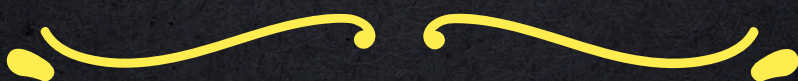




**KRISH INDIAN BISTRO**



# **MENU**



**OPEN :11:00AM - 8:00 PM  
FRIDAY&SATURDAY  
11:00 AM -9:00 PM  
CLOSED ON MONDAY**





# MENU

## Veg Appetizers

- VEG SAMOSA** \$7  
2 crispy, and flaky deep-fried pastry filled with tender potatoes, peas, and spices
- ONION BHAJI** \$7  
thinly sliced onions mixed with a spiced batter of chickpea flour (besan) and fried
- PANEER PAKORA** \$9  
soft cubes of cottage cheese coated in a spiced gram flour and fried
- SAMOSA CHAAT** \$8  
Crispy samosas topped with spiced chickpeas, yogurt, tangy chutneys
- ALOO PAPRI CHAAT** \$8  
Lentil wafers topped with potatoes, chick peas, mint, yogurt & tamarind
- CHILLI MUSHROOM** \$10  
Crispy fried mushrooms tossed in a spicy Indo-Chinese chili sauce with onions, bell peppers.
- CHILLI PANEER** \$14  
Crispy paneer cubes tossed in a spicy Indo-Chinese chili sauce with onions, bell peppers.
- GOBI MANCHURIAN** \$11  
Crispy cauliflower florets tossed in a flavorful Indo-Chinese Manchurian sauce made with garlic, ginger, onions, and bell peppers.

## Non Veg Appetizers

- CHILLI CHICKEN** \$15  
Crispy fried chicken tossed in a spicy Indo-Chinese chili sauce with onions, bell peppers.
- CHICKEN LOLIPOP** \$13  
Frenched chicken marinated in spices, fried until crispy.
- DRUMS OF HEAVEN** \$15  
Crispy fried chicken drumettes tossed in a rich, spicy Indo-Chinese sauce
- FISH PAKORA** \$13  
Tender fish pieces marinated in aromatic Indian spices, coated in a crispy gram-flour batter, and fried.

## TANDOOR

- TANDOORI PANEER TIKKA** \$12  
Soft paneer cubes marinated in yogurt and spices, grilled in a tandoor until smoky and tender.
- TANDOORI CHICKEN** \$15  
Yogurt-marinated chicken roasted in a tandoor with aromatic spices, smoky and juicy
- CHICKEN TIKKA** \$14  
Juicy boneless chicken pieces marinated in yogurt and spices, grilled until smoky and tender.
- CHICKEN SEEKH KABAB** \$12  
Spiced minced chicken skewers, grilled until juicy and smoky.
- LAMB SEEKH KABAB** \$14  
Spiced minced lamb skewers, grilled until juicy and smoky.







# MENU

## Main dishes

### **SAAG AUR PANEER** \$15

Soft paneer cubes cooked in a rich, mildly spiced spinach (saag) gravy

### **DAL MAKHANI** \$15

Slow-cooked black lentils simmered with butter, cream, and mild spices.

### **DAL FRY** \$14

Yellow lentils cooked and tempered with cumin, garlic, onions, and spices

### **ALOO GOBI** \$14

Potatoes and cauliflower cooked with aromatic spices, onions, and tomatoes

### **PANEER MASALA** \$16

Soft paneer cubes simmered in a rich, spiced tomato-onion gravy with a touch of cream

### **MALAI KOFTA** \$15

Soft paneer and vegetable dumplings simmered in a rich, creamy tomato-based gravy.

### **CHANA MASALA** \$15

Chickpeas cooked in a tangy, spiced tomato-onion gravy with aromatic Indian spices

### **CHOLE BHATURE** \$15

chickpea curry served with fluffy, bhature

### **BAINGAN BHARTA** \$15

Fire-roasted eggplant mashed and cooked with onions, tomatoes, and aromatic spices for a smoky, rustic flavor.

### **NAVRATAN KORMA** \$16

A rich, mildly sweet curry made with mixed vegetables, nuts, and raisins in a creamy gravy.

### **KADAI PANEER** \$15

Paneer cubes cooked with bell peppers and onions in a bold, spiced tomato gravy

### **MUTTER PANEER** \$15

Soft paneer and green peas cooked in a mildly spiced tomato-onion gravy.

### **BHINDI MASALA** \$15

Stir-fried okra cooked with onions, tomatoes, and aromatic spices

### **ALOO GOBI TIKKA MASALA** \$16

Potatoes and cauliflower cooked with aromatic spices, onions, and tomatoes in creamy sauce







# MENU

## Main dishes

### CHICKEN CURRY \$20

Tender chicken simmered in a rich, spiced onion-tomato gravy with aromatic Indian spices.

