

PRIYA

INDIAN RESTAURANT

03 768 7377 - 03 755 7225
Greymouth - Hokitika
TAKE AWAY MENU

STARTERS & ENTREES

- VEGETABLE SAMOSA** (2 pieces) **\$8.50**
Mashed potatoes, green peas and spices filled into a pyramid-shaped dough, crisp fried. Served with tamarind chutney.
- ONION BHAJEES** (6 pieces) **\$8.50**
Finely sliced onion in chickpea flour batter and deep fried. Served with tamarind chutney.
- MIX PAKORA** (6 pieces) **\$8.50**
Thinly sliced fresh seasonal vegetables spiced in chickpea flour batter and deep fried. Served with tamarind sauce.
- TANDOORI MUSHROOM** **\$12.00**
Mushrooms and onion marinated in tandoori special masala and cooked in tandoor. Served with mint sauce.
- VEG SPRING ROLLS** (6-8 pieces) **\$11.00**
Stuffed with a lot of vegetables and rice vermicelli, as well as a sweet and tangy vinaigrette.
- GOBI MANCHURIAN** **\$13.00**
Cauliflower (Gobi) fried and cooked in Indo-Chinese style flavored sauce with a perfect blend of spices.
- SEEK KEBAB** **\$13.00**
Lamb mince marinated overnight in special tandoori spices and roasted to perfection.
- CHICKEN TIKKA** **\$13.00**
Boneless pieces of chicken marinated in tandoori special masala and cooked in tandoor. Served with mint sauce.
- CHICKEN LOLLIPOP** **\$13.00**
Chicken lollipops are made by frying chicken wings, and contain chicken, egg, corn flour, garlic, and ginger paste.
- HARYALI CHICKEN** **\$13.00**
Chicken cooked with ghee (clarified butter), spinach, mint, and coriander leaves.
- TANDOORI CHICKEN** $\frac{1}{2}$ serve \$13.00
full serve \$25.00
Chicken marinated in tandoori special masala and cooked in tandoor. Served with mint sauce.
- GARLIC PRAWNS** **\$21.00**
Prawns cooked with butter, garlic and chilies stir in tomato served with lemon wedges.
- TANDOORI PRAWNS** **\$21.00**
Prawns marinated in tandoori special masala and cooked in tandoor. Served with mint sauce

PLATTERS

- PRIYA PLATTER** (for 2 persons) **\$22.00**
2 Samosa, 2 Onion Bhajees, 2 mix Pakora, Haryali chicken, 2 seek kebab
- NON-VEG PLATTER** (for 2 persons) **\$22.00**
2 chicken tikkas, 2 seek kebab, 2 Haryali Chicken, 2 Tandoori chicken (Bone)
- VEG PLATTER** (for 2 persons) **\$20.00**
2 samosa, 2 onion bhajees, 2 mix pakora, 4 spring rolls

MAINS

All mains are served with basmati rice, most curries can be made mild, medium hot or extra hot.

Seasonal vegetables can be added on request for \$4.
ALL CHICKEN CURRIES ARE **\$22.00** AND LAMB/BEEF CURRIES ARE **\$24.00**.

BUTTER CHICKEN

Boneless chicken cooked with cashew paste, cream and tomato sauce, butter & spices.

MANGO CHICKEN

Chicken cooked in cashew, mango sauce and Indian spices.
CHICKEN TIKKA MASALA
Chicken prepared in tandoor and finished with special cashew and tomato sauce.

BEEF/LAMB ROGAN JOSH

Spiced lamb/beef curry prepared with onion, tomatoes, and spices.

MADRAS (CHICKEN/LAMB/BEEF)

Cooked with coconut cream, south Indian masala.

KADAI CHICKEN

Chicken cooked with crushed tomatoes, capsicum and onion in a creamy onion gravy.

VINDALOO (chicken/lamb/beef)

Curry made of onion capsicum and spices. Best enjoyed plain naan and raita.

KORMA (CHICKEN/LAMB/BEEF)

Cooked in a creamy sauce made from almond and nut gravy.

SAAG (chicken/lamb/beef)

Cooked in spinach with spices.

JALAFREZI (CHICKEN/LAMB/BEEF)

A sweet and sour curry made with tomatoes, onion and capsicum.

BHUNA (CHICKEN/LAMB/BEEF)

Boneless meat cooked with ginger, garlic, fresh coriander, onion and spices.

HOMEMADE CHICKEN CURRY

Consists of chicken stewed in an onion and tomato-based sauce, flavored with ginger, garlic, tomato puree, chili peppers, and a variety of spices.

LEMON HONEY CHICKEN

Delicious Indian stir chicken recipe using lemon, yoghurt, honey, and spices.

