

Appetisers

Soup Choice of chicken, lamb, vegetable, Mullagatawny.	6.00
Onion Bhaji. Chopped onions, rolled in a spiced batter of garlic, ginger, lemon and deep fried.	6.00
Chicken Pakora Tender pieces of chicken in batter and deep fried.	7.00
Vegetable Pakora Fresh vegetable in herbs and spices in gram flour batter and deep fried.	6.00
Gobi Pakora Fresh cauliflower lightly battered in gram flour and deep fried.	6.00
Fish Pakora Fish cubes in herbs and spices in gram flour batter and deep fried.	8.00
Vegetable Samosa Pastry stuffed with vegetables and deep fried.	6.00
Meat Samosa Pastry stuffed with minced meat and deep fried.	7.00
Baingan Fry Aubergine fried in a batter of herbs and spices.	7.00
King Prawn Puri Chopped king prawns blended with a little chopped potato and folded in fried puri.	9.00
Prawn Puri Small prawns blended with garlic, ginger, a little cream and peas folded in fried puri.	8.00
Raita Yoghurt with chopped onions, tomatoes, cucumber and chat masala	4.00
Lassie A refreshing drink of sweet or salted churned yoghurt	3.50
Green Salad	5.00
Papadum	1.00
Chutney - Mango/mixed pickles	2.00

Tandoori Starters

Krishna Tandoori Cocktail A gourmet selection of cocktail kabab and tikka, a superb recommended delicacy of the house.	11.00
Tan King Prawn Butterfly King prawns marinated and delicately spiced, barbecued on skewers in a clay oven then laid on bed of rice.	10.00
Chicken Kabab Boneless diced breast of chicken marinated in a yogurt-based sauce, barbecued in a clay oven.	8.00
Kalmi Kabab Chicken tikka subtly blended with cream, methi and pineapple. A masterpiece of Kashmir culinary art.	10.00
Boti Kabab Boneless lamb pieces marinated in a yogurt based sauce, barbecued in a clay oven.	10.00
Seek Kabab Minced lamb spiced and rolled on skewers and barbecued in a clay oven.	9.00
Chicken Seek Kabab Minced chicken spiced and rolled on skewers and barbecued in a clay oven	9.00

Krishna Tandoori Specialities

Tandoori Chicken Tender chicken legs marinated in a spiced yogurt sauce and roasted in a clay oven. Served on an iron sizzler.	16.00
Chicken Tikka Mildly marinated diced chicken with special tendering spices, barbecued in a clay oven, served on an iron sizzler.	16.00
Chicken Shashlyke. (Chef Speciality) Fresh chicken mixed with garlic, ginger and spiced with chef's special sauce paste, barbecued in a clay oven, served on an iron sizzler.	20.00
Lamb Tikka Boneless lamb pieces marinated in a yogurt based sauce, barbecued in a clay oven then served on an iron sizzler.	19.00
Seek Kabab Minced lamb spiced and rolled on skewers and barbecued in a clay oven .	15.00
Tan King Prawn Butterfly King prawns marinated and delicately spiced, barbecued on skewers in a clay oven then laid on bed of rice.	20.00
Tandoori Royal (Chef Speciality) A mix of tandoori chicken, seek kabab, chicken tikka, chicken seek kabab, boti kabab and king prawns. Served on an iron sizzler.	25.00
Chicken Tikka Curry Tender boneless marinated chicken barbecued in a clay oven and delicately blended in a subtle cream sauce, specially prepared with herbs and spices, subtly sweet. A firm favourite of the house.	16.00
Kashmiri Chicken Tender marinated chicken, sliced and blended with garlic, ginger, a little cream and yogurt, mint and selected spices.	16.00
Chicken Tikka Masala Boneless chicken tikka barbecued, cooked with Fresh tomatoes, onions, tomato paste, and selective spices, in a thick masala sauce.	16.00
Makhanwala Chicken Tandoori chicken off the bone, sliced and blended with sliced onions, fresh tomatoes and cream sauce.	16.00
Tandoori Chicken Masala Tandoori chicken off the bone, sliced and blended with sliced onions, tomatoes, pepper, cream and selective spices. Served in a thick sauce.	16.00
Lamb Tikka Masala (chef Speciality) Tandoori roast lamb tikka, blended with sliced onions, cream, yogurt, fresh tomatoes, in a thick masala sauce.	16.50

