



## Vegetarian Selection

- Chana Paneer** *Medium* **7.95**  
A collection of various fresh vegetables cooked with chick peas, garlic, ginger and paneer (Indian cheese).
- Brinjal Masala** *Mild* **7.95**  
Moderately spiced fresh aubergine cooked with chick peas and baby potatoes in a mildly flavoured masala sauce.
- Shahi Delight** *Mild* **7.95**  
A mild creamy dish cooked with selected vegetables, mango pulp, tomatoes and coriander in a chef's special sauce.

- Shabji Saag** *Medium* **7.95**  
Assorted fresh vegetables cooked with fresh spinach leaves, green chillies, then dressed with fresh coriander leaves.
- Vegetable Korai** *Medium* **7.95**  
Fresh vegetables cooked with mushroom, baby potatoes and chick peas, extensively prepared with fresh garlic and green chillies.
- Vegetable Achari** *Hot* **7.95**  
A collection of various fresh vegetables cooked with diced onions, bullet chillies and special herbs with Bengali Achar, creating a hot taste.

## Biryani

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

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|----------------------|--------------|-------------------|--------------|
| <b>Mix Special</b>   | <b>13.95</b> | <b>Keema</b>      | <b>9.95</b>  |
| <b>Chicken Tikka</b> | <b>9.95</b>  | <b>Prawn</b>      | <b>9.95</b>  |
| <b>Lamb</b>          | <b>9.95</b>  | <b>King Prawn</b> | <b>13.95</b> |
| <b>Chicken</b>       | <b>9.95</b>  | <b>Vegetable</b>  | <b>9.95</b>  |

## Traditional Favourites

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|----------------|-----------------|----------------------|--------------|
| <b>Madras</b>  | <b>Curry</b>    | <b>Chicken</b>       | <b>8.95</b>  |
| <b>Bhuna</b>   | <b>Korma</b>    | <b>Lamb</b>          | <b>8.95</b>  |
| <b>Dhansak</b> | <b>Dupiaza</b>  | <b>Chicken Tikka</b> | <b>8.95</b>  |
| <b>Pathia</b>  | <b>Vindaloo</b> | <b>Keema</b>         | <b>8.95</b>  |
| <b>Ceylon</b>  | <b>Saag</b>     | <b>Prawn</b>         | <b>8.95</b>  |
|                |                 | <b>King Prawn</b>    | <b>12.95</b> |

All dishes are freshly cooked on order. Therefore, additional preparation time may be required during busy periods.

Thank you for your patience.

## Vegetarian Sides

- |                       |             |                        |             |
|-----------------------|-------------|------------------------|-------------|
| <b>Bombay Aloo</b>    | <b>3.95</b> | <b>Chana Bhaji</b>     | <b>3.95</b> |
| <b>Saag Bhaji</b>     | <b>3.95</b> | <b>Saag Paneer</b>     | <b>3.95</b> |
| <b>Brinjal Bhaji</b>  | <b>3.95</b> | <b>Gobi Bhaji</b>      | <b>3.95</b> |
| <b>Mushroom Bhaji</b> | <b>3.95</b> | <b>Saag Aloo</b>       | <b>3.95</b> |
| <b>Tarka Dhall</b>    | <b>3.95</b> | <b>Motor Paneer</b>    | <b>3.95</b> |
| <b>Aloo Gobi</b>      | <b>3.95</b> | <b>Vegetable Bhaji</b> | <b>3.95</b> |

