



priya

fine Indian cuisine



☎ 01896 848 842

Starters

(All our starters are served with fresh seasonal salad)

Chicken Pakora £4.00

Strips of chicken encased in a lightly spiced coating and deep fried until crisp and golden. Served with a cooling yogurt mint sauce.

Tikka

Succulent tender pieces of chicken or lamb marinated in a fusion of aromatic herbs, freshly ground spices and fired in our clay oven. Served with a cooling yogurt mint sauce.

Chicken £4.00

Lamb £4.50

Tandoori chicken £4.00

Chicken breast pieces marinated with yogurt and a rich blend of spices, skewered and roasted on the bone in our clay oven to create a delicious vibrant dish. Served with a choice of fresh coriander chutney or yogurt mint sauce.

Murgh Malai kebab £4.50

Tender pieces of chicken marinated in cream, cheese and delicately flavoured spices. Skewered and cooked in our clay oven. Served with a fresh and vibrant coriander chutney.

(Vegetarian starters)

Onion Bhaji 🌱 £3.50

A trio of light and crisp onion fritters made with finely sliced onions, herbs, spices and bound with chickpea flour. Served with a cooling yogurt mint sauce.

Vegetable Pakora 🌱 £3.50

Fresh seasonal vegetables mixed with aromatic herbs, spices and coated in chickpea flour, deep fried until crisp and golden. Served with a cooling yogurt mint sauce.

Vegetable Samosa 🌱

£3.75

Crisp golden parcels of spiced vegetables enveloped in an enriched pastry. Served with a choice of fresh coriander chutney or yogurt mint sauce.

Mushroom Pakora 🌱

£3.75

Selected mushrooms combined with aromatic herbs, spices, coated in chickpea flour and deep fried until crisp and golden. Served with a spicy garlic dip.

Main Courses

Curry Dishes (*medium*)

This simple but delicious curry invigorates the palate using Priya's unique combination of spices.

Chicken	£6.95
Lamb	£8.50
King Prawn	£9.95
Vegetable	£6.25

Tikka Masala (*mild*) 🌱

This quintessential Indian classic uses chicken/lamb seasoned in our own spice marinade then skewered and fired in our clay oven. The perfectly marinated meat is served in a delicious masala sauce enriched with cashew nuts and cream complimenting the tangy flavour of tomatoes and herbs.

Chicken	£8.25
Lamb	£9.25

"We only use the freshest locally sourced produce in all our dishes"

Makhani (mild) ②

Our signature dish prepared with fresh chicken or lamb tikka pieces cooked with spices in a rich butter, cream, cashew nut and tomato sauce.

Chicken	£8.25
Lamb	£9.25
King Prawn	£9.95

Korma (mild) ②

An indulgent mild and creamy dish enriched with ground almonds and coconut to create a sumptuous taste that boasts an exquisite depth of flavour.

Chicken	£7.95
Lamb	£8.95
King Prawn	£9.95
Vegetable	£6.95

Jaipur (mild)

A delightful dish prepared with a combination of spices including fennel seeds bringing an aromatic and fresh flavour to the dish.

Chicken	£7.50
Lamb	£8.95
King Prawn	£9.95

Rogan Josh (mild)

A Kashmiri dish made with a rich tomato sauce cooked with yogurt and aromatic spices.

Chicken	£7.50
Lamb	£8.95

Patia (*medium*)

A delicious sweet and sour Parsee Indian dish using the finest fresh herbs and spices making this a popular choice for curry lovers who enjoy a fusion of flavours.

Chicken	£7.50
Lamb	£8.95
King Prawn	£9.95
Vegetable	£6.25

Karahi (*mild-medium*)

A very popular dish where the meat is first cooked with onions and tomatoes and then fried in spices. This two stage process creates a unique texture to the dish.

Chicken	£7.50
Lamb	£8.95
King Prawn	£9.95

Saag Dishes (*mild-medium*)

Tender pieces of chicken or lamb cooked with fresh spinach, onions, tomatoes and selected spices.

Chicken	£7.50
Lamb	£8.95

Bhuna (*medium*)

This dish is made with caramelised onions, sautéed ginger and garlic and infused with a unique blend of spices.

Chicken	£7.50
Lamb	£8.95
King Prawn	£9.95
Vegetable	£6.25

Dopiaza (*mild*)

This classic dish contains sweet caramelised onions and a unique blend of spices, creating a rich taste sensation.

Chicken	£7.50
Lamb	£8.95
King Prawn	£9.95
Vegetable	£6.25

Jalfrezi (*hot*)

This vibrant and popular dish is prepared with chicken or lamb tikka, mixed peppers, onions, tomatoes and our own blend of ground spices.

Chicken	£8.25
Lamb	£9.25

Chilli Garlic (*hot*)

This is a spicy south Indian chilli garlic recipe prepared with fresh curry leaves, garlic and a blend of spices unique to south India.

Chicken	£7.50
Lamb	£8.95
King Prawn	£9.95

Chettinad (*mild-medium*) 🌶️

An authentic south Indian recipe using poppy seeds, curry leaves, cashew nuts and a unique blend of 15 different spices. This dish comes from the Chettinad region of Tamil Nadu in southern India.

