



INDIAN PANOROMA



MENU



Indian Panorama

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Starters

Pappadums Basket 2/4 £14.00

An assortment of plain & spicy pappadums, served with an array of chutneys. Add £4 for extra set of Chutney.

Onion Bhaji £9.75

Our Version of the ubiquitous onion bhaji.

 Punjabi Samosa Chaat £14.75

Samosa with peas and crunchy potatoes, drizzled with chic pea curry, adorned with jewel-like pomegranates

Chandni Chowk Ki Aloo Tikki £15.75

Spiced potato patties with fresh yoghurt, layered with Chandni-Chowk inspired tamarind spicy chutney & sprouted beans.

Crab Sukka £20.00

Soft shell crab, served with spicy tomato relish.

Scallops Hariyali £18.75

Juicy ocean scallops tossed with fresh green herbs & spices

 Fish Amritsari £16.75

Fish fillets with quintessential Indian herbs & spices "**Amritsar**" - *The city of the Golden Temple*.

 Koliwada Masala Prawn £18.75

A warm medley of king prawns cooked with koliwada inspired masala.

"**Koliwada**" refers to a colony of fishermen and there are several colonies all over Mumbai.

 Ajwain Chicken Tikka £17.75

(Main course portion also available) Chicken breast with prominent flavor of carom seeds & pickling spices.

 Mango Malai Tikka £17.75

(Main course portion also available) Mouth melting morsels of chicken breast & gently squeezed ripe mangoes, grilled over tandoor flame.

 Tawa Sheekh Kebab £19.75

Skewered minced lamb spiked with delicate herbs & spices, then gently griddled on iron pan

Calamari £18.75

Curls of Squid sautéed with crushed garlic & capsicum.

Panorama Platter 2 £40.00

Onion Bhaji, Ajwain chicken tikka, Tawa sheekh kebab and Koliwada prawn, served with lemon wedge and relish

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Sides



Dal Bukhara

Whole black lentils, simmered overnight on a slow charcoal flame, finished with a dollop of our hand-churned butter



Dal Tadka

Yellow lentils tempered with cumins & red chillies.



Jeera Aloo

Superbly diced potatoes with roasted cumin, green chilli and garam masala



Chana Masala

Whole chickpeas cooked in a traditional spicy Punjabi masala.



Gobi Matar

Scrumptious preparation of cauliflower and fresh green peas.



Mushroom Do Pyaza

Sliced exotic mushrooms with Madras shallots



Saag Bhaji

A tantalizing combination of spinach and methi leaves.



Bhindhi Anokhi

Ladies finger (okra) cooked in a blend of whole ground spices with delightful combination of black salt & roasted cumin.

Salad

A fragrant assortment of garden fresh vegetables finished with lemon dressing.

Raita

Roughly chopped cucumber, carrots and onions or a combination of any.

£4.50

£4.50

£4.50

£4.50

£4.50

£4.50

£4.50

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Rice & Bread

Butter Naan

Traditional refined flour bread baked in the tandoor.

£5.75

Butter Roti

Tandoori whole wheat bread baked in clay oven

£4.75

Lachedar Paratha

Layered & buttered popular bread from North India, made from whole wheat, crispy and flaky.

£5.75

Garlic Naan

Soft naan bread topped with chopped garlic

£5.75

Peshwari Naan

Stuffed naan with grated coconut and raisins.

£6.75

Aloo Kulcha

Stuffed naan with spiced potatoes and coriander leaves.

£7.75

Paneer Kulcha

Bread stuffed with cottage cheese and seasoned with spices.

£7.75

Keema Naan

Naan bread stuffed with minced lamb and fresh coriander.

£8.75

Steamed Rice

Perfectly cooked basmati rice.

£6.50

Dum Jeera Pulao

Fluffy long grain basmati rice avoured with roasted cumin seeds.

£7.50



Mushroom Rice

Rice infused with earthy mushroom flavour, tossed through with caramelised mushrooms.

£8.50

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Main Course

Lamb Dishes

Raan-e-Panorama

A legacy preparation of braised leg of baby lamb infused with bay leaf and crackled whole spices in a rich extract of gravy

Kashmiri Roganjosh

Boneless lamb marinated for over 6 hours in our secret 21-spice blend and slow-cooked, punctuated by the nutty flavour of rogan.

