

APPETIZERS



VEG

VEGETABLE PAKODA

Mixed Vegetables / battered / deep fried 5.99

ONION PAKODA

Onions / battered / deep fried 5.99

ALOO TIKKI

Potato patties 4.99

CHILLI BAJJI

Chillis / battered / deep fried 4.99

PRIYA CUT MIRCHI

Chillis battered, cut and deep fried 5.49

VEGETABLE SAMOSA

Crispy pastry / Potatoes / Green Peas 4.99

SAMOSA CHAT

Samosa with a Chickpea sauce & topped with Tamarind, Mint, Yogurt, Cilantro 7.49

BHEL POORI

Puffed rice mixed with Onion, Potato, Tamato, Coriander, Mint, Tamarind 6.99

PANI POORI / DAHI POORI

Pooris filled flavored water / yogurt 6.99

CHILLI PANEER

Paneer in chilli garlic sauce 11.99

MUSHROOM PEPPER FRY

Mushroom saut'e with chef special sauce 9.99

PRIYA VEGETABLE PLATTER

Samosa, Veg pakoda, Chilli Bajji 10.99

NON VEG

EGG BONDA

Sliced boiled egg battered / deep fried 7.99

CHICKEN 65

Boneless chicken deep fried / spices 10.99

CHICKEN PAKODA

Chicken / battered / deep fried 9.99

CHILLI CHICKEN

Deep fried / stir fried / chilli garlic sauce 11.99

DRUMS OF HEAVEN

Chicken wings / battered / deep fried 8.99

CHICKEN MAJESTIC

Chicken deep fried tossed with garlic, ginger and chillies 10.99

CHICKEN KABOB

Minced chicken mixed with herbs 7.99

KALMI KABOB

Chicken wings grilled in the clay oven 7.99

GINGER SHRIMP

Shrimp skewed with onion, bell pepper, ginger 7.99

FISH 65

Marinated fish deep fried with spices 10.99

FISH FRY

Tilapia fillet / special spices 8.99

MASALA CALAMARI

Calamari saut'e with spices 8.99

PRIYA KABOB SAMPLER

An assortment of kabobs 11.99

Before placing your order, please inform your server if a person in your party has a food allergy
Few items take longer than expected

SOUPS, SALADS & SIDES

♥ MULLIGATAWNY SOUP

Lentil and vegetable soup 3.99

TOMATO SOUP

A tangy light tomato soup 3.99

☺ RASAM

South Indian hot and sour soup made of Tomato, Tamarind, herbs and spices 3.49

PRIYA GREEN SALAD

Crispy lettuce with garden fresh vegetables 2.99

MANGO CHUTNEY

Sweet mango relish 2.99

RAITHA

A refreshing yogurt and cucumber relish 2.99

SOUTH SPECIALITIES

IDLY

Steamed rice and lentil patties served with Sambar & chutney 4.99

IDLY SAMBAR

Idly served with immersed in bowl of sambar 5.49

MEDU VADA

Fried lentil donuts served with sambar & chutney 5.49

VADA SAMBAR

Fried lentil donuts immersed in a bowl of sambar 5.99

DHAHI VADA

Fried lentil donuts chilled immersed in a bowl of mildly spiced yogurt 5.99

UPMA

Cream of wheat cooked with onions and garnished with nuts and curry leaves 7.99

POORI BHAJI

Whole wheat bread deep fried served with potato bhaji 9.49

CHOLE BHATURA

Large fried puffy bread served with chick peas curry 9.99

☺ KOTHU PARATHA

Multi layered bread cooked on the grill with onion tomato curry leaves

Vegetables 10.99

Egg 11.99

Chicken 12.99

Lamb 13.99

DOSA

Served with sambar & chutney

PLAIN DOSA

Thin crepe / Lentils / Rice Flour 8.99

♥ MASALA DOSA

Dosa / Potato filling 9.99

☺ MYSORE MASALA DOSA

Dosa coated with spice / Potato filling 9.99

PAPER MASALA DOSA

Jumbo Dosa / Potato filling 9.99

PANNER MASALA DOSA

Dosa stuffed with cheese with spiced Potatoes 10.99

ONION DOSA

Rice crepe filled with sautéed Onions 9.49

ONION RAVA DOSA

Crepes made with cream of Wheat Batter topped with chopped Onions, Cilantro 9.99

ONION RAVA MASALA

Crepes made with cream of Wheat Batter topped with chopped Onions, Cilantro and Potato 10.99

☺ SPRING DOSA

Mysore masala dosa stuffed with chopped fresh vegetables 10.99

PESARATTU

Moong dal crepe topped with Onions, Chillies and stuffed with cooked cream of Wheat 11.49

