

indian breads

<i>Roti (thin chapati)</i>	£1.50
<i>Plain Nan</i>	£2.50
<i>Garlic Nan</i>	£3.00
<i>Peshwari Nan</i>	£3.00
<i>Tandoori Paratha</i>	£2.80
<i>Tandoori Roti</i>	£1.50
<i>Mince Nan</i>	£3.50
<i>Gluten Free Bread</i>	£2.50

rice

<i>Pulao Rice</i>	£2.90
<i>Steamed Rice</i>	£2.50
<i>Thai Fried Rice</i>	£2.90
<i>Special Rice (various)</i>	£2.90

accompaniments

<i>Poppadoms (each)</i>	£0.90
<i>Chutney Selection</i>	£2.50
<i>Individual Chutney</i>	£1.00
<i>Mixed Salad</i>	£3.00
<i>Raita</i>	£2.00
<i>Chips</i> £2.50 with Cheese £3.50	
<i>Curry Sauce</i>	£4.50

western dishes

Adult Course £11.50
Child Course £7.50

Vegetable Florentine

steamed vegetables in a creamy white sauce, topped with grated cheese and served with rice

Scampi & Chips

traditional deep fried luxurious scampi served with french fries and crispy salad

Chicken Nuggets

bite size chicken pieces coated in a crispy batter served with french fries

Southern Fried Chicken & Chips

breast of chicken coated in golden breadcrumbs and shallow fried

Stroganoff Chicken

steamed chicken breast and mushrooms topped with traditional stroganoff sauce and served with rice

Omelettes

choice of Chicken, Ham, Cheese or Mushroom and served with french fries

set meal for one

2 Poppadoms & Spiced Onions

Any one regular Starter

Choice of any 1 Main Course Curry

1 Fried Rice or 1 Nan Bread

£13.50

king prawn/fish dish £2 extra
tandoori main meals £2 extra
biryani dishes £2 extra

set meal for two

2 Poppadoms & Spiced Onions

Any one regular Starter

Choice of any 2 Main Course Curries

1 Fried Rice & 1 Nan Bread

£19.50

king prawn/fish dish £2 extra
tandoori main meals £2 extra
biryani dishes £2 extra

set meal for three

2 Poppadoms & Spiced Onions

Any two regular Starters

Choice of any 3 Main Course Curries

2 Fried Rice & 1 Nan Bread

£29.00

king prawn/fish dish £2 extra
tandoori main meals £2 extra
biryani dishes £2 extra

Welcome to Priyas Palace

OUR CUISINE IS A FRESH AND ORIGINAL APPROACH TO INDIAN COOKING, DRAWN FROM A FAMOUSLY RICH AND DIVERSE CULINARY TRADITION. EVERY DISH IS INDIVIDUALLY PREPARED TO OUR OWN RECIPE FROM FRESH INGREDIENTS, ENSURING ITS OWN UNIQUE CHARACTER AND FLAVOUR. WE ARE CONFIDENT YOU WILL TASTE THE DIFFERENCE!



WHERE TO FIND US (ABOVE RILEYS SNOOKER CLUB)

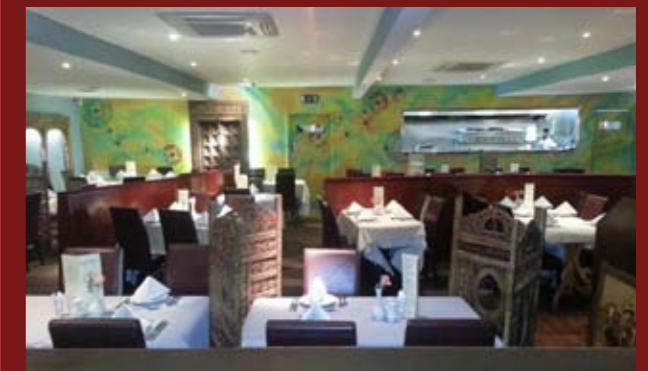


FOR RESERVATIONS PLEASE CALL
01475 787786

PRIYAS PALACE



Indian Speciality
Restaurant & Takeaway



HOME DELIVERY SERVICE FROM 5PM

PRIVATE FUNCTION HIRE.

OUTDOOR CATERING SPECIALIST

BUFFET NIGHTS
£14.50
PER PERSON

AVAILABLE MON - TUES
FROM 6.00pm

2 ROBERTSON STREET
GREENOCK • PA16 8DB

01475 787786

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT PLEASE INFORM A MEMBER OF STAFF

starters

pakoras

	regular	large
Chicken	£5.50	£6.50
Vegetable	£4.00	£5.00
Mushroom	£4.00	£5.00
Cauliflower	£4.50	£5.50
Fish	£6.20	£7.20
Mixed	£5.50	£6.50
Onion Bhaji	£4.00	£5.00
Haggis	£5.50	£6.50

tandoori starters

Tandoori Grill Selection	£6.30
freshly barbecued chicken and lamb from our tandoor	
Mali Chicken Tikka	£5.90
delicately marinated chicken pieces - an arabic delicacy	
Lamb Seekh Kebab	£5.90
barbecued minced lamb with freshly chopped ginger and garlic	
Traditional Chicken Tikka	£5.90
barbecued breast of chicken pieces, cooked to perfection	
Rajasthani Soola	£6.30
barbecued lamb marinated in a traditional Rajasthan massala	
Chicken Seekh Kebab	£5.90
minced chicken barbecued with aromatic spices	
Tandoori Mushroom	£5.00
grilled, spiced mushrooms	
Grilled Paneer	£5.90
roasted cubes of non melting white cheese	
Chicken Chaat	£5.50
barbecued chicken pieces on the bone	
Fish Tikka	£6.50
barbecued fish pieces marinated with exotic spices	