### CHICKEN DO PYAZA \$20

Tender chicken cooked with double the onions in a rich, spiced tomato-based gravy

### BUTTER CHICKEN \$22

Grilled chicken cooked in a rich, creamy tomato-butter gravy

### CHICKEN TIKKA MASALA \$22

Grilled chicken tikka simmered in a rich, tomato-butter gravy

### KADAI CHICKEN \$22

Chicken cooked with bell peppers and onions in a tomato gravy

### CHICKEN VINDALOO \$22

Chicken curry cooked with potatoes, vinegar, garlic, and bold Goan spices.

### CHICKEN KORMA \$22

Tender chicken cooked in a rich, mildly spiced coconut milk gravy with aromatic spices

### CHICKEN SAAGWALA \$22

Tender chicken cooked in a flavorful spinach based gravy with aromatic spices

### FISH TIKKA MASALA \$22

Fish cooked in a spiced tomato and onion gravy with bell peppers.

### FISH CURRY \$22

Fresh fish simmered in a flavorful spiced gravy with onions, tomatoes, and aromatic herbs.

### LAMB SAAGWALA \$24

Tender lamb slow-cooked in a rich spinach based gravy with aromatic spices

### LAMB ROGAN JOSH \$24

Tender lamb slow-cooked in a rich, aromatic Kashmiri style gravy with traditional spices.

### KADAI LAMB \$24

Tender lamb cooked with onions and bell peppers in a bold, spiced tomato gravy

### LAMB KORMA \$24

Tender lamb cooked in a rich, mildly spiced coconut milk gravy with aromatic spices

### LAMB VINDALOO \$24

Spicy and tangy lamb curry cooked with potatoes, vinegar, garlic, and bold Goan spices.

### SHRIMP TIKKA MASALA \$20

Juicy shrimp cooked in a rich, tomato-butter gravy with aromatic Indian spices







# MENU

## BIRYANI

### VEGETABLE BIRYANI \$15

Fragrant basmati rice cooked with mixed vegetables, herbs, and aromatic spice

### CHICKEN BIRYANI \$20

Aromatic basmati rice layered with tender chicken, herbs, and fragrant spices

### SHRIMP BIRYANI \$22

Fragrant basmati rice cooked with juicy shrimp, herbs, and aromatic spices

### LAMB BIRYANI \$24

Aromatic basmati rice layered with tender lamb, herbs, and fragrant spices

### SHRIMP & LAMB BIRYANI \$25

Fragrant basmati rice layered with tender lamb and juicy shrimp, cooked with herbs and aromatic spices.

## SIDE ORDERS

### RICE \$4

### LEMON RICE \$5

### LEMON RICE PULAO \$6

### PICKLES \$2

### MIX SALAD \$5

### CHICKEN FINGERS & FRIES \$8

## BREAD

### NAAN \$5

White flour bread

### GARLIC NAAN \$6

White flour bread with garlic & Cilantro

### TANDOORI ROTI \$3

Whole wheat plain bread

### BUTTER NAAN \$6

Layerd naan with butter

### CHILLI GARLIC NAAN \$6

White flour bread with chooped garlic, cilantro & green chillies.

### HARI MIRCH NAAN \$6

White flour bread topped with green chilli

### ONION KULCHA \$5

White flour bread stuffed with onion

### ALOO KULCHA \$6

White flour bread stuffed with potatoes

### PANEER KULCHA \$6

White flour bread stuffed with cottage cheese

### CHEESE KULCHA \$6

White flour bread stuffed with cheese

### PESHAWARI NAAN \$6

White flour bread stuffed with dried fruits & nuts

### KEEMA NAAN \$6

White flour bread stuffed with minced meat

### LACHHA PARATHA \$6

Layered whole wheat bread







# MENU

## DESSERTS

**GULAB JAMUN** \$6

Soft, deep-fried milk dumplings soaked in warm rose-flavored sugar syrup, rich and indulgent.

**RASMALAI** \$7

Soft paneer dumplings soaked in chilled saffron-flavored milk

## DRINKS

MANGO LASSI \$6

GUAVA \$6

MIX FRUIT \$6

PINE APPLE \$6

POMOGANATE \$6

SALTY LASSI \$4

SWEET LASSI \$4

SODA 12 OZ \$3

BOTTLED WATER \$2

WE DO NOT USE ANY DRIED FRUITS OR NUTS IN PREPARATION OF OUR DISHES. PLEASE LET US KNOW OF ANY ADDITIONAL ALLERGIES

