

A vibrant yellow background featuring a detailed illustration of a peacock in the lower half, looking upwards. The peacock has blue and green feathers with prominent 'eye' patterns. To the right, there are branches with pink and orange flowers and more peacock feathers. The title 'Krishan Dwara' is written in a stylized pink font, with a blue and yellow decorative element separating the two words.

# Krishan Dwara

📍 1/34 Main St, Blacktown

☎ 0451 195 111

## SNACK ATTACK

### SAMOSAS WALI CHAAT NOG/V \$8.5

Samosas topped with Yoghurt, tamarind sauce, mint chutney, and chickpeas gravy.

### ALOO TIKKI CHAAT NOG/V \$8.5

Crispy potato patties topped with chickpeas gravy, Yoghurt, tamarind chutney, mint chutney and sev.

### PIZZA PATTY NOG \$8.5

A fusion snack with pizza flavoured stuffing inside a crispy patty shell.

### KALA CHANA CHAAT NOG/V \$8.5

Black chickpeas mixed with onions, tomatoes, lemon juice and spices.

### MOONG SPROUT CHAAT NOG/V \$8.5

Nutritious mixed sprouts combined with fresh vegetables spices and lemon juice.

### CHANA CHAAT NOG/V \$8.5

White chickpeas blended with chopped veggies, green chillies and spices.

### DAHI BHALLA NOG \$8.5

Crispy flat strips and lentil doughnuts topped with boiled potato, chana, sweet Yoghurt and various chutneys.

### PAPDI CHAAT NOG \$8.5

Crispy dough wafers served with chickpeas, potatoes, onions, yogurt, tangy tamarind and mint chutney.

### BOMBAY BHEL PURI NOG/V \$8.5

A crunchy mix of puffed rice, tangy tamarind chutney and fresh veggies.

### DAHI BHALLA PAPDI CHAAT NOG \$8.5

A combination of soft bhallas , crunchy papdi, yoghurt, and chutneys.

### DAHI PURI NOG \$8.5

Crispy hollow puris filled with spiced potatoes, topped with yogurt, tangy tamarind and mint chutney.

### PANI PURI NOG/V \$8.5

Pani puri-crisp hollow puris filled with spicy mint water or sweet tamarind water stuffed with potatoes.

### PEANUTS MASALA CHAAT NOG/V \$8.5

Crunchy roasted peanuts mixed with chopped onions, tomatoes, spices and lemon juice.

### CHANA JOR GARAM NOG/V \$8.5

Crunchy chana dal tossed with fresh veggies and spices for a tangy tasty bite.

### SHAKAR KANDI MASALA CHAAT NOG/V \$8.5

Boiled sweet potatoes tossed with spices and chutneys.

### PAPITA CHAAT NOG/V \$8.5

Refreshing Raw papaya mix with zesty masala and lemon juice.

### FRUIT CHAAT NOG/V \$9.5

Juicy seasonal fruits spiced with tangy chaat masala.

### PROTIEN CHAAT NOG/V \$9.5

Power packed mix of sprouts and veggies, tossed with tangy spices for a wholesome bite.

## GALI KA SWAAD

### KULCHE CHOLE NOG \$10.5

Fluffy kulchas served with spicy punjabi chole.

### BUN KULCHA NOG \$7.5

Soft buns served with spiced chickpeas, garnished with onions, coriander and squeeze of lemon.

### ALOO PURI NOG/V \$14.5

Deep-fried puffed breads (puri) served with spiced potato curry, a classic and flavorful North Indian breakfast or meal.

### PAV BHAJI NOG \$14.5

A famous mumbai street food buttery , soft, buns served with a spicy mashed vegetable curry.

### NUTRI KULCHA NOG \$11.5

Kulchas served with high protien soya chunks.

### MAKKI KI ROTI & SARSO KA SAAG NOG \$15.5

Traditional Punjabi combo of spiced mustard greens and cornmeal flatbread.

## QUICK BITES

### RAM LADOO **NOG/V** \$7.5

Crispy moong dal fritters topped with radish and tangy chutney.

### MASALA CORNS **NOG/V** \$7.5

Sweet corn tossed with butter, lime and spices.

### MASALA CHALLI **NOG/V** \$7.5

Grilled corn on the cob brushed with masala and lemon.

### DESI MOOLI MASALA **NOG/V** \$7.5

Fresh grated radish tossed with herbs, chilli and lemon.

