

SEAFOOD DELIGHTS

GOAN FISH CURRY (hot) £14.95
Salmon cooked in a hot and spicy sauce with sun dried red chillies, ground coconut and a hint of tamarind.

JHINGAH DHAL SAAG £13.95
Spinach and lentils tempered with garlic, ginger and spices, cooked with tiger prawns.

SHALIMAR JHINGHA KORAI £13.95
Tiger king prawns in a medium hot tomato and mushroom sauce, diced onions and peppers. Served sizzling in the iron korai.

JHINGAH JALFREZI (very hot) £13.95
Tiger king prawns cooked in a hot and spicy sauce with chef's home made fresh chilli paste, ginger, garlic and mixed spices.

TANDOORI CUISINE

The choice of meat or fish is marinated in an exotic blend of herbs and spices, before being grilled in the clay tandoor, to give it a barbecued aroma and taste. These dishes are served with a garnish of fried onion and fresh salad. Side orders of naan bread and vegetables are recommended with these dishes

CHICKEN TIKKA £10.95
Tenderised pieces of boneless chicken.

LAMB TIKKA £11.95
Tenderised pieces of boneless lamb.

TANDOORI CHICKEN (half) £10.95
Chicken on the bone grilled in the tandoor.

CHICKEN SHASHLIK £12.95
Grilled onions, peppers and tomatoes are served with tikka.

LAMB TIKKA SHASHLIK £13.95
Grilled onions, peppers and tomatoes are served with tikka.

TANDOORI MIXED GRILL £14.95
A delightful assortment of Tandoori delicacies. Chicken tikka, lamb tikka, Seekh kebab and tandoori chicken.

TANDOORI KING PRAWN £14.95
Whole king prawn marinated in Prachee special sauce, grilled in the tandoor.

HOUSE BIRIYANI

A very common dish in many parts of Bangladesh. Basmati pilau rice is gently spiced then stir-fried with the chosen meat or vegetable. It is accompanied with a medium hot side order of mixed vegetable curry.

CHICKEN BIRIYANI £12.95
LAMB BIRIYANI £13.95
CHICKEN TIKKA BIRIYANI £13.95
LAMB TIKKA BIRIYANI £14.95
KEEMA BIRIYANI £14.95
MIXED VEGETABLE BIRIYANI £11.95
PRACHEE BIRIYANI £16.95
(mix of chicken, lamb, tikka and prawns)
DUM BIRIYANI £16.95
Tender pieces of marinated lamb or chicken, layered with rice, onions and spices. Cooked together in a sealed pot.

INDIAN BREADS

Breads are part of everyday meals throughout the Indian subcontinent. The dough is made on a daily basis and cooked just before your meal is served for that fresh taste and aroma.

NAAN £3.80
Fresh leavened bread baked in the tandoori oven.

GARLIC NAAN £4.20
Naan bread coated with fresh chopped garlic and parsley.

PESHWARI NAAN (N) £4.20
Sweet bread stuffed with a filling of ground almonds, coconut, mango and raisins.

CHILLI AND CORIANDER NAAN £4.50
Fresh green chillies and coriander coated naan.

KEEMA NAAN £4.50
Naan bread with a spicy minced lamb filling.

CHEESE NAAN £4.20
Naan bread filled with grated cheddar cheese.

CHAPATI £2.95
Flat bread, cooked over a naked flame.

ROTI £2.95

RICE DISHES

All our dishes are made from the finest basmati rice.
A meal is just not complete without rice.

BOILED RICE £3.80
Finest basmati rice.

BASMATI PILAU RICE £3.95
Full of flavour and aroma, the basmati rice is boiled in a broth of herbs and then garnished with fried onions.

ONION RICE £4.50
A Bengali rice dish of boiled rice with finely cut onions.

LEMON RICE £4.50
A Bengali rice dish of boiled rice fried with lemon.

GARLIC RICE £4.50
Basmati rice fried with fresh sliced garlic.

COCONUT RICE £4.50
Basmati rice fried with sweet coconut.

BIRAN BHATH (hot) £4.50
A Bangladeshi favourite of fried rice with onion, green chilli and fresh coriander.

MUSHROOM RICE £4.50
Pilau rice fried with spiced mushrooms.

