

PANSHEE SWANSEE



# PANSHEE Menu



FOOD ALLERGIES AND INTOLERANCES  
BEFORE ORDERING PLEASE SPEAK TO  
OUR STAFF ABOUT YOUR REQUIREMENTS  
(V) - VEGETARIAN / (VEGAN) - VEGAN / (N) CONTAINS NUTS

# STARTERS

## **PANSHEE'S SPECIAL BANQUET FOR TWO - £10.95**

Chicken Tikka, Lamb Tikka, Sheek Kebab and Meat Samosa

## **PANSHEE'S VEGETABLE BANQUET FOR TWO (V) - £8.95**

Onion Pakora, Vegetable Samosa, Garlic Mushroom & Aloo Chat

## **Channa Choley (VG) - £3.95**

Chickpeas with potatoes in a medium spiced sauce

## **Fish Tikka - £5.45**

Salmon marinated in yogurt, garlic, ginger, fresh herbs cooked over an open flame

## **Panshee Fish Pakora - £5.45**

Boneless tilapia fish dipped in a light spicy butter, shallow fried

## **Spicy Chicken Tikka - £4.45**

Barbecued chicken stir fried with onion butter and other selected spices

## **Tandoori Chicken - £3.95**

Tender chicken (on the bone) marinated in garlic, ginger, yogurt, cumin, lime juice

## **Chicken Tikka - £3.95**

Chicken diced in yogurt, tamarind, garlic, ginger, lime juice and other spices

## **Gosht Tikka - £4.75**

Diced lamb marinated in yogurt, ginger, garlic, cumin, cardamom, tamarind and lime juice

## **Hash Tikka - £5.45**

Duck sliced with garlic, ginger, cumin, tamarind and other select spices. Grilled in clay oven

## **Tandoori Lamb Chops - £5.75**

Marinated in yogurt, spices, ginger, garlic, cumin, tamarind and lime juice

## **Tandoori King Prawn - £5.75**

Marinated in yogurt with ground spices, garlic, ginger & cumin

## **Chicken Sheesh - £4.75**

Chicken marinated in yogurt spices with tomato, onion, capsicum & mushroom

## **Reshmi Kebab - £4.75**

Minced meat in Kashmiri spice, wrapped with omelette

## **Panshee Cocktail - £4.75**

An assortment of tandoori specialities



PANSHEE'S SWANSEA



# PANSHEE

# STARTERS CONT.



**Chicken Sheesh - £4.75**

Chicken marinated in yogurt spices with tomato, onion, capsicum & mushroom

**Reshmi Kebab - £4.75**

Minced meat in Kashmiri spice, wrapped with omelette

**Panshee Cocktail - £4.75**

An assortment of tandoori specialities

**King Prawn Puri £5.95**

King prawn cooked in a special sauce, served with a puri

**King Prawn Butterfly or Pakora £5.95**

Spiced King Prawns in herbs, deep fried in a light batter

**Sheek Kebab £3.95**

Minced meat with fresh spices, skewered in a clay oven

**Shami Kebab £3.95**

Specially fried minced meat, flavoured with herbs and spices

**Roshun King Prawn £5.75**

Stir fried King Prawn in a butter sauce with garlic and mint

**Chicken Pakora - £4.45**

Chicken dipped in a special batter and deep fried

**Jhinga Noodle - £5.75**

King Prawn cooked with spicy noodles and selected spices

**Chicken Chat - £4.45**

Finely chopped chicken cooked with onion, tomato & cucumber in a fruity flavoured sauce

**Aloo Chat (VG) - £3.45**

Chopped potatoes with onion, tomato & cucumber in a fruity flavoured sauce

**Onion Bhaji V £3.25**

Sliced onion with selected fresh herbs, deep fried

**Garlic Satha (VG) - £3.45**

Stir fried mushroom in a butter sauce with garlic and mint

**Stuffed Capsicum - £4.95**

Green pepper filled with spicy minced meat

**Stuffed Mushroom - £4.95**

Mushroom filled with spicy chicken & cheese

**Vegetable Platter (V) - £4.95**

Onion pakora, vegetable samosa and aloo chat

**Choice of Somosa - £3.95**

Vegetable, chicken or lamb

**Chicken Annas - £4.95**

Chicken in yogurt with garlic & ginger, grilled with onion, tomato, capsicum and pineapple