### MASALA MAGGI \$7.5

Classic instant noodle cooked with masala blend in plain or loaded with vegetables.

### VEGGIE MASALA MAGGI \$8.5

Classic instant noodle cooked with masala blend in plain or loaded with vegetables.

### ATTA MAGGI \$7.5

A twist to regular maggi, made with whole wheat noodles.

### RED SAUCE PASTA **NOG/V** \$9.5

Pasta tossed in a rich, tangy tomato based sauce.

### WHITE SAUCE PASTA **NOG** \$9.5

Pasta cooked in a creamy butter white sauce with hints of garlic and herbs.

### ALOO TIKKI BURGER **NOG** \$10.5

Soft buns loaded with veggie patty, cheese and fresh vegetables.

### NOODLE BURGER **NOG** \$13.5

Soft buns loaded with veggie patty, cheese, noodles and fresh vegetables

## MOMOS

### STEAMED MOMOS **NOG** \$9.5 \$11.5

Steamed dumplings filled with mixture of vegetables or paneer.

### FRIED MOMOS **NOG** \$9.5 \$11.5

Crispy golden momos with a delicious veg or paneer filling.

### CHILLI MOMOS **NOG** \$11.5 \$13.5

Fried momos tossed in spicy Indo-Chinese chilli sauce – bold and fiery.

### TANDOORI MOMOS **NOG** \$11.5 \$13.5

Grilled momos marinated in smoky tandoori spices – a fusion favourite.

## PARANTHAS

### ALOO PARANTHA **NOG/V** \$13.5

Soft, stuffed flatbread filled with seasoned mashed potatoes , cooked on a hot griddle with butter.

### GOBI PARANTHA **NOG/V** \$13.5

Delicious flatbread stuffed with spiced grated cauliflower offering a perfect blend of taste and texture.

### PANEER PARANTHA **NOG** \$13.5

Stuffed with crumbled cottage cheese and spices.

### ONION PARANTHA **V** \$13.5

Onion-stuffed paratha, pan-fried till golden and crisp.

### BROCCOLI PARANTHA **NOG/V** \$13.5

Healthy and unique filled with grated broccoli and mild spices offering a nutritious twist.

### MOOLI PARANTHA **NOG/V** \$13.5

Flatbread stuffed with grated radish, herbs and spices.

### MIX PARANTHA **NOG/V** \$13.5

Combination of various vegetables blended together with spices, creating a wholesome and flavourful parantha.

### MISSA PARANTHA **NOG/V** \$13.5

Made with a mix wheat flavour and gram flour seasoned with herbs and spices.

### PLAIN PARANTHA **NOG/V** \$11.5

Simple, soft and buttery flatbread lightly crisped on the griddle.

### AJWAIN PARANTHA **NOG/V**

Plain Parantha flavoured with ajwain.

\$11.5

### DAL MAKHANI **NOG**

A creamy and slow-cooked blend of whole urad dal and rajma in butter and cream.

\$15.5

**ADD ON CHAI FOR JUST \$1. PERFECT WITH HOT PARANTHAS AND CHILL VIBES.**

### CHANA MASALA **NOG/V**

A spicy and tangy curry made with chickpeas simmered in onion-tomato gravy.

\$15.5

## GRILLED SANDWICHES & ROLLS

### GRILLED MASALA VEGGIE **NOG**

Spiced grilled vegetables, fresh salad and our signature masala sauce filled in wrap or bread.

\$10.5

### KALA CHANA **NOG/V**

Black chickpeas cooked in traditional Indian spices, known for their earthy flavor.

\$15.5

### GRILLED MUSHROOM DELIGHT **NOG**

Creamy, sautéed mushrooms in a cheesy grilled sandwich and roll.

\$10.5

### RAJMA **NOG/V**

Red kidney beans stewed in a thick, spiced tomato gravy – a Punjabi comfort food.

\$15.5

### MALAI PANEER **NOG**

Soft cubes of paneer marinated in a creamy malai based spices.

\$11.5

### JEERA ALOO **NOG/V**

Boiled potatoes sautéed with cumin seeds and mild spices – simple yet delicious.

\$17.5

### TANDOORI PANEER **NOG**

Grilled paneer marinated in traditional tandoori spices, served hot with crispy bread or wrap.

\$11.5

### ALOO METHI **NOG/V**

Potatoes and fresh fenugreek leaves stir-fried with Indian spices – healthy and flavorful.