## Rice Selection

- |  |             |   |             |
|--|-------------|---|-------------|
| <b>Basmati Rice</b>  | <b>2.50</b> | <b>Special Fried Rice</b>   | <b>3.50</b> |
| Steam cooked.  |             | Pilau rice stir-fried with green peas, egg and light spices.                                  |             |
| <b>Pilau Rice</b>  | <b>2.95</b> | <b>Mushroom Rice</b>  | <b>3.50</b> |
| Aromatic basmati rice flavoured with saffron, cardamom and star aniseed. |             | Pilau rice stir-fried with fresh mushrooms.   |             |
| <b>Fried Rice</b>  | <b>2.95</b> | <b>Sizzling Rice</b>  | <b>3.50</b> |
| Basmati rice fried with onions.  |             | Basmati rice cooked with spring onions, grated cauliflower and infused with liquid seasoning. |             |
| <b>Lemon Chilli Fried Rice</b>   | <b>3.50</b> | <b>Shabji Rice</b>  | <b>3.50</b> |
| Basmati rice fried with fresh green chillies and lemon.                  |             | Pilau rice stir-fried with various fresh vegetables.  |             |
| <b>Sylheti Rice</b>  | <b>3.50</b> | <b>Keema Rice</b>   | <b>3.50</b> |
| Pilau rice stir-fried with mixed fruits and coconut.                     |             | Pilau rice stir-fried with minced lamb & green peas.  |             |

## Nan & Sides

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|---------------------------|-------------|-----------------------|-------------|
| <b>Plain Nan</b>          | <b>2.50</b> | <b>Curry Sauce</b>    | <b>2.95</b> |
| <b>Garlic</b>             | <b>2.95</b> | <b>Papadom</b>        | <b>0.75</b> |
| <b>Peshwari</b>           | <b>2.95</b> | <b>Spice Papadom</b>  | <b>0.75</b> |
| <b>Cheese</b>             | <b>2.95</b> | <b>Pickle Tray</b>    | <b>1.50</b> |
| <b>Coriander</b>          | <b>2.95</b> | <b>Onion Salad</b>    | <b>0.75</b> |
| <b>Vegetable</b>          | <b>2.95</b> | <b>Mint Sauce</b>     | <b>0.75</b> |
| <b>Keema</b>              | <b>2.95</b> | <b>Mango Chutney</b>  | <b>0.75</b> |
| <b>Garlic and Chilli</b>  | <b>2.95</b> | <b>Mix Pickle</b>     | <b>0.75</b> |
| <b>Cheese &amp; Onion</b> | <b>2.95</b> | <b>Cucumber Raita</b> | <b>1.95</b> |
| <b>Roti</b>               | <b>1.95</b> | <b>Green Salad</b>    | <b>2.95</b> |
| <b>Chapati</b>            | <b>0.90</b> | <b>Chips</b>          | <b>2.95</b> |

## Drinks

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|--------------------|--------------|
| <b>House Wine</b>  | <b>14.50</b> |
| <b>Large Cobra</b> | <b>4.95</b>  |
| <b>Small Cobra</b> | <b>3.50</b>  |
| <b>Budweiser</b>   | <b>3.50</b>  |
| <b>Ale</b>         | <b>4.95</b>  |
| <b>J20's</b>       | <b>2.50</b>  |
| <b>Coke Cans</b>   | <b>1.50</b>  |

**FREE DELIVERY**

In Ilkley, Ben Rhydding, & Addingham. Minimum orders £20

**CASH ONLY**

**10% DISCOUNT**

on all collection orders. Minimum orders over £15.

Except: Xmas & New Years Eve.



## Takeaway Menu

**01943 609798**

19-21 Church Street, Ilkley, LS29 9DR

[www.panacheilkley.co.uk](http://www.panacheilkley.co.uk)

Opening Hours

Mon - Thurs 5:30pm - 11:00pm / Fri - Sat 5:30pm - 11:30pm  
Sun 5:30pm - 10:30pm





Panache in the Indian sub-continent is recognised as the ultimate in luxury. A commitment to quality runs through everything we do, our stunning menu is complimented by our family staff team.

We have created dishes from a combination of locally sourced fresh produce and herbs and spices from all over the world.

We hope you have a pleasant experience. team **panache**.