**Cockles - £3.95**

Panshee speciality, cooked in our own secret recipe

**Prawn Cocktail - £3.95**

Prawns covered in a special cocktail sauce with salad

**Paneer Tikka - £3.95**

Cheese marinated in yogurt, garlic, fresh herbs cooked over an open flame

**Prawn Puri - £4.95**

Small Prawn cooked in sauce with deep fried puri

**Papadom - 70p**

**Spicy Papadom - 80p**

**Chutney Tray - £2.95**



# TANDOORI SPECIALS

Cooked on skewers over charcoal in a traditional clay oven. Served with salad

## **Fish Tikka - £9.95**

Salmon marinated in yogurt, garlic, ginger, fresh herbs cooked over an open flame

## **Fish Shashlik - £10.95**

Salmon marinated in yogurt, garlic, ginger, skewered with onion, mushrooms, capsicum grilled over an open flame

## **Tandoori Chicken £7.45**

Half tender chicken (on the bone) marinated in yogurt and freshly ground spices

## **Chicken Tikka - £7.45**

Pieces of chicken marinated with various fresh spices then grilled over charcoal

## **Gosht Tikka - £8.95**

Tender pieces of lamb marinated with various spices then grilled over charcoal

## **Paneer Tikka - £6.95**

Paneer marinated in yogurt, garlic, fresh herbs cooked over an open flame

## **Tandoori King Prawn - £13.45**

King Prawn delicately spiced by marinating then barbecued in a tandoori oven

## **Tandoori Mixed Grill - £10.95**

Chicken tikka, lamb tikka, sheek kebab, tandoori chicken, served with naan bread

## **Panshee Tandoori Special - £15.95**

An assortment of tandoori specialities. King prawn, lamb chop, chicken tikka, lamb tikka, sheek kebab, tandoori chicken, served with naan bread & chips

## **Shashlik Chicken - £8.95 / Lamb - £9.95**

Tender pieces of chicken or lamb marinated in spices, skewered with onions, tomatoes, capsicum and mushrooms

## **Hash Tikka Delux - £10.95**

Duck in Kashmiri spice, grilled with capsicum, onion, tomato and mushrooms

## **Tandoori Lamb Chops- £9.95**

Lamb chops with a special blend of spices

## **King Prawn Shashlik - £13.95**

King prawns marinated with herbs and spices then finely skewered with onions, tomatoes and mushrooms

## **Chicken Tikka Kebab - £8.45**

Served with naan bread

# PANSHEE SET MEALS

## **Set Meal 1 (for Two) - £34.95**

Starters: Panshee's Platter / Main: Chicken Tikka Masala, Gosht Shak

Side Dishes: Mushroom Bhaji, Hari Sheem / Rice: Pilau Rice & Keema Rice / Naan: your choice

## **Set Meal 2 (for Four) - £64.95**

Starters: Papadom & Chutney, Lamb Tikka, Chicken Tikka, King Prawn Pakora, Onion Pakora

Main: Chicken Jal Jala, Butter Chicken Markhani, Lamb Rogan, Prawn Pathia

Side Dishes: Shak Aloo & Mattar Paneer, Bhindi Satha Rice: Pilau Rice & Special Rice

Naan: Garlic Naan & Peshwari Naan

## **Set Meal 3 (Vegan / Vegetarian Meal for two) - £29.95**

Starters: Vegetable Somosa, Chana Choley Main: Mushroom Bhuna, Shak Aloo

Side Dishes: Tarka Dhal, Vegetable Bhuna Rice: Boiled Rice, Onion Fried Rice

Naan: Tandoori Roti or Chapathi

PANSHEE'S





# SIGNATURE DISHES

These special dishes are selected by our management team, which are originated from Nepal, Kashmir, Lahore, Khyber Pass and Madras

## **Panshee Bahar N - £7.95**

Chicken breast cooked in coconut, fresh cream and garnished with nuts and coriander

