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ALL TIME FAVOURITE KORMA DISHES M These are very mild dishes, cooked in thick creamy sauce with a distinctive coconut flavour. 66. LAMB OR CHICKEN KORMA £13.50 CHICKEN TIKKA KORMA £13.95 PRAWN KORMA £12.95 KING PRAWN KORMA £15.95 **BHUNA DISHES** These are medium dry curries, highly spiced and cooked in a rich sauce with fresh coriander. 70. LAMB OR CHICKEN BHUNA £12.95 71. CHICKEN TIKKA BHUNA £13.50 PRAWN BHUNA £12.95 KING PRAWN BHUNA £15.95 **KEEMA MOTTOR** £11.95 (Minced meat with peas curry) Onion, tomato, fresh garlic, ginger, green chilli paste delicately spiced 75. NAGA CHICKEN OR LAMB £12.95 Exxxtra hot pepper sauce the indian classic but with even more of the fiery heat. **DHANSAK DISHES** This dishes has a combination of flavours sweet, sour and hot in one dish. It has a thick lentil sauce with fresh lemon juice and fenugreek 76. LAMB OR CHICKEN DHANSAK £12.95 77. PRAWN DHANSAK £12.95 78. KING PRAWN DHANSAK £15.95 **MADRAS DISHES** Fairly hot curries which are delicately spices with a hint of lemon flavour. LAMB OR CHICKEN MADRAS £11.95 PRAWN MADRAS £11..95 KING PRAWN MADRAS £15.95 VINDALOO DISHES A fabulously rich and extremely hot taste with red pepper and diced potatoes. 82. LAMB OR CHICKEN VINDALOO £11.95 PRAWN VINDALOO £11.95 KING PRAWN VINDALOO £15.95 **SAAG DISHES** These are medium curries cooked with fresh spinach, chopped onions and fresh coriander 85. SAAG CHICKEN TIKKA £13.95 86. SAAG PRAWN £12.95 **DOPIAZA DISHES** A collection of spicy medium dishes, prepared with finely chopped fried onions. 87. LAMB OR CHICKEN DOPIAZA £13.50 **BEERS AND WINES** COBRA INDIAN LAGER (660ml) £5.95 KINGFISHER INDIAN LAGER (660ml) £5.95 HOUSE WHITE SAUVIGNON BLANC (New Zealand) £20.00 91. HOUSE RED MALBEC (Argentina) £20.00 **SOFT DRINKS** 92. COKE / DIET COKE / LEMONADE (Can) £2.50

93. STILL WATER / SPARKLING WATER

£3.95

94.	AUBERGINE BHAJI Fresh aubergine roasted in mustard and onion seeds with touch of garlic, onion, herbs. Delicious!	£7.9
95.	BHINDI BHAJI Fresh sliced ladies fingers with mixed turmeric ground spice and fried onion.	£7.9
96.	MUSHROOM BHAJI Sliced mushroom in medium spices	£6.9
97.	BOMBAY ALOO Potatoes cooked bombay style	£6.9
98.	ALOO GOBI Cauliflower and roasted potatoes in medium spice	£6.9
99.	SAAG BHAJI Fresh spinach cooked and tempered in butter with onion and fresh	£6.9 garlic
100.	SAAG ALOO Fresh spinach & potatoes cooked in exotic spices	£6.9
101.	SAAG DALL Our famous fresh baby leaf spinach and red lentil cooked in a kiss of spices	£6.9
102.	TARKA DALL Lentil with a touch of butter-fried garlic	£7.9
103.	CHANA MASSALA Chick peas and potatoes roasted in butter and served in medium dry sauce with lemon.	£6.9
104.	SAAG PANEER Spinach and cheese cooked in a creamy sauce	£7.9
105.	MOTTOR PANEER Cheese and peas cooked in a creamy sauce.	£7.9
106.	FRESH MIXED GREEN SALAD Our green salad with added tomatoes, red onion, black olives, feta cheese, what else can we add.	£7.9
	RICE	
107.	STEAMED RICE	£3.9
108.	PILAU RICE Basmati rice cooked with herbs & saffron	£4.5
109.	SPECIAL FRIED RICE	£4.9
110.	EGG FRIED RICE	£4.9
	MUSHROOM FRIED RICE	£4.9
	KEEMA RICE Cooked with minced lamb & herbs	£6.9
	COCONUT RICE	£5.9
111	VEGETABLE RICE	£6.9

