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Priya Indian Restaurant

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Menu Prices — October 24, 2026

Priya Indian Restaurant menu with prices in United States, updated August 2024: 101 items across 12 categories, prices from $1.00 to $19.99.

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Priya Indian Restaurant Menu with Prices (United States)

Priya Indian Restaurant menu with prices in United States, updated August 2024: 101 items across 12 categories, prices from $1.00 to $19.99. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/priya-indian-restaurant

Menu categories: Most Ordered · Lunch Specials (All Lunch specials available only 11am to 1:30pm . · Non-Veg Appetizers · Veg Appetizers · South Indian Entrées · Tandoori Entrées · Biriyani Entrées · Vegetarian Entrées · Beverages · Non-Vegetarian Entrées · Side Orders & Breads · Desserts

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 **$11.99**
Hard-boiled eggs enveloped in spiced chickpea batter, deep-fried to a golden crisp, and sprinkled with chili powder.

Lamb Samosas **$11.99**
Triangular pastry turnovers filled with minced lamb and aromatic Indian spices, typically includes green peas.

Chicken Manchurian **$12.99**
Morceaux de poulet tendres sautés avec des poivrons, des oignons et des piments rouges séchés, enrobés d'une sauce Manch...

Chilli Chicken **$12.99**
Morceaux de poulet croustillants mêlés à des poivrons, oignons et piments verts, le tout nappé d'une sauce à la fois piq...

Chicken 65 **$12.99**

Fish Pakora **$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...	**$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 e...	**$12.99**

South Indian Entrées

ITEM	PRICE
Masala Dosa	**$12.99**
Mysore Masala Dosa	**$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	**$14.99**
Onion Dosa Thin, crispy crepe made from fermented rice and lentil batter, generously topped with finely chopped onions.	**$12.99**
Egg Dosa	**$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**

ITEM	PRICE
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**

Biriyani Entrées

ITEM	PRICE
Chicken Biryani (Biriyani 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 (Biriyani 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**

ITEM	PRICE
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**
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	**$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**

ITEM	PRICE
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 chilies and aromatic curry leaves. Served with a si...	**$16.99**
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**