Krishna Vilas

Traditional South Indian Vegetarian Cuisine

OUR TASTE MAKES YOU FEEL MORE AMAZING

OUR MENU

Our menu is crafted by specialty cooks with years of experience working in major restaurants across India. We assure you an authentic and memorable Indian culinary experience, as our chefs have mastered the classic cooking styles of both North and South India. Our kitchen is equipped with a traditional clay oven for preparing Indian breads, and every dish is hygienically prepared using only natural ingredients.

Adding more variety to our exotic menu, we also serve a selection of Indo-Chinese dishes. We undertake catering orders for special events and functions, ensuring every meal is filled with distinct aromas, rich flavours, and impeccable service promising you a truly delightful gastronomic Indian food experience.

LOCATIONS

HEADQUARTERS

Hotel Maris-Anandham Restaurant, Cathedral Road, Chennai, India.

NETHERLANDS

Den Haag | Utrecht | Hoofddorp

LUXEMBOURG

Gare Luxembourg

EET SMAKELIJK

The Great Indian CUISINE

Indian cuisine reflects the richness of India's cultures, languages, regions, and climates. At Krishna Vilas, we honour this diversity by preparing authentic dishes inspired by aromatic spices, traditional recipes, and fresh ingredients drawn from both South Indian and North Indian culinary traditions every day with passion and care.

We present a wholesome blend of healthy, delicious, and fully vegetarian or vegan dishes crafted to offer comfort, authenticity, and flavour. Every plate invites you to enjoy a satisfying experience that celebrates India's culinary heritage and brings vibrant taste to every meal.

Each dish at Krishna Vilas is thoughtfully prepared to capture the true essence of Indian flavours while keeping nutrition and quality at the heart of every recipe. Whether you're craving something comforting, festive, or truly traditional, our menu promises a memorable dining experience that brings the warmth of Indian hospitality to your table.

Krishna Vilas

Traditional South Indian Vegetarian Cuisine

Vegan Vegan Possible

SOUPS AND ACCOMPANIMENTS

Hot and Sour Veg soup — €6.00

A spicy and tangy soup loaded with vegetables.

Een pittige en kruidige soep boordevol groenten.

Fresh Garden Salad — €6.00

Fresh cucumber, onions, carrots & tomatoes.

Verse komkommer, uien, wortelen en tomaten.

Mix Vegetable Raita — €6.00

Smoothing yogurt with onions, cucumbers & carrots.

Zachte yoghurt met uien, komkommers & wortelen.

Masala Papad — €4.00

Crispy lentil wafer with topping.

Knapperige linzenwafels met topping.

STARTERS

Idli (2 pcs) — €8.00

Soft steamed Fermented rice and lentil cakes with chutneys & spiced lentil curry.

Zacht gestoomde gefermenteerde rijst- en linzenkoekjes met chutneys & gekruide linzencurry.

Mini Idli (10 pcs) — €10.00

Bite-sized idlis dipped in spiced lentil curry, with coconut chutney.

Hapklare idli's gedoopt in gekruide linzencurry, met kokoschutney (favoriet bij kinderen).

Podi Idli - (10 pcs) — €9.50

Bite sized idlis spiced with dry lentil powder, with chutneys & spiced lentil curry.

Hapklare idli's gekruid met gedroogd linzenpoeder, met chutneys & gekruide linzencurry.

Images are for representation only
Actual dishes may vary

Recommends

€5.00

Rasam of The Day
(Immune booster)

South Indian traditional soup made with tamarind, tomatoes, warming spices and aromatic herbs.

Traditionele Zuid-Indiase soep gemaakt met tamarinde, tomaten, verwarmende kruiden en aromatische kruiden.

€5.00

Sweet Corn Veg Soup

Homemade tender corn kernels broth with spices and herbs.

Huisgemaakte bouillon van malse maiskorrels met kruiden en specerijen.

€11.00

Idli Vada Combo (2+1)

Fluffy idlis with crunchy vada, served with chutneys and spiced lentil curry.

