



Priya Indian Restaurant

Menu Prices — August 4, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Most Ordered

ITEM	PRICE
Garlic Naan Soft, leavened flatbread infused with minced garlic and fresh cilantro.	\$3.99
Chicken Lunch Special Choice of Butter chicken or Checken Curry comes with two vegetarian sides, rice and naan. Available 11 am to 1:30pm only...	\$14.99
Chicken Biryani Aromatic basmati rice cooked with tender chicken pieces, infused with saffron, and garnished with fresh cilantro and lem...	\$16.99
Veg Samosa Crispy pastry filled with spiced potatoes and peas.	\$7.99
Idli Steamed rice cakes served with lentil-based vegetable stew and coconut chutney, garnished with fresh cilantro.	\$9.99
Saag Paneer Creamy spinach curry with tender paneer cheese cubes.	\$16.99
Mango Lassi Creamy yogurt blended with ripe mangoes, garnished with shredded coconut, saffron strands, and crushed pistachios.	\$4.00
Goat Curry Tender goat pieces simmered in a rich, spiced curry sauce with aromatic herbs and traditional Indian spices.	\$18.99
Chicken Tikka Masala Morceaux de poulet marinés aux épices grillés au feu de bois, baignés dans une sauce crémeuse à la tomate, infusée de ga...	\$16.99
Butter Chicken Tendres morceaux de poulet marinés, doucement cuits au four tandoor, puis mijotés dans une sauce crémeuse à base de beur...	\$16.99
Paneer Butter Masala	\$16.99
Vijayawada Chicken Biryani Basmati rice and bone-in chicken cooked with a blend of spices unique to Vijayawada, offering a distinct South Indian fl...	\$16.99

Lunch Specials (All Lunch specials available only 11am to 1:30pm .

ITEM	PRICE
Chicken Lunch Special (Lunch Specials (All Lunch specials available only 11am to 1:30pm .) Choice of Butter chicken or Checken Curry comes with two vegetarian sides, rice and naan. Available 11 am to 1:30pm only...	\$14.99
Lamb Luch Special Comes with lamb curry, two vegetables side dishes, rice and naan. Available only 11am to 2pm.	\$16.99
Goat Lunch special Comes with Goat curry, two vegetables side dishes, rice and naan. Available only 11am to 1:30pm.	\$16.99
Vegetarian Luch Special One paneer curry as a main entree, two vegetables side dishes, rice and naan.	\$13.99

Non-Veg Appetizers

ITEM	PRICE
Egg Bajji Hard-boiled eggs enveloped in spiced chickpea batter, deep-fried to a golden crisp, and sprinkled with chili powder.	\$11.99
Lamb Samosas Triangular pastry turnovers filled with minced lamb and aromatic Indian spices, typically includes green peas.	\$11.99
Chicken Manchurian Morceaux de poulet tendres sautés avec des poivrons, des oignons et des piments rouges séchés, enrobés d'une sauce Manch...	\$12.99

ITEM	PRICE
Chilli Chicken Morceaux de poulet croustillants mêlés à des poivrons, oignons et piments verts, le tout nappé d'une sauce à la fois piquante et crémeuse.	\$12.99
Chicken 65 Filets de poulet sautés à la sauteuse avec des légumes, sauce piquante et citron.	\$12.99
Fish Pakora Filets de poisson sautés à la sauteuse avec des légumes, sauce piquante et citron.	\$12.99
Veg Appetizers	

ITEM	PRICE
Samosa Chaat Served with mint and tamarind chutney.	\$10.99
Veg Samosa (Veg Appetizers) Crispy pastry filled with spiced potatoes and peas.	\$7.99
Chilli Bajji Green chillies are dipped in a spiced chickpea batter and deep-fried, typically stuffed with a mix of Indian spices.	\$8.99
Onion Bajji Crispy, golden-fried onion fritters, spiced with aromatic herbs and served with fresh cilantro.	\$8.99
Veg Spring Roll Crispy pastry rolls filled with a vibrant mixture of cabbage, carrots, and additional seasonal vegetables.	\$7.99
Spinach Pakora Spinach leaves mixed with gram flour, mild Indian spices, and deep-fried to achieve a crispy texture.	\$8.99
Gobi Manchurian Dans cette création culinaire, les fleurons de chou-fleur sont enrobés dans une légère pâte avant d'être frites jusqu'à une texture croustillante.	\$12.99
Chilli Paneer Morceaux de fromage frais sautés jusqu'à l'obtention d'une légère croûte dorée, enrobés d'une sauce piquante au piment et garnis de légumes.	\$12.99

