

## Biryani

Savoury rice cooked with your choice from below, served with a medium curry sauce & raita.

The curry sauce contains dairy & nuts **D N**. Sauce can be made without nuts, please ask for assistance.

Chicken .....	£10.95
Tender Lamb .....	£12.95
King Prawn .....	£14.95
Vegetable .....	£9.95



## Poori Selection

Poori - Light pan-fried Indian bread.  
(Contains Gluten) **G**.

Aloo Chana <b>VG</b> .....	£4.95
Mix Vegetables <b>VG</b> .....	£4.95
Garlic Mushroom <b>VG</b> .....	£4.95
Spiced Mushroom <b>VG</b> .....	£4.95
Chicken Masala .....	£4.95
Garlic Chicken .....	£4.95
Spiced Lamb Mince .....	£4.95

## Vegetable Dishes

Dal Makhani <b>D</b> .....	£9.95
Karahi Paneer <b>N D</b> .....	£9.95
Paneer Butter Masala <b>N D</b> .....	£9.95
Saag Paneer <b>D N M</b> .....	£9.95

## Vegan Side Dishes

Tarka Dal .....	£7.95
Punjabi Chana Masala .....	£7.95
Aloo Gobi .....	£7.95
Saag Baji .....	£7.95
Bombay Achari Aloo .....	£7.95
Mix Vegetable .....	£7.95
Saag Aloo .....	£7.95
Mushroom Baji .....	£7.95



## Sundries

Poppadom's <b>VG</b> .....	£0.95
Spiced Onions <b>VG</b> .....	£1.95
Mango Chutney <b>VG</b> .....	£1.85
Mix Pickle <b>VG</b> .....	£1.85
Raita <b>D</b> .....	£1.95
An Indian dip made with yogurt, fresh cucumbers, herbs and spices.	
Chips <b>VG</b> .....	£2.95
Masala Stir Fry Chips <b>VG</b> .....	£4.95

## Breads

Naan <b>G D</b> .....	£3.85
Butter Naan <b>G D</b> .....	£3.95
Garlic Naan <b>G D</b> .....	£3.95
Garlic Chilli Naan <b>G D</b> .....	£4.25
Cheese Naan <b>G D</b> .....	£4.25
Peshwari Naan <b>G D</b> .....	£4.75
Keema Naan .....	£4.95
Tandoori Roti (Chapati) <b>VG</b> .....	£1.95
Poori <b>VG</b> .....	£1.65
Paratha <b>VG</b> .....	£2.95
Keema Paratha .....	£4.25

## Rice

Pilau Rice <b>VG</b> .....	£2.95
Boiled Rice <b>VG</b> .....	£2.95
Mushroom Rice <b>VG</b> .....	£3.95
Coconut Rice <b>VG</b> .....	£3.95
Egg Pilau <b>V</b> .....	£3.95

Vegan customers can ask staff to make certain dishes to suit them.

- VG** Vegan Based                      **N** Contains Nuts
- V** Vegetarian Based              **D** Contains Dairy
- G** Contains Gluten                **M** Contains Mustard

### FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to our staff about your requirements



CALL US TO ORDER OR DOWNLOAD OUR APP

**01292 434000**

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

Email: [info@priya-kitchen.com](mailto:info@priya-kitchen.com)

### OPENING HOURS

Sunday to Thursday: 12pm - 10pm  
Friday & Saturday: 12pm - 11pm



## British Indian Classic Dishes

### Curry <sup>N D</sup>

The classic you cannot go wrong.

### Bhoona <sup>N D</sup>

Condensed sauce with plenty of ginger, garlic & tomato.

### Dopiaza <sup>N D</sup>

An aromatic dish with oodles of onions & tomatoes.

### Dhansac <sup>N D</sup>

A mild curry with a lovely thick sauce with red lentils.

### Patiya <sup>VC</sup>

A tangy sweet & sour dish.

### Korma Mughlai

A rich smooth, creamy sauce.

### Chasni <sup>N D</sup>

A very smooth, light creamy sauce dish with a hint of sweet and sour.

### Masaledar <sup>VC</sup>

A slightly spicy dish cooked with peppers, onions & chillies.

### Karahi <sup>N D</sup>

Cooked in a cast iron bowl with fresh garlic and herbs and spices.

### Balti <sup>N D</sup>

Karahi masala with the addition of special Balti spices & chana.

### Jaipuri <sup>N D</sup>

Chopped peppers, onions with fresh garlic.

### Punjabi Masala

Bhoona style dish prepared with chopped peppers & Punjabi spices.

### Pardesi <sup>N D</sup>

Cooked in a bhoona sauce with fried onions, peppers, mushrooms & spinach.