Luchtige idli's met knapperige vada, geserveerd met chutneys en gekruide linzencurry.

ALLERGIES

CONTAINS SOYA · CONTAINS GLUTEN · CONTAINS LACTOSE · CONTAINS NUTS · GLUTEN FREE POSSIBLE

Vegan Vegan Possible

Medhu Vada (2 pcs) — €8.00

Crispy fried lentil doughnuts with chutneys & spiced lentil curry.

Knapperig gefrituurde linzenbeignets geserveerd met chutneys en gekruide linzencurry.

Sambar Vada (2 pcs) — €9.00

Vadas soaked in spiced lentil curry, with coconut chutney.

Vada's gedrenkt in gekruide linzencurry, met kokosnootchutney.

Rasam Vada (2 pcs) — €9.00

Vadas soaked in tangy hot rasam.

Vadas geweekt in pittige hete rasam.

Upma — €8.00

Savory semolina porridge with coconut chutney.

Hartige griesmeelpap met kokosnootchutney.

CONTAINS GLUTEN

South Indian Bajji-Onion (5 pcs) — €7.00

Crispy fried onion fritters with coconut chutney.

Knapperige gefrituurde uienbeignets met kokosnoot chutney.

South Indian Bajji-Bread (5 pcs) — €7.00

Crispy fried bread fritters with coconut chutney.

Knapperig gebakken broodbeignets met kokosnoot chutney.

CONTAINS GLUTEN

Kuzhi Panyaram (8 pcs) — €9.00

Spiced rice-lentil dumplings, with different chutneys.

Gekruide rijst-linzenballetjes, met verschillende chutneys.

Paneer Manchurian — €14.00

A popular Indo-Chinese starter made with crispy fried paneer tossed in a sweet and spicy sauce made with garlic, onion and oriental seasonings.

Een populaire Indo-Chinese voorgerecht gemaakt van knapperig gefrituurde paneer, omgeschept in een zoet -pittige saus met knoflook, ui en oosterse kruiden.

CONTAINS SOYA

CONTAINS GLUTEN

CONTAINS LACTOSE

Images are for representation only
Actual dishes may vary

Recommends

€7.00

South Indian Bajji-Banana (5 pcs)

Crispy fried raw banana fritters with coconut chutney.

Knapperige gefrituurde rauwe bananenfritters met kokosnoot chutney.

€7.00

South Indian Bajji-Chilli (5 pcs)

Crisp fried green chilli fritters with coconut chutney.

Knapperig gebakken groene chili fritters met kokosnoot chutney.

€11.00 CONTAINS LACTOSE

Podi Thatte Idli (1 pc)

Large flat idli spiced with dry lentil powder and hint of ghee.

Grote platte idli gekruid met gedroogd linzenpoeder en een vleugje ghee.

Andhra Pradesh
Spice Central

Andhra Pradesh is known for its bold, fiery flavours that come from rich spices and traditional cooking styles.The cuisine features iconic dishes like pesarattu upma, tangy pulusu, and a variety of aromatic pickles.Every plate reflects the state's love for heat, balance, and authentic regional tastes.

Vegan Vegan Possible

Tandoori Paneer Tikka — €14.00

Grilled paneer with spices.

Gegrilde paneer met kruiden.

South Indian Veg Platter — €16.50

Assorted bajji (3 varieties, 2 pieces each), 1 medhu vada, and 1 samosa.

Drie soorten bajji (elk 2 stuks), één medhu vada en één samosa.

Paneer Chilli — €14.00

A popular Indo-Chinese starter made of fried and tossed paneer in a spicy chilli and soya sauce with bell peppers, onions and oriental seasonings.

Een populaire Indo-Chinese voorgerecht gemaakt van gefrituurde en omgeschepte paneer in een pittige chili- en sojasaus met paprika, uien en oosterse kruiden.

Veg Spring Roll — €7.00

Crispy golden rolls with stuffed vegetables.

Knapperige gouden rolletjes met gevulde groenten.

Gobi 65 — €13.50

Crispy fried cauliflower tossed with Indian spices.

