

# Primani's

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## Indian Restaurant

*Eat  
indian food  
and  
curry on*

**Menu**

**Primani's**  
Indian Restaurant

 โทร. 089 6810 757

พริมานี อินเดีย เรสตอรอง  
299/38 ถ.ประจักษ์ศิลปาคม  
ต.หมากแข้ง อ.เมือง จ.อุดรธานี  
41000

Primani's Indian Restaurant  
299/38 Road Prajaksilpakom  
Makheang Mueng Udonthani  
41000

# Appetizers



4. Onion Bhaji

1. Papadum (2 Pieces)

## 1. Papadum (2 Pieces)

A thin, crisp wafer made from lentil, spice with black pepper and cumin seed

25

## 2. Vegetable Pakora

Assorted Seasonal Vegetables battered in chickpea flour and deep fried

100

## 3. Vegetable Samosa 2 Pieces / 3 Pieces / 4 Pieces

Crisp Triangular pastry filled with a mixture of potatoes, Green peas and lightly spiced with ginger, cumin and deep fried

60/90/120

## 4. Onion Bhaji

Crispy onion fritter battered with chick pea flour and deep fried

80

## 5. Chicken Pakora

Minced chicken fillet, marinated in spice and chick pea flour batter and deep fried.

90

## 6. Chicken Samosa 2 Pieces / 3 Pieces / 4 Pieces

Crispy triangular pastry, filled with minced chicken and spices and deep fried.

70/105/140

## 7. Lamb Keema Samosa 2 Pieces / 3 Pieces / 4 Pieces

Spiced mince lamb filled in a crispy triangular pastry and deep fried

90/135/180

## 8. Masala Papadum

Papadum layered with fresh onion, tomatoes and cucumber dressing season with blend of dry spices

60

## 9. Papri Chaat

Famous indian street appetizers consist of crispy semolina cracker, black chickpeas, yogurt garnished with three homemade chutneys

90



# Tandoor



10. Tandoori chicken  
2 pieces half (half) / 3 piece (Full)



12.

10. Tandoori chicken 2 pieces (half) / 3 piece (Full) 140/210

Chicken drumstick marinated overnight in yogurt, ginger and spiced roasted in the Tandoor

11. Tandoori Chicken Tikka 150

Tender pieces of chicken breast, marinated overnight with yogurt and homemade blended spices and roasted in a Tandoor Oven

12. Paneer Tikka 170

Homemade cottage cheese marinated in yogurt, herbs, spices rolled on skewer and grilled in tandoor oven. Served with grilled onion tomatoes and capsicum.



13.

13. Chicken Seekh Kebab 160

Minced chicken blended with fresh herb, spices skewered in a tandoor oven

14. Lamb Tikka 280

Tender pieces of lamb pieces marinated overnight with yogurt and blended with homemade spices and grilled in tandoor oven



14.

15. Lamb Seekh Kebab 230

Minced lamb blended with fresh herbs, spices and coriander leaves and skewered in tandoor oven.

16. Tandoori Prawn Tikka 280

Large Size Prawn marinated in yogurt, garlic, ginger herbs and grilled in Tandoor Oven.



18.

17. Tandoori Fish Tikka 290

Chunk Pieces of Barramundi fish marinate with spice, herbs, yogurt and grilled in tandoor oven