EGG FRIED RICE £4.50
Pilau rice fried with onion, egg and a hint of spices.

KEEMA RICE £4.95
Pilau rice fried with spicy minced lamb

PRACHEE SPECIAL FRIED RICE £4.95
Pilau rice fried with onions, mixed vegetables and egg.

PRACHEE INDIAN RESTAURANT

TAKEAWAY MENU

83 Nyton Road,
Westergate,
Chichester
PO20 3UG

01243 543400

Monday to Saturday
5:00 pm - 10:30 pm

Sunday 5:00 pm - 10:00 pm

10% OFF

ON ALL ORDERS OVER £15



STARTERS

PAPADOM	£0.70
Plain or lightly spiced crispy appetiser.	
CHUTNEY SELECTION	£3.50
Mango chutney, onion chutney, mint sauce and mixed pickle.	
PRACHEE MEAT OR VEGETABLE SAMOSA	£5.95
Crispy fried pastry fried with spiced mince or vegetables.	
ONION BHAJI	£5.95
Lightly spiced onions mixed with fennel seeds and gram flour. shaped into balls then fried to a crispy finish.	
TANDOORI CHICKEN (Quarter)	£5.95
Chicken on the bone marinated in yoghurt, then grilled in the tandoor.	
CHICKEN CHAAT	£5.95
Diced boneless chicken tikka, onion and cucumber cooked with special chaat masala spices and lemon.	
SEEKH KEBAB	£6.95
Minced meat in a skewer cooked in the tandoor.	
CHICKEN TIKKA	£5.95
Marinated cubes of chicken grilled in the tandoor.	
LAMB TIKKA	£6.95
Marinated cubes of lamb grilled in the tandoor.	
TANDOORI MIX KEBABS	£7.50
Pieces of chicken tikka, lamb tikka and seekh kebab.	
SPICY LAMB CHOPS	£7.50
Lamb chops marinated in spices and herbs then grilled in the tandoor.	
JHINGAH PURI	£6.95
Tiger prawns coated in a slightly sweet, sour and spicy sauce served on a thin fried pastry.	
KING PRAWN BUTTERFLY	£6.50
Whole king prawn mildly spiced, coated in breadcrumbs	
TANDOORI KING PRAWN	£6.50
King prawn marinated in spices and herbs then grilled in the tandoor.	

SIGNATURE DISHES

These are traditional dishes to which we have added our distinctive touch, using our knowledge and love of this cuisine. Each dish is extensively prepared to bring out the unique flavours and textures.

WILD LEMON LAMB	£12.95
Cooked with slices of Bangladeshi shatkora, giving it a unique deep and aromatic lemon flavour.	
CHICKEN CHILLI SHAAN (very hot)	£12.95
Cooked with 3 types of chilli. Sun dried red chilli, Bird's eye chilli and Bangladeshi naga. The combination creates a distinctive depth of flavour and aroma.	
AMRITI CHICKEN	£12.95
A sweet dish cooked with red and green peppers, onion and pure honey. Slightly sweet and medium hot.	
CHICKEN TIKKA SHOBUZ (N)	£12.95
This special signature dish is made from the chef's own blend of fresh herbs and spices. It has a thick and creamy sauce which is slightly sweet, finished with plenty of coriander.	
TANDOORI BUTTER CHICKEN (N)	£12.95
Flavoured chicken breast cooked in the tandoor, cut into strips and cooked in a mild butter sauce, with fenugreek, almond, tomato and fresh cream.	

GARLIC CHILLI CHICKEN (N)	£12.95
A fairly hot sauce is achieved with fresh green chilli and sliced garlic. Cooked in an onion gravy infused with mixed spices.	
RAJESTHANI (fairly hot)	£12.95
Cooked with chillies, spinach and coconut milk with a hint of mint. Chicken or Lamb.	
GOAN (very hot)	£12.95
Cooke din red goan crushed chillies, coconut milk, garlic and coriander. Chicken or Lamb.	
CHICKEN 65	£15.95
One of India's most popular street food dishes. Spicy deep-fried chicken pieces, tossed in chilli and curry leaves. Served with naan or rice.	
CHEF MURGH MASALA	£15.95
Tender pieces of chicken tikka cooked with minced meat, whole egg, coriander and finished with a thick spicy sauce. Served with pilau rice.	
LAMB SHANK	£18.95
Braised lamb shank in a bhuna style sauce with red & green peppers. Med hot, Served with pilau rice.	
LAL SALMON	£16.95
Pan fried salmon steak marinated in chef's special spices and mustard. Served with lemon rice.	
KING PRAWN Additional	£2.50
LAMB Additional	£1.50