### Achari <sup>N D</sup>

Cooked with ground pickles for that extra bite.

### Jalfrezi <sup>N D</sup>

Slightly creamy, cooked with peppers, onions & powdered cashews.

### South Indian Garlic Chilli <sup>N D</sup>

Like it hot and spicy? This is a must.

Most of these sauces contain Dairy & Nuts. <sup>N D</sup>

If you are vegan or have nut allergies, we can make these sauces to suit your requirements.

All the above dishes are available in:

Chicken Breast.....	£10.95
Chicken Tikka <sup>M D</sup> .....	£11.95
Tender Lamb.....	£12.95
King Prawn.....	£14.95
Vegetables.....	£9.95

## Tandoori Mains

All served with rice & curry sauce. The sauce contains dairy & nuts. <sup>D N</sup>  
Sauce can be made without nuts, please ask for assistance.

Chicken Tikka <sup>M D</sup> .....	£13.95
Lamb Tikka <sup>M D</sup> .....	£16.95
Seekh Kebab.....	£11.95
Paneer Tikka <sup>D V</sup> .....	£9.95
King Prawn Jhingha <sup>M D</sup> .....	£18.95
Tandoori Mix Grill <sup>M D</sup> (Served with naan).....	£21.95



## Chef's Authentic Dishes

### CHICKEN DISHES • £12.95

#### Butter Chicken <sup>N D</sup>

Authentic in house made sauce of butter, spices, tomatoes & ginger garlic.

#### Chicken Tikka Masala <sup>N D</sup>

Everybody's favourite in a slightly spiced curry sauce, creamy & delicious.

#### Chicken Saag <sup>M</sup>

Authentic Indian home style curry cooked with spinach & spices.

#### Tawa Chicken <sup>N D</sup>

One of the specialities from North India, it is a semi dry chicken tikka curry pieces mixed with the chef special spicy gravy.

### LAMB DISHES • £13.95

#### Methi Gosht

Fresh fenugreek mixed with spicy tomato base gravy.

#### Lamb Saag Madras <sup>M</sup>

Heavenly slow-cooked tender lamb & spinach in a madras curry sauce.

#### Kashmiri Rogan Josh <sup>N D</sup>

Lamb tossed with butter, red peppers and lots of Indian love. (Highly Recommended)

#### Rara Gosht

The real trick of cooking lamb with mince lamb. Lip-smacking!!

## Indian Street Appetisers

Vegetable Pakora <sup>VC</sup> .....	£5.95
Mushroom Pakora <sup>VC</sup> .....	£4.95
Chicken Pakora.....	£6.95
Mix Pakora.....	£6.95
(Vegetable, Mushroom & Chicken)	
Fish Pakora.....	£6.95
King Prawn Pakora.....	£9.95
Onion Bhaji <sup>VC</sup> .....	£4.95

(Finely sliced onions smothered in a simple fragrantly spiced gram flour batter & fried to crispy perfection.)

Vegetable Samosa <sup>C VC</sup> .....	£4.95
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(A fried pastry with a savoury filling mostly spiced potato. Served with chickpeas.)

Mince Samosa <sup>C</sup> .....	£4.95
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(A fried pastry with a savoury filling of lamb mince. Served with chickpeas.)

Chilli Paneer <sup>D V</sup> .....	£5.95
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(Indo-Chinese cubes of fried crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar & chillies.)

Vegetable Manchurian <sup>VC</sup> .....	£6.95
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(Indo-Chinese dish made roughly chopping deep frying vegetables & then sauteing in sauce flavoured with soy sauce.)

Chicken Manchurian.....	£6.95
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(Indo-Chinese dish made roughly chopping deep frying chicken & then sauteing in sauce flavoured with soy sauce.)

Stir Fried Chilli Chicken.....	£6.95
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(Crispy & flavourful chilli chicken marinated in Chinese sauces, fried till crispy sauteed with onions peppers & sauces.)

Stir Fried Chilli Fish.....	£6.95
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(Crispy & flavourful chilli fish marinated in Chinese sauces, fried till crispy, sauteed with onions, peppers & sauces.)

## Tandoori Appetisers

Chicken Tikka <sup>M D</sup> .....	£7.95
Chicken Chatt <sup>M D</sup> .....	£5.95
Lamb Chops <sup>M D</sup> .....	£10.95
Lamb Tikka <sup>M D</sup> .....	£10.95
Seekh Kebab.....	£6.95
Tandoori Mix Platter <sup>M D</sup> .....	£14.95
King Prawn Tandoori <sup>M D</sup> .....	£12.95
Paneer Tikka <sup>D V</sup> .....	£5.95