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|--|---------|
| 51. Dal Makhani.....   | \$15.95 |
| Black lentils cooked in Punjabi style creamy gravy                 |         |
| 52. Dal Masala.....  | \$15.50 |
| Yellow lentils in south Indian style spicy gravy                   |         |
| 53. Janant numa Kofta.....   | \$17.95 |
| Cheese and potatoes dumplings cooked in creamy mild gravy          |         |
| ** Navrattan Korma.....  | \$17.95 |
| Fresh Vegetables cooked in cashew based sauce (Good for Beginners) |         |
| *** Mathi Malai Mutter Mushroom.....                               | \$17.95 |
| Button Mushrooms, green peas cooked in creamy North Indian style   |         |
| ***KADAHI Paneer   | \$17.95 |
| ***Paneer Butter Masala  | \$17.95 |

### *🌀🌀 Rice*

|   |         |
|---|---------|
| 55. Saffron Rice.....   | \$4.95  |
| Rice cooked with saffron  |         |
| 56. Plain Rice.....   | \$4.95  |
| Plain boiled Basmati rice   |         |
| 57. Special Pulao Rice.....   | \$8.50  |
| Basmati rice cooked with a touch of dry fruits and nuts   |         |
| 58. South Indian Rice.....  | \$8.50  |
| Basmati rice cooked with touch of lemon and tossed with mustard seeds and curry leaves and seasoned with shredded coconut |         |
| 59. Kashmiri Pulao.....   | \$8.50  |
| Rice fried with dry fruits and coconut  |         |
| 60. Onion Jeera Rice.....   | \$7.50  |
| Aromatic basmati rice cooked with onion and cumin seeds   |         |
| 61. Chaval Chaman.....  | \$8.50  |
| Aromatic basmati rice cooked with vegetables and Fresh coriander  |         |
| 62. Mushroom Fried Rice.....  | \$8.50  |
| Rice fried with mushroom and spices   |         |
| 63. Murgh Biryani.....  | \$18.95 |
| Rice cooked with chicken and spices   |         |
| 65. Haidrabadi Biryani.....   | \$19.95 |
| Rice cooked with tender lamb cubes in south Indian style  |         |
| 66. Jhinga E Alam Biryani.....  | \$22.50 |
| Prawns cooked with basmati rice and spices  |         |
| 67. Priya Special Biryani.....  | \$20.95 |
| Rice cooked with mixed meats and spices (Chef's Special)  |         |
| 68. Veg Biryani.....  | \$18.95 |
| Rice fried with vegetables and touch of curry   |         |
| Peas Pulao  | \$8.50  |

### *🌀🌀 Breads*

|   |        |
|---|--------|
| 69. Tandoori Roti.....                                  | \$2.95 |
| Whole meal bread cooked in tandoori oven.               |        |
| 70. Naan.....   | \$2.95 |
| White flour bread cooked in tandoor                     |        |
| 71. Garlic Naan.....                                    | \$3.50 |
| Naan cooked in tandoor and seasoned with garlic butter  |        |
| 72. Mughlaie Paratha.....                               | \$5.95 |
| Layered whole meal bread cooked in tandoor              |        |
| 73. Masala Paratha.....                                 | \$6.50 |
| Whole meal bread stuffed with potatoes, peas and spices |        |
| 74. Keema Naan.....                                     | \$6.95 |
| Naan bread stuffed with mince meat and spices           |        |
| 75. Cheese Naan.....                                    | \$6.95 |
| Naan bread stuffed with cheese                          |        |
| 76. Kashmiri Naan.....                                  | \$6.95 |
| Naan bread stuffed with dry fruit and nuts.             |        |

### *🌀🌀 Accompaniments*

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|--|--------|
| 77. Raita.....   | \$5.95 |
| Yogurt dip with cucumber and mild spices                   |        |
| 78. Masala Salad.....                                      | \$8.50 |
| Fresh green salad seasoned with special chat masala pieces |        |
| 79. Pappadum.....  | \$4.95 |
| Indian lentil cracker (4 pieces)                           |        |
| 80. Mixed pickles or mango chutney.....                    | \$3.95 |