## **Paneer Tikka Balti - £8.45**

Indian Cheese cooked balti style with onion and pepperoni

## **Maharaja Bhuna:**

### **Chicken - £8.45 / Lamb £9.95**

Grilled chicken or lamb with mincemeat cooked in garlic, ginger, fresh herbs and spices

## **Panshee Chicken or Lamb Aloo - £8.45**

Chicken or lamb with potatoes, garlic, tomato, medium spiced

## **Hash Karai - £10.95**

Spicy hot duck slices with green chillies, pickled onion, cherry tomatoes and capsicum

## **Panshee Jhingania - £12.95**

Hot spiced king prawn cooked in a special sauce with cinnamon cardamom

## **Hyderbadi: Chicken -£7.95 / Lamb - £8.95**

A rich dish with tangy spice, fresh cream, yogurt, tomato, garlic, ginger in bay leaf, cinnamon and clove

## **Handi Chicken - £8.45**

Chicken cooked with onion, garlic, ginger, herbs and spices. Medium or hot spiced

## **Chicken Shakuti - £7.95**

Hot spices tandoori chicken simmered with tomato, coconut cream, herb and exotic spices

## **Chicken Karai - £7.95**

Chicken tikka in hot sauce, cooked with green chillies, pickle onion and capsicum

## **Chicken Palak Paneer - £8.45**

Chicken cooked with spinach and cheese

## **Nehari: Chicken - £7.95 / Lamb - £8.95**

Cooked with garlic, ginger in yogurt, with onion, tomatoes, Lahuri style, medium or hot

## **Lamb Chop Bhuna - £10.45**

Marinated in special spice, garlic, cumin, onion and tomato

## **Shashlik Balti: Chicken - £10.45 / Lamb - £11.95**

Chicken or lamb marinated in spices, skewered with onions, tomatoes, capsicum, cooked with garlic, ginger in a Balti sauce

## **Butter Chicken Makhani (N) - £7.95**

with crushed almonds, bay leaf, clove, cinnamon, garlic, ginger, butter and fresh cream

## **Garlic Chilli Chicken - £7.95**

Boneless Tandoori chicken cooked with fresh garlic, ginger, green chilli Panshee style

## **Chicken Tikka Balti - £7.95**

Grilled chicken with garlic, onion, capsicum, ground spices and Khyber paste

## **Desi Chicken - £9.95**

Pieces of tandoori chicken (on the bone) cooked with fresh garlic, ginger, green chilli, bay leaf, cinnamon, ground spices, garnished with coriander, dish from Bengal

## **Korai Chicken Dall - £8.45**

Chicken with lentils, garlic, ginger, ground spices, garnished with coriander

## **Goan Chicken - £7.95 / Lamb - £8.95**

Marinated in lime juice, tamarind, garlic, cooked with onions, green chilli and coconut milk

## **Chicken Sali - £7.95**

Grilled chicken cooked with spicy sauce, lavishly garnished with apricot and potato straw

## **King Prawn Passanda (N) - £12.95**

Prepared in yogurt, based with crushed almond, coconut, fresh cream and white wine

## **Tandoori Chicken Masala (N) - £7.95**

Tandoori chicken in masala based spices cooked with almond coconut and fresh cream, garnished with coriander and nuts

## **Shak Balti: Chicken - £8.45 / Lamb - £9.45**

Chicken or lamb tikka cooked with spinach in a special blend of spices

PANSHEE SWANSEA



# CHEF'S SPECIALS

These dishes are specially prepared by our chef from his own unique experience of cooking Panshee

## **Fish Fry Tawa - £10.45**

Tilapia fish, fresh yogurt, garlic, ginger, finely sliced onions tossed with coriander and fresh green chillies. Served sizzling!