Chicken Specialities

Krishna Chicken Shahjani Boneless chicken pieces cooked with fried chopped onions, fresh tomatoes, fruit cocktail, home made sauce and lightly spiced.	15.00
Chicken Bhuna Masala Diced chicken pieces cooked with fresh tomatoes, chopped onions, pepper, a little ginger, garlic, and spiced.	15.00

Chicken Do-Piazza Tender pieces of chicken cooked with fresh tomatoes, chopped onions, a little ginger, garlic and spiced.	15.00
Chicken Jhal Frezi Tender pieces of chicken cooked with fresh tomatoes, fried onions, fresh green chillies.	15.00
Chicken Korma Breast boneless chicken pieces coked in onions, cream, grated coconuts, yogurt. A great creamy dish.	16.00
Karahi Chicken Selected tender chicken pieces cooked with home-made spiced sauce, onion & tomatoes, peppers. Served in a Karahi.	16.00
Chicken Sagwala Boneless chicken pieces cooked with fresh tomatoes, methi, blended with spinach and spices.	17.00
Chicken Dansak Boneless chicken pieces cooked with fresh tomatoes, onions, garlic, ginger, blended with a mix of lentils (Dall).	16.00
Chicken Vindaloo Boneless chicken pieces blended with garlic, ginger, fresh tomatoes, and spiced HOT with chef's special sauce.	16.00
Murgh Pasanda Breast boneless chicken pieces delicately cooked in an almond sauce, garnished with dry fruits and cream.	16.00

Lamb Specialities

Krishna Rogon Josh Diced lamb cooked in chopped onion & fresh tomatoes, ginger, pepper, garlic and methi.	16.00
Lamb Bhuna Masala Cubes of lamb pieces cooked with fresh tomatoes, pepper, chopped onions, a little ginger, garlic and spices.	16.00
Lamb Do-Piazza Tender cubes of lamb cooked with fresh tomatoes, chopped onions, a little ginger, garlic and spices.	16.00
Lamb Shahi Korma Boneless lamb pieces cooked in onions, cream, grated coconuts and yogurt. A great creamy dish.	16.00
Karahi Ghost Selected tender lamb pieces cooked with a home-made, spicy sauce, onions & tomatoes and peppers, served in a Karahi.	16.00
Saag Ghost Lamb pieces cooked with fresh tomatoes, methi, blended with spinach and spices.	16.00
Lamb Keema Minced lamb and peas blended with finely chopped onions, fresh tomatoes, and spices, served in a dry masala sauce.	15.00
Lamb Pasanda Lamb pieces delicately cooked in an almond sauce, garnished with dry fruits and cream.	15.00

Sea Food Specialities

Tandoori King Prawn Masala	19.00
<i>Marinated king prawns in selected spices, Barbecued on skewers and cooked in special Krishna sauce.</i>	
King Prawn Bhuna	18.00
<i>King prawns cooked with fresh tomatoes, chopped onions, a little ginger, garlic and spices.</i>	
King Prawn Korma	19.00
<i>King prawns cooked in onions, cream grated coconut and yoghurt. A great creamy dish.</i>	
King Prawn Karahi	18.00
<i>King prawns cooked with home-made spiced sauce, onions, fresh tomatoes, peppers, served in a Karahi.</i>	
Prawn Bhuna	15.00
<i>Small pink prawns cooked with fresh tomatoes, chopped onions, a little ginger, garlic and spices.</i>	
Prawn Karahi	15.00
<i>Small pink prawns cooked with home-made spicy sauce, onions, fresh tomatoes, peppers, served in a Karahi.</i>	