\$17.5

### KD SPECIAL CHILLI PANEER **NOG**

A fusion delight with paneer tossed in spicy chilli sauce and veggies served a sandwich.

\$11.5

### ALOO GOBHI **NOG/V**

Cauliflower and potato gently spiced and sautéed to perfection.

\$17.5

### CHEESE MELT PERFECT FOR KIDS! **NOG**

Golden toasted bread oozing with rich melted cheese - a simple, cheesy delight.

\$8.5

### ALOO BEANS **NOG/V**

Green beans and potatoes stir-fried with mustard seeds and mild masalas.

\$17.5

### BHINDI DO PYAZA **NOG/V**

Okra cooked with double onions and flavourful spices – a semi-dry, tangy preparation.

\$17.5

### ARVI **NOG/V**

Taro root is cooked with light spices for a subtly nutty and earthy flavor.

\$17.5

## CURRY CORNER

**ALL CURRIES MADE IN PURE DESI GHEE. ASK FOR VEG OIL OR NO-OIL IF YOU PREFER.**

### BHARWE KARELE **NOG/V**

Bitter gourd stir-fried with onions, tomatoes and spices – a tangy and bold-flavored dish.

\$18.5

### DAL FRY **NOG/V**

Tempered yellow lentils cooked with aromatic spices and ghee, offering a classic, comforting taste.

\$15.5

### BAINGAN BHARTHA **NOG/V**

Smoky roasted eggplant mashed and cooked with onions, tomatoes and spices – a Punjabi classic.

\$18.5

### DAL TADKA **NOG/V**

A north Indian specialty of yellow dal finished with a spicy garlic-ginger tadka for rich flavor.

\$15.5

### KADDU KI SABJI **NOG/V**

Pumpkin pieces sautéed with fennel, ginger and spices – a sweet and savoury delight.

\$18.5

### MIX VEG **NOG/V**

A medley of seasonal vegetables cooked in a lightly spiced onion-tomato gravy.

\$17.5

### MATAR MUSHROOM **NOG/V**

Tender mushrooms and green peas simmered in a mildly spiced, rich gravy.

\$18.5

### KADI PAKODA **NOG**

Buttermilk-based Yoghurt curry with gram flour dumplings, tempered with aromatic spices.

\$17.5

### METHI MATAR MALAI **NOG/V**

Fresh fenugreek leaves and green peas cooked in a rich, creamy white gravy – mildly sweet and aromatic.

\$18.5

### PANEER BHURJI **NOG**

Scrambled paneer cooked with onions, tomatoes and Indian spices – a protein-rich dry dish.

\$18.5

### PANEER BUTTER MASALA **NOG**

Paneer cubes simmered in a rich, buttery tomato-based gravy – a North Indian favourite.

\$18.5

### SHAHI PANEER **NOG**

Paneer cooked in a royal, creamy gravy with nuts and aromatic spices – rich and mildly sweet.

\$18.5

### KADAI PANEER **NOG**

Paneer sautéed with capsicum and onions in a bold, spicy tomato gravy served in a kadai-style presentation.

\$18.5

### PALAK PANEER **NOG**

Spinach purée cooked with paneer cubes, lightly spiced – a healthy and classic vegetarian dish.

\$18.5

### MALAI KOFTA **NOG**

Fried paneer dumplings in a smooth, creamy, nutty gravy – indulgent and festive.

\$18.5

### NUTRI KI SABJI **NOG/V**

Soya nuggets cooked in spiced curry – a high-protein vegetarian option.

\$18.5

### MASALA CHAAP GRAVY **NOG**

Soya chaap simmered in rich, spicy gravy – a satisfying alternative to non-veg dishes.

\$18.5

### MALAI SOYA CHAAP GRAVY **NOG**

Creamy, mildly spiced soya Chaap in a rich malai gravy.

\$18.5

## RICE

### JEERA RICE **NOG**

Basmati rice flavored with cumin seeds.

\$6.5

### VEG BIRYANI **NOG**

Rich and flavourful rice cooked with vegetables & aromatic spices.

\$11.5

### RICE BOWL WITH ANY CURRY

\$11.5

**ADDING PANEER CURRY WILL COST \$2 EXTRA**

## BREADS

### TAWA ROTI

Wholemeal bread cooked on tawa.

\$1.5

## SOUTH INDIAN DELIGHTS

### PLAIN DOSA **NOG**

Traditional crispy dosa made with fermented rice & urad dal batter, served with sambar & chutneys.