BREAD 115. NAAN Leavened bread baked in clay oven £3.50 116. PESHWARI NAAN (Sweet) M £4.95 Stuffed with almonds and coconut 117. KEMMA NAAN £4.95 Naan stuffed with spiced minced lamb 118. GARLIC NAAN £4.50 Naan stuffed with thinly sliced ga 119. CHEESE NAAN Naan stuffed with £4.95 120. PARATHA Thick wheat flour bread, Brushed with b 121. TANDOORI ROTI 122. CHIPS £3.95 CONDIMENTS 123. CUCUMBER RAITHA £4.50 124. PICKLE / CHUTNEY / ONION SALAD £1.00 125. MIXED RAITHA £4.50

£0.95

126. PAPADUM (Plain or spicy)

UBER CALS

DELIVERING VIA





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MIXED STARTERS FOR ONE PERSON

1.	VEGETARIAN 🚺	£9.95
	Combination of mixed starter: Crispy vegetable samosa,	
	onion bhaji and vegetable cutlet	

NON VEGETARIAN
£10.95
Combination of mixed starter: chicken tikka, lamb tikka & Sheek kebab.

	APPETISERS	
3.	PRAWN COCKTAIL Prawns in a nest of lettuce with tangy toppings	£7.95
4.	PRAWN PUREE Succulently spiced prawn delicately placed in a puree, a light pastry	£8.95
5.	KING PRAWN BUTTERFLY A jumbo king prawn with seasoned butter coating is shallow fried, delicately crisped with bread crumb skin.	£8.50
5.	ONION BHAJI 🥒	£6.50
' .	SHAMEE KEBAB / Minced lamb flavour with herbs and mild spices, shaped and fried.	£7.95
3.	SHEEK KEBAB WRAP Minced lamb fresh herbs in a light spices which are mixed in a gram shaped in a rolls and skewered in the tandoori, served with salad.	£8.95 flour,
).	CHICKEN OR LAMB TIKKA [1] Spring chicken or succulent lamb chunks cooked in the tandoori, served with salad.	£7.95
ΙΟ.	LAMB OR VEGETABLE SAMOSA Folded parcels freshly made & filled with minced lamb & spices.	£6.50
11.	HARA BHARA KEBAB A blend of potatoes, onion, carrots, sweetcorn & broccoli, lightly	£6.50

BALTI DISHES

Balti originate from Panjab. All the balti dishes are medium to hot spice with light sour taste. Their exciting taste and aromatic flavours have become a phenomenon in the midlands. Balti dish are cooked in a fascinating utensil which locks in the flavour and taste.

26.	CHICKEN TIKKA BALTI 🖊	£13.95
27.	LAMB BALTI	£13.95

BIRYANI DISHES

Our Biryani dishes are wholesome. The meat or fish is delicately spiced and roasted in Ghee with aromatic Basmati rice, finely chopped onions, cloves cardamom pods etc. Usually decorated with fresh tomato, cucumber and sprinkled coconut flakes. Served with vegetable sauce.

28.	VEGETABLE BIRYANI 🚺 🔟	£11.95
29.	LAMB BIRYANI 🚻	£15.95
30.	CHICKEN BIRYANI []]	£15.95
31.	MIXED SEAFOOD BIRYANI 🔟	£15.95
32.	CHICKEN TIKKA BIRYANI 🚻	£15.95

CLAY OVEN GRILLED & KEBABS SIMPLY INDIAN

£13.50

£11.95

£14.95

£15.95

£19.95

£12.95

£17.95

£12.95

(HEALTHY OPTIONS)

Ever popular Indian delight chunks of boneless chicken marinated

in a home made yoghurt blend of massala paste with exotic herbs

Half spring chicken, one of the most exotic oriental specialities.

