

VEGETARIAN SIDES

Bombay Aloo	3.95	Chana Bhaji	3.95
Saag Bhaji	3.95	Saag Paneer	3.95
Brinjal Bhaji	3.95	Gobi Bhaji	3.95
Mushroom Bhaji	3.95	Saag Aloo	3.95
Tarka Dhall	3.95	Motor Paneer	3.95
Aloo Gobi	3.95	Vegetable Bhaji	3.95

RICE SELECTION

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

All dishes are freshly cooked on order. Therefore, additional preparation time may be required during busy periods. Thank you for your patience.

Takeaway Service Available
Receive a 10% Discount on collections.

Party Bookings Welcome - Set meal service.
48 Hours notice required

OUTSIDE CATERING

Panache can provide truly superb food that will impress your guests and make your wedding, business event or party a great success.

Speak to us about our exceptional outside catering services for your next event.
48 Hours notice required



PANACHE

ILKLEY

INSPIRED BY TASTE!



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MENU



PANACHE

ILKLEY

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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

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

PANACHE STARTERS

Kebab Platter (for two)	10.95	Agni Stir Fry	5.95
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.	
Fish Platter (for two)	11.95	Murgh Chamon	5.95
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.	
Vegetable Platter (for two)	8.95	Fish Pakora	4.95
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.	
Tava Kebab	4.95	Salmon Tikka	5.95
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.	
Moglai Kebab	5.95	Paneer Chilli	4.95
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.	
Kebab Wrap	6.95	Jhinga Puri	6.95
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.	
Mix Kebab	5.95		
A mix of combination of onion bhaji, sheek kebab and chicken tikka.			

TANDOORI SIZZLERS

Chicken Tikka	11.95	Tandoori King Prawn	14.95
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.	
Exotic Shashlik	14.95	Deluxe Mix Grill	14.95
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.	
Salmon Tikka	14.95	Paneer Shashlik	9.95
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.	

Served with salad and curry sauce.

FUSION DISHES

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

CHEF SPECIALTIES

Tikka Pasanda Mild	8.95	Tandoori Butter Chicken Mild	8.95
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.	
Tikka Makhoni Mild	8.95	Bengal Tarkari Mild	8.95
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.	
Tikka Badami Mild	8.95	Asian Achari Medium	8.95
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.	
Desi Garlic Chilli Hot	8.95	Saag Sylheti Medium	8.95
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.	
Shabji Garlic Chilli Hot	8.95	Biswanathi Khana Medium	8.95
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.	
Keema Chana Medium	8.95	Tikka Masala Mild	9.95
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.	
Rogan Josh Medium	8.95	Balti Medium	8.95
An aromatic dish of Persian origin lavishly cooked with chicken breast, chunks of tomatoes, onions and selected spices.		Marinated chicken cooked with fresh garlic and coriander in our special Balti sauce. An exotic and mouth-watering dish.	
Lamb Methi Medium	8.95		
Lamb cooked with a host of spices and fenugreek leaves with onions, garlic and ginger. A rather dry dish.			
Korai Hot	8.95		
Chicken breast, cooked with tomatoes, capsicum and seasoned with herbs and spices topped with fresh lemon.			

SEAFOOD DISHES

Cod Fish Palak Medium	12.95	King Prawn Dhall Saag Med	13.95
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.	
Salmon Tarkari Medium	13.95	Chingri Tarkari Mild	13.95
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.	
Lemon Chingri Medium	13.95	Achari King Prawn Medium	13.95
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 sauted in olive oil with garlic then cooked with onions, green peppers and tomato in a rich tamarind sauce.	
Salmon Clay Pot Medium	13.95		
Diced fillet of salmon, spiced & grilled in the tandoori, then cooked in special sauce.			

VEGETARIAN SELECTION

Chana Paneer Medium	7.95	Shabji Saag Medium	7.95
A collection of various fresh vegetables cooked with chick peas, garlic, ginger and paneer (Indian cheese).		Assorted fresh vegetables cooked with fresh spinach leaves, green chillies, then dressed with fresh coriander leaves.	
Brijal Masala Mild	7.95	Vegetable Korai Medium	7.95
Moderately spiced fresh aubergine cooked with chick peas and baby potatoes in a mildly flavoured masala sauce.		Fresh vegetables cooked with mushroom, baby potatoes and chick peas, extensively prepared with fresh garlic and green chillies.	
Shahi Delight Mild	7.95	Vegetable Achari Hot	7.95
A mild creamy dish cooked with selected vegetables, mango pulp, tomatoes and coriander in a chef's special sauce.		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

Mix Special	13.95	Keema	9.95
Chicken Tikka	9.95	Prawn	9.95
Lamb	9.95	King Prawn	13.95
Chicken	9.95	Vegetable	9.95

TRADITIONAL FAVOURITES

Select your favourite curry style with your choice of meat content.

Madras	Bhuna	Dhansak	Chicken	8.95
Pathi	Ceylon	Curry	Lamb	8.95
Korma	Dupiaza	Vindaloo	Chicken Tikka	8.95
			Keema	8.95
			Prawn	8.95
			King Prawn	12.95

NAN & SIDES

Plain Nan	2.50	Curry Sauce	2.95
Garlic	2.95	Papadom75
Peshwari	2.95	Spice Papadom75
Cheese	2.95	Pickle Tray	1.50
Coriander	2.95	Onion Salad75
Vegetable	2.95	Mint Sauce75
Keema	2.95	Mango Chutney75
Garlic and Chilli	2.95	Mix Pickle75
Cheese & Onion	2.95	Cucumber Raita	1.95
Roti	1.95	Green Salad	2.95
Chapati90	Chips	2.95

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.