



PANSHEE

AIR CONDITIONED OPEN PLAN KITCHEN FULLY LICENSED

Takeaway Menu

Tel: 01792 456780



@PansheeSwansea

www.pansheeswansea.co.uk

29 Singleton Street, Swansea SA1 3QN (Opposite the Grand Theatre)

10% DISCOUNT ON ALL TAKEAWAY ORDERS

OPENING HOURS: Monday to Thursday: 5pm - 11.30pm

Friday & Saturday: 5pm - Midnight | Sunday: 12pm - 10pm

DINE-IN SPECIAL. SUNDAY MENU

FROM 12pm TO 10pm. AVAILABLE EVERY SUNDAY

Adults £8.95 Children £4.95 | Normal Menu also available



Other Branch: 18-20 Queens Road, Skewen,
Swansea SA10 6UH, Tel: 01792 814007



Starters

Panshee's Special Banquet for Two Chicken Tikka, Lamb Tikka, Sheek Kebab and Meat Samosa	£8.95
Panshee's Shobji Banquet for Two ✓ Onion Pakora, Vegetable Samosa, Garlic Mushroom & Aloo Chat	£7.95
Panshee Special Kebab Minced lamb with deep fried potatoes, coated with egg	£4.95
Fish Tikka Salmon marinated in yogurt, garlic, ginger, fresh herbs cooked over an open flame	£4.45
Panshee Fish Pakora Boneless Tilapia Fish dipped in a light spicy butter, shallow fried	£4.95

Spicy Murgh Tikka Barbecued chicken stir fried with onion butter and other selected spices	£3.95	Murgh Pakora Chicken dipped in a special batter and deep fried	£3.75
Tandoori Murgh Tender Chicken (on the bone) marinated in garlic, ginger, yogurt, cumin, lime juice	£3.25	Jhinga Noodle King Prawn cooked with spicy noodles and selected spices	£4.95
Murgh Tikka Chicken diced in yogurt, tamarind, garlic, ginger, lime juice and other spices	£3.25	Murgh Chat Finely chopped chicken cooked with onion, tomato & cucumber in a fruity flavoured sauce	£3.75
Gosht Tikka Diced lamb marinated in yogurt, ginger, garlic, cumin, cardamom, tamarind and lime juice	£3.45	Aloo Chat ✓ Chopped potatoes with onion, tomato & cucumber in a fruity flavoured sauce	£3.25
Hash Tikka Duck sliced with garlic, ginger, cumin, tamarind, and other select spices. Grilled in clay oven	£4.75	Onion Pakora ✓ Sliced onion with selected fresh herbs, deep fried	£2.80
Tandoori Lamb Chops Marinated in yogurt, spices, ginger, garlic, cumin, tamarind and lime juice	£4.95	Garlic Satha ✓ Stir fried mushroom in a butter sauce with garlic and mint	£3.25
Tandoori King Prawn Marinated in yogurt & vinegar with ground spices, garlic, ginger & cumin	£4.95	Stuffed Capsicum Green pepper filled with spicy minced meat	£3.95
Murgh Sheesh Chicken marinated in yogurt spices, skewered with tomato, onion, capsicum & mushroom	£3.95	Stuffed Mushroom Chicken, cheese, onion cooked to our chef's unique recipe	£3.95
Reshmi Kebab Minced meat in Kashmiri spice, wrapped with omelette	£3.75	Shobji Platter ✓ Chef's special vegetable of onion pakora, vegetable samosa and aloo chat	£3.75
Panshee Cocktail An assortment of tandoori specialities	£3.95	Samosa Selection	£3.45
King Prawn Sukka King prawn cooked in a special sauce, served with a puri	£4.95	Murgh Annas Chicken in yogurt with garlic & ginger, grilled with onion, tomato, capsicum and pineapple	£3.95
King Prawn Butterfly Spiced King Prawns in herbs, deep fried in a light batter	£4.95	Cockles A speciality of Panshee, cooked in our own secret recipe, light and spicy	£3.75
Sheek Kebab Minced meat with fresh spices, skewered in a clay oven	£3.25	Prawn Cocktail Prawns covered in a special cocktail sauce, served with salad	£3.25
Shami Kebab Specially fried minced meat, flavoured with herbs and spices	£3.25	Paneer Tikka Cheese marinated in yogurt, garlic, fresh herbs cooked over an open flame	£3.75
Roshun King Prawn Stir fried King Prawn in a butter sauce with garlic and mint	£4.95	Papadom	50p
		Spicy Papadom	60p
		Chutney Tray	£2.55