Vegetarian Favourites

Krishna Mixed Sabji	10.00
<i>Krishna mixed vegetables is a house speciality. Cauliflower, potatoes, aubergine, courgettes, carrots, beans, peas and peppers cooked together in selected spices, served dry.</i>	
Aloo Gobi Masala	9.00
<i>Cauliflower and potatoes cooked in spices, fresh ginger, garlic and tomatoes. Served dry.</i>	
Bindi Bhaji	9.00
<i>Fresh okra cooked with chopped onions, peppers, tomatoes, ginger and spices.</i>	
Mushroom Bhaji	9.00
<i>Fresh mushroom cooked in a special homemade tomato sauce, peas and spices. Served dry.</i>	
Matter Paneer	9.00
<i>Home-made Indian cheese, cooked with green peas, served in a thick cream sauce.</i>	
Saag Paneer	9.00
<i>Spinach blended with home-made Indian cheese, spices and ginger. Served dry.</i>	
Navrattan Korma	10.00
<i>Krishna's own recipe for navrattan korma, nine kinds of vegetables and dry fruits blended together in a butter and cream sauce.</i>	
Dall Channa dall , blended with chopped onions, tomatoes.	9.00
Channa Masala Chick peas in fresh tomatoes, herbs and spices.	9.00
Brindle Bhaji	9.00
<i>Diced aubergine blended with onions, tomatoes, and spices.</i>	

Vegetarian Thali	23.00
<i>Four different vegetarian dishes cooked with herbs and spices. Served in a thali with nan and raita. A firm favourite of the house.</i>	
Non Vegetarian Thali	25.00
<i>Chicken Tikka Masala, Chicken Tandoori Rogan Josh with mixed vegetable and rice. Served in a thali with nan and raita. A firm favourite of the house.</i>	

Tandoori Nan Breads

Nan	3.00
Keema Nan Nan with spiced minced meat filling.	4.50
Onion Kulcha	4.50
<i>Round wheat flour bread stuffed with onions, peppers, herbs and baked in a tandoori oven.</i>	
Masala Kulcha	3.50
<i>Leavened round wheat flour bread stuffed with potatoes, peas, oriental spices and baked.</i>	
Puri A wheat flour chupatti deep fried.	3.50
Garlic Nan	4.00
Peshawari Nan Nan with dry fruits filling.	4.50
Parantha A wheat flour bread folded in pure butter ghee.	4.50
Parantha Farci	4.50
<i>A wheat flour bread stuffed with grated cauliflower and folded in pure butter ghee.</i>	
Chupatti Round wheat flour bread.	2.50

The Pride of Basmati Rice

Krishna Mixed Biryani	18.00
<i>Basmati rice blended with chicken, lamb, small pink prawns and selected spices in special sauce.</i>	
Lamb Biryani	19.00
<i>Basmati rice blended with lamb, selected spices and special sauce.</i>	
Chicken Biryani	15.00
<i>Basmati rice blended with chicken, selected spices and special sauce.</i>	
Vegetable Biryani	15.00
<i>Basmati rice blended with a mix of vegetables, dry fruits, selected spices and special sauce.</i>	
Navrattan Pillau	6.00
<i>Fried basmati rice cooked with nine kinds of vegetables and dry fruits, herbs and spices.</i>	
Pillau Rice	4.00
<i>Basmati rice cooked with very selective spices.</i>	
Kash Pillau	5.00
<i>Basmati rice cooked with dry fruits, herbs and spices.</i>	
Boiled Rice Special pearl white boiled rice.	3.00
Fried Rice	6.00
<i>Basmati rice fried with eggs, peas in butter ghee.</i>	



Indisch
Indian **Restaurant**
KRISHNA

Brusselsesteenweg 312 - 3090 Overijse

Tel. 02 688 04 99

or 0486 07 05 49

Specialities:

Tandoori grilled dishes, extended choice in vegetarian favourites -
Catering service - Take away menus

Open:

Monday till Saturday from 18h00 till 23h00. Closed on Sundays

www.krishna-restaurant.be