18. Tandoori Malai Chicken Tikka 160

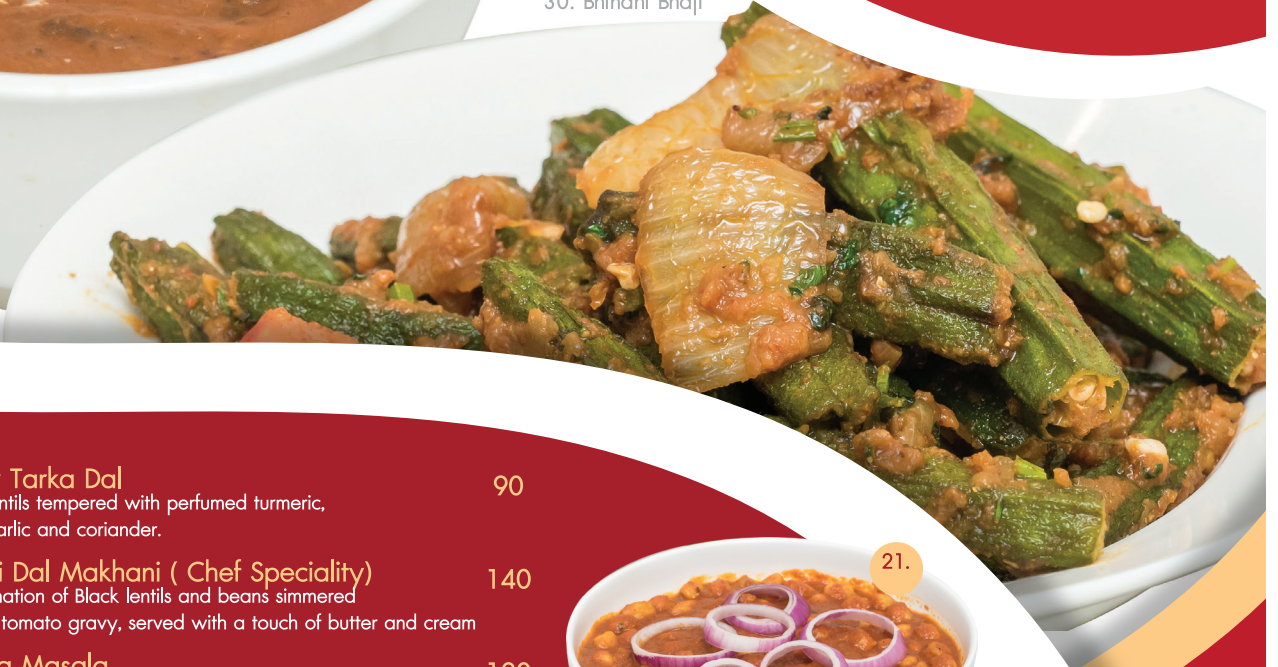
Juicy Succulent chicken marinated in yogurt, spices cheese and grilled in Tandoor oven

# Vegetable Curries



20. Primani Dal Makhani  
(Chef Speciality)

30. Bhindhi Bhaji



- |   |     |
|---|-----|
| 19. Yellow Tarka Dal  | 90  |
| Yellow lentils tempered with perfumed turmeric, ginger, garlic and coriander.                                     |     |
| 20. Primani Dal Makhani ( Chef Speciality)  | 140 |
| A Combination of Black lentils and beans simmered in a rich tomato gravy, served with a touch of butter and cream |     |
| 21. Channa Masala   | 120 |
| Garbanzo bean (Chick pea) cooked delicately with fresh onions and tomato spice sauce.                             |     |
| 22. Aloo Gobi   | 120 |
| Cauliflower and potatoes, cooked with fresh ginger, tomatoes, coriander, herb and spices.                         |     |
| 23. Baigan Bhartha  | 120 |
| Whole eggplant roasted in the Tandoor and cooked with chopped onion, tomatoes, green peas and aromatic spices.    |     |
| 24. Palak Paneer  | 150 |
| Homemade cottage cheese cooked in fresh spinach and onion gravy.  |     |
| 25. Kadhai Paneer   | 160 |
| Homemade cottage cheese sauteed with onions, capsicum, green chillies herbs and spices.                           |     |
| 26. Paneer Makhani  | 150 |
| Homemade cottage cheese cooked in a rich tomato gravy sauce   |     |
| 27. Paneer Korma  | 150 |
| Homemade Cottage Cheese cooked in a mild Cashewnut Gravy  |     |
| 28. Mixed Vegetable Curry   | 120 |
| A Variety of seasonal vegetable delicately flavoured with fresh herb, tomatoes and spices                         |     |
| 29. Bombay Potato   | 100 |
| Deep fried potatoes sauteed with curry leaves, mustard seed, tomatoes and aromatic spices.                        |     |
| 30. Bhindhi Bhaji   | 100 |
| Okra sautéed with onion, tomatoes and spices  |     |
| 31. Navratan Korma  | 160 |
| Seasonal Vegetable and cashew nut and raisin simmer in a mild creamy sauce  |     |
| 32. Mix Vegetable Korma   | 150 |
| Seasonal Vegetable simmer in a light creamy sauce   |     |
| 33. Egg Curry   | 130 |
| Boiled egg cooked with herb in a creamy coconut gravy sauce   |     |



21.