Tandoori Specialities

These dishes are cooked on skewers over charcoal in a traditional clay oven. Served with salad

Fish Tikka Salmon marinated in yogurt, garlic, ginger, fresh herbs cooked over an open flame **£7.95**

Fish Shashlik Salmon marinated in yogurt, garlic, ginger, skewered with onion, mushrooms, capsicum grilled over an open flame **£9.45**

Tandoori Murgh **£6.45**

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

Murgh Tikka **£6.45**

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

Gosht Tikka **£6.95**

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 **£11.95**

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

Tandoori Mixed Grill **£9.45**

An assortment of tandoori specialities. Chicken tikka, lamb tikka, sheek kebab, tandoori chicken, served with Naan bread

Panshee Tandoori Special **£13.95**

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

Murgh or Gosht Shashlik **£8.45**

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

Hash Tikka Delux **£8.95**

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

Tandoori Lamb Chops **£8.45**

Lamb chops marinated with a special blend of spices

King Prawn Shashlik **£12.95**

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

Panshee's House Special Set Meals

To save effort of our customers, we have elaborated two set meals, these meals not only include our best dishes but it works out to be economical as well as being well balanced.

Set Meal 1, for Two **£29.95**

Starters: Panshee's Platter **Main:** Murgh Tikka Masala, Gosht Shak

Side Dishes: Mushroom Bhaji, Hari Sheem **Rice:** Pilau Rice & Keema Rice **Naan:** Choice of Naan Bread

Set Meal 2, for Four **£54.95**

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

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

Side Dishes: Shak Aloo & Mattar Paneer, Bhindi Satha **Rice:** Pilau Rice & Special Rice **Naan:** Garlic Naan & Peshwari Naan

Panshee's Signature Dishes

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

Lamb Shank Panshee Style (Deposit & 24 Hours notice required). This superb lamb dish is one of many examples of fabulous food enjoyed by Moghul Emperor. This roast lamb dish is cooked with onions, capsicum, clove, garlic, ginger, ground green chillies, cumin, garam masala, lemon juice coriander and is well decorated **For 2 Persons £44.95 For 4 Persons £64.95**

Staff Curry Start off with popadoms & chutneys followed by home made chicken on the bone cooked with garlic, ginger & spices, served with rice, naan bread, onion bhaji & home style salad **For 2 Persons £25.90 For 4 Persons £44.95**

Panshee Bahar N

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

£6.95

Maharaja Bhuna

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

£7.45

Panshee Murgh or Lamb Aloo

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

£7.25

Hash Karai

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

£8.95

Panshee Jhingania

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

£11.95

Murgh or Lamb Hyderbadi

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

£6.95

Handi Chicken

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

£7.95

Murgh Panshee Style N

Chicken in garlic, ginger, saffron, coconut, cream and garnished with nuts

£6.95

Murgh Shakuti

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

£6.95

Murgh Karai

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

£6.95

Murgh Palak Paneer

Chicken cooked with spinach and cheese Panshee style

£7.25

Nehari

Chicken or lamb cooked with garlic, ginger in yogurt, with onion, tomatoes, Lahuri style, medium or hot

£6.95

Lamb Chop Bhuna

Marinated in special spice, garlic, cumin, cloves, bay leaf, onion, capsicum and tomato

£8.95

Shashlik Balti

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

£8.95

Butter Murgh Makhani N

Chicken with crushed almonds, bay leaf clove, cinnamon, garlic, ginger, butter fresh cream garnished with nuts

£6.95

Garlic Chilli Chicken

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

£6.95

Murgh Tikka Balti

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

£6.95

Desi Murgh

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

£7.95

Korai Murgh Dall

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

£6.95

Goan Murgh or Lamb N

Chicken or lamb marinated in lime juice, tamarind, garlic, cooked with onions, green chilli and coconut milk

£6.95

Murgh Sali

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

£6.95

Jhinga Badami Passanda N

King prawn prepared in yogurt, based with crushed almond, coconut, fresh cream and white wine

£11.95

Masala Badami Tandoori N

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

£6.95

Shak Balti

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

£7.45

Chef's Special Selection

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

Fish Fry Tawa

£9.95

Tilapia fish, fresh yogurt, garlic, ginger, finely sliced onions and capsicums, tossed with coriander and fresh green chillies, served sizzling

Fish Jalfrezi

£8.95

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

Sea Bass

Wild Sea Bass pan fried with butter, accompanied with green beans and bombay potatoes

£7.45

Kochi Murgh

£6.95

Breast pieces of grilled chicken specially prepared by our chef with fried onion on top

