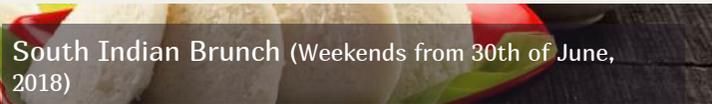




- Crab Burger** **19.99**
4 pieces served with our Chef's special sauce
- Silver Fish Cutlet** **19.99**
4 pieces in a special green herb curry leaves and coriander mint marination served with sweet and sour sauce
- Sea Food Platter** **19.99**
Crab burger, Fish cutlet, Scallop and Veg Samosa
- Meat Samosa** **13.99**
Lamb mince with a special curry powder
- Cigar Roll** **13.99**
Lamb mince kebab with ginger, garlic, onion, green herbs rolled in cake, deep fried and served with our Chef's special sauce



- Fish Manchurian** **24.99**
- Prawn Sizzler** **25.99**
- Ginger Chicken** **22.99**
- Chilly Chicken** **22.99**
- Malabar Fish Curry** **24.99**
Fish of the day cooked with spicy coconut and Antacid Tamarind Spicy Gravy
- Green Curry Chicken** **22.99**
Green Curry paste with coconut milk, Lemon grass and Green herbs
- Lamb Dakshini** **23.99**
A South Indian Green herb, Masala Coconut, Yoghurt tempered preparation tempered with Asafoteida, mustard seeds and curry leaves
- Okra Idli (Vegetarian)** **17.90**
Divine Vegetarian Dumpling steamed with Okra, Fenugreek seeds, Rice and Yoghurt batter. Prepared exclusively to replace meat products. Served with a special coconut chutney
- Biryani** **22.90**
Made with either Chicken, Lamb, Fish or Beef



Every Saturday and Sunday from 12pm noon to 2pm **30.00**
Masala dosa, Idli, Appam, Meduvada, Sambhar, Puris, Coconut chutney, Lamb stew and much more .. Book online now or ask one of our friendly staff **per person**

Banquet and Event Bookings

If you are planning to host an event (birthday party, celebration), our function room is available for group bookings of between 6-30 people

Bookings required

Bookings can be made at the restaurant or online



- Traditional Lamb Curry **12.00**
- Butter Chicken **served with rice**
- Lamb Dakshini
- Nilgiri Vegetable Korma
- Okra Idli
- Cheese Naan bread **5.00**

Our mission statement

We are a family business serving Tamworth and it's visitors the very best that Indian cuisine has to offer for more than 15 years. With a menu comprising of dishes which we're sure you won't be able to find anywhere else, we endeavour to bring you something new, refreshing and truly memorable each time you choose to visit our establishment.



Indian Restaurant
Fully licensed

10% discount on all takeaway orders

(02) 6765 2511, (02) 6765 2990

www.priyamahal.com.au

Open 7 days

Between 5pm and 9:30pm
Lunch on booking only

241 Goonoo Goonoo Road,
Tamworth, NSW, 2340



Entrees

Samosas (4pcs) 12.90
 Mixtures of lightly spiced peas, carrots and potatoes stuffed in a triangular pastry

Mix Vegetable Pakoras (4pcs) 12.90
 Fresh vegetables mixed with chickpea, flour, spices and then fried

Alu Tikki (4pcs) 12.90
 Potato and vegetable patties with herbs and spices. Deep fried to golden brown

Tandoori Chicken Tikka (4pcs) 13.90
 Boneless chicken marinated in spices and then roasted in the Tandoor

Lamb Cutlets Adreke (4pcs) 21.90
 Lamb cutlets marinated with ginger, garlic, saffron. Roasted in the Tandoor

Mixed Platter for One 14.90
 Samosa, Alu Tikki, Pakora, Chicken Tikka

Mixed Platter for Two 26.90
 Samosa, Alu Tikki, Pakora, Chicken Tikka



Traditional side dishes

Pappadums (6pcs) 4.90
 Served with Mint Sauce

Mango Cutney 3.90

Cucumber Raita 3.90
 Chopped cucumber in a lightly spiced yoghurt

Pickles 3.90



Main course with rice

Dhal (Mild to Med) 17.90
 Lentils simmered with tomato, kasturi methi and light spices

