



KRISH'S INDIAN BISTRO

MENU

Open: 11:00 AM - 8:00 PM

Friday & Saturday

11:00 AM - 9:00 PM

Closed on Monday

Krish's Indian Bistro

Veg Appetizers

VEG SAMOSA \$7

2 crispy, flaky deep-fried pastries filled with tender potatoes, peas, and spices.

ONION BHAJI \$7

Thinly sliced onions mixed with a spice chickpea flour (besan) batter and fried.

Paneer Pakora \$9

Soft cubes of cottage cheese coated in spiced gram flour and fried.

SAMOSA CHAAT \$8

Crispy samosas topped with spiced chickpeas, yogurt, and 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.



Krish's Indian Bistro

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.





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Main Dishes

CHICKEN CURRY	\$20	FISH TIKKA MASALA	\$22
Tender chicken simmered in a rich, spiced onion-tomato gravy with aromatic Indian spices.		Fish cooked in a spiced tomato and onion gravy with bell peppers.	
CHICKEN DO PYAZA	\$20	FISH CURRY	\$22
Tender chicken cooked with double the onions in a rich, spiced tomato-based gravy.		Fresh fish simmered in a flavorful spiced gravy with onions, tomatoes, and aromatic herbs.	
BUTTER CHICKEN	\$22	LAMB SAAGWALA	\$24
Grilled chicken cooked in a rich, creamy tomato-butter gravy.		Tender lamb slow-cooked in a rich spinach based gravy with aromatic spices.	
CHICKEN TIKKA MASALA	\$22	LAMB ROGAN JOSH	\$24
Grilled chicken tikka simmered in a rich, tomato-butter gravy.		Tender lamb slow-cooked in a rich, aromatic Kashmiri style gravy with traditional spices.	
KADAI CHICKEN	\$22	KADAI LAMB	\$24
Chicken cooked with bell peppers and onions in a tomato gravy.		Tender lamb cooked with onions and bell peppers in a bold, spiced tomato gravy.	
CHICKEN VINDALOO	\$22	LAMB KORMA	\$24
Chicken curry cooked with potatoes, vinegar, garlic, and bold Goan spices.		Tender lamb cooked in a rich, mildly spiced coconut milk gravy with aromatic spices.	
CHICKEN KORMA	\$22	LAMB VINDALOO	\$24
Tender chicken cooked in a rich, mildly spiced coconut milk gravy with aromatic spices.		Spicy and tangy lamb curry cooked with potatoes, vinegar, garlic, and bold Goan spices.	
CHICKEN SAAGWALA	\$22	SHRIMP TIKKA MASALA	\$20
Tender chicken cooked in a flavorful spinach based gravy with aromatic spices.		Juicy shrimp cooked in a rich, tomato-butter gravy with aromatic Indian spices.	



Krish's Indian Bistro

Biryani

VEGETABLE BIRYANI

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

\$15

CHICKEN BIRYANI

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

\$20

SHRIMP BIRYANI

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

\$22

LAMB BIRYANI

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

\$24

SHRIMP & LAMB BIRYANI

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

\$25

Side Orders

RICE:

\$4

LEMON RICE:

\$5

LEMON RICE PULAO:

\$6

PICKLES:

\$2

MIX SALAD:

\$5

CHICKEN FINGERS & FRIES:

\$10

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

Layered naan with butter.

CHILLI GARLIC NAAN

\$6

White flour bread with chopped 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 and nuts.

KEEMA NAAN

\$6

White flour bread stuffed with minced meat.

LACHHA PARATHA

\$6

Layered whole wheat bread.





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Desserts

GULAB JAMUN

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

RASMALAI

Soft paneer dumplings soaked in chilled saffron-flavored milk.

\$6

\$7

Drinks

MANGO LASSI:

\$6

GUAVA:

\$6

MIX FRUIT:

\$6

PINE APPLE:

\$6

POMOGRANATE:

\$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

