Balti Dishes

Combination of herbs and spices makes this dish tastefully spicy, garnished with onions, tomatoes and a generous touch of fresh corlander.

CHICKEN OR MEAT	6.45
CHICKEN TIKKA (D) OR LAMB TIKKA (D)	6.95
TANDOORI CHICKEN (D)	6.95
PRAWN	6.45
KEEMA	6.95
KING PRAWN	9.95
VEGETABLE (V) OR MUSHROOM (V)	5.95
SPECIAL MIX (D) (Chicken tikka, lamb tikka & prawns)	9.95

Combination Dishes

CHICKEN JALFRAZI // & CHICKEN BHUNA	8.95
LAMB BHUNA & CHICKEN ROGAN JOSH	8.95
PRAWN CHILLI GARLIC // & GARLIC CHILLI CHICKEN //	8.95
CHICKEN TIKKA MASALA (D) (N) & CHICKEN TIKKA PESHWARI (D)	8.95
KING PRAWN BHUNA & CHICKEN JALFRAZI //	10.95
MATTAR PANEER (V) & ROSHUNI SAAGWALLA (V) (NEX	N) 8.95

YOU MAY MAKE YOUR OWN COMBINATION DISHES. PRICE MAY VARY.

Biryani Dishes

Biryani dishes are cooked with basmati rice. Flavoured with cardamom, cinnamon & exotic spices. Served with our house selected vegetable curry or Tarka dall.

All chicken bixpans come with boiled erac.

All Chicken billyants come with boiled egg.	
CHICKEN, MEAT OR PRAWN BIRYANI	6.95
CHICKEN TIKKA OR LAMB TIKKA BIRYANI (D)	7.95
TANDOORI CHICKEN BIRYANI (D)	7.95
KING PRAWN BIRYANI	9.95
MIXED VEGETABLE BIRYANI (V)	6.45
PANKA SPECIAL MIXED BIRYANI (D) (Omelette topping) Chicken tikka, lamb tikka & Norwegian prawns	9.95

ANY SELECTED BIRYANI CAN BE MADE WITH A MALAYA OR PERSIAN VARIATION FOR AN EXTRA COST OF £1.00 PER DISH.





European Dishes

All European dishes are served with fresh crispy salad and chips.	
SIRLOIN STEAK & CHIPS Cooked medium or well done.	9.95
FRIED CHICKEN	5.95
ANY OMELETTE (Plain, Mushroom, Chicken or Prawn)	6.95
CHICKEN NUGGETS & CHIPS	5.95
FISH FINGERS & CHIPS	5.95
SCAMPI & CHIPS	6.95

Vegetable Side Dishes)	
ALL OUR SIDE DISHES CAN BE COOKED AS	MAIN DISH FOR	R 5.95
BHAJI (Mushroom/ Bhindi/ Saag/ Chana/Cau	liflower)	2.45
ROSHUNI SAAGWALLA Exclusive to Pank Fresh spinach cooked in olive oil with fried garli turmeric and a hint of shallots		2.95
SAAG ALOO (Spinach & Potatoes)		2.95
ALOO GOBI (Potatoes & Cauliflower) Potato and cauliflower spiced with cumin and turn cooked in olive oil with onions and coriander.	neric. Semi dry,	2.95
BOMBAY ALOO (Spiced Potatoes)		2.95
SAAG PANEER (Spinach & Indian Cheese)		3.45
MATTAR PANEER (Green peas & Indian Ch	neese)	3.45
TARKA DALL (Lentils)		2.50
The renowned concussion of five varieties of ler pots, finished with a pan-fried tarka of sliced frie bay leaves in olive oil.	itils, cooked in ste ed garlic, shallots	amed and
MADRAS / CURRY / MASALA SAUCE	(s) 2.95	(L) 3.95

Rice Selection

BOILED RICE	1.95
PILAU RICE (Steamed Basmati rice)	2.25
CHOICE OF FLAVOURED BASMATI RICE garlic & onion / mushroom / fruity / keema / egg / peas / lemon coconut (N) / mixed vegetables / chicken tikka	2.75
DESI PILAU RICE Aromatic Pilau rice cooked with egg, chick peas and coriander.	3.25
PANKA SPECIAL RICE Basmati rice cooked with mushrooms & peas flavoured with sweet of	3.50 hilli sauce.