Knapperig gebakken bloemkool gemengd met Indiase kruiden.

Gobi Manchurian — €13.50

Fried spiced cauliflower tossed in spicy sauce.

Gebakken gekruide bloemkool gemengd met pittige saus.

Soya Chaaps — €12.00

Tender, marinated soya fillets grilled with aromatic spices, offering a rich, smoky flavour.

Malse, gemarineerde sojafilets gegrild met aromatische kruiden, met een rijke, rokerige smaak.

South / North Indian Papad (3 pcs) with Mint Chutney — €3.00

Images are for representation only
Actual dishes may vary

Recommends

Paneer 65 — €14.00

Crispy fried paneer cubes tossed with indian spices.

Knapperig gefrituurde paneer blokjes, omgeschept met Indiase kruiden.

Dragon Paneer — €14.00

Paneer cubes in hot & tangy sauce.

Paneerblokjes in hete en pittige saus.

Samosa (2 pcs) — €6.00

Crispy pastry filled with spiced mashed potatoes (a super star of Indian snacks).

Knapperig gebak gevuld met gekruide aardappelpuree (een superster onder de Indiase snacks).

Tamil Nadu

Bharatanatyam's Birthplace

It's the land that gifted the world the soft, steamed idly, the golden, crispy dosa, and the soul-soothing sambar. Each dish reflects the state's love for balance — light, wholesome, and rich in taste. TamilNadu is also home to the beloved South Indian filter coffee, completing the perfect traditional meal experience, celebrated for its timeless authenticity.

Vegan Vegan Possible

KV SIGNATURE DISHES

Special Executive Lunch — €21.00

Spiced lentil curry rice, Veg pulao, Veg porial, seasoned sprouts, chapathi, kurma, papad, butter milk, raita.

Gekruide linzencurry rijst, Veg pulao, Veg porial, gekruide spruiten, chapathi, kurma, papad, karnemelk, raita.

Amritsar Chole Kulche — €16.00

Soft, fluffy North Indian bread with chickpeas curry, served with butter milk.

Zacht, luchtig Noord-Indiaas brood met kikkererwtencurry, geserveerd met karnemelk.

South Indian Thali — €19.00

Traditional South Indian platter- poori (2) with vegetable kurma, steamed rice, vegetable spiced lentil curry, karakuzhambu (or) moore kuzhambu, rasam, poriyal, kootu, buttermilk, papad, pickle and kesari (or)payasam.

Traditionele Zuid-Indiase schotel – poori (2) met groentekurma, gestoomde rijst, groente-linzencurry met kruiden, karakuzhambu (of) moore kuzhambu, rasam, poriyal, kootu, karnemelk, papad, pickle en kesari (of) payasam.

KV Spl Vegetable Biryani — €14.50

Flavourful one-pot rice dish, with vegetables, spices, and herbs, served with raita.

Smaakvol eenpansrijstgerecht met groenten, kruiden en specerijen, geserveerd met raita.

Curd Rice — €8.50

Yogurt mixed rice with Indian seasoning.

Yoghurt gemengde rijst met Indiase kruiden.

North Indian Thali — €21.00

Traditional North Indian platter- chappati (2), paneer curry, channa masala, dry vegetable, dal (lentil curry), pulao/ veg biryani, raita, salad, papad, pickle and sweet of the day.

Traditionele Noord-Indiase schotel - chappati (2), paneer curry, channa masala, gedroogde groenten,dal (linzencurry), pulao/ veg biryani, raita, salade, papad, augurk en het dessert van de dag. papad, augurk en het dessert van de dag.

Szechuan Veg Fried Rice — €14.00

Steamed basmati rice tossed with spicy Szechuan sauce and stir fried vegetables like carrots, beans, bell peppers and garnished with spring onion.

Gestoomde basmatirijst gemengd met pittige Szechuan saus en roergebakken groenten, zoals wortels, bonen, paprika, gegarneerd met bosui.

Vegan Vegan Possible

Sambar rice — €8.50

Rice with spiced lentil curry with vegetables.

Rijst met gekruide linzencurry met groenten.