## **Fish Jalfrezi - £9.95**

Tilapia fish, chunky onion, capsicum & tomatoes, fresh coriander & green chillies, cooked in a thick hot sauce

## **Chicken or Lamb Shatkora - £8.45**

Cooked to maximise the shatkora, citrus fruit flavour, with garlic, ginger and spices

## **Kochi Chicken - £7.95**

Grilled chicken breast pieces specially prepared by our chef

## **Nashila Badami (N)**

### **Chicken £7.95 / Lamb - £8.95**

Cooked with ground almonds, fruits, white wine, fresh cream

## **Chicken Chingri Razia - £8.95**

Chicken and prawn cooked with pineapple and ground spices

## **Chicken Modhu Walla (N) - £7.95**

Chicken pieces, cooked with coconut, fresh cream and honey

## **King Prawn Tarka Tawa - £13.95**

King prawn in fresh yogurt, garlic, ginger, coriander, whole green chillies

## **Tandoori King Prawn Masala (N) - £12.95**

In Kashmiri paste and then cooked in a masala sauce

## **Roshun Darjeeling - £7.25**

Chicken pieces with garlic in a medium spiced sauce with deep fried onion & capsicum

## **Tikka Masala (N)**

### **Chicken - £7.95 / Lamb - £8.95**

Butter, ground dried nuts, masala sauce

## **Chicken Tarka Tawa - £10.95**

Cooked with fresh yogurt, garlic, ginger, coriander, whole green chillies

## **Balti Mix Masala - £8.95**

Chicken, lamb and prawn delicately cooked in Khyber spices

## **Chicken Badami Passanda (N) - £7.95**

A very creamy dish of chicken, prepared in coconut, fresh cream, with white wine, garnished with nuts

## **Jalfrezi: Chicken - £8.45 / Lamb - £9.45**

Chicken in green chillies, garlic, capsicum, onions, tomatoes, in this sharply spiced dish

## **Roshun Balti Mirch:**

### **Chicken - £8.45 / Lamb - £9.45**

Very highly recommended dish with Khyber paste and cooked with fresh garlic, green chillies, fresh coriander

## **Jal-Jala: Chicken - £8.45 / Lamb - £9.45**

With roasted ground red chillies, coriander seeds, cumin, fenugreek, finished with fresh garlic and coriander

## **Roshun-E-Nazakath:**

### **Chicken - £8.45 / Lamb - £9.45**

A luxurious dish for those who love hot chillies and garlic

## **Chicken Nawabi (N) - £7.95**

Skewered chicken tikka cooked with coconut, almonds, cream, butter and yogurt, a very lightly spiced mild dish

## **Chicken Massalam (N) - £8.45**

Boneless tandoori chicken cooked with mince meat, garlic, ginger, herbs and spices. With egg on top

PANSHIEE SWANSEA





# TRADITIONAL DISHES

Classic tastes and flavours cooked and presented in the Panshee style

PANSHEE SWANSEA

## KORMA

**A delicate preparation of curd, cream and spices to produce a very mild, creamy dish**

Chicken - £6.95 / Gosht - £7.25  
Prawn - £6.95 / Chicken Tikka - £7.45  
Gosht Tikka - £7.95 / King Prawn - £12.45  
Fish - £8.95 / Vegetable (V) - £5.95  
Paneer (V) - £5.95

## KASHMIRI

**A mild flavoured dish cooked with herbs and spices in cream and selected fruits**

Chicken - £6.95 / Gosht - £7.25  
Prawn - £6.95 / Chicken Tikka - £7.75  
Gosht Tikka - £8.45 / King Prawn - £12.45  
Fish - £8.95 / Vegetable (V) - £5.95

## PATHIA

**Hot, sweet & sour flavoured dish, highly recommended for those who like it a bit spicy!**

Chicken - £6.95 / Gosht - £7.25  
Prawn - £6.95 / Chicken Tikka - £7.75  
Gosht Tikka - £8.45 / King Prawn - £12.45  
Fish - £8.95 / Vegetable (Vegan) - £5.95

## SAAG

**A very popular dish cooked with spinach, garlic, fresh herb in a medium spiced sauce**

Chicken - £7.45 / Gosht - £7.95  
Prawn - £7.95 / Chicken Tikka - £7.95  
Gosht Tikka - £8.45 / King Prawn - £12.95  
Fish - £9.25 / Vegetable (Vegan) - £6.45

## DHANSAK

**A beautiful combination of spices with lentils, pineapple, lemon juice and herbs. A sweet, sour and hot taste**

Chicken - £6.95 / Gosht - £7.25  
Prawn - £6.95 / Chicken Tikka - £7.75  
Gosht Tikka - £8.25 / King Prawn - £12.45  
Fish - £8.95 / Vegetable (Vegan) - £6.95