South Indian Entrées	
ITEM	PRICE
Masala Dosa Thin, crispy crepe made from fermented rice and lentil batter, topped with chutney and vegetables.	\$12.99
Mysore Masala Dosa Thin, crispy crepe made from fermented rice and lentil batter, topped with chutney and vegetables.	\$13.99
Plain Dosa A thin, crispy fermented rice and lentil crepe, served with coconut chutney, sambar, and a side of spiced potato filling...	\$10.99
Paneer Dosa Thin, crispy crepe made from fermented rice and lentil batter, topped with chutney and vegetables.	\$14.99
Onion Dosa Thin, crispy crepe made from fermented rice and lentil batter, generously topped with finely chopped onions.	\$12.99
Egg Dosa Thin, crispy crepe made from fermented rice and lentil batter, topped with chutney and vegetables.	\$12.99
Medhu Vada Crispy lentil doughnuts accompanied by a side of sambar and coconut chutney.	\$11.99
Cheese Dosa Thin, crispy rice and lentil crepe generously topped with melted cheese.	\$14.99
Idli (South Indian Entrées) De tendres galettes de riz cuites à la vapeur accompagnées d'un ragoût de légumes aux lentilles, avec un chutney de noix...	\$9.99
Ghee Kara Dosa Crêpe fine à base de riz et de lentilles, agrémentée d'un assaisonnement épicé, cuite avec du beurre clarifié.	\$12.99

Tandoori Entrées

ITEM	PRICE
Chicken Tikka Kabab Boneless chicken breast marinated in yogurt and a blend of Indian spices, then cooked in a tandoor oven.	\$16.99
Tandoori Chicken	\$16.99
Lamb Seekh Kabab Minced lamb mixed with onions, garlic, ginger, and a blend of traditional spices, skewered and cooked in a tandoori clay...	\$19.99

Biryani Entrées

ITEM	PRICE
Chicken Biryani (Biryani Entrées) Aromatic basmati rice cooked with tender chicken pieces, infused with saffron, and garnished with fresh cilantro and lem...	\$16.99
Chicken Fry Biryani Basmati rice and chicken fried separately, then layered together with a blend of spices and gravy, typically includes on...	\$17.99
Egg Biryani Aromatic basmati rice layered with boiled eggs, garnished with cashews, whole spices, and a hint of saffron.	\$15.99
Lamb Biryani	\$19.99
Chicken 65 Biryani Basmati rice cooked with spicy fried chicken 65 pieces, typically includes a mix of aromatic spices.	\$16.99
Vijayawada Chicken Biryani (Biryani Entrées) Du riz basmati mêlé à du poulet sur os, mijoté avec un assortiment d'épices propres à Vijayawada, révélant les saveurs a...	\$16.99
Paneer Biryani Le paneer biryani est une symphonie de saveurs. Du riz basmati parfumé, cuit lentement avec des épices aromatiques comme...	\$16.99
Chicken Tikka Biryani Boneless chicken tikka, marinated in spices and yogurt, cooked with basmati rice, herbs, and a blend of aromatic spices.	\$16.99
Shrimp Biryani	\$19.99
Goat Biryani	\$19.99
Vegetable Biryani	\$15.99

Vegetarian Entrées

ITEM	PRICE
Paneer Butter Masala (Vegetarian Entrées)	\$16.99
Saag Paneer (Vegetarian Entrées) Creamy spinach curry with tender paneer cheese cubes.	\$16.99
Aloo Gobi Cauliflower and potatoes sautéed with a blend of onions, tomatoes, ginger, and aromatic Indian spices.	\$15.99
Navratan Korma A medley of mixed vegetables and paneer in a creamy, cashew-based tomato sauce, garnished with raisins and nuts.	\$16.99
Shahi Paneer Cubes of paneer simmered in a rich tomato-based sauce, enriched with a blend of aromatic spices, cream, and nuts. The pa...	\$16.99
Vegetable Masala Un mélange de légumes variés mijotés dans une sauce masala pleine de saveurs, rehaussée par des épices indiennes authent...	\$16.99
Chana Masala	\$15.99