Succulent diced lamb marinated in a mint and coriander yoghurt

Chicken or lamb fillets are marinated in a blend of yoghurt sauce

A galaxy of tandoori, grills mixture of tandoori chicken, lamb,

Marinated home made cheese grilled in the tandoori & slowly

cooked with mild creamy sauce, green pepper, tomato & onion

Succulent jumbo prawn with a touch of olive oil, mustard seed,

Minced lamb mixed with fresh coriander, ginger, garlic and our

own spices, gently cooked in the tandoori. Served sizzling.

crushed black pepper, sea salt and fresh aubergine,

chicken tikka, sheek kebab with a king prawn. Simply hard to resist.

fresh lemon juice, mint, coriander, green pepper, red onion, tomato

18. CHAR GRILLED CHICKEN TIKKA M

and spices char grilled.

19. TANDOORI CHICKEN [1]

Juicy chicken grilled to perfection.

with smooth spices, flame grilled.. Yum Yum!

with medium spices barbecued slowly until tender.

21. BBQ CHICKEN OR LAMB SHASHLIK

Served with green salad (Recommended).

22. TANDOORI MIX GRILL [V]

23. GRILLED PANEER NAWABI

Medium (Recommended).

25. LAMB KOFTA KEBAB

£9.95

£9.95

£6.95

£8.50

£6.75

£8.95

24. TANDOORI GRILLED KING PRAWN

34.	MANGO CHICKEN [1]	£12.95
	and rich massala sauce.	
	Our classic Marinatea Chieken cookea in aimonas cream	

33. CHICKEN OR LAMB TIKKA MASSALA

If you enjoy Indian food but not the heat that typically come with it, you'll adore this dish which is tossed together browned chicken mango and coconut milk in a lightly spiced creamy sauce.

Supreme of chicken marinated in fresh ground spices, grilled over a clay oven, cooked with onion, tomato, green pepper, garlic, ginger puree, fresh coriander and green chillies.

If you go for the extra hot, be brave and try not to cry.

36. SHAHI KARAHI KHYBARI (Chicken) Spring chicken pieces prepared in karahi with large pieces of onion and green pepper flavoured with fresh coriander a little garlic and nutmeg to give that fabulous taste of India.

37 CHICKEN OR LAMB KARAHI \$\times\$ £13.50
A medium dryish popular Himalayan dish prepared with tomato, capsicum, fresh ginger, garlic, onion, coriander,

fresh herbs, ground spices in a skillet, served sizzling to your table

38. LAMB ROGON JOSH £13.50 Most popular. Tender lamb cooked in a traditional kashmiri style rich onion and tomato sauce.

39. CHICKEN TIKKA ROGON JOSH f13.50 Most popular tender chicken cooked in traditional kashmari style rich onion and tomato sauce.

40. CHICKEN OR LAMB PASSANDA (1)

Thin fillet of chicken or lamb simmered in a mace of almond, pistachio and flavoured with saffron.

£13.50

41. BUTTER CHICKEN 11 £13.50

Tender pieces of chicken cooked in a mild butter sauce with fresh cream and a touch of spices(very mild)

42. SAAG CHICKEN OR LAMB
£13.50

A choice of lamb or chicken with fresh young spinach,
chopped onions, crushed garlic and a touch of ginger (medium).

43. CHILLI CHICKEN MASSALA (1) £13.50
Chicken cubes marinated with home made spice, garlic, ginger,
fresh green chillies and coriander sauteed in a spicy, massala sauce.
This is one of the most popular dish.

44. CHICKEN OR LAMB TIKKA DHANSAK £13.50

Dhansak is a parsee dish from western India cooked with lentils in a sweet & sour Hot sauce.

45. TANDOORI MURGH MUSALLAM 131 £15.95
Half of chicken grilled & mince lamb cooked in spicy tomato,
onion and garam masala sauce with a boiled egg

46. KARAHI PANEER NEW £12.95
Prepared with tomato capsicum in a karahi & cooked in a stirfry method.

47. ACHARIA CHICKEN OR LAMB NEW
Is a north indian dishes made by cooking with home made pickle, mustard seeds & onion (medium hot).