## Starters

<b>Chicken Kebab</b>	<b>3.95</b>	<b>Onion Bhaji</b>	<b>3.95</b>
<b>Chicken Tikka</b>	<b>3.95</b>	<b>Vegetable Samosa</b>	<b>3.95</b>
<b>Sheek Kebab</b>	<b>3.95</b>	<b>Aloo Chatt</b>	<b>3.95</b>
<b>Shami Kebab</b>	<b>3.95</b>	<b>Garlic Mushroom</b>	<b>3.95</b>
<b>Chicken Pakora</b>	<b>3.95</b>	<b>Chicken Chatt</b>	<b>4.95</b>
<b>Meat Samosa</b>	<b>3.95</b>	<b>Prawn Puri</b>	<b>4.95</b>

## Panache Starters

<b>Kebab Platter (for two)</b>	<b>10.95</b>	<b>Agni Stir Fry</b>	<b>5.95</b>
A Scrumptious selection of mixed meat appetisers. A must for the epicure.		Chicken tikka marinated in yoghurt with light spices and selected herbs, then stir fried with spinach, onions & peppers.	
<b>Fish Platter (for two)</b>	<b>11.95</b>	<b>Murgh Chamon</b>	<b>5.95</b>
A selection of individually prepared tantalising seafood delicacies. A must for the adventurous seafood diner.		Tender chicken fillets marinated in yoghurt, seasoned with light spices and fried with onions and potatoes, garnished with cheese.	
<b>Vegetable Platter (for two)</b>	<b>8.95</b>	<b>Fish Pakora</b>	<b>4.95</b>
A selection of tempting vegetable starters. A starter to challenge your taste buds.		Spicy fish mixed with strong spices and crushed red chillies coated with rice flour based batter. A popular Bangladeshi street food delicacy.	
<b>Tava Kebab</b>	<b>4.95</b>	<b>Salmon Tikka</b>	<b>5.95</b>
Succulent chicken fillets seasoned with light spices and cooked on a traditional Indian tava.		Delectable Scottish salmon, subtly marinated in tantalising spices and tenderly baked in a clay oven.	
<b>Moglai Kebab</b>	<b>5.95</b>	<b>Paneer Chilli</b>	<b>4.95</b>
Tender chicken fillets marinated in yoghurt, cream, cardamom seeds and cheese then delicately grilled in a clay oven.		Strips of paneer (Indian cheese) stir-fried with fresh green chillies, spring onions and peppers in a tangy chilli relish.	
<b>Kebab Wrap</b>	<b>6.95</b>	<b>Jhinga Puri</b>	<b>6.95</b>
Sheek kebab wrapped in chapati bread with salad and sauce.		Mediterranean large prawns fried with onions, tomatoes and selected herbs, moderately spiced and served on a puri bread.	
<b>Mix Kebab</b>	<b>5.95</b>		
A mix of combination of onion bhaji, sheek kebab and chicken tikka.			

### Allergy & Intolerance

Before placing your order, please inform a member of our team if you or anyone in your group have a food allergy. Certain dishes may be adapted to accommodate your dietary requirements.