24.



29.



26.

# Chicken Curries

34. Chicken Tikka Masala (Chef Speciality)



**34. Chicken Tikka Masala (Chef Speciality) 180**

Authentic Punjabi dish consisting of tandoori prepared chicken. Softly simmered in a smooth tomato base gravy.

**35. Chicken Curry 140**

Boneless chicken cooked in a traditional Indian gravy sauce

**36. Chicken Spinach 160**

Healthy preparation of tender chicken cooked in a spinach gravy sauce

**37. Chicken Vindaloo 150**

A spicy dish from south India, chicken cooked in a rich spicy gravy and potatoes.

**38. Chicken Kadhai 150**

Marinated pieces of chicken sautéed with tomatoes, onion and bell pepper

**39. Chicken Madras 150**

South Indian Inspired dish, chunk piece of chicken cooked in a rich onion gravy with onion and bell pepper

**40. Chicken Korma 160**

A mild flavourful delicacy chicken cooked in a mild creamy cashew base gravy.

**41. Chicken Jalfrezi 170**

Tender piece of Chicken sautéed with onion, bell pepper and cooked in onion and coconut base gravy sauce

**42. Chicken Do Piazza 160**

Chicken Tikka cooked in a traditional Punjabi tomato Gravy Sauce

**43. Chicken Rogan Josh 170**

Chicken Pieces slowly simmered with spice, herbs and cooked in a yogurt base Gravy

# Lamb Curries

46. Lamb Madras



- 44. Lamb Curry** 230  
A traditional curry lamb prepared with onion, garlic and Indian Spices
- 45. Lamb spinach** 240  
Lamb cooked in a healthy spinach gravy
- 46. Lamb Madras** 250  
A strongly flavoured south Indian inspired curry, Lamb cooked with onion, bell pepper in a onion gravy sauce.
- 47. Lamb Vindaloo** 250  
A spicy lamb dish cooked in a rich spicy gravy with potatoes
- 48. Lamb Kadhai** 250  
Lamb sauteed with onion and bell pepper cooked in a rich onion tomato gravy
- 49. Lamb jalfrezi** 260  
Lamb cooked in a rich onion gravy sauce with a hint of coconut.
- 50. Lamb Korma** 260  
A flavourful mild lamb curry dish
- 51. Lamb keema Mattar** 240  
Minced lamb cooked with aromatic spices and green peas
- 52. Lamb Rogan Josh** 260  
Tender Lamb pieces slowly simmered with spices and herb and cooked in a yogurt base gravy
- 53. Lamb Do Piazza** 260  
Lamb Pieces cooked in a traditional Punjabi tomato Gravy Sauce
- 54. Lamb Tikka Masala** 270  
Lamb Tikka cooked in our smooth tomato gravy sauce.



# Seafood Curries



57. Prawn Vindaloo

- |  |     |
|--|-----|
| <b>55. Prawn Korma</b><br>A flavourful Mild prawn curry  | 280 |
| <b>56. Prawn Curry</b><br>Prawn cooked in a coconut base gravy sauce tempered with mustard seed and curry leaves | 280 |
| <b>57. Prawn Vindaloo</b><br>A spicy Prawn dish cooked in a rich tomato gravy sauce and potato                   | 270 |
| <b>58. Prawn Kadhai</b><br>Prawn sauteed with onion, bell pepper cooked in a rich spice onion gravy              | 270 |
| <b>59. Fish curry</b><br>Fish cooked in south indian style with tomatoes, okra in a coconut gravy sauce          | 280 |
| <b>60. Fish Vindaloo</b><br>A spicy fish curry cooked in a tomato gravy sauce and potatoes.                      | 270 |

56.



59.