Most of our dishes contain dairy products, nuts, herbs and spices. If you are allergic to any of these please inform a member of staff.

48. GOAN FISH CURRY [N]

£13.50

£13.50

£13.50

FISH DISHES

Seabass cooked with onion, tomato, garlic, ginger, tamarind, coriander, cumin, turmeric & coconut milk.

49. FISH BHUNA (Seabass fillets) £14.95

Fairly dry medium hot curry, cooked with finely chopped onions,

capsicum and tomato, flavoured with garlic & coriander

50. MADRAS FISH CURRY (Seabass sh fillets)

A traditional south Indian fish curry with sh fillets of Seabass

£14.95

£14.95

£16.95

£16.95

£10.95

£9.95

51. FISH JALFREZI (Seabass fish fillets) \$\times\$ fullets With fenugreek, garlic and ginger cooked in a fairly hot sauce with onions, green chillies and mixed peppers.

52. SPECIAL MIX SEA FOOD CURRY

Tiger prawn, Seabass fish fillets, mussel & prawn gently cooked in a traditional Bangladeshi style blended red curry paste with a coconut based sauce.

in a spicy sauce of garlic, tamarind and curry leaves.

53. MEDITERRANEAN SEA BASS

Cooked with very little to no heat, creamy spinach & cheese.

(Recommended for mild dish lover)

54. TANDOORI KING PRAWN MASSALA King prawns grilled in the tandoori oven, mildly spiced cooked in a Massala sauce.

55. KING PRAWN SAAGWALA (A special chef's recipe)

Young spinach with king prawn. A touch of garlic with onion herbs and spice (Medium).

56. KING PRAWN PATHIA £16.95

Sweet and sour prawns in a delicious light and zesty sauce

VEGETARIAN'S CHOICE V

57. MIXED VEGETABLE & PANEER CURRY
Seasonal mixed vegetable in a medium hot spices, fresh herbs

58. SHANI TANDOORI PANEER
Homemade cottage cheese marinated with spices, tenderly cooked with opion tomato and capacity.

tenderly cooked with onion, tomato and capsicum in clay oven and mixed with our own made sauce.

59. SHANI AUBERGINE & PANEER CURRY

Fresh aubergine in marinated Paneer cooked with onion, garlic, ginger & herbs

60. VEGETABLE DHANSAK
\$\times\$ \$\text{\$\exitt{\$\exit{\$\text{\$\exitt{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\exitt{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\exitt{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\exitt{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\exitt{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\exititt{\$\text{\$\text{\$\text{\$\text{\$\exitt{\$\exitit{\$\text{\$\tex

fiery chillies, lemon juice and garlic.

61. VEGETABLE KORMA

Vegetables in a blend of kashmiri spices. Cooked with fresh cream.

62. PANEER MAKHANI £10.95 Indian cottage cheese cooked tomato, fenugreek & butter sauce.

63. VEGETABLE MASSALASeasonal vegetables cooked with a rich creamy Massala sauce

64. SAAG PANEER
Spinach and cheese cooked in a creamy sauce

65. MOTOR PANEER

Cubes of home made cottage cheese cooked with peas in onion and tomato sauce..



seasoned and coated in breadcrumbs

13. TANDOORI KING PRAWN (starter)

garlic and grilled aubergine.

15. PANEER TIKKA 🚺

12. MINI CHICKEN OR LAMB SHAHLIK (Starter)

Two jumbo char grill king prawn with butter and

14. TANDOORI CHICKEN (Starter, one person)

of spices, fried with peppers and onions

16. SOUP Choice of lentils or mulligatawny.

Traces of Nut IV Vegetable IV

17. CHICKEN CHAAT PUREE

Served on a puree.

Key Rating

Diced chicken marinated in crushed ginger, herbs tandoori massala and

yoghurt, barbecued with sweet peppers, tomatoes and onions.

Indian home - made cheese marinated in our chef's own selection

Chicken and potato cooked with a chaat massala sauce.

Spicy Hot / Medium Hot / Extremely hot //