Vegetable Fried Rice — €14.00

Steamed basmati rice tossed with oriental stir fried vegetables like carrots, beans, bell peppers and garnished with spring onion.

Gestoomde basmatirijst gemengd met roergebakken groenten, zoals wortels, bonen,paprika's, gegarneerd met bosui.

Vegetable Hakka Noodles — €14.00

Soft noodles tossed with oriental stir fried vegetables like cabbage, carrots, beans, bell peppers and garnished with spring onion.

Zachte noedels gemengd met roergebakken groenten, zoals kool, wortels, bonen, paprika, gegarneerd met bosui.

Szechuan Vegetable Noodles — €14.00

A soft noodles tossed in spicy Szechuan sauce with oriental stir fried vegetables like cabbage, carrots, beans, bell peppers and spring onion.

Zachte noedels in pittige Szechuan saus met roergebakken groenten, zoals kool, wortels, bonen, paprika en bosui.

ADD ON FOR THALI

Mixed Vegetable Pickle	€1.00
Extra Curd / Raita	€1.00
Steamed Basmati Rice (Half/Full)	€2.50/4.50
Steamed Boiled Rice	€4.50
Extra Thali Poori/Chapathi	€1.50
Extra Poori/Chapathi/Parotta	€2.50
South Indian Thali Extras	€1.00
North Indian Thali Extras	€1.50

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Recommended

€14.00

Appam Kerala Kadala Curry (2 pcs) ★ Subject to availability

Soft pancakes, fermented batter of rice & coconut milk served with black chickpeas simmered in a spiced coconut gravy.

Zachte pannenkoeken, gefermenteerd beslag van rijst en kokosmelk Geserveerd met zwarte kikkererwten gestoofd in een kruidige kokoscurrysaus.

€14.00

Idiyappam Vegetable Kurma (3 pcs) ★ Subject to availability

String hoppers with veg kurma.

String hoppers met groente kurma.

€16.50

Tiffin Combo

A combination of an idli (1pc), vada (1pc), mini masala dosa, upma and sweet of the day.

Een combinatie van idli (1pc), vada (1pc), Mini masala dosa, upma en zoetigheid van de dag.

Vegan Vegan Possible

DOSA CORNER

Raagi Millet Dosa (Plain/Onion) (2 pcs) — €14 / €14.5

Healthy millet dosa with chutneys & spiced lentil curry.

Gezonde gierst-dosa met chutneys en gekruide linzencurry.

Paneer Dosa (1 pc) — €15.00

Dosa filled with scrambled paneer masala and served with chutneys & spiced lentil curry.

Dosa gevuld met roerei, paneer masala en geserveerd met chutneys en gekruide linzencurry.

Bucket Dosa — €12.00

Crispy dosa served in a bucket filled with potato masala, hint of cheese and served with chutneys & spiced lentil curry.

Knapperige dosa geserveerd in een emmer gevuld met aardappelmasala, een vleugje kaas en geserveerd met chutneys en gekruide linzencurry.

Maharaja Family Masala Dosa — €20.00

Giant family dosa filled with potato masala and served with chutneys & spiced lentil curry.

Gigantische familiedosa gevuld met aardappelmasala en geserveerd met chutneys en gekruide linzencurry.

Ghee Roast Dosa — €10.50

Crispy ghee roast dosa served with chutneys & spiced lentil curry.

Krokante ghee geroosterde dosa geserveerd met chutneys en gekruide linzencurry.

Podi Dosa — €10.00

Dosa topped with spicy dry lentil powder served with chutneys & spiced lentil curry.

Dosa bedekt met pittige droge linzenpoeder, geserveerd met chutneys en gekruide linzencurry.

Ghee Podi Dosa — €11.00

Ghee dosa spiced with dry lentil powder served with chutneys.

Ghee dosa gekruid met droge linzenpoeder, geserveerd met chutneys.

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Actual dishes may vary

Recommended

€14 / €16

Andhra Pesaratu Millet Dosa (Plain/MLA) (2 pcs)

Green gram dosa plain / with upma filling served with chutneys & spiced lentil curry.