67. Chicken Biryani

# Rice Dishes & Naan

73. Garlic Naan



- 61. Plain Rice 40  
Long Grain plain basmati rice
- 62. Yellow saffron pillau Rice 60  
Basmati rice cooked with saffron, turmeric and aromatic light spices
- 63. Jeera Rice 50  
Basmati rice tempered with cumins seeds
- 64. Pea pillau 60  
Basmati rice cooked in fresh garden peas and cumin seed
- 65. Veg pillau Rice 100  
Basmati rice cooked in mild spice and fresh vegetable
- 66. Vegetable Biryani 140  
Basmati rice slowly simmered with aromatic spices and seasonal vegetable and cashew nut
- 67. Chicken Biryani 150  
Basmati rice slowly simmered with marinated chicken pieces, yogurt and spices
- 68. Lamb Biryani 240  
Basmati rice cooked with tender piece of lamb and spices
- 69. Prawn Biryani 260  
Basmati rice cooked with Prawn and Spices
- 70. Fish Biryani 250  
Basmati rice cooked with fish and spices



- 71. Plain Naan 30  
Soft plain unleavened bread prepared in a tandoor oven
- 72. Butter Naan 35  
Soft unleavened bread layered with butter and prepared in tandoor oven
- 73. Garlic Naan 40  
Soft unleavened bread brush with butter garlic and cilantro cooked in a tandoor oven
- 74. Aloo Naan 70  
Soft unleavened bread stuffed with mashed potato and spices
- 75. Keema Naan 100  
Soft unleavened bread stuff with mince lamb, spices and cooked in a tandoor oven
- 76. Cheese Naan 80  
Soft unleavened bread stuff with cheese and cooked in Tandoor Oven
- 77. Peshwari Naan 100  
Soft unleavened bread stuff with cashew nut, Raisin and mixed fruit and prepared in tandoor oven

# Parathas & Roti Salad & Raita's



82. Laccha Paratha

89. Aloo Raita



78. Chapati 20

Soft leavened bread cooked in a griddle

79. Tandoori Roti 25

A whole wheat bread cooked in a tandoor

80. Bhatura 40

Special deep fry puff bread

81. Plain paratha 30

Crispy whole wheat bread cooked in a griddle

82. Laccha Paratha 30

Crispy layered whole wheat bread cooked in a griddle

83. Aloo Paratha 60

Whole wheat Bread stuff with potato, spice and cooked in a griddle

84. Chicken tikka paratha 80

Chef speciality, chicken tikka, herbs, spices stuff in a whole wheat bread and cooked in a griddle



81.



84.



78.



83.



79.



80.

85. Katchumber salad 70

Fresh seasonal vegetable salad dress with lime, chilli powder and spice

86. Plain Yogurt 40

Plain homemade yogurt

87. Cucumber Raita 50

Homemade yogurt mixed with cucumber and mild spice

88. Mixed Raita 60

Homemade yogurt mixed with onion, tomatoes, coriander, mint and spices

89. Aloo Raita 60

Homemade yogurt mixed with potatoes, coriander and mild spice.



87.



89.

## Mango Kulfi

A frozen dessert made from sweet milk and mango.

90.-



# Curry set



## Chicken curry set 220.-

1. Choice of Curry  
Korma / Traditional curry / Tikka masala  
/ Rogan josh / Madras / Vindaloo
2. Rice  
Plain Rice / Yellow saffron rice
3. Yogurt  
Plain yogurt / Mix Raita

## Chicken Tikka and kebab set 195.-

1. Rice  
Plain rice / Yellow saffron rice
2. Yogurt  
Plain yogurt / Mix Raita



## Vegetarian Set 190.-

1. Choice of Curry  
Mixed Veg Curry / Channa masala / Aloo gobi  
/ Paneer mahhni / Bombay potatoes
2. Naan / Rice  
Plain rice / Yellow saffron rice
3. Yogurt  
Plain yogurt / Mix Raita



# Drinks



## Lassi (Yogurt Blended Drinks)

Water	20	Plain Lassi	40
Soda Water	25	Sweet Lassi	50
		Salted Lassi	50
Hot Beverage		Mango Lassi	90
Masala Tea	60		

## Beers

Soft Drinks and Juices		Chang	65
		Leo	65
Coke	25	Singha	70
Sprite	25	Tiger	70
Fanta Orange	25	San Miguel	80
Diet Coke	30	Heineken	80
Coke Zero	30	King Fisher	140
Ginger Ale	30		
Lime Juices	50	Wine	
Lime Soda	60	WineHouse Red	150
Mint Lime Smooties	80	House White	150