Event Preside	
Fresh Breads	/ L-1/12/12
PANKA SPECIAL NAAN Stuffed with minced meat, garlic, chilli, cheese and onions	2.95
NAAN	2.25
NAAN WITH	2.95
Keema / Chicken Tikka / Cheese/ Flaked Chilli / Peshwari (11)/ Garli coriander / Onion / Vegetable / Butter	c/
TANDOORI ROTI Flat bread, made from stoneground wholemeal flour	1.95
PARATHA Multi layered flatbread	2.10
STUFFED PARATHA (Vegetable)	2.50
CHAPATI OR PUREE (unleavened flatbread)	1.50
STEAK CUT CHIPS (A generous portion)	2.50
SPICY CHIPS Exclusive to Panka Walla	2.95
RAITHA (Plain or Cucumber Yoghurt)	1.75
SIGNATURE SALAD	1.75
A combination of lettuce, tomatoes, cucumber, peas, red onions, c topped with green chillies and olive oil. A must for salad lovers	arrots



Kids Menu

All served with chips & salad
CHICKEN NUGGETS

FISH FINGERS
CHICKEN TIKKA



Desserts

FRITTER (banana or pineapple)	2.95
CHOCOLATE FUDGE CAKE (Slice)	1.95
STRAWBERRY CHEESECAKE (Slice)	1.95
KULFI ICE CREAM (Mango, Almond or Pistachio)	1.50
HOT VERMICELLI KHEER Exclusive to Panka Walla	3.95
(creamy hot vermicelli pudding served with paratha flatbread) serve	es two

Thirst Quenchers

SAN PELLEGRINO Lemon/Orange/Blood Orange	1.30
COKE/DIET COKE Can	1.00
COKE/DIET COKE/LEMONADE Bottles	2.50

For a quick and efficient service it is always recommended to collect your order and take advantage of our collection offers.

FREE DELIVERY

On Orders over £12.00, within 3 mile radius Over 3 miles will incur charges.

20% DISCOUNT* On Collection Orders over £12.00. Cash orders

Some of our food contains nuts, nut traces, dairy, gluten or seafood. If you have any allergies please inform a member of staff. Management reserves the right to refuse service.



OPEN HOURS

Sun - Thurs: 5.00pm to 11.00pm • Fri & Sat: 5.00pm to 12.00am Closed on Tuesdays

Gift Vouchers available • Private lunch bookings available (Minimum 10 people)

We are not licensed, but you are welcome to BYOB Full range of soft drinks available.



DEAL DIRECT

AND GST

20% OFF COLLECTIONS!

OR 10% OFF (DELIVERY)

FREE SPEEDY DELIVERY
Phone Orders: 01922 404 600

Reservation: 01922 408 657
34 High Street, Bloxwich, Walsall, WS3 2DA
(Adjacent to The Lamp Tavern & In front of Bloxwich Active Living)
www.pankawalla.com



It was during that bygone Indian summer as I was enjoying another superb dish prepared by Mani, my Grandma, in the gentle, cooling breeze wafting over from her Panka...

I realised then that a great meal can be elevated to a truly memorable experience with good company and the right ambience. That perfect combination has been the guiding principle at the heart of Panka Walla from day one - a place to enjoy innovative, finely crafted dishes with an atmosphere and service to match.

And if you already have the company and ambience at home, we can deliver the same exceptional food right to your door.

Either way, you are our priority.

Some of our food contains nuts, nut traces, dairy, gluten or seafood. If you have any allergies please inform a member of staff.



Appetisers

PAPADOM (Spicy or Plain)	(each) 0.60
CHUTNEY	(each) 0.60
(Mint sauce, onion salad, tamarind sauce, mang Chilli Pickle or Lime Pickle)	o chutney,
NAGA PICKLE ///	1.00
Very Hot Indian pickle made with Naga Chilli. If you like EXTRI Indian pickles you will like this, Made with one of the hottest of	

4.95

House Special Starters CELEBRATION MIXED TARA (D) (let us surprise you)

the world - NAGA - it is only for those that like it HOT!

