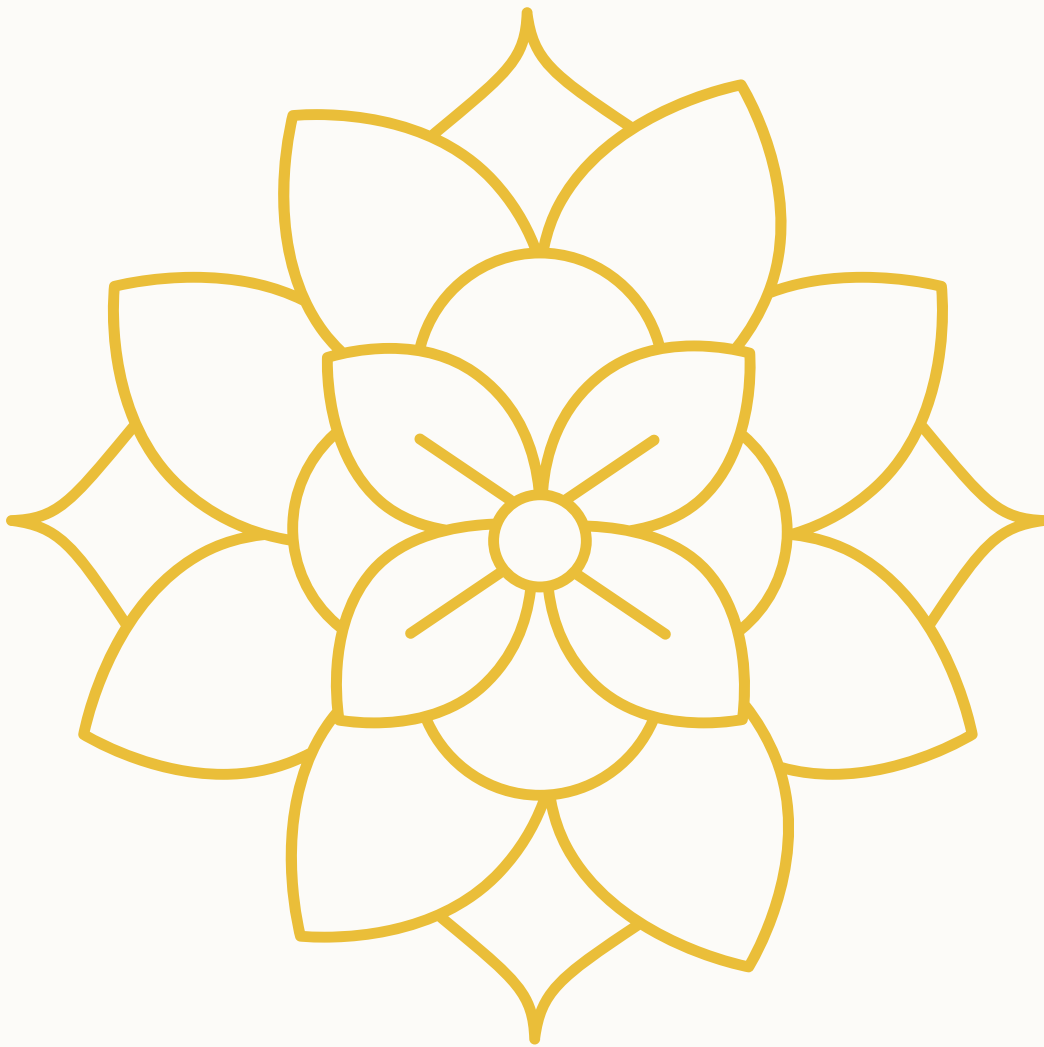


Krish's
INDIAN BISTRO



Shri Krishna's
INDIAN BISTRO
STARTERS

APPETIZERS

VEG.SAMOSA - \$7

2 Crispy flour pestry with potatoes & peas

ONIONBHAJI - \$7

Onion, spinach, & potatoes dipped in grohom - flour and fried

PANEER PAKORA - \$9

Thick cubes of homomade cottage cheese deep fried in oil

SAMOSA CHAT - \$8

Vegatable pastry topped with chick peas, mint, onion tamarina & yogurt

ALOO PAPRI CHAT - \$8

Lentil wafers topped with potatoes, chick peas, yogurt, mint & tamrid

FISH PAKORA - \$9

Fish marinated with ginger, green chili, gram flour & Indian spices

SHRIMP BUKHARA - \$12

Poached eggs with bacon on an muffin, topped with sauce

CHILLI MUSHROOM - \$10

Toasted sourdough topped with smashed avocado, poached eggs, and cherry tomatoes

CHILLI PANEER - \$14

Poached eggs with bacon on an muffin, topped with sauce

BIRYANI

LAMB BIRYANI - \$24

Basmati rice ,combined with a romatic spices cooked in tandoor served with Lamb

SHRIMP BIRYANI - \$22

Basmati rice combined with aromatic spices cooked in tandoor served with Shrimp

SMRIMP & LAMB SIRYANI - \$25

Basmati rice ,combined with aromatic spices cooked in tandoor served with Lamb & Shrimp

CHICKEN BIRYANI - \$20

Basmati rice ,combined with aromatic spices cooked in tandoor served with Chicken

VEGETABLE BIRYANI - \$15

Basmati rice combined with aromatic spices cooked in tandoor served with vegetables

TANDOOR

TANDOORI CHICKEN - \$15

Marinated in yogurt, Indian spices, 1/2 chicken

MURG MALAI KABAB - \$12

Chicken breast marinated with cheese, sour cream & Indian spices

TANDOORI PANEER TIKKA - \$12

Cubes of fresh homemade cottage cheese marinated in red & yellow spiced yogurt, served with cubes of onion, green pepper on a skewe

