

Tandoori Specialties

Fom the clay oven and served with Dal.

Chicken Tandoori	\$10.95
Chicken marinated in yogurt and mild spices with its own natural juices, roasted in our tandoor oven.	
Chicken Tikka	\$12.95
Thick and juicy cubes of chicken roasted in our tandoor oven.	
Seekh Kabab	\$12.95
Minced meat mixed with onions and herbs then roasted on skewers in the tandoor.	
Both Kebab	\$14.95
Mild, tender morsels of lamb marinated in our special recipe, broiled with complementing additions in the tandoor and served with rice.	
Shrimp Tandoori	\$15.95
Large, mouth-watering shrimp lightly seasoned and slowly baked over charcoal in the tandoor.	
Kalmi Kebab	\$12.95
Mild, tender pieces of chicken marinated in special spices then barbecued on a skewer in our tandoor. Served with rice.	
<i>(Lamb Specialties, continued)</i>	
Fish Tikka	\$14.95
Boneless fish marinated in aromatic herbs and spices then broiled in the tandoor.	
Seafood Specialties	
Shrimp Patia	\$14.95
Shrimp sautéed with sweet and sour mangoes, a touch of ginger, scallions and spices.	
Shrimp or Scallop Mushroom	\$14.95
Shrimp or scallop with fresh mushrooms and tomatoes sautéed in a mild curry sauce.	
Fish Tikka Masala	\$13.95
Fish tikka roasted in the clay oven and tossed in a deliciously zesty sauce.	
Seafood Vindaloo or Curry	\$14.95
Jumbo shrimp, scallop and fish with potatoes in a highly spiced, tangy hot sauce.	
Shrimp Masala	\$14.95
Shrimp sautéed in a zesty tikka masala sauce with a touch of onion, pepper and fenugreek leaves.	
Shrimp Nirgisi	\$14.95
Large shrimp cooked in a spicy coconut sauce.	
Shrimp Dansik	\$14.95
Large shrimp marinated in honey, vinegar and spices then cooked with lentils. A sweet and sour taste.	
Goa Machhi	\$13.95
A fish specialty from Goa prepared with ground coconut and masterful spices.	

Biryanis

Rice Specialties

Select royal portions of lamb, chicken and shrimp sautéed in herbs with fragrant rice and nuts.

Lamb Biryani	\$14.95
A classic Mogul dish! Succulent pieces of curried lamb cooked with Basmati rice, gently flavored with saffron and nuts.	
Chicken Biryani	\$12.95
Chicken marinated with spices and saffron then steam-cooked with naturally fragrant Basmati rice. A classic Mogul dish!	
Vegetable Biryani	\$10.95
Fragrant rice cooked with fresh vegetables.	
Rice Pullao	\$3.95
Lightly fried rice with peas and a touch of cumin seeds.	
Priyanka Special Biryani	\$14.95
Saffron rice cooked with boneless pieces of chicken, cubes of lamb and shrimp.	
Chicken Tikka Biryani	\$13.95
Boneless white chicken sautéed with fresh onions and bell peppers then steamed with rice and spices.	

Chicken (Murg) Specialties

Chicken Curry	\$10.95
Chicken cooked in a light, mild gravy.	
Chicken Sagwala	\$10.95
Boneless chicken cooked in spinach with mild spices.	
Chicken Makhni	\$10.95
Tandoori baked chicken cooked in exotic spices with chopped tomatoes and butter.	
Chicken Sultani	\$10.95
Boneless chicken cooked in a mild cream sauce with ginger.	
Chicken Tikka Mughlai	\$10.95
Tender pieces of boneless chicken and fresh mushrooms cooked in a mildly spiced, creamy tomato sauce.	
Chicken Tikka Masala	\$10.95
Pieces of chicken tikka cooked in a creamy sauce with fresh tomato and exotic spices.	
Chicken Vegetable	\$10.95
Boneless chicken sautéed with your choice of garden fresh mushrooms, broccoli or mixed vegetables.	
Chicken Methi Mushroom	\$10.95
Boneless chicken sautéed in ginger and garlic with fresh fenugreek leaves and mushrooms.	
Chicken Korma	\$10.95
A rare delicacy from northwest India. Juicy pieces of chicken specially prepared with yogurt, onions, tomatoes and mild spices.	
Chicken Patia	\$10.95
Boneless chicken cooked with sweet and sour mangoes, spices, a touch of ginger and scallions.	
Chicken Chili Fry	\$10.95
Boneless chicken cooked Indian and Chinese style.	
Chicken Vindaloo	\$10.95
Boneless chicken cooked in hot curry sauce.	