Vegetable Caldeen (Mild) 17.90
 Variety of diced vegetables cooked in a very delicately flavoured coconut sauce

Alu Matar Tamatar (Med) 17.90
 Potatoes, peas and tomatoes cooked in a medium onion-based curry sauce

Paneer Palak (Mild to Med) 19.90
 Home made cottage cheese cubes cooked in a lightly spiced creamy spinach sauce

Kadai Paneer (Med to Hot)
 Lightly fried cubes of home made cottage cheese cooked in a semi-dry masala of onion, tomato and capsicum and garnished with coriander

Kashmiri Malai Kofta (Mild) 19.90
 Vegetable and cottage cheese dumplings cooked in a rich gravy

Nariyal Pork (Mild to Med) 21.90
 Tender pieces of pork cooked in freshly ground herbs and coconut sauce

Pork Pepper Fry (Hot to Very Hot) 21.90
 Tender pieces of pork cooked with freshly ground black pepper, chilli and cumin seeds with coriander

Beef Saagwala (Mild) 22.90
 Lightly spiced creamy spinach sauce with fenugreek and tomatoes

Beef Assad (Med) 22.90
 tender pieces of beef cooked in Goan style tangy sauce

Kolhapuri Beef Curry (Very Hot) 22.90
 Traditional curry from the central plains of the state of Maharashtra

Beef Vindaloo (Very Hot) 22.90
 Goanese beef curry made with vinegar and chillies

Lamb Korma (Mild) 23.90
 Very mild almond and cashew nut sauce flavoured with fresh ground cardamom and nutmeg

Rogan Josh (Med) 23.90
 Traditional lamb curry with aromatic herbs and spices

Madras Lamb Curry (Hot to Very Hot) 23.90
 Very spicy South Indian Curry with curry leaves, mustard and coconut cream

Butter Chicken (Mild) 21.90
 Boneless chicken cooked in a delicately flavoured tomato based sauce with butter, fenugreek leaves and cream

Mango Chicken (Mild) 21.90
 Boneless chicken cooked in mango sauce with mustard, curry leaves and fresh cream

Chicken Crafreal (Med) 21.90
 Boneless chicken cooked with onion curry. Based with mint and coriander. Garnished with capsicum

Chicken Chili Fry (Hot to Very Hot) 21.90
 Boneless chicken cooked with very spicy sauce with red chilli, onions, tomatoes and capsicum garnished with fresh coriander

Mango Fish (Mild) 26.00
 Nile Perch cooked in delicate mango sauce with curry leaves and mustard

Goa Fish Curry (Hot to Very Hot) 26.00
 Nile Perch cooked in tamarind flavoured coconut curry

Prawn Caldeen (Mild) 25.90
 King Prawns cooked in a delicately flavoured coconut and green herb curry

19.90 **Garlic and Chilli Prawns (Hot) 25.90**
 King Prawns cooked in a red sauce with fresh garlic, capsicum, onion and tomatoes



Indian breads

Naan 4.90
 Plain flour bread baked in the Tandoor

Garlic Naan 5.50
 Garlic flavoured bread baked in the Tandoor

Roti 3.90
 Wholemeal bread cooked in the Tandoor

Garlic Roti 4.50
 Garlic flavoured wholemeal bread cooked in the Tandoor

Cheese Naan 7.90
 Naan with tasty Philadelphia cheese

Shahi Naan 8.90
 Bread filled with Philadelphia cheese and vegetables and baked in the Tandoor.



Rice

Saffron Rice (Small) 5.90
 Indian Basmati rice cooked with a touch of Indian spices

Saffron Rice (Large) 7.90
 Indian Basmati rice cooked with a touch of Indian Spices



Desserts

Gulab Jamun 5.90
 Golden fried dumplings made of milk in a sugar syrup

Mango Kulfi 5.90
 Favourite homemade Indian Ice-cream with mangoes and nuts

Kheer 5.90
 Traditional Indian dessert with cream, milk and rice

Ice Cream 4.90
 Old favourite vanilla with a choice of topping (chocolate, strawberry or caramel)

Rasmalai 8.00
 The King of Indian sweet milk preparation