Groene gram dosa zonder/ met upma vulling, geserveerd met chutneys en gekruide linzencurry.

€8.50

Cone Dosa

Cone shaped crispy south Indian dosa served with chutneys & spiced lentil curry.

Kegelvormige, krokante Zuid-Indiase dosa geserveerd met chutneys en gekruide linzencurry.

€10.00

Masala Dosa

Classic potato-filled dosa served with chutneys & spiced lentil curry.

Klassieke met aardappelen gevulde dosa geserveerd met chutneys en gekruide linzencurry.

Vegan Vegan Possible

Chocolate Dosa - Kids Special — €10.00

Sweet chocolate dosa.

Zoete chocolade dosa.

Cheese Dosa — €11.00

Dosa filled with cheese and served with chutneys & spiced lentil curry.

Dosa gevuld met kaas en geserveerd met chutneys en gekruide linzencurry.

Cheese Onion Dosa — €12.00

Dosa filled with cheese & onion served with chutneys & spiced lentil curry.

Dosa gevuld met kaas en ui, geserveerd met chutneys en gekruide linzencurry.

Cheese Masala Dosa — €12.50

Dosa filled with cheese & potato masala served with chutneys & spiced lentil curry.

Dosa gevuld met kaas en aardappelmasala, geserveerd met chutneys en gekruide linzencurry.

Rava Dosa — €11.00

Crispy semolina dosa served with chutneys & spiced lentil curry.

Krokante griesmeeldosa geserveerd met chutneys en gekruide linzencurry.

Rava Masala Dosa — €11.50

Crispy semolina dosa filled with potato masala served with chutneys & spiced lentil curry.

Krokante griesmeeldosa gevuld met aardappelmasala, geserveerd met chutneys en gekruide linzencurry.

Ghee Onion Rava Dosa — €12.00

Crispy semolina dosa topped with ghee served with chutneys & spiced lentil curry.

Krokante griesmeeldosa met ghee, geserveerd met chutneys en gekruide linzencurry.

Onion Rava masala dosa — €12.50

Crispy semolina dosa filled potato masala, topped with onion and served with chutneys & spiced lentil curry.

Krokante griesmeeldosa gevuld met aardappelmasala, gegarneerd met ui en geserveerd met chutneys en gekruide Linzencurry.

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Recommended

€11.00

Mysore Masala Dosa

Spicy chutney masala dosa served with chutneys & spiced lentil curry.

Pittige chutney masala dosa geserveerd met chutneys en gekruide linzencurry.

€11.50

Ghee Roast Masala Dosa

Ghee-roast dosa with potato filling.

Ghee-geroosterde dosa met aardappelvulling.

€11.50

Rava Onion Dosa

Crispy semolina dosa with onions served with chutneys & spiced lentil curry.

Krokante griesmeeldosa met uien, geserveerd met chutneys en gekruide linzencurry.

Vegan Vegan Possible

Kal Dosa (2 pcs) €12.00

Fluffy south Indian dosa served with chutneys & spiced lentil curry.

Luchtige Zuid-Indiase dosa geserveerd met chutneys en gekruide linzencurry.

UTHAPPAM

Podi Onion Uthappam €11.00

South Indian pancake spiced with dry lentil powder and onion topping, served with chutneys and spiced lentil curry..

Zuid-Indiase pannenkoek gekruid met droge linzenpoeder en ui-topping, geserveerd met chutneys en gekruide linzencurry.

Uttappam Tomato €10.50

South Indian pancake with tomato topping, served with chutneys and spiced lentil curry.

Zuid-Indiase pannenkoek met tomatentopping, geserveerd met chutneys en gekruide linzencurry.

Uttappam Onion €11.00

South Indian pancake with onion topping, served with chutneys and spiced lentil curry.

Zuid-Indiase pannenkoek met ui-topping, geserveerd met chutneys en gekruide linzencurry.

Uttappam Onion & Chilli €11.00

South Indian pancake with onion & chilli topping, served with chutneys and spiced lentil curry.

