

A vibrant yellow background featuring a detailed illustration of a peacock in the lower half, with its head turned left. The peacock's feathers are blue, green, and gold. To the right, there are branches with pink and orange flowers and green leaves. The title 'Krishan Dwara' is written in a stylized pink font, with a blue and gold decorative element separating the two words.

# Krishan Dwara

📍 2/56 Lakeside Parade, Jordan Springs

☎ 0489 020 678

## SNACK ATTACK

### SAMOSA 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 hallow 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.

### CHOLE BHATURE **NOG/V** \$14.5

Soft, fluffy deep-fried bhature served with spicy and tangy chickpea curry (chole), garnished with onions and lemon.

### 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

Crispy moong dal fritters topped with radish and tangy chutney.

\$7.5

### MASALA CORNS NOG/V

Sweet corn tossed with butter, lime and spices.

\$7.5

### MASALA CHALLI NOG/V

Grilled corn on the cob brushed with masala and lemon.

\$7.5

### DESI MOOLI MASALA NOG/V

Fresh grated radish tossed with herbs, chilli and lemon.

\$7.5

### POHA NOG/V

Light and fluffy flattened rice cooked with mustard seeds, curry leaves, onions, and peanuts – a classic and healthy Indian breakfast.

\$9.5

### SOOJI UPMA NOG/V

A savoury semolina dish cooked with veggies, mustard seeds and spices – warm, comforting, and nutritious.

\$9.5

### MASALA MAGGI

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

\$7.5

### VEGGIE MASALA MAGGI

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

\$8.5

### ATTA MAGGI

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

\$7.5

### RED SAUCE PASTA NOG/V

Pasta tossed in a rich, tangy tomato based sauce.

\$9.5

### WHITE SAUCE PASTA NOG

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

\$9.5

### ALOO TIKKI BURGER NOG

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

\$10.5

### NOODLE BURGER NOG

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

\$13.5

### SPRING ROLL NOG

Crispy rolls stuffed with mix of noodles and vegetables.

\$13.5

## MOMOS

VEG

PANEER

### STEAMED MOMOS NOG

Steamed dumplings filled with mixture of vegetables or paneer.

\$9.5

\$11.5

### FRIED MOMOS NOG

Crispy golden momos with a delicious veg or paneer filling.

\$9.5

\$11.5

### CHILLI MOMOS NOG

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

\$11.5

\$13.5

### TANDOORI MOMOS NOG

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

\$11.5

\$13.5

## PAKORAS

### ALOO PAKORA NOG/V

Potato slices dipped in seasoned gram flour batter and deep fried until golden and crispy.

\$7.5

### PYAZ PAKORA V

Sliced onions coated in chickpeas flour and fried for a crispy, savoury snack.

\$7.5

### GOBI PAKORA NOG/V

Cauliflower florets dipped in flavourful batter and deep fried for a crunchy bite.

\$7.5

### BAINGAN PAKORA NOG/V

Eggplant slices dipped in seasoned batter and fried till golden.

\$7.5

### ALOO PYAZ PAKORA V

A mix of potatoes and onions combined in a gram flour.

\$7.5

### MIX PAKORA NOG/V

A combination of various vegetables blended in gram flour

\$7.5

### BREAD PAKORA **NOG**

2 Bread slices dipped in gram flour and fried to crispy texture.

**\$3.5**  
(PER PIECE)

### PANEER PAKORA **NOG**

Soft paneer cubes coated in spiced gram flour batter.

**\$3.5**  
(PER PIECE)

**ADD ON CHAI FOR JUST \$1. PERFECT WITH CRISPY PAKORAS AND GOOD CONVO.**

## CHINESE

### VEG MANCHURIAN (DRY/ GRAVY) **NOG/V**

Crispy vegetable balls cooked in a tangy and spicy manchurian sauce.

**\$14.5**

### VEG FRIED RICE/NOODLES **NOG/V**

Stir-fried rice or noodles with mixed vegetables.

**\$14.5**

### SCHEZWAN NOODLES **NOG/V**

Noodles stir fried with vegetables and tossed in spicy scheszwan sauce.

**\$14.5**

### CHILLI PANEER /GOBHI/ POTATO **NOG**

Chilli Paneer/ Gobi/Potato / Cottage cheese / Cauliflower/ Potato battered and fried, tossed with garlic, capsicum, onion and chilli sauce.

**\$14.5**

### HONEY CHILLI POTATOES/ PANNER/GOBHI **NOG/V**

Honey Chilli Paneer/ Gobi/Potato / Cottage cheese /Cauliflower/Potato chips fried crisp and tossed with chilli sauce, capsicum, honey and onion.

**\$14.5**

### PANEER 65 **NOG**

Spicy, crispy paneer bites coated in South Indian-style seasoning.

