

## VEGETABLE SIDES

Bombay Aloo (v) <i>spiced potatoes</i>	£4.95
Saag Aloo (v) <i>potato with spinach</i>	£4.95
Aloo Gobi (v) <i>potato with cauliflower</i>	£4.95
Mixed Vegetable Curry (v)	£4.95
Garlic Mushrooms (v)	£4.95
Saag Paneer (v) <i>spinach with curd cheese</i>	£5.50
Malai Kofti (v) <i>vegetable balls in creamy sauce</i>	£5.50
Baigen (v) <i>spiced aubergines</i>	£5.50
Bhindi (v) <i>spiced okra (ladies' fingers)</i>	£5.50
Channa Masala (v) <i>spiced chick peas</i>	£4.95
Tarka Daal (v) <i>lentils cooked with garlic</i>	£4.95
Raita (v) <i>homemade yogurt with cucumber</i>	£2.50

## RICE & BREAD

White Rice (v)	£3.50
Pilau Rice (v) <i>lightly spiced and cooked with onion</i>	£4.50
Mushroom Pilau Rice (v)	£4.95
Vegetable Pilau Rice (v)	£4.95
Egg Fried Rice (v)	£4.95
Naan (v) <i>fluffy bread, cooked in the tandoor</i>	£3.50
Garlic Naan (v) <i>topped with garlic &amp; coriander</i>	£3.95
Cheese & Garlic Naan (v)	£4.95
Keema Naan <i>stuffed with lamb</i>	£4.95
Peshwari Naan (v) <i>stuffed with coconut</i>	£4.95
Aloo Mutter Naan (v) <i>with potato and peas</i>	£4.95
Paratha (v) <i>layered flatbread with butter</i>	£2.95
Chapati (v) <i>light &amp; healthy wholemeal flatbread</i>	£1.95

## EXTRAS

Poppadums	£1.00
Curry or Madras Sauce	£3.50
Tikka Masala or Korma Sauce	£3.95
Relishes <i>Mint Sauce, Mango Chutney or Mixed Pickle</i>	£0.75
Mixed Salad (v)	£2.00
Chips (v)	£3.50

## SET MENUS

### Vegetable Set Meal for One (v)

*Any one main course dish of your choice  
Served with Poppadum, Onion Bhaji,  
Bombay Potatoes, Pilau Rice and Naan Bread*

£20.00

### Set Meal for One

*Any one main course dish of your choice  
Served with Poppadum, Onion Bhaji,  
Bombay Potatoes, Pilau Rice and Naan Bread*

£24.00

+£3.00 for King Prawn or Fish

+£1.00 for Lamb

Biryani not included

### Set Meal for Two

*Any 2 main course dishes of your choice  
Served with Poppadum, Onion Bhaji,  
Bombay Potatoes, 2 Pilau Rice and 2 Naan Bread*

£35.00

+£3.00 for King Prawn or Fish

+£1.00 for Lamb

Biryani not included

### Family Feast

*2 Chicken Korma, 4 Onion Bhajis,  
4 Poppadums, Bombay Potatoes,  
2 Pilau Rice, 2 Naan Bread*

£35.00

## OPENING TIMES

Sunday – Thursday..... 17:30 – 22:00

Friday & Saturday..... 17:30 – 23:00

## DELIVERY TIMES

Friday & Saturday..... 18:00 – 21:00

# KRISHNA

EST. 1990

## TAKEAWAY MENU



41 HIGH STREET, HEADCORN, KENT, TN27 9NL

**01622 890665**

WWW.KRISHNAHEADCORN.COM

## STARTERS

*all served with a salad garnish*

Onion Bhaaji (v)	£4.75
Vegetable Samosa (v)	£4.75
Chicken Chaat	£5.95
Lamb Sheekh	£6.95
Chicken Tikka	£6.50
Chicken Reshmi Kebabs	£6.50
Chicken Tikka Shaslic	£6.95
Prawn Puri	£6.95
Tandoori Mix	£8.50

## TANDOORI DISHES

*all served with a salad garnish*

Tandoori Chicken (half)	£10.50
Chicken Tikka	£10.50
Chicken Tikka Shaslic	£11.95
Honey Glazed Chicken	£10.50
Chicken Reshmi Kebabs	£10.95
Lamb Tikka	£12.50
King Prawn Tandoori	£15.50
Tandoori Mixed Grill	£15.50

