

Krish's
INDIAN BISTRO

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.





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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

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.



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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: \$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

\$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**