A mixed selection of starter served by our chefs for those special

occasions or for those who want to taste the flavour of different spices. Highly recommended for the more adventurous!	
GRILLED SALMON TIKKA Chunk of Salmon fish, delicately spiced and cooked in the grill.	4.95
IMLI IMLI (D) Chicken and Lamb tikka cooked with tamarind sauce with sweet chilli sauce, served with a light bread.	4.95
ONION & SPINACH BALLS (v) (NEW) An all time favourite Indian snack, made with onions, potatoes and spinach mixed with gram flour and deep fried.	3.45
VEGETABLE MIXED PLATTER (V) Consists of vegetable samosa, onion bhail and garlic mushrooms.	3.45

Consists of vegetable samosa, onion bhaji and garlic mushrooms.	
Panka Special Starters	
NARGIS KEBAB Spicy minced lamb pasted over hard-boiled egg, dressed with omelett	3.95
RESHMI KEBAB Spicy minced lamb shaped into a patty then shallow fried topped with omelette.	3.95
TENDER LAMB CHOPS Lamb chops, delicately spiced and cooked in the grill.	4.95
TANDOORI MIXED KEBAB (D) Consisting of sheek kebab, chicken tikka & lamb tikka	4.95
CHICKEN CHATT PUREE (D) Chicken tikka cooked in a chatt masala sauce, served on a light fluffy bre	4.50 ad.
ALOO TIKKA AND GARLIC MUSHROOMS (V) Mashed potatoes marinated with spices and herbs, stirred in a pan with mushrooms and garlic.	3.95
PRAWN COCKTAIL Norwegian prawns on a bed of lettuce topped with cocktail sauce, with a cherry on the top.	3.95
KING PRAWN BUTTERFLY A whole leavened king-prawn seasoned with cracked black pepper, coated with golden crumbs, deep-fried. A classic favourite.	4.95
FISH PAKORA Fish fillet coated in batter and deep fried.	4.95
CHILLI PANEER TIKKA / (V) (D) Indian cottage cheese marinated in spice and green chillies, pan fried	3.75

/ SLIGHTLY HOT • // HOT • /// VERY HOT

till cooked evenly.

• (N) CONTAINS NUTS • (V) VEGETARIAN • (D) DAIRY

Traditional Starters	
ONION BHAJI $_{(V)}$ 2.75 Spicy, crispy Indian fritters, made with onions and gram flour.	
CHICKEN TIKKA (D) / LAMB TIKKA (D) 3.50 / 3.99 Pieces of chicken/lamb spiced and marinated, cooked in the tandoor.	
TANDOORI CHICKEN (D) 3,95 Spring chicken on the bone, spiced and marinated, cooked in the tandoor.	
CHICKEN TIKKA PAKORA (D) 3.75 Chicken tikka marinated with spices in a batter.	
SHEEK KEBAB Minced chicken & meat blended in coriander, fresh herbs and ground spices, cooked in the tandoor.	
SAMOSA MEDLEY (Vegetable, Meat and Chicken) 3.95 A selection of pastry triangles with a filling. Or you may choose your own.	
Main Course Specialities	
TIKKA MASALA (N) (D) (Chicken, Tandoori Chicken or Lamb) Sweet and creamy dish in a red creamy sauce. $ 7.95 \ / \ 8.95 $	
BUTTER (Chicken or Lamb) (N) (D) 7.95 / 8.95 Fried with a touch of butter, almond, desiccated coconut and cream, and low far natural yoghut.	

TIKKA MASALA (N) (D) (Chicken, Tandoori Chicken or Lamb) Sweet and creamy dish in a red creamy sauce.	7.95 /	8.95
BUTTER (Chicken or Lamb) (N) (D)	7.95 /	8.95

MAKHANI (Chicken or Lamb) (N) (D) 7.98
Cooked in butter, fresh cream and mild sauce with a cheese topping 7.95 / 8.95

PASSANDA (Chicken or Lamb) (N) (D) 7.95 / 8.95 Cooked in a sweet sauce with yoghurt, coconut, almond and cream

JAIPURI (Chicken or Lamb) 7.95 / 8.95 Cooked with fried onions, mushroom and capsicum in a Jaipuri sauce

TANDOORI MURGHI MASALA (D) Cooked with Chef's own recipe, comes with strips of Tandoori Chicken, 8.95 Keema and topped with a boiled egg.