## LIGHT & HEALTHY

*These dishes are cooked using a little oil, using fresh ingredients.  
The vegetables are cooked quickly to retain their goodness.  
Only fresh chilli, garlic and a hint of spices are added.*

King Prawns with Baby Spinach	£13.50
<i>with baby spinach leaf and toasted garlic</i>	
Chicken with Courgette	£11.50
<i>with fresh tomato</i>	
Chicken Tikka Stir-Fry	£11.50
<i>with slices of colourful peppers and tomato</i>	

## BIRYANI

*An aromatic rice dish, served with a side of vegetable curry*

Chicken.....	£15.95	Prawn.....	£15.95
Chicken Tikka .....	£16.50	King Prawn.....	£17.95
Lamb .....	£17.95	Vegetable (v).....	£13.95

## CHEF'S SPECIALS

*Recommended house specialities. Only at the Krishna!*

<b>Dum Ka Chicken</b>		£11.50
<i>finely chopped onions, fresh ginger and garlic sautéed with a rich cashew nut paste and some spices. Finished with tomatoes and a dash of cream.</i>		
<b>Chicken Reshmi Makhani</b>		£11.50
<i>A very mildly spiced, smooth sauce with almond paste, butter and cream.</i>		
<b>Chicken Chettinaad</b> 🌶️		£11.50
<i>A South Indian favourite, with black pepper, fennel seeds, curry leaf and yoghurt</i>		
<b>Chicken or Lamb Saag</b> 🌶️	- Chicken	£11.50
<i>Curried spinach purée with toasted garlic.</i>	- Lamb	£13.50
<b>Khatta Meetha</b> 🌶️	- Chicken	£11.50
<i>Indian sweet and sour sauce with fresh green chillies and lemon juice. Garnished with cashew nuts.</i>	- King Prawn	£13.50
<b>Chicken or Lamb Karahi</b> 🌶️	- Chicken	£11.50
<i>Onion, tomato and green pepper with spices, simmered in a lovely thick sauce.</i>	- Lamb	£13.50
<b>Chicken Khumbi</b> 🌶️		£11.50
<i>with garlic mushrooms in a medium-hot curry sauce.</i>		
<b>Chicken or Lamb Gandraj</b> 🌶️	- Chicken	£11.50
<i>The sauce is cooked with whole Gandraj lemons, which add a delightfully fresh zest to this curry.</i>	- Lamb	£13.50
<b>Chicken or Lamb Jalfrezi</b> 🌶️🌶️	- Chicken	£11.50
<i>Finely sliced onion, green pepper, tomato and green chillies, stir fried with hot spices and herbs.</i>	- Lamb	£13.50
<b>Channa Chicken</b> 🌶️		£11.50
<i>Cooked with chick peas, finely chopped onion, tomato and fresh, chopped coriander</i>		
<b>Kerala Chicken Curry</b> 🌶️		£11.50
<i>From southern India. Popped mustard seeds, hot spices and dried red chillies, flavoured with special curry leaves and finally laced with coconut cream.</i>		
<b>Fish Rogan Tomato*</b> 🌶️		£13.50
<i>When the fish has absorbed all the lovely spices it is carefully tossed with fresh tomatoes.</i>		

\*We use skinless and boneless cod but there may still be some small bones

## POPULAR DISHES

*Choose your favourite curry sauce with a choice of:*

Chicken.....	£11.50	Prawn.....	£11.50
Chicken Tikka.....	£11.95	King Prawn.....	£13.50
Lamb.....	£13.50	Vegetable (v).....	£10.50

### Korma

*Simmered gently with coconut and sweetened cream*

### Kashmiri

*A sweet, fruity, creamy sauce with pineapple*

### Tikka Masala

*Cooked in a rich curry sauce made from tomatoes, cream and herb butter*

### Pasanda

*with a hint of mint*

### Curry

*A smooth, aromatic sauce with blended tomatoes*

### Bhuna

*In a thick, flavoursome sauce*

### Rogan Josh

*with onion and fresh tomatoes*

### Dopiaza

*with grilled onions in a medium sauce*

### Ceylon

*with toasted coconut in medium-hot spices*

### Balti

*Fragrant and full of flavour*

### Dhansak

*Hot, sweet and sour cooked with lentils*

### Patiya

*Hot, sweet and sour cooked with onions and tomatoes*

### Madras

*Hot, spicy and bursting with flavour*

### Vindaloo

*A fiery Goan dish*

(v) Suitable for vegetarians

🌶️ Spicy

Please let us know if you have any allergies or dietary requirements