## Fusion Dishes

<b>Kodhu De Tarkari</b> <i>Medium</i>	<b>10.95</b>	<b>Sizzling Badshahi Lamb</b> <i>Medium</i>	<b>10.95</b>
Fillets of lamb lightly spiced then steam cooked with turmeric, jeera, garam masala and butternut squash, creating a spicy yet sweet taste.		Tender chunks of lamb extensively prepared with green peppers, onions, cumin seeds and roasted garam masala in a chef's special tandoori sauce.	
<b>Murgh Tarka</b> <i>Medium</i>	<b>10.95</b>	<b>Modhu Minty Aloo</b> <i>Medium</i>	<b>10.95</b>
Thinly sliced breast of chicken stir-fried with peppers, spring onions, baby corn, baby carrots, infused with liquid seasoning and layered with a garlic tarka sauce.		Tender lamb chunks infused with honey, sweet mango and fresh garden mint, then slowly cooked with baby potatoes in a medium thick sauce.	
<b>Naga Delight</b> <i>Hot</i>	<b>9.95</b>	<b>Keema Murgh</b> <i>Medium</i>	<b>10.95</b>
Chicken or lamb cooked with baby potatoes and Naga pickle - a hot Bangladeshi chilli to bring both heat and flavour to this special dish.		A fascinating dish created from a combination of minced lamb with chicken and green peas, cooked in a rich sauce.	
<b>Bengal Mirchi Masala</b> <i>Hot</i>	<b>9.95</b>	<b>Shahjani Bengal</b> <i>Hot</i>	<b>9.95</b>
Boneless chicken barbecued in the clay oven cooked in a special chef's own masala sauce, flavoured with sprinkled crushed red chillies.		Diced pieces of chicken tikka, cooked in tantalising mixed pickles, chef's special sauce and laced with fresh green chilli and coriander.	
<b>Laboni Lamb</b> <i>Medium</i>	<b>9.95</b>	<b>Mix Moyuri</b> <i>Medium</i>	<b>10.95</b>
Fillets of lamb marinated in yoghurt, cooked in mixed spices, selected herbs, green pepper, onions, tomatoes, garnished with fresh coriander.		A delightful and tantalising flavour created from a combination of lamb, chicken, tiger prawn and chana lentil cooked in a very flavoured rich sauce.	
<b>Jalfrezi</b> <i>Hot</i>	<b>9.95</b>	<b>Clay Pot</b> <i>Medium</i>	<b>9.95</b>
Strips of chicken breast highly spiced cooked with, various spices, topped with fresh green chillies, spring onions, capsicum and tomato.		Tender spring chicken or lamb chunks garnished and roasted in a clay oven, then cooked with garam masala.	

## Tandoori Sizzlers

Served with salad and curry sauce.

<b>Chicken Tikka</b>	<b>11.95</b>	<b>Tandoori King Prawn</b>	<b>14.95</b>
Supreme breast of chicken infused with a special "tikka" marinade, then flame grilled in tandoori. The McCoy of the tandoori specialties.		Large Mediterranean ocean prawns finely seasoned and barbecued to perfection in tandoori.	
<b>Exotic Shashlik</b>	<b>14.95</b>	<b>Deluxe Mix Grill</b>	<b>14.95</b>
Succulent pieces of finely seasoned chicken, barbecued to perfection and served with roasted onions, peppers and tomatoes.		An assortment of tandoori delicacies consisting of chicken tikka, sheek kebab, king prawn and cod fish. Served with Nan.	
<b>Salmon Tikka</b>	<b>14.95</b>	<b>Paneer Shashlik</b>	<b>9.95</b>
Scottish salmon, marinated in tantalising spices and tenderly baked in a clay oven.		Strips of paneer stir-fried with light spices, served with grilled onions, peppers and tomatoes.	