Nilgiri Lamb

A hill station lamb curry with fresh green herbs.

Rajasthani Laal Maas

Lamb cooked in a variety of indigenous whole spices with a burst of red Jodhpuri chillies.

Lamb Dhansak

Lamb cooked with lentils, aubergine and suffused with vegetables.

Kerala Lamb Curry

Pot-roasted lamb imbibes the distinctive predominant flavour of crushed black peppercorns in a robust spicy gravy.

Grilled Burrah Chops 3/pec

Tender lamb cutlets marinated for over 8 hours in our hand ground spices, served with smooth spicy lamb juice.

Poultry Dishes

Tandoori Chicken

Spring chicken chargrilled on red hot wood coal, retaining the characteristic smoky aroma.

Old Delhi Butter Chicken

Tandoor smoked chicken tikka simmered in a buttery tomato & fenugreek gravy

Signature Chicken Malaba

Cubes of chicken breast bathed in an authentic malabari sauce made with a myriad of whole crushed spices and curry leaves.

Mughlai Kesar Murg

Chicken curry enriched with cashew nut paste and delicately flavoured with green cardamom, fennel seeds and saffron

Jalnawabi Bathak

Spectacular aromatic duck curry, tempered with mustard seeds.

Chicken Silbatta

Breast of chicken cubes in a blend of natural green stone-ground spices and herbs, finished with coconut milk. "Sil" referring to flat stone and "Batta" to a cylindrical grinding stone.

Chicken Jhalfarezi

Addictively delicious tandoori chicken tikka stir fried in a light tomato gravy with blistered bell peppers

Seafood Dishes

Lasooni Jhinga

Chargrilled prawns, rounded out with smoky flavour from bulbs of garlic, served with satin smooth spicy tomato & onion relish.

Lobster Panchphoran

Lobster tail simmered with five spices with goodness of jaggery.

Chettinad Fish Curry

Fleshy tilapia fillets marinated in an exquisite chettinad fiery masala, simmered in an exhilaratingly spicy gravy

Konkan Fish Curry

Seasonal fish and prawns poached in Konkani style with chef's special hand pounded herbs and spices, delicately flavoured with coconut milk.

Prawn Makhani

King prawn simmered in a smooth veivety tomato sauce.

£28.75

£46.50

£27.75

£27.75

£26.75

£27.75

£22.75

£23.75


£22.75

£27.75

£23.75


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Main Course - Vegetables

 **Matar Paneer** £22.75
An enduringly popular North Indian style paneer recipe laced with spices & fresh green peas.

 **Roast Paneer Shashlik** £28.75
Our Version of the ubiquitous onion bhaji.

Traditional Thali

 **Veg Thali** £38.75
Comes with Mushroom Do Pyaza, Dal Tadka (Yellow lentils), Saag Bhaji (Spinach), Jeera Aloo (Potatoes with Cumins), Chana Masala (Chickpeas), Gobi Matar (Cauliflower & green peas), Pulao Rice, Raita, Butter Naan and Pappadum.

 **Non-Veg Thali** £48.75
Comes with your choice of chicken, lamb, fish or prawn curry with Dal Tadka (Yellow lentils), Saag Bhaji (Spinach), Jeera Aloo (Potatoes with Cumins), Chana Masala (Chickpeas), Gobi Matar (Cauliflower & green peas), Pulao Rice, Raita, Butter Naan and Pappadum. *(Add £6 for Prawn Thali)*

Biryani

Lucknowi Biryani £28.75
Aromatic, long-grain basmati rice infused with saffron & our special biryani spice blend with your choice of Chicken, Prawns, Lamb or Vegetable, served with Raita, Biryani sauce & Pappadum, garnished with mint leaves. *(Add £9 for Prawn Biryani; Add £6 for Lamb Biryani)*



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YOUR TABLE AWAITS
NEXT TIME



Very Hot



Fairly Hot



Medium Hot

Parking on single yellow line is free after 6.30pm.

All prices are inclusive of VAT. A discretionary Service Charge of 12.5% will be added to your bill

Food Allergies and Intolerances: Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering, please speak to our staff about your requirements.