



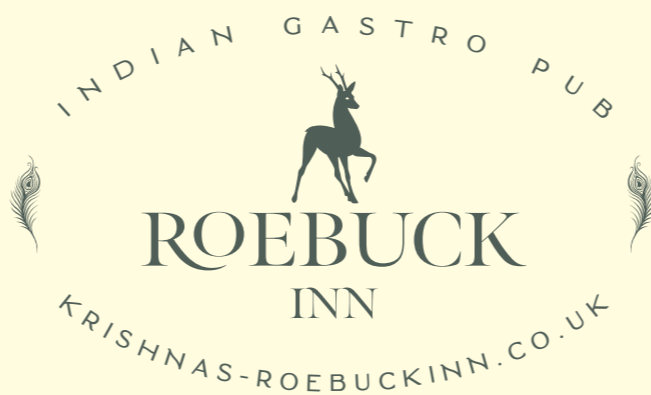
STARTERS

VEGETARIAN STARTERS

Veg. Samosa Chaat 1pc vg	5.50
Punjabi veg samosa served with hot & sour chutney & yogurt.	
Chilli Paneer vg	7.25
Paneer tossed with a hint of chilli, garlic & soya.	
Saag Aloo Pyazzi 2pc vg	5.50
Crispy spinach, potato & onion pakora.	
Krishna's Onion Bhaaji vg	5.50
Crispy juliennes of onion pakora.	
Chilli Mushrooms veg	6.25
Battered fresh mushrooms, cooked with a hint of chilli, garlic & soya.	
Haryali Paneer Tikka veg	6.50
Spinach & Basil flavoured cottage cheese, cooked in the Tandoor.	

NON-VEG STARTERS

Garlic Chilli Chicken	7.50
Battered chicken, marinated & sauteed with fresh garlic & a hint of chilli.	
Duo Chicken Tikka 2pc	7.00
Chicken supreme marinated in tandoori masala, grilled in the tandoori oven.	
Seekh Kebab 2pc	7.50
Juicy lamb kebab grilled along with onions & served with mint sauce.	
Prawn or Chicken Sixty-Five	7.50 / 7.00
Crispy prawns or chicken marinated & cooked with fresh garlic & a hint of chilli.	
Lamb Samosa Chaat 1pc	5.95
Punjabi lamb samosa served with hot & sour chutney & yogurt.	
Tandoori Salmon Tikka	8.00
Salmon marinated with Indian spices & cooked in Tandoori oven.	
Shahi Lamb Chops	9.50
48 hour marinated tender juicy lamb, cooked in the Tandoor along with Indian spices.	



FAVOURITE CURRIES

All curries served with Special Rice or Plain Naan or Chips

CLASSICS

Classic Chicken Curries	16.95
Tikka Masala / Jalfrezi / Roganjosh / Dhansak / Madras / Vindaloo / Saag	
Delhi Style Butter Chicken	16.95
Old Delhi style chicken tikka cooked with creamy tomato gravy.	
Classic Lamb Curries	17.95
Tikka Masala / Jalfrezi / Roganjosh / Dhansak / Madras / Vindaloo / Saag	

Lamb Keema Mushroom	18.95
Minced lamb cooked with Garden Peas spices & Dry Fruits	
Classic King Prawn Curries	18.95
Tikka Masala / Dhansak / Madras / Vindaloo	
Mix Seafood Mollie	17.95
Premium seafood combination of mussels, squid, prawns & fish, cooked in Indian spices.	

SOUTH INDIAN SPECIALITY

Malabar Prawn or Salmon Curry	18.95
Creamy rich & flavour curry, gently cooked in garlic, mustard seed, curry leaf & kokum (coconut cream).	
Chettinad Curries	17.95 / 18.95
South Indian speciality curry cooked along with mustard seeds, curry leaves, kokum (coconut cream) & smoked chilli. Chicken / Lamb / King Prawn / Salmon	

TANDOOR SPECIALS

Cooked in a clay oven (Tandoor) - served with a creamy tikka masala sauce & with Plain Rice or Plain Naan or Chips

Tandoori King Prawns	19.50
Jumbo king prawns marinated with Indian spices & herbs, cooked in its shell.	
Gilafi Lamb Seekh Kebab	16.50
Minced lamb mixed with garlic, fresh coriander, chopped onions, peppers & Indian spices.	
Tandoori Salmon	17.95
Marinated salmon with hung yogurt, fresh garlic & tandoori masala.	

Haryali Chicken Tikka	17.50
Supreme of chicken marinated with hung yogurt, spinach & basil puree with Indian spices.	
Chicken Tikka Shashlik	17.50
Supreme of chicken marinated with hung yogurt, hot spices, onions & peppers.	
Classic Lamb Chops	19.50
Classic tender & juicy lamb chops marinated in a special tandoori masala.	