Zuid-Indiase pannenkoek met ui- en chilitopping, geserveerd met chutneys en gekruide linzencurry.

Uttappam Tomato & Chilli €11.00

South Indian pancake with tomato & chilli topping, served with chutneys and spiced lentil curry.

Zuid-Indiase pannenkoek met tomaten- en chilitopping, geserveerd met chutneys en gekruide linzencurry.

Uttappam Onion & Tomato €11.00

South Indian pancake with onion & tomato topping, served with chutneys and spiced lentil curry.

Zuid-Indiase pannenkoek met ui- en tomatentopping, geserveerd met chutneys en gekruide linzencurry.

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Recommends

€12.00

Uttappam Vegetable Mix

South Indian pancake with mixed vegetables served with chutneys and spiced lentil curry.

Zuid-Indiase pannenkoek met gemengde groenten geserveerd met chutneys en gekruide linzencurry.

€11.50

Uttappam Onion, Tomato, Chilli

South Indian pancake with tomato, onion & chilly topping served with chutneys and spiced lentil curry.

Zuid-Indiase pannenkoek met tomaten-, ui- en chilitopping, geserveerd met chutneys en gekruide linzencurry.

€10.50

Podi Uthappam

South Indian pancake spiced with dry lentil powder served with chutneys and spiced lentil curry.

Zuid-Indiase pannenkoek gekruid met droge linzenpoeder, geserveerd met chutney en gekruide linzencurry.

Vegan Vegan Possible

ADD ON

Extra Cheese	€1.00
Extra Butter / Ghee	€1.00
Extra Batura	€4.00
Extra Channa / Kurma	€4.00
Single Idli / Vada	€4.00
Extra Onion	€1.00
Extra Podi	€1.00
Extra Mysore Chutney	€1.00

NORTH INDIAN CURRY

All the curry is served with rice

Mix Vegetables Curry — €16.50

Creamy curry with seasonal veggies.
Romige curry met seizoensgroenten.

Paneer Kadai — €17.00

Paneer with bell peppers and spices.
Paneer met paprika en kruiden.

Paneer Tikka Masala — €17.00

Grilled paneer in curry.
Gegrilde paneer in curry.

Mushroom Kadai — €16.50

Mushrooms cooked with bell pepper, onions and with flavoured spices.
Champignons gekookt met paprika, uien en gekruide specerijen.

Channa Masala — €16.50

Spiced chickpea curry.
Gekruide kikkererwtencurry.

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Recommends

€16.50

Baingan Bharta

Smoky rosted eggplant mashed and cooked with onions, tomatoes and spices.
Gerookte geroosterde aubergine gepureerd en gekookt met uien, tomaten en kruiden.

€17.00

Paneer Palak

Paneer in spinach.
Paneer in spinazie.

€17.00

Paneer Butter Masala

Creamy tomato-paneer curry.
Romige tomaten-paneer curry.

Vegan Vegan Possible

Aloo Gobi €15.50
Potato & cauliflower curry.
Aardappel- en bloemkoolcurry.

Dal Fry €15.50
Yellow lentils with mild spices.
Gele linzen met milde kruiden.

Dal Makhani €16.50
Creamy black lentils curry.
Romige zwarte linzencurry.

Contains Lactose

Soya Chunks (Dry / Masala) €15.00
Crispy soya chunks in a spicy, savory blend onions, tomatoes and traditional spices.
Knapperige sojachunks in een pittige, hartige mix van uien, tomaten en traditionele kruiden.

Gluten Free Possible

TANDOORI / INDIAN BREADS

Tandoori Roti €3.50
Traditional clay-oven wheat bread.
Traditioneel tarwebrood uit kleioven.

Contains Gluten

Tandoori Methi Roti €5.00
Traditional clay-oven wheat bread topped with fenugreek leaves.
Traditioneel tarwebrood uit kleioven met fenegriekbladeren.

Contains Gluten

Tandoori Naan €3.50
Traditional clay-oven baked bread.
Traditioneel in kleioven gebakken brood.