\$11.5

### MASALA DOSA **NOG**

Classic dosa filled with a mildly spiced mashed potato filling.

\$16.5

### GHEE MASALA DOSA **NOG**

A richer version of the masala dosa, roasted in aromatic ghee for extra flavor.

\$16.5

### CHEESE CHILLI DOSA **NOG**

Fusion-style dosa packed with cheese and green chillies – a spicy, cheesy delight.

\$14.5

### CHEESE ONION DOSA

Crispy dosa topped with sautéed onions and melted cheese.

\$16.5

### PANEER DOSA **NOG**

Dosa filled with spiced paneer (Indian cottage cheese) sautéed with herbs & onions.

\$16.5



**MASALA ONION  
PANEER DOSA**

Dosa filled with classic masala, sautéed onions, and crumbled paneer for a hearty, flavourful experience.

**\$18.9**

**KACHUMBER SALAD** **NOG/V**

Freshly Diced cucumbers, Tomatoes, onions tossed with lemon and spices.

**\$7.5**

**MASALA ONION  
CHEESE DOSA**

Dosa filled with spiced potato masala, onions, and melted cheese for a rich and comforting bite.

**\$18.9**

**MASALA PAPADUMS** **NOG**

Crispy Papadums topped with fresh onions, tomatoes and spices.

**\$8.5**

**DESSERTS**

**PLAIN RAVA DOSA** **NOG**

Paper-thin crispy dosa with a delicate lacy texture.

**\$18.5**

**ICE CREAM**

A variety of rich and creamy ice creams.

**\$5**

**MASALA RAVA DOSA** **NOG**

Rava dosa filled with mildly spiced mashed potatoes.

**\$18.5**

**GULABJAMUN**

Soft dumplings soaked in warm sugar syrup, offering a traditional indian delight.

**\$3  
(PER PIECE)**

**IDLI SAMBHAR (2 PCS)** **NOG**

Soft steamed rice cakes served with flavourful sambar & chutneys.

**\$11.5**

**RASMALAI**

Soft cottage cheese soaked in chilled saffron milk, garnished with dry fruits and pistachios.

**\$3  
(PER PIECE)**

**VADA SAMBHAR** **NOG**

Crispy lentil fritters served with flavourful sambar and chutneys.

**\$11.5**

**SIDE DISHES**

**MIXED PICKLES** **NOG**

A mix of spicy and tangy pickles made from vegetables.

**\$2.5**

**PAPADUMS** **NOG**

Crispy, thin wafers made from lentil flour.

**\$4.5**

**RAITA** **NOG**

Creamy yoghurt with cucumber and spices.

**\$4.5**

**GHIYA RAITA** **NOG**

Creamy yoghurt with bottle-guard.

**\$4.5**

**PINEAPPLE RAITA** **NOG**

Creamy yoghurt with pineapple.

**\$4.5**

**ONION SALAD** **NOG**

Crisp onion rings tossed with fresh lemon juice and sprinkle of spices.

**\$5.5**



# FAMILY MEALS & TIFFIN SERVICE

*Wholesome Indian-style meal combos for 1 to 12 people, served with a choice of fresh curries, rotis, rice, pickle, salad & more. Perfect for sharing!*

## EK KA KHANA NOG/V \$15.5

### 2 Curries + Rice + 3 Rotis + Pickle + Salad

Curry options: Dal Tadka, Dal Makhni, Rajma, Chana Masala, Aloo Gobhi, Aloo Matar, Aloo Gajar, Paneer Bhurji, Shahi Paneer, Palak Paneer, Kadai Paneer

## DO KI DAWAT NOG/V \$31

### 3 Curries + Rice + 6 Rotis + Pickle + Salad

Curry options: Dal Tadka, Dal Makhni, Dal Fry, Kadhi Pakora, Rajma, Chana Masala, Aloo Gobhi, Aloo Matar, Aloo Gajar, Paneer Bhurji, Shahi Paneer, Palak Paneer, Kadhai, Paneer

## CHAAR KA CHOKA NOG/V \$62

### 4 Curries + Rice + 12 Rotis + Pickle + Salad

Curry options: Dal Tadka, Dal Makhni, Rajma, Chana Masala, Aloo Gobhi, Aloo Matar, Aloo Gajar, Baingan Bharta, Bhindi do Pyaza, Paneer Bhurji, Shahi Paneer, Palak paneer, Kadhai Paneer, Kaddu Ki Subji, Paneer Tikka Masala