### *🌀🌀 Desserts*

|  |        |
|--|--------|
| 81. Roshan Di Kulfi.....   | \$7.50 |
| Home made Indian ice cream   |        |
| 82. Mango Kulfi.....   | \$7.50 |
| Home made Indian pistachio ice cream   |        |
| 83. Gulab E Jamun.....   | \$7.50 |
| Milk based fried dumplings in syrup served hot<br>Your taste buds will thank you for it  |        |
| 84. Gajrela.....   | \$7.95 |
| Very famous Indian carrot pudding cooked with milk and garnished with nuts. If you try it, you will ask for it again and again |        |
| ***Paan Kulfi.....   | \$7.95 |
| Home made ice cream flavoured with beetle leaf   |        |

### *🌀🌀 Drinks*

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|--|--------|
| 85. Lassi.....                           | \$5.50 |
| Indian yogurt drink                      |        |
| 86. Mango lassi.....                     | \$5.95 |
| Yogurt drink with mangoes                |        |
| 87. Coke, Lemonade & Fanta 1.25lts ..... | \$5.50 |

\* PRICES ARE SUBJECT TO CHANGE WITHOUT FURTHER NOTICE

## TAKE AWAY MENU

# Priya

## Indian Cuisine

Wyndham  
Business Awards  
Winner of  
2016 / 2017

Phone: 9395 6644

Lunch (Mon - Fri) 12pm - 2:30pm (Sat & Sun) till 3:30pm  
Dinner (Sun - Thur) 5pm - 10:30pm (Fri & Sat) till 11pm

130 Murnong Street, Point Cook Town Centre  
Point Cook VIC 3030

[www.priyaindiancuisine.com.au](http://www.priyaindiancuisine.com.au) - [www.priya.com.au](http://www.priya.com.au)

UBEREATS Available



## Starters

May we prepare your dish by request if it does not appear on our menu

1. Onion Bhaji.....\$7.50  
Onion cooked in chickpea flour batter and mixed spices
2. Mix Vegetable Pakoras.....\$8.95  
Vegetable cooked in chickpea batter
3. Vegetables Samosa.....\$4.50  
Pastry stuffed with variety of vegetables and seasoned with spices. One piece
4. Aloo Ki Tikki.....\$4.50  
Round patties of mashed potatoes and mixed vegetables cooked with coriander and spices
6. Tandoori Garlic Mushroom.....\$14.95  
Whole mushroom marinated in mild spices and herbs and cooked in Tandoori Oven
7. Kakori kebab.....\$14.50  
Lamb mince kebabs cooked with special herbs and spices
8. Meat Samosa.....\$4.95  
Samosa stuffed with minced lamb and deep fried. One piece
9. Chicken Shashlik.....\$14.95  
Chunks of tender tandoori chicken marinated in herbs and spices & cooked with tomatoes, capsicum, and tossed in special relish served on sizzler
10. Chicken Tikka.....(4 pieces).....\$14.95  
Chicken pieces marinated in yoghurt and spices. Cooked in clay oven served on a sizzler
11. Kandhari Champ.....(3pieces).....\$16.95  
Lamb chops cooked in a clay oven and served on sizzler
12. Jhinga Lahsuni.....\$16.50  
Prawns cooked in Indian style garlic sauce
13. Jhinga E. Alam.....\$16.50  
Prawns cooked in yogurt and tandoori spices

## Main Course

15. Angaar.E. Priya (feeling hot! hot! hot!).....\$17.95  
Choice of lamb, chicken or beef cooked in PRIYA'S hot fiery sauce  
It can be cooked to your taste. Mrs Hot, Mother In law hot or volcano hot.  
Prawns...\$21.50 Lamb...\$19.95 Fish...\$21.00
16. Jhinga E Gulnhar.....\$21.50  
Prawns cooked in green herbs and coconut sauce
17. Dakshani Jhinga E.Alam.....\$21.50  
Prawns cooked in south Indian style sauce tossed with curry leaves and seasoned with curry leaves and coriander

