

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

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.  
T&Cs apply.

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

## INSPIRED BY TASTE!

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 Tikka</b> .....	<b>4.50</b>	<b>Onion Bhaji</b> .....	<b>3.95</b>
<b>Sheek Kebab</b> .....	<b>4.50</b>	<b>Vegetable Samosa</b> .....	<b>3.95</b>
<b>Shami Kebab</b> .....	<b>4.50</b>	<b>Aloo Chatt</b> .....	<b>4.50</b>
<b>Chicken Pakora</b> .....	<b>4.50</b>	<b>Garlic Mushroom</b> .....	<b>4.50</b>
<b>Meat Samosa</b> .....	<b>4.50</b>	<b>Prawn Puri</b> .....	<b>4.50</b>

### PANACHE STARTERS

<b>Fish Platter (for two)</b> .....	<b>12.95</b>	<b>Murug 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>Kebab Platter (for two)</b> .....	<b>10.95</b>	<b>Fish Pakora</b> .....	<b>4.95</b>
A Scrumptious selection of mixed meat appetisers. A must for the epicure.		Spicy fish mixed with strong spices and crushed red chillies coated with rice flour based batter. A popular Bangladeshi street food delicacy.	
<b>Vegetable Platter (for two)</b> .....	<b>9.95</b>	<b>Salmon Tikka</b> .....	<b>6.95</b>
A selection of tempting vegetable starters. A starter to challenge your taste buds.		Delectable Scottish salmon, subtly marinated in tantalising spices and tenderly baked in a clay oven.	
<b>Tava Kebab</b> .....	<b>4.95</b>	<b>Jhinga Puri</b> .....	<b>6.95</b>
Succulent chicken fillets seasoned with light spices and cooked on a traditional Indian tava.		Mediterranean large prawns fried with onions, tomatoes & selected herbs, moderately spiced and served on a puri bread.	
<b>Chicken Chatt</b> .....	<b>5.95</b>	<b>Mix Kebab</b> .....	<b>5.95</b>
Pulled chicken marinated in chatt masala cooked with light spices and served with a puri bread.		A mix of combination of onion bhaji, sheek kebab and chicken tikka.	
<b>Agni Stir Fry</b> .....	<b>5.95</b>	<b>Paneer Chilli</b> .....	<b>4.95</b>
Chicken tikka marinated in yoghurt with light spices and selected herbs, then stir fried with spinach, onions & peppers.		Strips of paneer (Indian cheese) stir-fried with fresh green chillies, spring onions and peppers in a tangy chilli relish.	
<b>Jhinga Chilli</b> .....	<b>5.95</b>		
Fresh prawns stir-fried with green chillies, spring onions and peppers in a tomato chilli sauce served on a spice papadam.			

### TANDOORI SIZZLERS

<b>Chicken Tikka</b> .....	<b>13.95</b>	<b>Tandoori King Prawn</b> .....	<b>19.95</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>16.95</b>	<b>Deluxe Mix Grill</b> .....	<b>16.95</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>16.95</b>	<b>Paneer Shashlik</b> .....	<b>10.95</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.	

*Served with salad and a choice of side.*

### CHEF SPECIALITIES

Our Executive Chef presents an exclusive selection of expertly crafted dishes, creatively prepared using the finest seasonal ingredients and worldwide spices from local sources.

<b>Sizzling Badshahi Lamb Medium</b> ..	<b>10.95</b>	<b>Kodhu De Tarkari Medium</b> .....	<b>10.95</b>
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.	
<b>Modhu Minty Aloo Mild</b> .....	<b>10.95</b>	<b>Murug Tarka Medium</b> .....	<b>10.95</b>
Tender lamb chunks infused with honey, sweet mango and fresh garden mint, then slowly cooked with baby potatoes creating a sweet 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.	
<b>Keema Murug Medium</b> .....	<b>10.95</b>	<b>Naga Delight Hot</b> .....	<b>9.95</b>
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.	
<b>Shahjani Bengal Hot</b> .....	<b>9.95</b>	<b>Bengal Mirchi Masala Hot</b> .....	<b>9.95</b>
Diced pieces of chicken, cooked in tantalising mixed pickles, chef's special sauce and laced with fresh green chilli and coriander.		Chicken cooked in a special chef's own masala sauce, flavoured with sprinkled crushed red chillies.	
<b>Mix Moyuri Medium</b> .....	<b>10.95</b>	<b>Laboni Lamb Medium</b> .....	<b>9.95</b>
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.	
<b>Roshun De Garlic Medium</b> .....	<b>10.95</b>	<b>Jalfrezi Hot</b> .....	<b>10.95</b>
Fresh chicken fillets marinated in light spices cooked with garlic, coconut milk and green chillies.		Strips of chicken breast highly spiced cooked with, various spices, topped with fresh green chillies, spring onions, capsicum and tomato.	
<b>Murug Amdani Medium</b> .....	<b>9.95</b>	<b>Jaflong Medium</b> .....	<b>9.95</b>
Pulled chicken cooked with mixed spices and fresh garden mint in a creamy sauce topped with fresh green chillies.		Chicken or lamb cooked with green beans, garlic, coriander, and a hint of ginger.	