Combination Dinners

Mixed Grill	\$15.95
Splurge any day of the week on assorted delicacies from our charcoal-fired tandoor oven. Includes Chicken Tandoori, Chicken Tikka, Seekh Kebab and Shrimp served with chutney, rice, naan and soup. Your taste buds will thank you.	
Vegetarian Thali	\$13.95
A vegetarian taste adventure of three vegetable curries served with chutney, papadum, rice and naan.	
Non-Vegetarian Thali	\$15.95
Mulligatwany Soup, Chicken Tikka Masala or Lamb Curry, Vegetable Korma, dal, rice, raita, papadum and naan.	

Mitha

Desserts

Kulfi	\$2.50
Authentic Indian ice cream made with milk and nuts.	
Gulab Jamun	\$2.50
Juicy, deep fried cheese ball dipped in syrup.	
Mango Ice Cream	\$2.50
Kheer (Rice Pudding)	\$2.50
A famous Indian sweet dish made from milk and rice flavored with cardamom.	

Beverages

Indian Tea	\$1.50
Tea or Iced Tea	\$1.50
Coffee	\$1.50
Soda	\$1.50
Coke, Diet Coke, 7-Up, Ginger Ale or Club Soda	
Lassi or Mango Lassi	\$2.50
A refreshing drink made with homemade yogurt flavored with rosewater.	
Mango Shake	\$2.50
Mango Juice	\$2.50



**PRIYANKA
INDIAN RESTAURANT**

**The Best Indian Cuisine in
Columbus**

Catering available for any size
event

Please call us at (812) 372-5711

Priyanka Indian Restaurant
1629 North National Rd.
Columbus, IN 47201
(812) 372-5711



<i>Appetizers</i>	
Pakora Mixed vegetable fritter, fried and delicately spiced.	\$2.95
Chicken Pakora Delicately spiced, deep fried chicken fritters.	\$3.95
Panir Pakora Homemade cheese fritters.	\$3.95
Shrimp Pakora Fresh shrimp marinated in exotic spices and batter fried.	\$6.95
Vegetable Samosa (two) Crisp turnover, filled with mildly spiced potatoes and peas.	\$2.95
Assorted Appetizer (for two) Samosa, Pakoras and Papadum.	\$5.95
Tandoori Assorted Appetizers Seekh Kabab, Shrimp Tandoor, and Murgh Tikka.	\$6.95
Fresh Garden Salad	\$2.95
Samosa Chaat Vegetable Samosa garnished with spiced garbanzo beans, potatoes and chutney.	\$4.99
Puri Chana	\$4.99
Chana Bhatura	\$4.99

All served with mint and onion chutneys.

<i>Condiments</i>	
Papadum Thin and crispy lentil bread.	\$1.00
Raita Grated cucumber in homemade yogurt with chopped mint leaves.	\$1.00
Mango Chutney Sweet and spicy chutney from India.	\$1.00
Achar Hot and spicy pickles from India.	\$1.00
<i>Soups</i>	
Mulligatwany Soup Delicately spiced lentil soup.	\$2.25
Coconut Soup Mildly sweet soup of milk and coconut.	\$2.25
Palak Shorba A refreshingly delicious spinach soup with a touch of cardamom, clove and peppercorn.	\$3.25

<i>Roti Char</i>	
<i>Homemade Indian breads.</i>	
Puri Deep fried, puffed light bread.	\$1.95
Onion, Panir or Ghobi Kulcha, Alu Pratha or Alu Naan Mild — this scrumptious unleavened bread is filled with your choice of onion, homemade cheese, freshly minced cauliflower or mildly spiced potatoes.	\$2.95
Tandoori Pratha The common unleavened, whole-wheat flour bread.	\$2.50
Chapati Indian style flat, whole wheat bread toasted over open flames.	\$1.25
Naan The traditional Punjabi, tear-drop shaped, white bread is baked in huge, flat ovals by slapping it quickly on the sides of the tandoori oven. It is delicious with or without butter.	\$1.95
Tanddori Roti Indian style whole wheat bread	\$1.95
Keema Naan Naan stuffed with ground lamb and spices.	\$3.95
Piswari Naan Stuffed with coconut, raisins and cashews.	\$3.95
Garlic Naan	\$2.95
Assorted Basket Garlic Naan, Kulcha and Naan.	\$6.95

