

PaNKaWaLLa

There is an interesting story of how the PaNKa (punkha), the predecessor of the electric fan came to be invented. To overcome the stifling heat of Bengal, once an Eurasian clerk in Fort William at Calcutta tied his desk to the roof, attached a string to it and thrust it into the hands of his servant with a command to pull.

When the British conquered Myanmar and ruled the country, they introduced ceiling fans which they brought from India. It was a large fan made of cloth, fastened to a long rod and attached to the ceiling. The rod tied to a rope was swung by an office boy. This contraption having originated in India is called "PaNKa" (punkha) (fan) and is pulled by a "PaNKaWaLLa" (punkhawallah).

Even when electricity became available, though not amply, office rooms crammed in a building had rooms fitted with such "PaNKaS" (punkhas) connected together with pulleys and ropes, and run by a single big electric motor. Such a network of ceiling fans was used in Yangon General Hospital until the outbreak of World War I.

Life perforce was lived differently. Normally during the day the whole family gathered on one large room, possibly the living room. The floor was covered with carpets and there was a suspended beam acting as a frill holder which was the fan. There was no way each person could have a bedroom for in the absence of electricity it was not possible to have a fan in each room. For this reason the whole family was obliged to spend the whole day caged in that large room, lying about on the carpeted floor. The "PaNKa" (punkha) (fan above) was pulled from outside the room by a string attached to the crossbeam of the "PaNKa" (punkha) an going out of a hole in the wall outside where a poor devil had to tug at it the whole day, eight hours in the day with sizzling heat outside and with no respite for him. If his pulling and tugging slackened or stopped he was bawled at. There was no way he could even get himself a drink of water. His was a merciless existence. Then at about 7pm the family would emerge outside into the courtyard where chapoys (cots) were laid out for the night, for sleeping indoors without the fan was impossible. Sleeping outdoors in the cooler atmosphere was the only option.

BREaDS

(1) Plain Naan	3.00
(2) Garlic Naan	3.00
(3) Cheese Naan	3.50
(4) Fruit Naan	3.50
(5) Cheese & Garlic Naan	4.00
(6) Keema Naan	4.00
(7) Roti	3.00

SiDE DiSHes

(1) Mango Chutney	2.50
(2) Raita	2.50
(3) Pickles	2.50
(4) Papadums (each)	.50
(5) Green Salad	5.00
(6) Kashmiri Pulaw	7.50
Rice cooked w dry fruit & nuts	

KiDS MeNU

(1) Chicken Nuggets & Fries	7.99
(2) Fish Fingers	8.99
(3) Veg Spring Rolls	6.99
(4) Fries	4.99

BaSaMaTI RiCe DELiCaCIES

(1) Jeera Rice	4.00
(2) Pulaw Rice	7.50
(3) Biryani (Veg, Chicken, Lamb)	15.99
(4) Prawn or Scallops Biryani	19.99

PaNKaWaLLa

EXPERIENCE INDIAN CUISINE

AWARD WINNING RESTAURANT
FULLY LICENCED & BYO WINE

TAKEAWAY MENU

OPENING HOURS

Dinner - 7 Days
5.00pm - Late

Lunch - Tues to Fri
11.30am - 2.00pm

85 Devon St. West
New Plymouth
New Zealand

PH. 06 758 4444
www.pankawalla.co.nz

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CULTURAL
INGREDIENTS
TRADITIONAL FOOD FUSED w CONTEMPORARY DESIGN
PaNKaWaLLa

TakeAWay

ENTRÉE

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|--|-------|
| [1] Vegetable Kebab | 9.99 |
| Assorted vegetables mixed w cashews, almonds and raisins and flash fried until golden brown | |
| [2] Pankawalla Fish | 11.99 |
| Freshly cut fish pieces stirred through egg and chickpea batter rolled in breadcrumbs and flash fried | |
| [3] Vegetable Samosa | 7.99 |
| Triangular pastries filled with potatoes, peas and cashew nuts, succulently flavoured w spices and served w fresh tamarind sauce | |
| [4] Murg Tikka | 8.99 |
| Juicy morsels of boneless chicken marinated in spices overnight and slow roasted in the tandoor | |
| [5] Lamb Kebab | 8.99 |
| Skewered lamb infused w aromatic spices & cooked over the tandoor | |
| [6] Pankawalla Prawn | 11.99 |
| Prawn steeped in egg batter, flash fried in vegetable oil and served w a green salad featuring Pankawalla's sweet & sour sauce | |
| [7] Cheese-Pakora | 7.99 |
| Mashed potatoes and cheese stuffed in wholemeal bread, stirred through chickpea batter and fresh fried in low fat vegetable oil | |
| [8] Mushroom-Pakora | 7.99 |
| Mushroom stuffed with chopped onion and cheese and batter fried | |
| [9] Onion Bhaji | 7.99 |
| Sliced onions stirred through chickpea batter and flash-fried | |
| [10] Mixed Platter (minimum 2 people) | 16.00 |
| A selection of murg tikka, lamb kebabs, cheese-pakora and vege samosa | |