### HOUSE SPECIALITIES

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

### SEAFOOD DISHES

<b>Cod Fish Palak Medium</b> .....	<b>13.95</b>	<b>King Prawn Dhall Saag Med</b> ...	<b>14.95</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.	
<b>Salmon Tarkari Medium</b> .....	<b>13.95</b>	<b>Chingri Tarkari Mild</b> .....	<b>14.95</b>
Fillet of salmon marinated and cooked with strips of capsicum 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 Medium</b> .....	<b>14.95</b>	<b>Achari King Prawn Medium</b> .....	<b>14.95</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 Medium</b> .....	<b>13.95</b>		
Diced fillet of salmon, marinated and cooked in a special garam masala sauce.			

### VEGETARIAN SELECTION

<b>Chana Paneer Medium</b> .....	<b>7.95</b>	<b>Shabji Saag Medium</b> .....	<b>7.95</b>
Paneer (Indian cheese) cooked with chick peas, garlic and ginger.		Assorted fresh vegetables cooked with fresh spinach leaves, green chillies, then dressed with fresh coriander leaves.	
<b>Saag Paneer Medium</b> .....	<b>7.95</b>	<b>Vegetable Korai Hot</b> .....	<b>7.95</b>
Fresh spinach leaves cooked with paneer (Indian cheese), prepared with selected spices.		Fresh vegetables cooked with mushroom, baby potatoes and chick peas, extensively prepared with fresh garlic and green chillies.	
<b>Shahi Delight Mild</b> .....	<b>7.95</b>	<b>Anaz Achari Hot</b> .....	<b>7.95</b>
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

<b>Mix Special</b> .....	<b>14.95</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>14.95</b>
<b>Chicken</b> .....	<b>9.95</b>	<b>Vegetable</b> .....	<b>9.95</b>

### TRADITIONAL FAVOURITES

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

<b>Madras</b>	<b>Bhuna</b>	<b>Dhansak</b>	<b>Chicken</b> .....	<b>8.95</b>
<b>Pathia</b>	<b>Ceylon</b>	<b>Curry</b>	<b>Lamb</b> .....	<b>8.95</b>
<b>Saag</b>	<b>Dupiaza</b>	<b>Vindaloo</b>	<b>Chicken Tikka</b> .....	<b>9.95</b>
			<b>Keema</b> .....	<b>8.95</b>
			<b>Prawn</b> .....	<b>8.95</b>
			<b>King Prawn</b> .....	<b>13.95</b>

### NAN BREAD & SIDES

<b>Nan Bread</b> .....	<b>2.95</b>	<b>Papadom</b> .....	<b>.75</b>
<b>Garlic</b> .....	<b>2.95</b>	<b>Spice Papadom</b> .....	<b>.75</b>
<b>Coriander</b> .....	<b>2.95</b>	<b>Pickle Tray</b> .....	<b>2.00</b>
<b>Peshwari</b> .....	<b>3.50</b>	<b>Onion Salad</b> .....	<b>.75</b>
<b>Cheese</b> .....	<b>3.50</b>	<b>Mint Sauce</b> .....	<b>.75</b>
<b>Keema</b> .....	<b>3.50</b>	<b>Mango Chutney</b> .....	<b>.75</b>
<b>Garlic and Chilli</b> .....	<b>3.50</b>	<b>Mix Pickle</b> .....	<b>.75</b>
<b>Cheese &amp; Onion</b> .....	<b>3.50</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>1.00</b>	<b>Chips</b> .....	<b>2.95</b>
<b>Curry Sauce</b> .....	<b>2.95</b>		

**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. (N) = Contains Nuts