Nashila Badami N

£7.45

Chicken or lamb tikka cooked with ground almonds, fruits, white wine, fresh cream

Murgh Chingri Razia

£7.45

Chicken & prawn cooked in a medium spiced dish with pineapple & ground spices

Murgh Modhu Walla N

£6.95

Chicken pieces, cooked with coconut, fresh cream & honey

Jhinga Tarka Tawa

£12.45

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

Tandoori King Prawn Masala N

£11.95

In Kashmiri paste and then cooked in a masala sauce

Roshun Darjeeling

£6.95

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

Murgh Tikka Masala N

£6.95

Diced barbecued chicken, in butter with ground dried nuts and masala sauce

Murgh Tarka Tawa

£8.45

Grilled chicken cooked with fresh yogurt, garlic, ginger, coriander, whole green chillies

Balti Mix Masala

£7.45

Chicken, lamb and prawn delicately cooked in Khyber spices

Murgh Badami Passanda N

£6.95

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

Murgh Jalfrezi

£6.95

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

Roshun Balti Mirch

£7.45

Very highly recommended dish with chicken or lamb tikka with Khyber paste and cooked with fresh garlic, green chillies, fresh coriander

Murgh Jal-Jala

£7.45

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

Roshun-E-Nazakath

£7.45

Chicken or lamb tikka cooked in herbs & ground spices, a luxurious dish for those who love hot chillies and garlic

Murgh Nawabi N

£6.95

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

Murgh Massalam

£7.75

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

Vegetarians Recommended Dishes

These dishes are highly recommended by our chef for vegetarians

Crispy Okra ✓

£5.45

Okra butter fried with onion, tomato and capsicum

Baby Aubergine Masala ✓

£5.45

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

Satha Karaki ✓

£5.45

Mushroom cooked with capsicum, tomato, green beans in luxurious spices

Makhani Delux ✓

£5.95

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

Shobji Luhari ✓

£5.45

Luxurious selection of mixed vegetables cooked in its own style

Balti Shak Aloo Paneer ✓

£5.95

Spiced spinach in potato and cheese, cooked Balti style

Paneer Aloo Mirch ✓

£5.95

Garlic potato, cheese and green chillies, cooked Panshee style

Vegetable Jal-fraji ✓

£5.95

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

£8.95

Prepared with chicken, lamb, mushroom, fruits and almonds, finished with an omelette

Chicken of Lamb Biryani

£7.45

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

Mix Biryani

£8.95

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

Maharaja Biryani

£8.95

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

Murgh Tikka Biryani

£7.95

Chicken tikka pieces with basmati rice and special herbs

Tandoori Chicken Biryani

£7.95

Tandoori chicken pieces with basmati rice and special herbs

Gosht Tikka Biryani

£7.95

Lamb pieces with basmati rice and special herbs

King Prawn Biryani

£11.95

King prawn cooked with basmati rice with special herbs and spices

Prawn Biryani

£7.95

Prawn cooked with basmati rice with special herbs and spices

Shobi Biryani v

£5.95

Selection of special vegetables with basmati rice

European Dishes

All these dishes are served with chips and salad

Sirloin Steak

£8.95

Garnished with onions, tomatoes, peas and mushrooms

Fried Chicken

£6.95

Chicken pieces deep-fried without any spices

Fried Scampi

£6.95

Crunchy breaded Scampi

Choice of Omelette

£6.95

Choice of plain egg omelette or mushroom and tomato omelette

Chicken Nuggets

£6.95

Crunchy breaded nuggets

Portion of Chips v

£1.80

Children's Menu

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

Fish Fingers

£4.75

Crispy fish fingers, served with chips and salad

Chicken Tikka

£4.75

Served with salad

Scampi

£4.95

Crunchy breaded scampi, served with chips and salad

Chicken Nuggets

£4.95

Crunchy breaded nuggets, served with chips and salad

Chicken Korma

£4.75

Small portion of the very much loved Korma. Very mild

Chicken Tikka Masala

£4.75

Small portion of the very much loved Tikka Masala

Traditional Dishes

KORMA

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

Murgh	£5.95
Gosht	£6.25
Prawn	£6.25
Murg Tikka	£6.95
Gosht Tikka	£6.95
King Prawn	£10.95
Fish	£7.95
Shobji V	£5.25

KASHMIRI

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

Murgh	£5.95
Gosht	£6.25
Prawn	£6.25
Murgh Tikka	£6.95
Gosht Tikka	£6.95
King Prawn	£10.95
Fish	£7.95
Shobji V	£5.25