Chicken	£8.25
Lamb	£9.25
King Prawn	£9.95

*“We are proud to work in
partnership with local suppliers
within the Scottish Borders”*

Madras (hot) ②

Our madras recipe is made with fresh chillies, fresh curry leaves, coconut and spices for a true taste of south India.

Chicken	£7.50
Lamb	£8.95
King Prawn	£9.95

Vindaloo (very hot)

An authentic Goan recipe using garlic, vinegar, chillies and a combination of spices – the perfect choice for hot curry lovers.

Chicken	£7.50
Lamb	£8.95
King Prawn	£9.95

Biryani (medium)

Tender pieces of meat or vegetables marinated in yogurt and a blend of spices, cooked with the finest Indian basmati rice – served with salad and a mixed vegetable curry sauce.

Biryani is a specialty dish served at weddings, festivals and celebrations.

The complex cooking process and our use of the finest ingredients makes this uniquely authentic dish simply unforgettable.

Chicken	£9.95
Lamb	£11.25
King Prawn	£12.75
Vegetable	£7.95

(Fish specialities)

Spiced Sea Bass Masala (medium) ② £8.95

Fresh fillet of sea bass marinated in our unique blend of spices, pan fried and served with a fenugreek, mustard and tomato sauce.

Keralan Fish Curry (*mild*) 🍛 £8.95

A very authentic south Indian fish dish - seared salmon cooked with onions, tomatoes, coconut, curry leaves and spices.

King Prawn Masala (*mild*) 🍛 £9.95

King Prawns served in a delicious masala sauce enriched with cashew nuts and cream complimenting the tangy flavour of tomatoes and herbs.

Vegetarian Specials

(These dishes can also be served as an accompaniment)

Chickpea Masala (*medium*) 🍛 £6.25

This chickpea dish is made with tomatoes, onions, herbs and spices to create a mouth watering and delicious Indian vegetarian classic.

Cauliflower Bhaji (*mild-medium*) 🍛 £6.25

Fresh cauliflower cooked with onions, fresh tomatoes, and spices to give a delightful, vibrant and authentic taste.

Aloo Gobi (*medium*) 🍛 £6.25

Seasonal potatoes and fresh cauliflower sautéed with fresh onions, tomatoes, spices and finished with a sprinkling of fresh coriander.

Aloo Masala (*mild*) 🍛 🍛 £6.95

This dish transforms the humble potato into a spicy taste sensation cooked with fresh herbs and spices.

Saag Aloo (*mild-medium*) 🍛 £6.25

Seasonal potatoes cooked with fresh spinach and spices to give this dish its unique taste.

Tarka Dhaal (*medium*)  £6.25

Masoor dhaal (red lentils) cooked with onions, tomatoes and ground spices. The dish is tempered with whole spices and served with a sprinkling of fresh coriander.

Dhaal Makhani (*medium*)  £6.95

This luxurious lentil dish is rich, creamy and deliciously smooth. It is made with a blend of urad dhaal (black lentils), red kidney beans and mild spices.

Accompaniments

Poppadom - Plain £0.90

Poppadom - Spiced £1.00

Mixed Pickle £0.80

Mango Chutney £0.80

Yogurt Mint Sauce £1.00

Spiced Onion Chutney £1.20

Raita £1.50

Chickpea Masala (side dish) £4.25

Cauliflower Bhaji (side dish) £4.25

Aloo Gobi (side dish) £4.25

Aloo Masala (side dish) £4.25

Saag Aloo (side dish) £4.25

Tarka Dhaal (side dish) £4.25

Dhaal Makhani (side dish) £4.50

Rice

(We only use the finest grade basmati rice for all our rice dishes)

Plain Boiled Rice	£2.10
Pilau Rice	£2.50
Mushroom Pilau Rice	£3.55
Priya's finest Rice 🍛	£3.25

Finished with crisp golden onions and roasted cashew nuts.

Roti & Breads

Chapati	£1.30
---------	-------

Traditional unleavened flatbreads made from wheat flour and cooked on an Indian skillet called a tawa.

Paratha	£2.25
---------	-------

A tasty unleavened flatbread, rolled and layered with ghee then fried on a tawa.

*“Our food does not contain any artificial
flavouring or colours”*

Naan

Plain Naan	£2.20
Garlic Naan	£2.40
Garlic, Chilli & Coriander Naan	£2.60
Peshwari Naan 🥜	£3.50

🌱 vegetarian 🥜 contains nuts

***(Please note that all our food may contain nuts or traces of nuts.
Not suitable for people with nut allergies)***

All our meat and vegetables are sourced locally from the Scottish Borders. We believe in using the finest and freshest local ingredients which is why we use local butchers, greengrocers, fishmongers and farmers to supply us with the best quality produce.

Please note all our prices are subject to change.



fine Indian cuisine

Hours of Business

Thursday to Sunday, 5.00 pm to 10.30 pm (last orders 10.00 pm). Home delivery service.

Payment

We accept the following card payments; Visa, Visa Debit, Mastercard, Maestro.



We welcome enquiries for bespoke event catering and private functions.

To order call 01896 848 842

tel: 01896 848 842
web: www.priyaindian.co.uk
email: info@priyaindian.co.uk

www.priyaindian.co.uk