**\$14.5**

### GOBI MANCHURIAN **NOG**

Crispy vegetable cauliflower florets cooked in a tangy and spicy Manchurian sauce.

**\$14.5**

## CHAAPS

### TANDOORI SOYA CHAAP **NOG**

Soya chaap marinated in tandoori spices grilled to perfection for smoky delight.

**\$14.5**

### MALAI SOYA CHAAP **NOG**

Soft soya chaap marinated in rich and creamy malai with mild spices.

**\$14.5**

### PANEER SHASHLIQ **NOG**

Cubes of paneer skewered with colourful bell pepper and onions.

**\$15.5**

## PARANTHAS

### ALOO PARANTHA **NOG/V**

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

**\$13.5**

### GOBI PARANTHA **NOG/V**

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

**\$13.5**

### PANEER PARANTHA **NOG**

Stuffed with crumbled cottage cheese and spices.

**\$13.5**

### ONION PARANTHA **V**

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

**\$13.5**

### BROCCOLI PARANTHA **NOG/V**

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

**\$13.5**

### MOOLI PARANTHA **NOG/V**

Flatbread stuffed with grated radish, herbs and spices.

**\$13.5**

### MIX PARANTHA **NOG/V**

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

**\$13.5**

### MISSA PARANTHA **NOG/V**

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

**\$13.5**

### PLAIN PARANTHA **NOG/V**

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

**\$11.5**

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

Plain Parantha flavoured with ajwain.

**\$11.5**

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

## GRILLED SANDWICHES & ROLLS

### GRILLED MASALA VEGGIE NOG \$10.5

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

### GRILLED MUSHROOM DELIGHT NOG \$10.5

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

### MALAI PANEER NOG \$11.5

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

### TANDOORI PANEER NOG \$11.5

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

### KD SPECIAL CHILLI PANEER NOG \$11.5

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

### CHEESE MELT PERFECT FOR KIDS! NOG \$8.5

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

## CURRY CORNER

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

### DAL FRY NOG/V \$15.5

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

### DAL TADKA NOG/V \$15.5

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

### DAL MAKHANI NOG \$15.5

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

### LAUKI CHANA DAL NOG/V \$15.5

Healthy bottle gourd cooked with split Bengal gram and mild spices, rich in protein and fiber.

### CHANA MASALA NOG/V \$15.5

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

### KALA CHANA NOG/V \$15.5

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

### RAJMA NOG/V \$15.5

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

### JEERA ALOO NOG/V \$17.5

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

### ALOO METHI NOG/V \$17.5

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

### ALOO GOBHI NOG/V \$17.5

Cauliflower and potato gently spiced and sautéed to perfection.

### ALOO MATAR NOG/V \$17.5

A light curry of potatoes and green peas cooked in a spiced tomato base.

### ALOO WADIYAN NOG/V \$17.5

A unique dish of potatoes cooked with traditional sun-dried lentil dumplings (wadi).

### ALOO BAINGAN NOG/V \$17.5

Potatoes and eggplant cooked together with aromatic Indian spices.

### ALOO BEANS NOG/V \$17.5

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

### ALOO GAJAR NOG/V \$17.5

Potato and carrot cooked with traditional spices - mildly sweet and savoury.

### ALOO GAJAR MATAR NOG/V \$17.5

A colorful mix of potatoes, carrots, and peas in a lightly spiced base.

### **ALOO SHIMLA MIRCH** NOG/V

Potatoes and capsicum stir-fried together with Indian spices – a dry and vibrant dish.

**\$17.5**

### **PANEER BHURJI** NOG

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

**\$18.5**

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

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

**\$17.5**

### **PANEER BUTTER MASALA** NOG

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

**\$18.5**

### **ARVI** NOG/V

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

**\$17.5**

### **SHAHI PANEER** NOG

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

**\$18.5**

### **GHIYA** NOG/V

Bottle gourd cooked in Tomato-Onion Gravy.

**\$17.5**

### **KADAI PANEER** NOG

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

**\$18.5**

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

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

**\$18.5**

### **PALAK PANEER** NOG

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

**\$18.5**

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

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

**\$18.5**

### **MATAR PANEER** NOG

Soft paneer cubes and green peas in a mildly spiced onion-tomato curry.

**\$17.5**

### **MASALA BAINGAN** NOG/V

Baby eggplants simmered in a spicy, tangy gravy infused with traditional masalas.

**\$18.5**

### **MALAI KOFTA** NOG

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

**\$18.5**

### **TINDA SABJI** NOG/V

Apple gourd cooked in a mildly spiced curry – light and easy to digest.