Haryali Paneer Tikka Shashlik veg	16.50
Cubes of paneer (cottage cheese) marinated with hung yogurt & cooked with Indian spices.	
Chef Special Kebab Platter	22.95
Combination of chicken, king prawns & salmon marinated with hung yogurt & cooked with Indian spices.	

VEGETARIAN CURRIES

All curries served with Plain Rice or Plain Naan or Chips

Paneer Curries	15.95
Jalfrezi / Saag / Makhani	
Traditional Dal Curies	13.95
Tadka Dal / Dal Makhani	
Mushroom & Onion Bhaji	14.95
Spiced mushrooms & caramelised onion, cooked in Indian spices.	
Mixed Vegetable Jalfrezi	14.95
Seasonal vegetables cooked in a Jalfrezi sauce.	
Amritsari Choley	13.00
Punjabi style choley (chickpeas).	

DUM-BIRYANIS

Krishna's Dum Biryani	14.95 / 16.95
Served with a mild Jalfrezi sauce or Raita (yogurt & cucumber). Chicken / Lamb / King Prawns / Salmon	
Basmati Rice cooked in traditional Indian spices mixed with the desired meat or seafood of your choice.	
Krishna's Special Dum Trio Biryani	18.95
Served with a mild jalfrezi sauce or raita (yogurt & cucumber). Combination of king prawns, chicken & lamb cooked traditionally with Indian spices, fresh mint & saffron.	
Krishna's Vegetable Dum Biryani	14.95
Served with a mild Jalfrezi sauce or Raita (yogurt & cucumber) Mixed vegetables cooked in basmati rice, fresh mint & saffron.	

CHILDREN'S MENU

all 9.50

Chicken or Lamb Korma	
Tender chicken or lamb cooked in a creamy sauce served with basmati rice.	
Malai Chicken Tikka	
Chicken supreme marinated in yogurt & cream, cooked in the Tandoor, served with basmati rice.	
Fish Fingers or Chicken Nuggets	
Served with chips.	
Chicken Pakora	
Crispy chicken strips served with chips	



VEGETARIAN SIDE DISHES

Classic Bombay Aloo	5.95
Bombay style potatoes cooked with Indian spices & herbs.	
Adraki Aloo Gobhi & Matar	6.95
Potatoes cooked with fresh ginger, garlic, cauliflower & peas.	
Saag Aloo	5.95
Potatoes cooked with baby spinach & Indian spices.	
Saag Paneer	7.50
Paneer (cottage cheese) cooked with baby spinach in authentic Indian spices & flavours.	
Matar Mushroom	6.95
Mushrooms bhaji cooked along with garden peas with fresh garlic & homemade roasted spices.	
Chana Masala	6.50
Chickpeas cooked with fresh garlic & homemade roasted spices creating traditional flavours.	
Dal Makhani	6.50
Delhi style creamy black lentil delicacy.	
Tadka Dal	6.50
Yellow lentil cooked with fresh garlic, cumin & coriander.	
Paneer Makhani	7.50
Paneer (cottage cheese) cooked in a smooth tomato gravy, finished with fresh cream & butter.	

RICE & BREADS

Steamed Basmati Rice	3.50
Pulao Rice	3.95
Mushroom Rice	4.00
Keema Rice	4.50
Plain Roti or Plain Naan	3.00
Garlic Naan or Cheese Naan	4.00
Cheese & Chilli Naan or Cheese & Garlic Naan	4.50
Cheese & Onion Naan	4.00
Peshawari Naan or Keema Naan	4.50
Papadums & Chutney for 2 people @	4.50
Papadums & Chutney for 4 people @	7.50
Papadums & Chutney for 6 people @	11.00



At Krishna's Divine Indian Dining explores the exciting tastes from the many regions of India, combined with our delectable style, flair & presentation. Home to one of the world's greatest cuisines, India's culinary art is evolving & her cities are now ever more sophisticated & cosmopolitan & discerning diners are demanding the finest menus from across the country. We have managed to introduce popular regional dishes with traditional ingredients, fresh herbs & spices.

Krishna's presents a creative & uncompromisingly indigenous Indian menu to our guests. We don't compromise on quality & quantity, hence representative by price. At Krishna's Indian Gastro Pub, we wish each & every guest to enjoy the rich flavours & aromas of our fresh Indian food & spices to feed your soul to remember the taste for a life time.

“GOOD FOOD IS A BLESSING FROM GOD”

We are passionate about our style of Indian food & hospitality at Krishna's, we serve supreme divine food to feed your soul.



Krishna's menu is prepared using many ingredients including nuts & other possible allergens. Whilst every care is taken, we cannot completely eliminate the risk of allergen transfer. If you have any food related allergies, please inform the management before booking or the staff on your arrival.

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.

GF:	Gluten-Free	VG:	Vegan
GFO:	Gluten-Free Options	N:	Contains Nuts
V:	Vegetarian	SF:	Shellfish