Contains Gluten

Tandoori Butter Naan €4.00
Traditional clay-oven baked bread glazed with butter.
Traditioneel in kleioven gebakken brood geglazuurd met boter.

Contains Lactose Contains Gluten

Tandoori Kulcha €4.00
Soft Traditional clay-oven baked kulcha.
Zacht Traditioneel in kleioven gebakken kulcha.

Contains Gluten

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Actual dishes may vary

Recommends

Bhindi Masala
Spiced okra curry.
Gekruide okra curry.

Tandoori Butter Roti
Traditional clay-oven wheat bread glazed butter.
Traditioneel tarwebrood uit kleioven met geglazuurde boter.

Stuffed Paratha - Potato (Aloo)
Potato-filled flatbread.
Met aardappel gevuld platbrood.

Vegan Vegan Possible

Tandoori Cheese Garlic Chilli Naan — €6.00

Traditional clay-oven baked bread topped with Garlic and chilli flakes.
Traditioneel in kleioven gebakken brood belegd met knoflook en chilivlokken.

Tandoori Cheese Garlic Naan — €5.50

Traditional clay-oven baked bread topped with Garlic and Cheese.
Traditioneel in kleioven gebakken brood belegd met knoflook en kaas.

Tandoori Butter Kulcha — €4.50

Soft traditional clay-oven baked kulcha glazed with butter.
Zachte traditionele kleioven gebakken kulcha geglazuurd met boter.

Tandoori Stuffed Kulcha Paneer — €5.50

Soft traditional clay-oven baked kulcha stuffed with paneer.
Zachte traditionele in een kleioven gebakken kulcha, gevuld met paneer.

Tandoori Stuffed Kulcha Onion — €5.50

Soft traditional clay-oven baked kulcha stuffed with onion.
Zachte traditionele in een kleioven gebakken kulcha, gevuld met ui.

Stuffed Paratha - Cauliflower (Gobi) — €9.00

Cauliflower-stuffed flatbread.
Met bloemkool gevuld platbrood.

Stuffed Paratha - Paneer — €9.00

Cottage cheese - stuffed flatbread.
Flatbread gevuld met cottage cheese.

Stuffed Paratha - Onion — €9.00

Onion- Stuffed flatbread.
Met ui gevuld platbrood.

Poori Bhaji — €9.50

Fluffy fried bread with potato curry.
Luchtig gebakken brood met aardappelcurry.

Parotta Kurma — €10.00

Flaky tawa fried bread with mild spiced mix vegetable curry.
Bladerig op de tawa gebakken brood met mild gekruide gemengde groentecurry.

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Actual dishes may vary

Recommends

€4.50

Tandoori Cheese Naan

Traditional clay-oven baked bread topped with cheese.
Traditioneel in kleioven gebakken brood belegd met kaas.

€5.00

Tandoori Garlic Naan

Traditional clay-oven baked bread topped with Garlic.
Traditioneel in kleioven gebakken brood belegd met knoflook.

€14.00

Channa Batura

Fried indian bread served with flavoured chickpea curry.
Gefrituurd Indiaas brood geserveerd met gekruide kikkererwtencurry.

Vegan Vegan Possible

Chapati Kurma — €10.00

Tawa fried bread with mild spiced mix vegetable curry.

Tawa gebakken brood met mild gekruide gemengde groentecurry.

Contains Gluten

SWEET TREATS

Gulab Jamun — €6.00

Soft fried milk dumplings.

Zachte gefrituurde melkballetjes.

Contains Lactose, Contains Gluten

Gulab Jamun with Ice Cream — €7.00

Soft fried milk dumplings with icecream.

Zachte gefrituurde melkballetjes met ijs.

Contains Lactose, Contains Gluten

Kesari — €5.50

Sweet saffron semolina.

Zoete saffraan-griesmeel.

Contains Nuts, Contains Gluten

Hot Chocolate Brownie — €5.50

Gooey chocolate brownie.

Kleverige chocoladebrownie.

Contains Gluten

Hot Chocolate Brownie with Vanilla Ice Cream — €8.00

Gooey chocolate brownie with icecream.