ITEM	PRICE
Mutter Paneer Paneer and green peas simmered in a creamy tomato-based sauce, seasoned with traditional Indian spices.	\$16.99
Malai Kofta Vegetable and paneer balls simmered in a creamy, mildly spiced sauce, often garnished with nuts for added texture.	\$16.99
Dal Tadka	\$15.99
Beverages	
ITEM	PRICE
Mango Lassi (Beverages) Creamy yogurt blended with ripe mangoes, garnished with shredded coconut, saffron strands, and crushed pistachios.	\$4.00
Lychee Basil A refreshing beverage blending sweet lychee with aromatic basil, offering a unique twist on traditional flavors.	\$4.00
Salt Lassi	\$3.00
Chai	\$3.00
Limca Une boisson gazeuse alliant les saveurs de citron et de lime pour une touche d'agrumes revigorante.	\$2.50
Thumbs Up false	\$2.50
Sweet Lassi	\$3.00
Coffee	\$3.00
Soda	\$2.00
Non-Vegetarian Entrées	
ITEM	PRICE
Chicken Tikka Masala (Non-Vegetarian Entrées)	\$16.99
Butter Chicken (Non-Vegetarian Entrées)	\$16.99
Pistachio Chicken Curry Chicken cooked with a rich blend of pistachios, onions, tomatoes, and traditional Indian spices, served in a creamy curr...	\$16.99
Chicken Vindaloo Tender chicken pieces simmered in a tangy, spicy curry with potatoes and aromatic spices, garnished with fresh cilantro.	\$16.99
Chicken Kurma Tender chicken pieces cooked in a creamy, spiced curry sauce, garnished with fresh green onions.	\$16.99
Lamb Vindaloo Morceaux d'agneau tendres mijotés dans un curry piquant et acidulé, accompagnés de pommes de terre et d'épices parfumées...	\$18.99
Chicken Saag Morceaux de poulet sans os cuits lentement dans une sauce onctueuse d'épinards accompagnée d'un mélange savoureux d'épic...	\$16.99
Shrimp Curry Shrimp simmered in a tomato and onion curry sauce, seasoned with traditional Indian spices and herbs.	\$18.99
Chicken Karahi Tender chicken pieces cooked with bell peppers, tomatoes, and spices, garnished with fresh cilantro.	\$16.99
Chicken Curry Tender chicken pieces in a rich, spiced curry sauce with vibrant red chillies and aromatic curry leaves. Served with a si...	\$16.99

ITEM	PRICE
Methi Chicken Chicken pieces cooked with a blend of spices and fenugreek leaves, simmered in a creamy gravy.	\$16.99
Lamb Masala Tender lamb pieces cooked in a rich masala sauce with onions, garlic, ginger, and a blend of spices.	\$18.99
Lamb Karahi Tender lamb pieces sautéed with bell peppers, onions, and tomatoes, simmered in a robust blend of ginger, garlic, and tr...	\$18.99
Fish Curry Fresh fish simmered in a sauce of onions, tomatoes, ginger, garlic, and a blend of traditional Indian spices, garnished...	\$18.99
Goat Curry (Non-Vegetarian Entrées) Tender goat pieces simmered in a rich, spiced curry sauce with aromatic herbs and traditional Indian spices.	\$18.99
Lamb Curry Morceaux d'agneau juteux mijotent dans une sauce onctueuse à base de tomates, rehaussée d'épices savoureuses et agrément...	\$18.99

Side Orders & Breads

ITEM	PRICE
Garlic Naan (Side Orders & Breads) Ce naan moelleux, légèrement levé, est infusé d'ail haché finement et agrémenté de coriandre fraîche.	\$3.99
Chole Bhature	\$12.99
Naan Soft, leavened flatbread with a slightly charred surface, perfect for pairing with various Indian dishes.	\$2.50
Raita	\$4.00
Sambar A South Indian stew made with lentils and a mix of vegetables, typically simmered in a tamarind broth with a blend of sp...	\$4.00
Malabar Paratha South Indian-style, flaky, layered flatbread, traditionally pan-fried to achieve a golden crisp texture.	\$3.00
Tomato chutney A tangy and spicy blend of tomatoes, seasoned with aromatic spices, garnished with a fresh cilantro leaf.	\$1.00
Aloo Paratha	\$4.99
Mint cutney Freshly blended mint and yogurt chutney with hints of coriander and green chili.	\$1.00
Chole Poori Faux	\$12.99

Desserts

ITEM	PRICE
Gulab Jamun Des boulettes moelleuses baignées dans un sirop sucré parfumé.	\$5.00
Kheer	\$5.00