chef's specialist starters

Honey Chicken	£5.90
tender chicken sauteed in a sweet and spicy sauce	
Chef's Chilli Meat Balls	£5.50
meat balls sauteed in our garlic sauce	
Punjabi Channa	£5.50
dry north Indian style chickpeas	
Cocktail Samosas	£5.50
party-sized stuffed triangular pastries, chicken & vegetable	
Aloo Wada	£5.50
potato mash seasoned and fried in a crispy batter	
Garlic Mushrooms	£5.50
creamy garlic mushrooms	

puri selection

A light pan-fried chapati smothered in your choice of the following sauces:

Bombay sweet and sour	Spicy hint of chilli and lemon
Garlic creamy garlic sauce	

Prawn	£6.20
Channa	£5.50
Chicken	£5.90
Mushrooms	£5.50

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South Indian Garlic Chilli 🌶️
spicy garlic chilli sauce

Saag Wala
medium strength dish cooked with fresh spinach

Butter Massala
creamy tomato sauce, yet infused with spicy flavours and butter

Garam Massala 🌶️
a rich blend of exotic Indian spices creating a spicy speciality dish

Methi Saag
freshly chopped fenugreek, mustard leaves and spinach cooked to perfection

Jaipuri Jeera
cooked with onions, peppers & mushrooms with roasted cumin seeds

Hyderabadi
a festive dish cooked with a touch of cream and mild spices

Keema Mutter (lamb only)
dry mince lamb dish cooked with fresh green peas

Adhraki
cooked with coriander and freshly chopped ginger

Mukani Karahi
karahi presentation flavoured with butter

Maharaja Curry
medium strength traditional curry, an old favourite

Creamy Tikka Massla
tangy sauce cooked with tomato, fresh cream and yoghurt. Mild to medium strength

Dum Ki Biryani
aromatic rice preparation served with separate sauce

Delhi Lamb
(lamb only) lamb curry traditional Indian style

Thangupan Kofta
(lamb only) minced lamb meat balls cooked in a rich condensed sauce

Jalfrezi
cooked with a touch of fresh cream and vegetables (medium strength)

Special Korma
mild creamy korma cooked with hint of baileys liqueur

Nashilee
exotic spices, cooked with roasted pepper and onions

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Dhansac
lashings of lentils and eastern spices

Balti
a host of spices in a medium sauce with chopped peppers and onions

Mirchi Korma 🌶️
creamy sauce with sliced peppers and hot green chillies

Achari 🌶️
a strong, spicy dish, slightly sour, cooked with tangy pickle, fresh green chillies and lemon

Rogan Josh
tomato based with sliced onions, fenugreek and a subtle blend of spices (contains nuts)

Masaledar
karahi preparation with capsicums and a sweet and sour twist

Ceylonese Curry 🌶️🌶️
a hot dish cooked with our coconut and chilli sauce

Karahi
a typical north frontier karahi preparation with sliced peppers in a medium strength sauce

Chasni
light, creamy, sweet and sour sauce

Shahi Korma
delicately spiced coconut based korma

Bhoona
a condensed sauce with plenty of ginger, garlic and tomatoes

Tandoori Massala 🌶️
cooked with yoghurt, peppers, spring onions, fresh herbs and spices (slightly spicy sauce)

Passanda
creamy dish with dried fruits

Madras 🌶️🌶️
a hot curry with grinded green and red chillies

Kashmiri Korma
mild korma with chopped pineapple

Patia
tangy sweet and sour sauce

Dopiaza
medium strength Muglai dish cooked with oodles of onions

Baygum Bahar
minced lamb base dish with various spices and fresh coriander

Vindalu 🌶️🌶️🌶️
no for the faint hearted, extremely hot

ALL DISHES CAN BE PREPARED IN:

Chicken Breast ..	£7.50	Pacific King Prawns	£9.90	Fish (Haddock)	£7.90
Chicken Tikka ...	£7.90	Vegetable	£7.50	Combo	£9.50
Tender Lamb	£8.50	Paneer	£7.50	<i>(Chicken Tikka & King Prawns)</i>	

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Malai Chicken Tikka **£8.90**
mild chicken pieces marinated in a light spiced marinade

Traditional Chicken Tikka **£8.90**
marinated with freshly ground spices, ginger and garlic

Rajasthani Soola **£9.90**
barbecued lamb marinated in a traditional Rajasthan massala

Tandoori Jhenga **£12.50**
jumbo tiger prawns marinated with exotic spices laced in saffron yoghurt

Tandoori Grill Selection **£10.50**
freshly barbecued chicken and lamb from our tandoori oven

Fish Tikka **£12.50**
barbecued fish pieces marinated with exotic spices

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Each dish can be served as a
Main Course £7.50
or as a Side Dish **£5.50**



Mushroom Bhaji
mushrooms sauteed in a dry massala paste



Subzi Miloni
seasonal vegetables cooked in a traditional curry sauce



Palak Paneer
Indian non melting white cheese cooked in a fresh spinach sauce



Turka Daal
tempered yellow lentils flavoured with green herbs

Aloo Gobi
dry sauteed potatoes and cauliflower preparation

Dal Palak
lentils laced with spinach and cooked to perfection

Punjabi Channa
dry north Indian style spicy chickpeas