MAIN CLASSIC COURSES

These are classic Indian dishes that are loved worldwide. All the authentic flavours are brought to you in these dishes.

CHICKEN	£10.95
LAMB	£11.95
CHICKEN TIKKA	£11.95
LAMB TIKKA	£12.95
TIGER PRAWN	£13.95
KING PRAWN	£14.95
MIXED VEGETABLE	£9.95
KORMA	
A sweet, mild and creamy dish with ground coconut and cream, cooked with gentle aromatic spices.	
PASANDA (N)	
A mughal delicacy of marinated meat fillets and cooked in the tandoor before being added to a mild, creamy, nutty almond sauce. This dish is garnished with roasted nuts.	
TIKKA MASALA (N)	
The meat is marinated in a blend of herbs and spices and then cooked in the tandoori oven before being simmered in our sweet and creamy masala sauce.	
DHANSAK OR PATHA (hot)	
The Persian Dhansak dish was served as part of the Emperor's feast. It has a thick lentil base flavoured with spices and lemon juice to give it a slightly hot, sweet and sour taste. A Pathia is a similar dish with a richer sauce without lentils.	
BHUNA	
Bhuna is a cooking process where spices are gently fried with onions to bring out their flavour. The meat is then added to the spices and cooked in it's own juices which results in a rich flavour. This dish is medium hot.	

ROGAN JOSH OR SHALIMAR

The Rogan Josh is a medium strength dish created in two stages. A bhuna style dish is first cooked with the chosen meat or fish. A separately cooked dish of spiced tomato slices is then used to lavishly garnish the dish. The Shalimar has the addition of mushrooms in the sauce.

JALFREZI (very hot)	£12.95
A favourite for lovers of spicy food. Cooked with our special home-made chilli sauce, fresh ginger, garlic, birds eye chillies and red peppers to give it heat and distinction.	

KORAI	£12.95
The dish is a favourite for th Indian food devotee. Mixed spices are added to and onion, garlic and ginger base. This creates a delicious sauce of medium strength. Generous pieces of onion, green pepper and tomato.	

BALTI FARE	£12.95
This style of cooking originates from the mountainous Kashmir region. A variety of herbs and spices ground into a thick paste. Plenty of pureed onion, seasoning and coriander are added and cooked in a large pot to create a medium hot and spicy curry. Served with naan bread.	

CURRY OR MADRAS

The traditional curry with a medium sauce that is suitable for all curry lovers. The Madras has a hotter sauce cooked with fenugreek leaves and fresh lemon juice.

SAAG

Green spinach is seasoned and cooked with garlic and spice to extract it's flavour. The meat is then added and cooked until the flavours are infused together.

VEGETARIAN OPTIONS & SIDE DISHES

The following dishes can be cooked as a main course or as a side order to accompany your meal..

MAIN COURSE	£10.95	SIDE DISH	£5.50
--------------------------	---------------	------------------------	--------------

BOMBAY POTATOES

Potatoes cooked with spices, garnished with coriander.

ALOO GOBI

Cauliflower and Bombay potatoes cooked with gentle spices.

CAULIFLOWER BAAZI

Boiled cauliflower cooked with subtle spices.

SAAG BAAZI

Fresh spinach cooked with spices that have been tempered with crushed garlic.

SAAG ALOO

Fresh spinach and Bombay potato combined to create a great flavour.

SAAG PANEER

A classic combination of fresh spinach and paneer cooked in light spices.

CHANA PANEER

Lightly spiced chickpeas cooked with paneer.

TAKKA DALL

A simple Lentil curry that's made with the most irresistible, aromatic ingredients, toasted spices, fried onions and garlic.

CHIPS	£2.95
--------------------	--------------