PATHIA

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

Murgh	£5.95
Gosht	£6.25
Prawn	£6.25
Murgh Tikka	£6.95
Gosht Tikka	£6.95
King Prawn	£10.95
Fish	£7.95
Shobji V	£5.25

SAAG

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

Murgh	£6.25
Gosht	£6.45
Prawn	£6.45
Murg Tikka	£6.95
Gosht Tikka	£6.95
King Prawn	£11.95
Fish	£8.95
Shobji V	£5.45

DHANSAK

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

Murgh	£5.95
Gosht	£6.25
Prawn	£6.25
Murgh Tikka	£6.95
Gosht Tikka	£6.95
King Prawn	£10.95
Fish	£7.95
Shobji V	£5.25

MADRAS

A popular curry cooked with hot spices to produce a very sharp flavoured sauce

Murgh	£5.95
Gosht	£6.25
Prawn	£6.25
Murgh Tikka	£6.95
Gosht Tikka	£6.95
King Prawn	£10.95
Fish	£7.95
Shobji V	£5.25

ROGAN

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

Murgh	£5.95
Gosht	£6.25
Prawn	£6.25
Murg Tikka	£6.95
Gosht Tikka	£6.95
King Prawn	£10.95
Fish	£7.95
Shobji V	£5.25

BHUNA

Medium spicy, well cooked with thick gravy and tomatoes

Murgh	£5.95
Gosht	£6.25
Prawn	£6.25
Murgh Tikka	£6.95
Gosht Tikka	£6.95
King Prawn	£10.95
Fish	£7.95
Shobji V	£5.25



FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff about your requirements

V – Suitable for Vegetarian

N – Contains Nuts

Vegetable Accompaniments

A very luxurious selection of vegetable side dishes to compliment your main meals

Side Dishes

Shobji Bhuna v Vegetables cooked with herbs and spices	£2.75	Onion Pakora v Sliced onion in a spicy batter, deep fried	£2.60
Satha Bhuna v Mushrooms cooked with herbs and spices	£2.75	Shak Aloo v Spinach cooked with potatoes with special herbs and spices	£2.75
Aloo Paneer v Baby potatoes cooked with homemade cheese	£2.95	Bombay Aloo v Potatoes cooked with herbs and spices	£2.75
Shak Paneer v Spinach cooked with homemade cheese, with herbs and lightly spiced	£2.95	Mater Paneer v Peas with homemade cheese, medium spiced	£2.95
Hari Mirch Sheem v Green beans cooked with green chillies and selected spices and herbs	£2.75	Tarka Dhal v Lentils prepared with butter and garlic	£2.75
Bhindi Satha v Okra and mushrooms cooked with coriander and fenugreek	£2.75	Paneer Aloo Shak v Baby potatoes in spinach and cheese, with a thick spicy sauce	£3.25
		Choice of Raitha v Yogurt with either cucumber or onions. ALSO AVAILABLE WITH SELECTED FRUITS	£1.95

Sundries

Sadha Rice v Boiled rice	£2.15	Sag Rice v Fried with spinach	£2.60
Pilau Rice v Saffron fried rice	£2.35	Sadha Fried Rice v Fried with onions	£2.60
Keema Rice Fried with mincemeat	£2.75	Lembu Rice v Fried with lemons	£2.60
Shobji Rice v Fried with mixed vegetables	£2.60	Nirikol Rice vN Fried with coconut	£2.60
Special Rice Fried with eggs and peas	£2.60	Roshun Chilli Mushroom Rice v Fried mushrooms, chilli, lightly spiced and garlic	£2.75
Badami Rice vN Fried with nuts	£2.60	Mushroom Rice v Fried with mushrooms	£2.60
		Spicy Chips v Chips cooked with onion and light spices	£2.60

Homemade Bread

Naan v Unleavened bread fresh baked in the clay oven	£2.15	Peshwari Naan vN Leavened bread filled with almond and coconut	£2.30
Kulcha E Lassion v Leavened bread filled with cheese and onion	£2.40	Paratha v Multi layered bread	£2.40
Keema Naan Leavened bread filled with spicy minced meat	£2.40	Puri v Light fluffy bread deep fried	£1.15
Garlic Naan v Leavened bread filled with fresh garlic	£2.30	Tandoori Roti N Unleavened whole wheat bread baked in a clay oven	£2.15
Garlic & Chilli Naan v Leavened bread filled with fresh garlic & chilli	£2.40	Chapatti v Thin soft whole wheat bread	£1.15