## Chef Specialties

<b>Tikka Pasanda</b> <i>Mild</i>	<b>8.95</b>	<b>Tandoori Butter Chicken</b> <i>Mild</i>	<b>8.95</b>
Chicken tikka cooked with fresh cream, mango pulp, coconut, almond flakes, sultanas and selected spices.		Marinated breast of chicken barbecued in tandoori and cooked with garlic, ginger and plum tomatoes, lightly flavoured and topped with fresh cream and butter.	
<b>Tikka Makhoni</b> <i>Mild</i>	<b>8.95</b>	<b>Bengal Tarkari</b> <i>Mild</i>	<b>8.95</b>
Chicken tikka cooked in light spices and a gentle creamy sauce topped with mild cheese.		Chicken or lamb lightly spiced with a variety of fresh selected spices and herbs, tomato chunks and plain yoghurt. Giving a very unique flavour.	
<b>Tikka Badami</b> <i>Mild</i>	<b>8.95</b>	<b>Asian Achari</b> <i>Medium</i>	<b>8.95</b>
Succulent chicken tikka cooked with cashew nuts and almonds in a fresh cream sauce.		Highly flavoured with selected aromatic spices and cooked with chicken or lamb, Fresh garlic, ginger, tomatoes and achar pickle.	
<b>Desi Garlic Chilli</b> <i>Hot</i>	<b>8.95</b>	<b>Saag Sylheti</b> <i>Medium</i>	<b>8.95</b>
Chicken tikka or lamb prepared with fresh garlic and green chillies. A traditional favourite.		Chicken tikka cooked with finely chopped fresh spinach leaves, spring onion, tomatoes, turmeric and jeera, with fresh green chillies.	
<b>Shabji Garlic Chilli</b> <i>Hot</i>	<b>8.95</b>	<b>Biswanathi Khana</b> <i>Medium</i>	<b>8.95</b>
A hot dish of assorted fresh vegetables prepared with fresh garlic and green chillies in a spicy sauce.		A unique combination of fresh garlic, spring onion, ginger, green chillies, tomatoes, lemon and chana lentils. Cooked with chicken tikka or lamb.	
<b>Keema Chana</b> <i>Medium</i>	<b>8.95</b>	<b>Tikka Masala</b> <i>Mild</i>	<b>9.95</b>
Minced lamb lightly spiced cooked with chick peas, topped with fresh green chillies and tomatoes.		The nations favourite mild rich creamy dish cooked with supreme breast of chicken, marinated and cooked in tandoori, then delicately blended in an elusive tangy sauce.	
<b>Rogan Josh</b> <i>Medium</i>	<b>8.95</b>	<b>Korai</b> <i>Hot</i>	<b>8.95</b>
An aromatic dish of Persian origin lavishly cooked with chicken breast, chunks of tomatoes, onions and selected spices.		Chicken breast, cooked with tomatoes, capsicum and seasoned with herbs and spices topped with fresh lemon.	
<b>Lamb Methi</b> <i>Medium</i>	<b>8.95</b>	<b>Balti</b> <i>Medium</i>	<b>8.95</b>
Lamb cooked with a host of spices and fenugreek leaves with onions, garlic and ginger. A rather dry dish.		Marinated chicken cooked with fresh garlic and coriander in our special Balti sauce. An exotic and mouth-watering dish.	

## Seafood Dishes

<b>Cod Fish Palak</b> <i>Medium</i>	<b>12.95</b>	<b>King Prawn Dhall Saag</b>	<b>13.95</b>
Fillet of cod cooked with baby potatoes and spinach leaves in a rich tomato, chatt masala and black pepper sauce.		Large king prawns cooked with fresh spinach leaves, spring onions, chana lentils, tomatoes topped with fresh green chillies. A very popular Bangladeshi dish. <i>Medium</i> .	
<b>Salmon Tarkari</b> <i>Medium</i>	<b>13.95</b>	<b>Chingri Tarkari</b> <i>Mild</i>	<b>13.95</b>
Fillet of salmon marinated and grilled in the tandoori and cooked with strips of capsicums and onions in a light and spicy cumin sauce.		Fresh tiger prawns marinated in lime juice and garam masala, then cooked with grated coconut, lemon grass and curry leaves, creating a mild yet spicy flavour.	
<b>Lemon Chingri</b> <i>Medium</i>	<b>13.95</b>	<b>Achari King Prawn</b> <i>Medium</i>	<b>13.95</b>
Fresh tiger prawns marinated in lime juice, garlic and ginger then cooked with onions, green chillies, lemon skin and fresh coriander.		Large mediterranean king prawns sauteed in olive oil with garlic then cooked with onions, green peppers and tomato in a rich tamarind sauce.	
<b>Salmon Clay Pot</b> <i>Medium</i>	<b>13.95</b>		
Diced fillet of salmon, spiced & grilled in the tandoori, then cooked in special sauce.			