UTHAPPAM

Served with sambar & chutney

PLAIN UTHAPPAM

Pancake / Lentils / Rice Flour 8.99

VEGETABLE UTHAPPAM

Mixed Vegetables / Pancake 9.99

ONION CHILLI UTHAPPAM

Onions / Green chillies / Pancake 9.99

PANEER UTHAPPAM

Home made Cheese / Pancake 10.49

TANDOOR

CHICKEN TIKKA

Boneless Chicken breast marinated in garlic, Ginger, Yogurt and chef's special spice mix and grilled in the clay oven 13.99

♥ ♥ TANDOORI CHICKEN

Chicken on the bone marinated with spices and grilled in the clay oven 12.99

SEEKH KABOB

Seasoned ground lamb Skewered and grilled in the clay oven 14.99

♥ TANDOORI SHRIMP

Shrimp marinated in spices and grilled in the clay oven 16.99

MURGH MALAI KABOB

Chicken breast marinated with saffron, cardamom & sour cream grilled in the clay oven 13.99

LAMB CHOPS

Lamb Chops grilled in Tandoor with special spices 19.99

PRIYA MIX GRILL

Combination of Chicken, Lamb, Shrimp Kabobs 17.49

BREADS

NAAN

Flat bread baked on the walls of the tandoor 2.99

♥ GARLIC NAAN

Naan layered with chopped garlic and Cilantro 3.49

ONION NAAN

Naan Stuffed with Chopped Onions 3.49

KHANDHARI NAAN

Naan stuffed with nuts and raisins 3.99

CHEESE NAAN

Naan topped with fresh mozzarella cheese 4.99

PANEER NAAN

Flat bread stuffed with cottage cheese 4.99

♥ CHICKEN TIKKA NAAN

Naan stuffed with chopped chicken tikka, onions and baked in the tandoor 4.99

TAWA PARATHA

Whole wheat layered bread grilled on tawa 4.49

ALOO PARATHA

Whole wheat bread stuffed with spiced potatoes 5.49

ROTI

Whole wheat bread baked on the walls of tandoor 2.99

POORI

Whole wheat puffed bread 4.99

BREAD BASKET

An assortment of naans 10.99

VEGETABLE ENTREES

Served with Basmati Rice

KADAI PANEER

Home made cheese sautéed with onions, bell peppers, tomato and ground spices 12.49

♥ SHAHI PANEER

Home made cheese cooked in a creamy sauce 12.49

MUTTER PANEER

Green peas, cheese cooked with tomato and creamy sauce 12.49

SAAG

Delicate spinach cooked with paneer or chick peas 12.49

DAL TADKA

Lentil cooked with fresh spices 10.99

DAL MAKHANI

Mixed lentils cooked with butter 10.99

NAVARATAN KHORMA

Mixed vegetables cooked in a mildly spiced creamy cashew sauce 11.99

MALI KOFTHA

Vegetables and cheese dumplings served in mild cashew sauce 12.49

GHANNA MASALA

Chick peas cooked with tomatoes, onions and spices 10.99

ALOO GOBI

Potatoes and cauliflower cooked in a mildly spiced sour masala 10.99

BINDI MASALA

Fresh okra cooked with onions bell peppers ginger tomato herbs and spices 10.99

VEGETABLE JAL FREEZI

Mixed vegetables cooked with herbs and spices 10.99

BAINGAN BARTHA

Smoked and mashed egg plant cooked with green peas fresh herbs and spices 10.99

🌙 **GUTHI VANKAYA**

Whole baby eggplants stuffed and cooked with spiced mixture of sesame seed, peanut and tamarind 11.99

🌙 **MIRCHI KA SALAN**

Chillies cooked in spices with peanut and curry sauce 11.99

CHICKEN ENTREES

Served with Basmati rice

♥ ♥ **CHICKEN TIKKA MASALA**

Boneless chicken breast grilled in the tandoor and slow cooked in a creamy tomato sauce 14.99

🌙 **CHICKEN VINDALOO**

Boneless chicken breast and potatoes cooked in a hot and tangy sauce 13.99

KADAI CHICKEN

Chicken breast sautéed with bell peppers onions with chef's aromatic spices 13.99

♥ **MURGH TIKKA SAAGWALA**

Chicken tikka cooked in delicately spiced spinach gravy 13.99

🌙 **PRIYA SPECIAL CHICKEN**

Tender pieces of chicken tossed with onion, red chillies and curry leaves in spicy dry masala sauce 14.99

CHICKEN CHENNAI

Chicken Chunks cooked in a hot coconut curry, red chilli and mustard seeds 13.99

CHICKEN MANGO

Chicken cooked with sweet mildly sauce 13.99

♥ **MURGH KHORMA**

Chicken cooked in mildly spiced curried creamy cashew sauce with a dash of saffron 13.99

🌙 **KODI VEPUDU**

Dry spicy on the bone chicken curry cooked with onions, green chilli and curry leaves in a spicy masala sauce an Andhra specialty 13.99