Kleverige chocoladebrownie met ijs.

Contains Lactose, Contains Gluten

Ice Cream - Vanilla — €4.50

Contains Lactose

Ice Cream - Strawberry — €4.50

Contains Lactose

Ice Cream - Chocolate — €4.50

Contains Lactose

Ice Cream - Pistachio — €4.50

Contains Lactose

Ice Cream - Mango — €4.50

Contains Lactose

Images are for representation only
Actual dishes may vary

Recommends

€5.50 Contains Lactose

Tandoori Stuffed Kulcha Aloo

Soft tandoor-baked kulcha topped with potatoes.

Zachte, in een tandoor gebakken kulcha met aardappelen.

€7.00 Contains Lactose

Rasmalai

Soft paneer in saffron milk.

Zachte paneer in saffraanmelk.

€6.00 Contains Lactose

Kulfi

Traditional Indian ice cream.

Traditioneel Indiaas ijs.

Kerala – Onam Sadhya and Spice-Laden Backwaters

Kerala's cuisine celebrates gentle, comforting flavors layered with coconut, curry leaves, and tropical freshness, with dishes like appam–stew, puttu, avial, and other traditional vegetarian preparations reflecting the state's lush charm. Known for its balanced use of spices and generous vegetarian feasts like the Onam sadhya, Kerala cuisine brings warm, homely, and subtly spiced flavours to every plate.

Vegan Vegan Possible

BEVERAGES

Salt Lassi	contains lactose	€5.50

Refreshing salted yogurt drink.
Verfrissende gezouten yoghurtdrank.

Sweet Lassi	contains lactose	€5.50

Chilled sweet yogurt drink.
Gekoelde zoete yoghurtdrank.

Mango Lassi	contains lactose	€6.50

Mango-flavored yogurt drink.
Yoghurtdrank met mango smaak.

Butter Milk	contains lactose	€4.50

Lightly spiced yogurt drink.
Licht gekruide yoghurtdrank.

Lemon Mint Cooler	vegan	€5.50

Fresh lemon & mint refresher.
Verfrissend drankje met verse citroen en munt.

Fresh Lime Soda	vegan	€5.50

Fizzy lime soda.
Bruisende limoensoda.

Goli Soda	vegan possible	€5.00

Classic Indian soda.
Klassieke Indiase soda.

Cappuccino	contains lactose	€3.50
Espresso		€3.50
Black Coffee		€3.50
Masala Chai	contains lactose	€4.00
Filter Coffee	contains lactose	€4.50
Tea		€3.50

Green/Ginger/Mint/Jasmine.
Groen / Gember / Munt / Jasmijn.

Images are for representation only
Actual dishes may vary

Recommends

Falooda
Sweet vermicelli dessert.
Zoet vermicellidessert.

Falooda with Kulfi
Sweet vermicelli dessert with indian icecream.
Zoet vermicellidessert met Indiaas ijs.

Hot Kesar Badam Milk
Warm saffron-infused almond milk with a rich, aromatic flavor.
Warme amandelmelk met saffraan en een rijke, aromatische smaak.

Assam – Bihu Festival and Silk Weaving

Assamese cuisine features fresh, comforting flavours with dishes like tenga curry, bamboo shoots, and traditional vegetarian specialties. Light cooking techniques and delicate spices create naturally refreshing, tangy tastes. Its rustic dishes reflect a deep connection to nature and timeless culinary traditions.

FOUNDER

MR. ANAND RENGASAMY

Mr. Anandkumar Rengasamy, Founder of Krishna Vilas, brings over 40 years of leadership experience across various corporate verticals. He currently serves on the boards of many companies and continues to uphold his family's culinary legacy through Anandham Restaurant, famed for its 50-year tradition of authentic South Indian vegetarian cuisine. His vision is to expand Krishna Vilas across Europe and introduce true South Indian vegetarian dining to a global audience.

OUR BRANCHES

THE HAGUE

UTRECHT

HOOFDDORP

LUXEMBOURG

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