



KRISNA

Authentic Indian Restaurant



menu

In case you have a delay with your food it is because everything
is made from us right now.
The food can be made according to your taste.
More chili, more hot, we can reduce or increased



appetizers

- | | | |
|----|--|------|
| 1 | papadoms
served with chutneys | 1,90 |
| 2 | chicken pakora
crispy pieces of chicken marinated and fried with indian spices | 4,70 |
| 3 | vegetables pakora
different kind of vegetables and herbs breaded in chickpeas flour and fried deep | 4,00 |
| 4 | onion bhajek
slices of onions and herbs breaded in chickpeas flour and fried deep | 4,00 |
| 5 | meat samosa
fried pies filled with meat and herbs | 5,30 |
| 6 | vegetable samosa
fried pies with vegetables and herbs | 5,00 |
| 7 | alo chat
gravy with potatoes coriander and herbs | 4,30 |
| 8 | chicken chat
gravy with chicken coriander and herbs | 5,10 |
| 9 | sheek kebab
ground beef with spies and baked in tandoori oven | 5,30 |
| 10 | chicken kebab
ground chicken with spies and baked in tandoori oven | 5,20 |
| 11 | chicken wings
chicken wings in tandoori oven | 4,50 |
| 12 | beef cutles
indian spicy fried meatball | 5,00 |
| 13 | tandouri chicken | 5,00 |
| 14 | chicken tikka | 4,50 |
| 15 | lamb tikka | 5,00 |
| 16 | spring rolls | 4,80 |
| 17 | prawn crackers | 3,00 |
| 18 | chips | 2,80 |



salads

- | | | |
|----|---|------|
| 19 | plain
salad with cucumber, carrots, cabbage and special sauce with carry | 3,00 |
| 20 | onion
chopped onion, tomatoes and chillies | 3,00 |
| 21 | raeta
salad with tomato, onions, cucumbers and yogurt | 3,80 |
| 22 | krisna
salad with cucumber, carrots, cabbage, pieces of chicken tikka, tomato, pine nuts and special sauce with carry | 5,80 |







main dishes



spicy

main dishes are served with

 chicken	9,50
 beef	10,50
 lamb	11,50
 vegetables	8,80
 prawns	12,50
 fish	12,00

choose your sauce

23 **curry**

traditional indian dish with curry

24 **balti**

a classic famous indian plate cooked with garlic, fresh coriander, peppers and onions

25 **kurma**

a sweet recipe which give you the pleasure of coconut. prepared with mild spices and creamy sauce

26 **pasanda**

this delicious plate is cooked in creamy sauce with mild herbs and almond crumb

27 **bhuna** 

a combination of spices fried together with pieces of onions, red and green chilies

28 **dunsak** 

includes lemon juice and pineapple with lentils which give a sweet and sour taste

29 **karahi**  

cooked with fresh onions, peppers ginger and garlic .served in hot plate

30 **jalfrezi**  

the dish includes red chilies, onions tomatoes and coriander

31 **roghan josh**  

this dish is robust with flavors of varied spices, cooked with the aroma of cinnamon, cardamom and coriander

32 **dopiaza**  

includes cinnamon and pieces of fresh green chilies and onions

33 **sambar**   

fairly hot spicy together with lentils ,lemon juice to give a sharp and distinctive taste

34 **madras**    

having a greater promotion of spices and tomatoes puree with onions fairly hot taste to its richness

35 **vindaloo**     

includes greater use of spices garlic ,ginger and black pepper to produce a hot taste (served on hot plate)



special main dishes

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|----|--|---|
| 36 | briyani
one of the most famous dishes are made with rice and gravy together.
served with raeta salad |  chicken 12,50
 beef 13,50
 lamb 14,50
 vegetables 11,80
 prawns 16,50 |
| 37 | chicken tikka massala
pieces of chicken marinated in yogurt and cooked in a mixture of spices | 11,20 |
| 38 | lamb tikka massala
pieces of lamb marinated in yogurt and cooked in a mixture of spices | 11,50 |
| 39 | tandouri chicken massala
chicken fillet marinated in yogurt and cooked in a mixture of spices | 11,20 |
| 40 | tandouri chicken
chicken pieces marinated in yogurt and mixture spices. tandoori dishes are served on a hot iron tray with lemon to be kept warm and juice. we baked them in tandoori oven and served with rice or salad | 12,30 |
| 41 | chicken tikka
small pieces of boneless chicken baked in a clay oven after marinating in spices and yogurt | 12,00 |
| 42 | crabs with curry sauce
by order | 15,00 |