MaINS All dishes served mild, medium or hot and served w rice

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|---|-------|---|-------|
| [1] Aloo Gobhi | 14.99 | [15] Mango Chicken | 15.99 |
| Potatoes and cauliflower florets cooked together, garnished with ginger and fresh coriander. Goes well with Raita | | Boneless pieces of chicken simmered in cashew yoghurt and mango sauce and served with a garnish of sliced almonds and cashews | |
| [2] Dal Tarka | 14.99 | [16] Mint Chicken | 15.99 |
| Yellow split lentils cooked w cumin seed, ginger, garlic, tomatoes and fresh coriander | | Boneless pieces of chicken marinated w mint, half cooked in tandoor and simmered in cashew and yoghurt sauce | |
| [3] Dal Makhani | 15.99 | [17] Punjabi Saag (Beef, Chicken or Lamb) | 15.99 |
| Lentils stewed over a slow fire with Indian spices, garnished w ginger and coriander | | A laid back and lightly spiced puree of spinach w your choice of chicken, meat or vegetables | |
| [4] Paneer or Vegetable Makhani | 15.99 | [18] Lamb Nawabi | 15.99 |
| Seasonal vegetables or cottage cheese cooked in a delicious tomato gravy | | Sauteed lamb w onions and tomatoes, garnished and flavoured w cashew nuts and onions | |
| [5] Vegetable Jal Freizi | 15.99 | [19] Chicken or Lamb Rogan Josh | 15.99 |
| Seasoned vegetables in a luscious sauce finished w capsicums, onions and fresh tomatoes | | A traditional North Indian curry prepared w onion based brown curry served w fresh herbs | |
| [6] Saag Aloo or Paneer | 15.99 | [20] Chef's Special | 16.99 |
| A laid back and lightly spiced puree of spinach with your choice of potato or cottage cheese | | Lamb pieces cooked w ginger, garlic and egg white, garnished w boiled eggs, coriander and ginger flakes | |
| [7] Malai Kofta | 15.99 | [21] Pankawalla Special | 16.99 |
| Mashed potatoes and cottage cheese balls deep fried and cooked in rich gravy | | Boneless pieces of venison meat cooked w Indian herbs, red onion gravy and garnished w coriander | |
| [8] Chana Masala | 14.99 | [23] Scallops Malabari | 19.99 |
| Boiled chickpeas cooked with onion, green chillies, coriander and mixed spice | | Fresh scallops cooked in a tangy mixture of coconut, green curry leaves and fresh coriander | |
| [9] Vindaloo (Beef, Chicken or Lamb) | 15.99 | [24] Butter Fish, Prawn or Scallops | 19.99 |
| Spicy curry straight from the beaches of Goa, cooked in hot vindaloo sauce | | Fish, Prawn or scallop immersed in emulsion creamy tomato sauce and spices | |
| [10] Chicken Masala | 15.99 | [25] Malabari Fish or Prawn Curry | 19.99 |
| Finest chicken pieces smothered in a spicy sauce w green pepper, sliced onions and capsicum | | Today's fish or prawn cooked w a tangy mixture of grated coconut, green chillies and tamarind garnished w green curry leaves | |
| [11] Chennai (Beef, Chicken, Lamb or Veg) | 15.99 | [26] Scallops, Fish or Prawn Masala | 19.99 |
| A traditional South Indian curry prepared and garnished w coconut sauce | | Finest scallop, fish or prawn pieces smothered in a spicy sauce w green pepper and sliced onions | |
| [12] Chicken Jal Freizi / Lamb Jal Freizi | 15.99 | [27] Chicken Avocado Salad | 16.99 |
| Chicken or Lamb sauté in vegetable gravy and topped w green capsicums, onions, fresh tomatoes and coriander | | Succulent pieces of chicken mixed w avocado and green leaves w a twist of balsamic vinegar and served w garlic bread | |
| [13] Butter Chicken | 15.99 | [28] Scallop Coconut Salad | 19.99 |
| Tender pieces of boneless chicken half cooked in the tandoor and finished w cream | | Scallops stirred w coconut sauce on a bunch of green salad and served w garlic bread | |
| [14] Korma (Beef, Chicken or Lamb) | 15.99 | | |
| Boneless pieces of meat or chicken simmered in cashew and yoghurt sauce and served w a garnish of thick cream and cashew nuts | | | |