CHICKEN TIKKA - \$14

Cubes of white chicken breast marinated in a red & yellow spiced yogurt, served with cubes of onion, green pepper on a skewer

CHICKEN SEEKH KABAB - \$12

Ground chicken mixed with onion, mint, chile, spices & barbequed

LAMB SEEKH KABAB - \$14

Ground lamb mixed with onion, green pepper,

BREAD

NAAN - \$5

White flour bread

GARLIC NAAN - \$6

White flour bread w/ chopped garlic & Cilantro

TANDOORI ROTI - \$2.75

Whole wheat plain bread

HARI IMIRCH HAAN - \$5.50

White flour bread topped with green chili

ONION KULCHA - \$5

White flour bread stuffed with onion

ALOO KULCHA - \$6

Breads stuffed with potatoes and Indian spioes

LACHHA PARATHA - \$6

White Layered whole wheat bread

PANNER KULCHA - \$6

White flour bread stuffed w/ homemade cheese

PASHWARI NAAN - \$6

White flour bread stuffed w/ dried fruit

KEEMA NAAN - \$6

Super fine flour bread stuffed w/ meat

BUTTER NAAN - \$6

Several layers of Naan, each layer has butter. flaky

And Krishna's
INDIAN BISTRO
MAIN COURSE

VEG

SAAG AUR PANEER - \$15

Homemade cottage cheese cooked with spinach

DAL MAKHAINI - \$15

Block lentil cooked with ginger, garlic & spices

DAL FRY - \$12

Yellow lentil cooked with ginger, garlic & spices

ALOO GOBI - \$13

Cauliflower, potato cooked w / onion
tomatoes & spices

PANEER MASALA - \$15

Homemade cottage cheese cooked with
tomato sauce & spices

MALAI KOFTA - \$14

Homemade cottage cheese in a creamy cashew
sauce garnished with almonds & raisins

CHANA MASALA - \$13

Chickpeas with onion, tomatoes, ginger & garlic

CHOLE BHATURE - \$15

Smaller portion of Chana Masala with 2
Butura breads

BAIGEN BHARTA - \$13

Eggplant cooked in clay oven with onion,
tomatoes and spices

NAVARTNA KORMA - \$14

Mixed vegetables cooked with onion &
coconut milk

KADA PANESR - \$15

Homemade cottage cheese cooked with
tomatoes, onion, garlic & spices

MUTTER PANEER - \$15

Homemade cottage cheese, cooked with
tomato sauce & spices

BHINDI MASALA - \$13

Okra cooked with onion, tomatoes, ginger,
garlic, & spices

NON VEG

CHICKEN CURRY - \$20

Boneless chicken cooked in ginger, garlic,
onion tomatoes & spices

CHICKEN TIKA MASAILA - \$22

Boneless chicken cooked in onion, green peppers in a
cream sauce

BUTTER CHICKEN - \$22

Boneless chicken cooked in cream sauce

KADAI CHICKEN - \$22

Boneless chicken cooked with onion, green
peppers, tomatoes & spices

CHICKEN VINDALOO - \$22

Boneless chicken cooked in dry chilies
vinegar and spices

CHICKEN KORMA - \$22

Boneless chicken cooked in a creamy coconut milk

CHICKEN SAAGWALA - \$22

Boneless chicken cooked with spinach,
garlic, ginger & spices

FISH TIKKA MASALA - \$22

Fresh fish cooked with tomatoes, ginger,
garlic & spices

FISH CURRY - \$22

Fresh fish cooked in ginger, garlic, onion,
tomatoes & spices

LAMB SAAGWALA - \$24

Lamb cooked with spinach, garlic, ginger
& spices

LAMB ROGAN JOSH - \$24

Lamb cooked with extra virgin oil, garlic,
ginger & spices

KADAI LAMB - \$24

lamb cooked with ginger, garlic, onion,
tomatoes & spices

LAMB KORMA - \$24

Lamb cooked in creamy coconut milk

LAMB VINDALOO - \$24

Lamb cooked dry chilis, vinegar, & spices

SHRIMP TIKKA MASALA - \$20

Shrimp cooked with tomatoes, ginger, garlic & spices

WE SERVE 100% HALAL MEAT

& Krish's
INDIAN BISTRO

TIFFIN BOX

VEG TIFFIN-V - \$14

NON-VEG TIFFIN - \$15

VEG & NON VEG TIFFIN - \$15

FOR KIDS

CHICKEN FINGERS W/ FRIES - \$8

SIDE ORDERS

RICE - \$4

PICKLES - \$2

ONION SALAD - \$4

BEVERAGES

Bottled Water \$2

Soda 12oz. \$3

Mango Lassi \$5

JUICE

MASALA GUAVA - \$6

Water; guava pulp, sugar salt, citric add, pectin, artificial guava flavor, chilli powder, ascorbic acid natural extract(black pepper and capsicum)

MIX FRUIT - \$6

Water, Mixed Fruit Concentrate Apple Juice Conc. Orange Juice Conc Guava Puree, Apricot Puree Conc. Mango Pulp Conc. Banana Puree, Lime Juice Conc., Passion Fruit Juice Conc, Guava Puree Conc, Pineapple Juice Conc., Sugar, Citric Acid, Pectin, Ascorbic Acid, Beta Carotene and Natural & Artificial Flavors

PINEAPPLE - \$6

Water, Pineapple Juice Concentrate. Sugar, Citric Add, Ascorbic Acid.

WE SERVE 100% HALAL MEAT

& Krish's
INDIAN BISTRO

444 Hurffville-Cross Keys Rd.

Sewell, NJ

1-856-473-5550