TANDOORI MIX BHUNA (D) 9.95 Chicken Tikka, Lamb Tikka & Sheek Kebab cooked in a Bhuna sauce

REZALLA // (Chicken or Lamb) 7.95 / 8.95 A traditional hot Nepalese dish, cooked with green chillies, capsicum, baby onions, and spices.

ACHARI (Chicken or Lamb) 7.95 / 8.95 A truly scrumptious pickle bhuna cooked with various herbs

NORTH INDIAN GARLIC CHILLI // 8.95 (Chicken or Lamb) A hot and spicy dish with garlic, garnished with coriander

MODHU MINT LAMB ALOO (D) 8.95 Cooked with mild spices, garden mint and honey

NAGA-WALLA! /// (D) (Chicken tikka or Lamb Tikka) (NEW) 8.95 Diced meat served in a very hot sauce prepared with onions, tomatoes and peppers infused with Naga pickle. A must have for chilli lovers.

SALMON TIKKA BHUNA (NEW) 9.95 Grilled salmon cooked in a tangy sauce with a hint of fresh lemon &

KING PRAWN WILDFIRE /// (NEW)
Jumbo King Prawns and Norwegian prawns with spinach, ginger, garlic 11.95 and naga. Garnished with red & green peppers. Not for the faint hearted!

All are served with fresh crisp salad, mint sauce and tamarind sauce.	
CHICKEN TIKKA OR LAMB TIKKA (D) Pieces of chicken or lamb spiced and marinated in a traditional recipe, cooked in the tandoor.	8.95
HALF TANDOORI CHICKEN (D) Chicken on the bone, spiced and marinated in a traditional recipe, cooked in the tandoor.	7.95
TANDOORI KING PRAWNS Jumbo king prawns spiced and marinated, cooked in the tandoor.	9.95
CHICKEN OR LAMB SHASHLIK (D) Chicken or Lamb cooked on a skewer with fresh garlic, capsicum, onions and tomatoes.	7.95
MIXED SHASHLIK (D) A tandoori mix selection of chicken tikka and lamb tikka with generous portions of shallots, bell peppers & garlic. Served with a naan bread.	9.95
BABY MIXED GRILL (D) Chicken wings, chicken tikka & lamb tikka topped with an omelette.	5.95
MEGA MIXED GRILL (D) (NEW)	10.95

Tandoori Delicacies (Main)

Traditional Regional Dishes

& tandoori chicken. Served with a naan bread.

Consisting of chicken tikka, lamb tikka, sheek kebab, chicken wings

Why not create your own dish with any meat, chicken or prawn for an extra £1.00. Choice of vegetable can be added to the dishes for an extra £0.50 for example mushroom, cauliflower, potatoes, spinach, chana or bhindi.

CHICKEN OR MEAT 6.45 CHICKEN TIKKA (D) OR LAMB TIKKA (D) 6.95 TANDOORI CHICKEN (D) 6.95 KEEMA (Minced chicken & meat) 6.95 PRAWN 6.45 KING PRAWN 9.95 VEGETABLE OR MUSHROOM (V) 5.95

PANKA SPECIAL MIX (D) (Chicken tikka, lamb tikka & prawns) 9.95

CURRY

Medium to lightly spiced. MADRAS // / VINDALOO ///

TINDALOO /x4 / PHAL /x5
These dishes needs no explanation! Eat your heart out!

BHUNA

Cooked with garlic, onions, tomatoes and green herbs with selected spices. Medium hot.

DUPIAZA

Cooked with generous portions of onions and capsicum. Medium spiced.

DHANSAK /

A delicious combination of spices, pineapple and lentils. Slightly sweet & sour.

MALAYA

Cooked with mild spices & pineapple.

SAAGWALLA Cooked with fresh spinach and

spices. Medium hot. KORMA (N)

Mild sweet dish cooked with ground almonds & coconut in thick creamy sauce.

PATHIA // Cooked with tomato concentrate and

spices. Slightly hot and sour. **ROGAN JOSH**

Cooked with fresh herbs and ground spices, garnished with pan fried onions

JALFRAZI // Cooked with fresh green chillies, onions and capsicum. A dish full of flavour.

CELON /

Cooked with slightly hot spices and a hint of fresh lemon.