## CURRY

**Medium, Madras & Vindaloo Hot: a popular curry cooked with hot spices to produce a very sharp flavoured sauce**

Chicken - £6.95 / Gosht - £7.25  
Prawn - £6.95 / Chicken Tikka - £7.75  
Gosht Tikka - £8.45 / King Prawn - £12.45  
Fish - £8.95 / Vegetable (Vegan) - £5.95  
Paneer (V) - £5.95

## ROGAN

**A medium dish with onions, herbs and finally garnished with specially cooked tomatoes, garlic and fresh coriander**

Chicken - £6.95 / Gosht - £7.25  
Prawn - £6.95 / Chicken Tikka - £7.75  
Gosht Tikka - £8.45 / King Prawn - £12.45  
Fish - £8.95 / Vegetable (Vegan) - £5.95

## BHUNA

**Medium spicy, well cooked with thick gravy and tomatoes**

Chicken - £6.95 / Gosht - £6.95  
Prawn - £6.95 / Chicken Tikka - £7.75  
Gosht Tikka - £8.45 / King Prawn - £12.45  
Fish - £8.95 / Vegetable (Vegan) - £5.95  
Paneer (V) - £5.95



**GIVE US A FOLLOW!  
@PANSHEESWANSEA**





# VEGGIE/VEGAN DISHES

These dishes are highly recommended by our chef for veggies & vegans

## **Crispy Okra (VEGAN) - £6.95**

Okra butter fried with onion, tomato and capsicum

## **Baby Aubergine Bhuna (VEGAN) - £6.95**

Cooked with cinnamon, cloves, chilli, onion, tomato and capsicum

## **Mushroom Karaki (VEGAN) - £6.95**

Mushroom cooked with capsicum, tomato in luxurious spices

## **Makhani Delux (V) - £6.95**

Cheese cooked with capsicum, potatoes, mustard seed, tomato, onion, fresh cream

## **Vegetable Luhari (VEGAN) - £6.95**

Luxurious selection of mixed vegetables cooked in its own style

## **Balti Shak Aloo Paneer (V) - £7.25**

Spiced spinach in potato and cheese, cooked Balti style

## **Paneer Aloo Mirch (V) - £6.95**

Garlic potato, cheese and green chillies, cooked Panshee style

## **Vegetable Jal-Fraji (VEGAN) - £6.95**

Mixed vegetables in green chillies, garlic, capsicum, onions, in this sharply spiced dish

# BIRYANIS

Please note all our Biryani dishes are cooked with special Deradun basmati rice, butter, spices and served with a vegetable curry sauce

## **Panshee's Special Biryani (N) - £10.25**

Prepared with chicken, meat, mushroom, fruits, almonds, finished with an omelette