LAMB HANDI

A traditional Indian dish with a spicy flavor. Lamb cooked with chili flakes, garlic, tomato puree & garam masala.

SEAFOOD CURRIES

FISH CURRY \$24.00

Fish prepared with ginger, garlic, onion, tomatoes, and Indian spices.

MALABAR FISH \$24.00

Indian dish which is a perfect melange of fish cooked to perfection in a coconut base gravy and southern spices.

FISH MASALA \$24.00

Fish cooked in a blend of different Indian spices and a tomato-base sauce.

PRAWN MASALA \$25.00

Prawns cooked with onion, tomatoes, and Indian spices with thick onion gravy.

BUTTER PRAWN \$25.00

Prawns cooked in butter cashew cream and tomato sauce. Tastes the best with garlic naan.

MALABAR PRAWN \$25.00

A dish which is a perfect mélange of prawns cooked well in a creamy coconut base gravy and southern spices.

VEGETARIAN

DAL TARKA \$20.00

Split lentils cooked with cumin seeds, ginger, garlic, turmeric, and tomatoes. Best with tandoori roti.

DAL MAKHNI \$20.00

Whole black lentils and red kidney beans cooked with fenugreek and other spices.

PALAK PANEER \$20.00

Homemade cottage cheese cooked with spinach and cream & Indian spices.

SHAHI PANEER \$20.00

Homemade cottage cheese cooked in a creamy sauce with cashew and a nut gravy.

KADAI PANEER \$20.00

Homemade cottage cheese cooked with tomatoes, capsicum and onion in a thick masala gravy.

MALAI KOFTHA \$20.00

Delicate clusters of lightly fried homemade cottage cheese, potatoes, nuts, and spices mixed, then deep-fried and served with cashew sauce.

MIX VEG CURRY \$20.00

Mixed vegetables cooked in a homemade curry sauce with spices.

ALOO GOBI \$20.00

Potatoes and cauliflower tossed with cumin and tomatoes.

VEG KOLAPURI \$20.00

Mixed vegetables cooked in thick tomato and onion gravy.

VEG JALFREZI \$20.00

An Indian style of curry made with onion, tomato, capsicum sweet & sour.

MUTTER ALOO \$20.00

Peas cooked in potato and thick gravy and Indian spices.

MUSHROOM MASALA \$20.00

A classical Indian dish that is warming, comforting, and flavourful. Made by cooking mushrooms in masala.

VEG KORMA \$20.00

Mixed vegetables cooked in a creamy sauce made of cashews and other nuts.

TANDOORI BREADS

PLAIN NAAN \$4.00

Traditional Indian leavened bread made of refined flour baked in a tandoor.

BUTTER NAAN \$4.50

GARLIC NAAN \$5.00

Leavened bread with topping of garlic and butter.

CHICKEN NAAN \$6.50

Leavened bread with stuffing of mildly spiced chicken.

KHEEMA NAAN \$6.50

Leavened bread with stuffing of spiced lamb mince.

KASHMIRI NAAN \$6.00

Leavened bread stuffed with nuts, sultanas, coconut powder and almond spice.

ALOO KULCHA \$7.00

Soft leavened bread stuffed with a spiced potato filling.

PANEER KULCHA \$7.00

Soft leavened bread stuffed with spiced cottage cheese.

CHEESE NAAN \$6.50

Soft leavened bread stuffed with spiced cheese.

CHEESE GARLIC NAAN \$7.00

Soft leavened bread stuffed with spiced cheese and garlic.

PLAIN TANDOORI ROTI \$4.00

Unleavened wholemeal bread baked in a tandoor oven.

BUTTER TANDOORI ROTI \$4.50

RICE

BIRYANI (CHICKEN/LAMB/BEEF) \$22.00

VEG BIRYANI \$20.00

CHICKEN FRIED RICE \$22.00

VEG FRIED RICE \$20.00

JEERA RICE \$7.00

PEA PULAV \$8.00

PLAIN RICE(Single Portion) \$4.00

ON THE SIDE

POPADOM \$5.00

Wafer thin crisp bread. Best enjoyed with Chutneys.

RAITA \$5.00

Yogurt with cucumber and carrot. Helps reduce spice.

MINT CHUTNEY \$4.00

Yogurt mixed with mint and spices.

GARDEN SALAD \$8.00

MANGO CHUTNEY(Sweet) \$3.50

HOMEMADE PICKLE (Spicy) \$3.50

DESSERT

GULAB JAMUN \$7.00

Milk dumplings served in sugar syrup.

CARROT HALWA \$7.00

Carrot pudding with dry fruits, and cardamom scented.

RAS MALAI \$7.00

ICE CREAM \$6.00

MANGO KULFI \$7.00