## CHHEH KI THALI NOG/V \$93

### 2 Snacks, 4 Curries + Rice + 16 Rotis + Pickle + Salad

Snack options: Samosa Chaat, Aloo Tikki Chaat, Momos

Curry options: Dal Tadka, Dal Makhni, Rajma, Chana Masala, Aloo Gobhi, Aloo Matar, Aloo Gajar, Baingan Bharta, Bhindi do Pyaza, Paneer Bhurji, Shahi Paneer, Palak Paneer, Kadhai Paneer, Kaddu Ki Subji, Paneer Tikka Masala

## DUS KA SWAAD NOG/V \$155

### 3 Snacks + 5 Curries + Rice + 20 Rotis + Pickle + Salad + Sweet

Snack options: Samosa Chaat, Momos

Curry options: Dal Tadka, Dal Makhni, Rajma, Chana Masala, Aloo Gobhi, Aloo Matar, Aloo Gajar, Aloo Baingan, Baingan Bharta, Bhindi do Pyaza, Paneer Bhurji, Shahi Paneer, Palak paneer, Kadhai Paneer, Kaddu Ki Subji, Paneer Tikka Masala

## BARAH KA BHOJAN NOG/V \$186

### 3 Snacks + 6 Curries + Rice + 24 Rotis + Pickle + Salad + Sweet

Snack options: Samosa Chaat, Aloo Tikki Chaat, Dahi Bhalla, Bhel Puri, Veg Momos, Grilled Masala Sandwich

Curry options: Dal Tadka, Dal Makhni, Rajma, Chana Masala, Aloo Gobhi, Aloo Matar, Aloo Gajar, Baingan Bharta, Bhindi do Pyaza, Paneer Bhurji, Shahi Paneer, Palak paneer, Kadhai Paneer, Kaddu Ki Subji, Paneer Tikka Masala + Rice + 36 Rotis + Pickle + Salad).

**AVAILABLE FOR DINE-IN AND TAKEAWAYS  
HOME DELIVERY FREE FOR MONTHLY ORDERS**



# CATERING PACKAGES

2+2 = \$25 per person (2 Entrées + 2 Curries – 1 Paneer & 1 Sabji)

3+3 = \$30 per person (3 Entrées + 3 Curries – 1 Paneer, 1 Daal & 1 Sabji)

4+4 = \$35 per person (4 Entrées + 4 Curries – 1 Paneer, 1 Daal & 2 Sabji)

**POORI – \$1.50 PER PIECE (MINIMUM 50 PIECES)**

**ROTI – \$1.50 PER PIECE (MINIMUM 50 PIECES)**

**ALL CURRIES – MINIMUM ORDER 2 KG**

## DAL

DAL FRY, DAL TADKA,  
DAL MAKHANI, LAUKI  
CHANA DAL, CHANA  
MASALA, KALLE CHANNE,  
RAJMA, KADI PAKORA

**\$25/PER  
KG**

## ALOO SUBJI

JEERA ALOO, ALOO  
METHI, ALOO GOBHI,  
ALOO MATAR, ALOO  
VADIYA, ALOO BAINGAN,  
ALOO BEANS, ALOO  
GAJAR, ALOO GAJAR  
MATAR, ALOO SHIMLA  
MIRCH

**\$27/PER  
KG**

## SUBJIS

BHINDI DO PIAZA, ARVI,  
BHARWAE KARELE,  
BANGAN BHARTHA,  
MASALA BAINGAN,  
TINDA SUBJI, NUTRI KI  
SUBJI, KADDU KI SUBJI,  
MIX VEG, MUSHROOM  
MATAR, METHI MATAR  
MALAI

**\$30/PER  
KG**

## PANEER/ CHAAP CURRIES

PANEER BHURJI, PANEER  
BUTTER MASALA, SHAHI  
PANEER, KADAI PANEER,  
PALAK PANEER, MALAI  
KOFI, MASALA CHAAP  
GRAVY, MALAI SOYA  
CHAAP GRAVY

**\$30/PER  
KG**

**RICE \$10/PER KG, SALAD \$15/PER KG**  
**RAITA \$24/PER KG**

**\*T&CS APPLY, CONTACT FOR ANY OTHER INFORMATION CALL US ON 0489 020 678**