## **Chicken or Lamb Biryani - £8.95**

Tender chicken or lamb cooked with basmati rice and special herbs and spices

## **Mix Biryani - £10.25**

Prepared with chicken, prawn and meat, finished with an omelette

## **Maharaja Biryani - £10.25**

Chicken or lamb tikka pieces cooked with mincemeat, finished with an omelette

## **Chicken Tikka Biryani - £9.25**

Chicken tikka pieces with basmati rice and special herbs

## **Tandoori Chicken Biryani - £9.25**

Tandoori chicken pieces with basmati rice and special herbs

## **Gosht Tikka Biryani - £10.25**

Lamb pieces with basmati rice and special herbs

## **King Prawn Biryani - £12.95**

King prawn cooked with basmati rice with special herbs and spices

## **Prawn Biryani - £9.25**

Prawn cooked with basmati rice

## **Vegetable Biryani (V or VEGAN) - £7.25**

Selection of special vegetables with basmati rice

## **Mushroom Biryani (V or VEGAN) - £6.95**

Mushroom cooked with basmati rice

PANSHEE'S CURRY HOUSE







# EUROPEAN DISHES

All these dishes are served with chips and salad

## Sirloin Steak - £9.95

With onions, tomatoes, peas and mushrooms

## Fried Chicken - £6.95

Deep-fried without any spices

## Fried Scampi - £7.95

Crunchy breaded scampi

## Choice of Omelette - £7.25

Choice of plain egg omelette or mushroom and tomato omelette

## Chicken Nuggets - £6.95

Crunchy breaded nuggets

## Portion of Chips V - £2.50

## KID'S MENU

Not available for Takeaway. All these dishes are served with salad and chips

## Fish Fingers - £4.75

## Chicken Nuggets - £4.95

## Chicken Tikka - £4.75

## Chicken Korma - £6.25

## Scampi - £4.95

## Chicken Tikka Masala - £6.25

## HOMEMADE BREADS

## Naan (V) - £2.55

Unleavened bread fresh baked in the clay oven

## Peshwari Naan (V) (N) - £2.95

Leavened bread filled with almond and coconut

## Kulcha E Lassion (V) - £2.95

Leavened bread filled with cheese and onion

## Paratha (V or VEGAN) - £3.45

Multi layered bread

## Keema Naan - £2.95

Leavened bread filled with spicy minced meat

## Puri (VEGAN) - £1.45

Light fluffy bread deep fried

## Garlic Naan (V) - £2.95

Leavened bread filled with fresh garlic

## Tandoori Roti (VEGAN) - £2.45

Unleavened whole wheat bread baked in a clay oven

## Garlic & Chilli Naan (V) - £3.25

Leavened bread filled with fresh garlic and chill

## Chapatti (VEGAN) - £1.45

Thin soft whole wheat bread



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# SIDE DISHES

A luxurious selection of side dishes to compliment your main meals

## **Vegetable Bhuna (VEGAN) - £3.25**

Vegetables cooked with herbs and spices

## **Satha Bhuna (VEGAN) - £3.25**

Mushrooms cooked with herbs and spices

## **Aloo Paneer (V) - £3.45**

Baby potatoes cooked with homemade cheese

## **Shak Paneer (V) - £3.45**

Spinach cooked with homemade cheese, with herbs and lightly spiced

## **Hari Mirch Sheem (VEGAN) - £3.25**

Green beans cooked with green chillies and selected spices and herbs

## **Bhindi Satha (VEGAN) - £3.45**

Okra and mushrooms cooked with coriander and fenugreek

## **Onion Bhaji (V) - £2.95**

Sliced onion in a spicy batter, deep fried

## **Shak Aloo (VEGAN) - £3.25**

Spinach cooked with potatoes with special herbs and spices

## **Channa Bhuna (VEGAN) - £3.25**

Chick peas cooked with herbs and spices

## **Bombay Aloo (VEGAN) - £3.25**

Potatoes cooked with herbs and spices

## **Matar Paneer (V) - £3.45**

Peas with homemade cheese, medium spiced

## **Tarka Dhal (VEGAN) - £3.25**

Lentils prepared with butter and garlic

## **Paneer Aloo Shak (V) - £3.45**

Baby potatoes in spinach and cheese, with a thick spicy sauce

## **Choice of Raitha V() - £1.95**

Yogurt with either cucumber or onions.

## **Boiled Rice (VEGAN) - £2.45**

## **Pilau Rice (V) - £2.75**

Saffron fried rice

## **Keema Rice - £3.25**

Fried with mincemeat

## **Vegetable Rice (V) - £2.95**

Fried with mixed vegetables

## **Chana Rice (V or VEGAN) - £2.95**

Fried with chick peas

## **Special Rice - £3.25**

Fried with eggs and peas

## **Badami Rice (V OR VEGAN) (N) - £2.95**

Fried with nuts

## **Sag Rice (V or VEGAN) - £2.95**

Fried with spinach

## **Onion Rice (VEGAN) - £2.95**

Fried with onions

## **Lemon Rice (V or VEGAN) - £2.95**

Fried with lemons

## **Coconut Rice (V or VEGAN) (N) - £2.95**

Fried with coconut

## **Roshun Chilli Mushroom Rice (V) - £3.29**

Fried mushrooms, chilli, lightly spiced and garlic

## **Mushroom Rice (V or VEGAN) - £2.95**

Fried with mushrooms

## **Spicy Chips (V or VEGAN) - £3.25**

Chips cooked with onion and light spices