vegetable dishes

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|----|--|------|
| 43 | vegetable curry
vegetable mixed with curry sauce | 8,80 |
| 44 | dal chana masala
indian yellow lentils, cooked with mild species | 8,80 |
| 45 | chana masala
subtly flavor chick peas tempered with fresh coriander, ginger and garlic | 8,80 |
| 46 | sag aloo
spinach with boiled potatoes cooked with curry sauce | 8,80 |
| 47 | bombay potatoes
boiled potatoes with spices tomatoes sauce and coriander | 8,80 |
| 48 | mushroom bhaji
mushrooms in tomato-onion sauce | 8,80 |
| 49 | allo ghobi
cauliflower and potatoes cooked with cumin and species | 8,80 |
| 50 | palak paneer
paneer cubes in healthy spinach gravy | 9,20 |
| 51 | mutter paneer
peas with cheese cooked in mild species | 9,20 |
| 52 | gobi mutter vegetables
vegetables dish made from cauliflower, peas and potatoes | 8,80 |
| 53 | dry gobi mancherian
dry version of cauliflower with a combination of ginger and garlic paste | 8,80 |



bread

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|----|---|------|
| 54 | plain naan
traditional indian bread baked in tandoori oven | 3,20 |
| 55 | garlic naan
traditional indian bread baked in tandoori oven | 3,50 |
| 56 | onion naan
traditional indian bread baked in tandoori oven | 3,50 |
| 57 | cheese naan
traditional indian bread baked in tandoori oven | 3,80 |
| 58 | kema naan
traditional indian bread with meat | 4,20 |
| 59 | paswari naan
traditional indian bread with coconut and raisin | 4,80 |
| 60 | roti
very light bread in tandoori oven | 3,50 |
| 61 | chapatti
soft and thin traditional indian bread | 3,50 |
| 62 | baroto
very thin bread, fried with ghee | 3,70 |



rice

- | | | |
|----|--|-------|
| 63 | plain
white basmati rice | 3,20 |
| 64 | pilau
boiled basmati rice with safran and peans | 3,70 |
| 65 | mushroom
pilau rice with mushrooms | 4,50 |
| 66 | egg fried
fried rice with corn ,carrots, peans and egg | 4,50 |
| 67 | vegetable fried
fried rice with mixed vegetables and egg | 4,50 |
| 68 | chicken fried
fried rice with chicken | 6,50 |
| 69 | prawn fried
fried rice with prawns | 11,00 |



chow mein / noodles

70	chicken	9,50
71	beef	10,50
72	prawns	12,50
73	vegetables	8,90



set meals

74	set meal for 2 persons appetizers: papadom, chicken, pakora and dry gobi manchurian. main dishes: chicken tikka masala, beef roghan josh, rice and naan bread (garlic or plain)	40,00
75	set meal for 3 persons appetizers: papadom, chicken pakora, onion bhaji and salad. main dishes: chicken tikka masala, beef roghan josh, lamb jalfreshi, rice and naan bread (garlic or plain)	61,00
76	set meal for 4 persons appetizers :papadoms, chicken pakora, onion bhaji, gobi manchurian. main dishes : chicken tikka masala, beef bhuna,prawn dopiaza, lamb kurma, pilau rice and nan bread (garlic or plain)	82,00



children menu

77	papadom, chicken pakora, 1/2 chicken kurma, rice	12,50
78	papadom, chicken pakora, 1/2 tandoori chicken, rice	12,50
79	prawn crackers, spring rolls, 1/2 prawn fried rice and chips	12,50
80	prawn crackers,vegetable samosa, 1/2 prawn fried rice and chips	12,50



soft drinks

81	Coca cola 330ml	2,20
82	Coca cola zero 330ml	2,20
83	Coca cola light 330ml	2,20
84	Sprite 330ml	2,20
85	Fanta orange 330ml	2,20
86	Fanta lemon 330ml	2,20
87	Soda water 330ml	2,20
88	Sparkling water 250ml	2,50
89	Mango juice 250ml	2,70
90	Fresh orange juice 200ml	3,00
91	Ice tea peach 330ml	2,20
92	Ice tea lemon 330ml	2,20
93	Mineral water small 0,5lt	0,90
94	Mineral water big 1 lt	1,80



lasi 200ml

Indian beverage with yoghurt

95	Sweet	3,00
96	Salt	3,00
97	Banana	3,80
98	Mango	3,80



beers

99	Mythos 500ml	3,50
100	Fix 500ml	3,50
101	Amstel 500ml	3,50
102	Fix dark 330ml	3,30
103	Kaizer 500ml	4,50
104	Cobra 330ml _ Indian Beer	4,00
105	Buckler 330ml _ Alcohol free	3,00



wifi

user name : authentic indian restaurant
password : 123456789

Consumer is not obliged to pay if the notice of payment
has not been received (receipt or invoice)

All taxes included in prices

Surety : Stephens Lloyd