**\$18.5**

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

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

**\$18.5**

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

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

**\$18.5**

### **MASALA CHAAP GRAVY** NOG

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

**\$18.5**

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

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

**\$17.5**

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

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

**\$18.5**

### **MIX VEG KORMA** NOG

Mixed vegetables in a creamy and aromatic korma sauce made with cashews and cream.

**\$17.5**

## **RICE**

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

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

**\$18.5**

### **STEAMED RICE** NOG

Plain basmati rice steamed to perfection.

**\$4.5**

### **KADI PAKODA** NOG

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

**\$17.5**

### **JEERA RICE** NOG

Basmati rice flavored with cumin seeds.

**\$6.5**

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

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

**\$18.5**

### **COCONUT RICE** NOG

Basmati rice cooked with coconut and curry leaves and tempered with mustard seeds.

**\$6.5**



## MUTTER PULAO NOG \$7.5

Fragrant basmati rice cooked with aromatic spices and Peas.

## VEG BIRYANI NOG \$11.5

Rich and flavourful rice cooked with vegetables & aromatic spices.

## RICE BOWL WITH ANY CURRY \$11.5

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

## BREADS

### TAWA ROTI \$1.5

Wholemeal bread cooked on tawa.

### TANDOORI ROTI \$2.5

Wholemeal bread baked in tandoor.

### PLAIN NAAN \$2.5

Freshly baked plain flour bread in tandoor.

### BUTTER NAAN \$3.5

Wholemeal bread baked in a tandoor and topped with butter.

### GARLIC NAAN \$3.5

Leavened plain-flour bread freshly baked and lathered with garlic.

### LACHHA PARANTHA \$4.5

A freshly baked buttery flatbread where the dough is layered with butter.

### CHEESE NAAN \$4.5

Leavened bread stuffed with tasty cheese.

### CHILLI CHEESE NAAN \$4.5

Leavened bread stuffed with cheese, fresh chillies.

### CHEESE GARLIC NAAN \$5.5

Leavened bread stuffed with garlic and stuffed melted cheese.

### KASHMIRI NAAN \$7.5

Soft naan stuffed with a sweet mix of nuts and dried fruits, offering a hint of sweetness in every bite.

## KULCHA COMBOS

### AMRITSARI KULCHA COMBO \$14.5

Stuffed potato bread cooked in the tandoor served with sides. NOG/V

### PANEER KULCHA COMBO NOG \$14.5

Paneer stuffed kulchas cooked in the tandoor with sides.

### GOBI KULCHA COMBO NOG/V \$14.5

Cauliflower-stuffed kulcha with full accompaniments.

**EACH SERVED WITH CHOLE, BUTTER, SALAD, CHUTNEY & LASSI**

## SOUTH INDIAN DELIGHTS

### PLAIN DOSA NOG \$11.5

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

### MASALA DOSA NOG \$16.5

Classic dosa filled with a mildly spiced mashed potato filling.

### GHEE MASALA DOSA NOG \$16.5

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

### CHEESE CHILLI DOSA NOG \$14.5

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

### CHEESE ONION DOSA \$16.5

Crispy dosa topped with sautéed onions and melted cheese.

### PANEER DOSA NOG \$16.5

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

### MASALA ONION PANEER DOSA \$18.9

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

### MASALA ONION CHEESE DOSA \$18.9

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

## PLAIN RAVA DOSA NOG \$18.5

Paper-thin crispy dosa with a delicate lacy texture.

## MASALA RAVA DOSA NOG \$18.5

Rava dosa filled with mildly spiced mashed potatoes.

## IDLI SAMBHAR (2 PCS) NOG \$11.5

Soft steamed rice cakes served with flavourful sambar & chutneys.

## VADA SAMBHAR NOG \$11.5

Crispy lentil fritters served with flavourful sambar and chutneys.

## SIDE DISHES

## MIXED PICKLES NOG \$2.5

A mix of spicy and tangy pickles made from vegetables.

## PAPADUMS NOG \$4.5

Crispy, thin wafers made from lentil flour.

## RAITA NOG \$4.5

Creamy yoghurt with cucumber and spices.

## GHIYA RAITA NOG \$4.5

Creamy yoghurt with bottle-guard.

## PINEAPPLE RAITA NOG \$4.5

Creamy yoghurt with pineapple.

## ONION SALAD NOG \$5.5

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

## GREEN SALAD NOG \$6.5

Cucumber , Onion , Carrot, Lemon.

## KACHUMBER SALAD NOG/V \$7.5

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

## MASALA PAPADUMS NOG \$8.5

Crispy Papadums topped with fresh onions, tomatoes and spices.

## DESSERTS

## ICE CREAM \$5

A variety of rich and creamy ice creams.

## GULABJAMUN \$3 (PER PIECE)

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

## RASMALAI \$3 (PER PIECE)

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