🌙 **GONGURA CHICKEN CURRY**

Chicken cooked with fresh gongura leaves and spices 13.99

LAMB ENTREES

Served with Basmati Rice

🌙 **LAMB PEPPER FRY**

Traditional south Indian Lamb curry with curry leaves and mustard seeds 15.49

🌙 **LAMB VINDALOO**

Lamb and potatoes cooked in a very hot and tangy goan sauce 15.49

♥ **LAMB ROGAN JOSH**

Tender pieces of lamb cooked garlic ginger fresh cilantro in a tomato and onion sauce

PALAK GOSH

Lamb cooked in delicately spiced spinach gravy 15.49

♥ ♥ **LAMB PASANDA**

Lamb cooked in creamy cashews and almond sauce 15.49

LAMB COCHIN

Spicy lamb curry from cochin coconut flavoured green chillies and mustard seeds 15.49

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GOAT ENTRE'ES

Served with Basmati Rice

GOAT CURRY (WITH BONE)

Tender goat pieces / South Indian style 15.99

GOAT PEPPER FRY (WITH BONE)

Tender goat pieces / South Indian style 15.99

GONGURA GOAT (WITH BONE)

Goat cubes cooked with fresh gongura leaves 15.99

SEAFOOD ENTRE'ES

Served with Basmati Rice

ERAL VARUVAL

Shrimps cooked dry with Onions,tomatoes, coriander and flavourful spices 16.49

MANGLOREAN PRAWN

Shrimps cooked in a tangy coconut stew flavoured with ginger and curry leaves 16.49

SEA FOOD VINDALOO

Medley of fish and shrimps cooked in a hot and tangy sauce with potatoes 16.49

APPOLO FISH

Fresh fish marinated with southern spices and battered fried sauteed in a green chilli sauce 15.49

TAWA FISH

Fish of the day marinated in garlic, ginger and chef's special spice and grilled on tawa 15.49

KERALA FISH CURRY

Fish cooked in a mild coconut sauce with red onions, green chillies and ginger 15.49

CHEPALA PULUSU

Fish cooked slowly in spicy tamarind sauce with onions and curry leaves 15.49

BIRIYANI SPECIALITIES

Served with Raita

VEGETABLE BIRIYANI

Aromatic basmati rice cooked with mixed vegetables and spices 11.99

CHICKEN BIRIYANI

Basmati rice cooked with chicken and spices with hint and saffron 12.99

LAMB BIRIYANI

Basmati rice cooked with curried lamb and spices 14.99

HYDERABAD GOAT BIRIYANI

Flavored basmati rice cooked with bone in goat, herbs, spices and yogurt 14.99

SHRIMP BIRIYANI

Basmati rice cooked with shrimp stew and spices 15.99

PRIYA SPECIAL BIRIYANI

Boneless Chicken 14.99

THALI

PRIYA VEG THALI

Served with Basmati rice,Dal, 2veg curry's, Rasam, Sambar ,Rice, Raita, Pickle, Naan ,Dessert 13.99

PRIYA NON VEG THALI

Served with Basmati rice, Dal, Rasam, Rice, 2 non-veg curry's, Sambar, Raita, Pickle, Naan, Dessert 17.99

PRIYA INDO CHINESE

SOUPS

VEGETABLE SWEET CORN SOUP 4.99

🌿 VEGETABLE HOT & SOUR SOUP 4.99

♥ CHICKEN SWEET CORN SOUP 5.99

🌿 CHICKEN HOT & SOUR SOUP 5.99

MANCHURIA

GOBI MANCHURIA DRY OR GRAVY 11.99

VEGETABLE MANCHURIA DRY OR GRAVY 11.99

CHICKEN MANCHURIA DRY OR GRAVY 13.99

🌿 GINGER CHICKEN DRY OR GRAVY 13.99

NOODLES

VEGETABLE HAKA SOFT NOODLES 10.99

🌿 SCHEZWAN VEG NOODLES 11.99

EGG HAKA SOFT NOODLES 11.99

CHICKEN HAKA SOFT NOODLES 12.99

SHRIMP HAKA SOFT NOODLES 13.99

MIXED HAKA SOFT NOODLES 13.99

FRIED RICE

VEGETABLE FRIED RICE 10.99

🌿 VEG SCHEZWAN FRIED RICE 11.99

EGG FRIED RICE 12.99

CHICKEN FRIED RICE 13.99

🌿 CHICKEN SCHEZWAN FRIED RICE 13.99

SHRIMP FRIED RICE 13.99

MIXED FRIED RICE 13.99

DESSERTS

GAJAR HALWA 2.99

♥ GULAB JAMUN 2.99

KHEER 2.99

♥ RASMALAI 4.49

KULFI 2.99

GULAB JAMUN WITH ICE CREAM 4.99

VENNILA ICE CREAM 2.99

15% gratuity will be automatically added to group of five and above

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