18. Malabari Machali.....\$21.50  
Chunks of fish marinated in exotic spices and simmered in coconut sauce. From the coastal town of Malabar
19. Machi Masaldar.....\$21.95  
Fish pieces cooked in spicy north Indian style sauce made with onion, tomatoes ginger and garlic
20. Tandoori chicken (Full).....\$21.50  
(Half).....\$14.00  
Famous Indian full chicken cooked in tandoori spices and baked in tandoori oven to perfection
21. Tandoor Darbar (Mix Platter).....\$26.95  
Chef's choice of different kebabs from tandoori served on a sizzler
22. Chicken Makhani (Butter Chicken).....\$17.95  
Chicken with attitude. Tandoori chicken cooked in world famous Makhani sauce and seasoned with fresh coriander
23. Murgh Handi Lazeez.....\$17.95  
Boneless chicken sauteed and simmered with aromatic chillies spices coriander and saffron
24. Garlic Chilli Chicken.....\$17.95  
Diced chicken cooked with garlic and green chillies. Beautiful combination of garlic and chillies
25. Kadhai Murgh Masala.....\$17.95  
Marinated chicken cooked in clay oven and tossed in kadai sauce. Served with toasted fenugreek and cumin seeds
26. Jananat Handi Pasanda.....\$17.95  
Marinated cube of chicken or lamb cooked in creamy and delicate herbs.(Dish from heavens of Kashmir) Lamb.....\$19.95
27. Shajhani Korma.....\$17.95  
Delicately spiced chicken, cooked in very mild almond and cashew based gravy (Good for beginners)  
Lamb.....\$20.50 Prawns.....\$21.50
28. Murgh Andhra.....\$17.95  
Boneless chicken cubes tossed with curry leaves and mustard seeds and simmered in south Indian style coconut sauce
29. Murgh Saagwala.....\$18.50  
Diced chicken cooked in spinach and tomato based gravy. Can be cooked very mild on request
30. Gosht Saagwala.....\$20.50  
Tender bite size pieces of lamb cooked in spinach based heavenly sauce
31. Lamb Rogan Josh.....\$20.50  
Famous Indian lamb curry cooked in onion and tomato based sauce, spiced to perfection

32. Mathi Gosht.....\$20.95  
(Dish from Bangal) Choice of lamb or beef or chicken prepared with fresh fenugreek leaves and cooked in specially spiced gravy
33. Gosht Bhuna Masala.....\$20.95  
Lamb cooked in medium spiced bhuna sauce with finely chopped onion and capsicum
34. Gosht Maharani.....\$20.95  
Dish from the kitchen of Mughal Empress. Lamb cubes tossed in mustard seeds and simmered in special gravy with touch of mangos
36. Beef Andhara.....\$18.95  
Beef tossed with curry leaves, cooked in south Indian style
38. Beef Mughlay.....\$18.95  
Tender diced beef cooked in golden gravy
39. Beef Hussani.....\$18.95  
Mild beef chunks cooked in mild coconut based gravy. (Good for beginners)
40. Beef Korma.....\$18.95  
Diced beef cooked in mild cashew nut based gravy. Mildest Indian sauce very good for beginners
41. Beef Bhuna Masala.....\$19.50  
Diced beef cooked in onion and tomato based golden gravy with finely chopped capsicum and ginger garlic

## Vegetarian

42. Shahi Paneer.....\$17.95  
Cottage cheese cooked in masala sauce
43. Aloo Gobi.....\$14.95  
Cauliflower & potatoes in masala sauce
44. Aloo Bangun.....\$16.00  
Eggplant and potatoes cooked with tomatoes and onion in home style
45. Bangun Bharta.....\$16.95  
Roasted eggplant cooked with green peas in tomato and onions
46. Mutter mushroom.....\$17.95  
Mushroom and green peas cooked in spicy sauce
47. Subj Gulbhar.....\$15.95  
Fresh vegetable curry
48. Saag Aloo.....\$14.95  
Potatoes cooked in spinach, tomatoes and onion based sauce
49. Palak paneer.....\$17.95  
Cottage cheese cooked with spinach based sauce
50. Mutter paneer.....\$17.95  
Cottage cheese with peas in golden gravy

Also Available:

• Chat items

• Indo Chinese