

# PANAS

By Sujan Katuwal MBE

## Brunch

90 Minute Brunch Experience

Friday and Saturday 12-4 pm

Bottomless red wine, white wine or beer with food - £50pp (90 minutes)

Brunch food only - £40pp (minimum 2 people)

### BRUNCH SELECTION

#### Samosa Chaat

Crisp pastry filled with spiced potatoes and peas with refreshing yogurt, mint, fresh pomegranate and tamarind chutney.

#### Chilli Momo

Nepalese vegetable dumplings, delicately wok-tossed with garlic, chilli, and peppers.

#### Vegetable Manchurian

Crispy vegetables fritters in a garlic-chilli Manchurian sauce

#### Garlic Chilli Cassava

Crisp cassava finished with garlic, chilli, and carefully balanced spices, offering heat, texture, and depth.

#### Chicken Chops

Spice-marinated grilled chicken chops

#### Chicken Dry Fry

Crispy chicken tossed with garlic, chilli, and peppers.

#### Spinach and Fig Tikki

Fresh spinach, spiced potato, ginger, green and red peppers, stuffed with figs.

#### Corn Cheese Ball

Crispy golden balls filled with sweet corn and melted cheese.

#### Venision Seekh Pilau Rice

Stir-fried rice with venision kebab and vegetables

#### MBE Signature Vegetables

Sauteed asparagus, oyster mushrooms, paneer and garlic cooked in homestyle onion and tomatoes

*A discretionary service charge of 12.5% will be added to your bill.*

*Please speak to your server regarding any allergy concerns. Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens, including peanuts.*