<i>Vegetarian Dishes</i>	
Vegetable Vindaloo or Curry Garden fresh vegetables cooked in a tangy/hot curry and mild sauce.	\$9.95
Palak Allo Potatoes cooked in spinach and flavorful spices.	\$9.95
Allo Chhloe or Chana Masala Chick peas or diced potatoes cooked in the popular Punjabi style.	\$9.95
Black or Yellow Dal Assorted lentils sautéed with ginger, onion, garlic and tomato.	\$9.95
Sag Panir Spinach and homemade Indian cheese in mildly spiced sauce.	\$9.95
Matar Panir Green peas with homemade Indian cheese in a mildly spiced sauce.	\$9.95
Matar Allo Potatoes cooked in a mildly spiced sauce.	\$9.95
Allo Gobhi Potatoes and cauliflower cooked in Indian spices.	\$9.95
Mushroom Matar \$9.95 Peas and mushrooms cooked in a mild curry sauce.	
Bengan Bhurtha \$9.95 Eggplant roasted in the tandoor and cooked with green peas, fresh tomatoes, onions, ginger and garlic in traditional Punjabi style.	
Bhindi Masala \$9.95 Fresh okra stuffed with exotic spices and cooked with onions and peppers.	
Malai Kofta \$9.95 Homemade cheese stuffed in vegetable balls, cooked in a mildly spiced, creamy almond sauce.	
Vegetable Korma \$9.95 Mixed vegetables marinated in yogurt and cooked in a spicy cream sauce.	
Panir Masala \$9.95 Homemade cottage cheese with onions and tomatoes cooked in butter and fresh herbs.	
Shahi Panir \$9.95 Homemade Indian cheese in a mildly spiced tomato and cream sauce.	
Panir Jal Frazi \$9.95 Mild Medium or Hot. Homemade Indian cheese prepared with fresh bell peppers, sliced tomatoes, onions and mild spices.	
Vegetable Patia \$9.95 Fresh vegetables with sweet and sour mangoes, spices, herbs and a touch of ginger.	
Chana Sag \$9.95 Spinach and chick peas with fresh ginger and spices.	
Panir Chili Fry \$9.95 Homemade cheese cooked Indian and Chinese style.	
Panir Bhurjee \$10.95 Homemade cheese sautéed with onion rings, garlic and tomato.	
Panir Machni \$9.95 Homemade cheese with onion, tomato and fresh herbs.	

All entrees are served with rice, mint and onion chutneys.

<i>Lamb Specialties</i>	
Lamb Vindaloo Extra hot spicy lamb cooked in a sharp, tangy sauce.	\$12.95
Lamb Rogan Josh Cubes of lamb marinated in exotic spices and cooked with chopped tomatoes in a creamy sauce.	\$12.95
Lamb Pasanda Slices of lamb marinated in cream and cooked in a spicy almond sauce.	\$12.95
Lamb Korma A rare delicacy from northwest India. Juicy pieces of lamb specially prepared with yogurt, onions, tomatoes and mild spices.	\$12.95
Lamb Bhuna Hearty appetites will appreciate our specialty from the upper northern region of India. Diced lamb grilled with Himalayan herbs, tomatoes and bell peppers prepared in a traditional style.	\$12.95
Lamb Mango Lamb with mango, aromatic herbs, a touch of ginger, garlic and spices.	\$12.95
Keema Matar Minced lamb cooked with peas in mild spices.	\$12.95
Boti Tikka Masala Marinated, sliced lamb baked in the tandoor then cooked in a thick tomato and onion sauce.	\$13.95

<i>Chef Specialties</i>	
<i>All cooked and served in a traditional Indian iron skillet called a karahai. Served with rice.</i>	
Lamb Jal Frazi Lamb cooked in special gravy, onions, tomatoes and bell pepper tossed in a karahai.	\$12.95
Chicken Karahai Chicken cooked in a special gravy with onions, tomatoes, and bell pepper.	\$10.95
Karahai Vegetables Fresh mixed vegetables cooked in a karahai with traditional Indian herbs and spices.	\$9.95
Karahai Shrimp Fresh jumbo shrimp marinated with Indian spices, cooked with ginger, fresh tomatoes, onions, bell pepper and served in a karahai.	\$14.95
Karahai Tandoori Chicken Sag Boneless Tandoori chicken made with special spices and fresh spinach.	\$12.95
Karahai Aloo Palak Fresh chopped spinach cooked with fresh potatoes, onions, tomatoes and Indian spices.	\$9.95
Karahai Lamb Palak or Karahai Fish Palak Your choice of fish or lamb cooked in a karahai with spinach, herbs, Indian spices, onions and tomatoes.	\$13.95
<i>Indo-Chinese</i>	
Manchurian <i>Chicken or Vegetable Dumpling deep fried and simmered in a tasty sauce. Please indicate if you want oyur order with gravy or served dry.</i>	
Vegetable Manchurian	\$8.95
Chicken Manchurian	\$10.95
Paneer Manchurian	\$9.95
Shrimp Manchurian	\$12.95