable or Meat Samosa

£4.50

The ever popular samosas given the Panache 50 treatment

Chicken Tikka

£5.50

Marinated overnight skewered in the tandoor. A classic starter

Tandoori Chicken

£6.50

Young spring chicken marinated in yoghurt, herbs & spices cooked in tandoor

Tandoori Specialities

HEALTHY OPTION

An ancient of cooking, which originated in the rugged North West Frontier of India, the natural, healthy and earthy tones of our Tandoori dishes is achieved by the use of only fresh herbs and spices in the marinade, resulting in, maybe not the most colourful but definitely the most delicious and succulent kebabs!

All dishes served with salad and mint dip

Chicken Tikka	£10.95
Tandoori Chicken	£10.95
Tandoori King Prawn	£12.95
Tandoori Mix	£12.95
Shaslick	£10.95
Tandoori Salmon	£12.95
Tandoori Lamb Chops	£12.95

Biryani

The common but much talked about dish. Splendid in taste and in a way an articulation of the Hyderabad ethos and personality. Since rice and meat constituted the staple diet of Hyderabad, Panache 50 has breathed the aroma and refinement of the biryanis into some of non meat and meat dish. All dishes are served with vegetable curry.

Chicken Biryani	£10.95
Meat Biryani	£12.95
Vegetable Biryani	£9.95
King Prawn Biryani	£13.95
Mix Biryani (Chicken, lamb & prawns)	£13.95
Chicken Tikka Biryani	£12.95

Connoisseurs' Choice Main Courses

All main courses below are served with rice

Jinga La Jawab King Prawns cooked with medium spice, and french beans	£13.95
Lamb Chop Curry Traditional Bangladeshi lamb chop curry	£13.95
Seabass Supreme Fillet of seabass marinated with pickling spices then panfried served with spicy potatoes	£14.95
Hyderabadi Lamb Shank Slow cooked lamb shank with yoghurt, turmeric and ground spices	£15.95
Maharaja Chicken Tikka with lamb mince, pepper, tomatoes & jalapeno. Medium spiced	£12.95
Murghi Tawa Sizzling chicken curry, medium spiced with coriander, curry leaves, mix herbs and spices	£12.95
Tikhey Jinghey Succulent King Prawns marinated grilled and immersed in a heady sauce of pickling spices cooked in mustard oil	£14.95
Chicken Tikka Achari Chicken Tikka cooked with fresh herbs and coriander, with a hint of pickling spices. Medium hot sour taste.	£12.95



Vegetarian Dishes



Side dishes £5.95 - Main Course £7.95

Mixed Vegetables Cooked with fresh herbs & mild spices

Bombay Aloo Potato cooked with whole cumin seeds, turmic and tomatoes

Tarka Dall Spicy Lentil Soup with garlic and chilli tarka

Saag Aloo Spinach & potato cooked together.

Saag Paneer Spinach & Indian Cheese cooked with a touch of cream

Chana Bhuna Chickpeas in a spicy masala

Bhindi Duplaza Ladies fingers cooked with chopped onions

Aloo Gobi Cauliflower and potatoes cooked in mild spices

Mushroom Bhaji Mushrooms lightly spiced



Accompaniment Rice & Bread



Pilau Rice	£3.25	Poppadoms (Plain or Spicy)	£0.80
Steamed Rice	£3.25	Chutney per person	£0.80
Mushroom Rice	£3.95	Chips	£2.95
Special Fried Rice	£4.25	Masalla Chips	£3.95
Keema Rice	£4.25	Cheesy Chips	£4.50
Vegetable Rice	£4.25	Plain Nan	£2.95
Chicken Fried Rice	£4.25	Garlic Coriander Nan	£3.25
Panache 50 Mixed Rice	£4.95	Peshwari Nan	£3.25
Chicken, lamb & prawn		Keema Nan	£3.95
Chapatti	£2.95	Chilli Cheese Nan	£3.25
Tandoori Roti	£3.95	Paratha	£3.25



Traditional Classics



Chicken	£9.95	Vegetable	£8.95
Lamb	£9.95	King Prawn	£13.95
Chicken Tikka	£10.95	Mix	£14.95
Prawns	£10.95		

Jalfrezi

Hot dish prepare with fresh ginger, garlic, green chilli, peppers and fresh coriander cooked in a light gravy.

Dhansak

This is a method of cooking sweet and sour and spicy sauce with yellow lentils

Rogan Josh

This dish acquired it's name from a rich red appearance which in turn is derived from fresh tomatoes, paprika and ground red chillies.

Korai

This dish is prepared in an iron wok smeared with chopped tomatoes, capsicums, ginger and a blend of mild herbs.

Balti

Nothing to say about balti, it si a home style preparation to suite your palette. A craze of the Midlands.

Bhoona

Cooked with onions, fresh herbs, mild blend of spices and tomatoes.

Sagwala

Cooked with fresh herbs, spices, lemon juice, chillies and a hint of honey in a base of fresh spinach.

Duplaza

Cooked with chopped green peppers and onions, fresh herbs and spices garnished with fresh coriander.

Patia

A Parsi speciality this dish is prepared by gently cooking the meat or fish in a hot spicy sweet and sour sauce.

Madras

This dish does not need any explanation, a truly majestic dish for the ones who like it hot.