

**\*FOOD ALLERGY WARNING**

Please be advised that our food may contain or come into contact with common allergens, such as dairy, wheat, soybeans, tree nuts, peanuts, or wheat. Please alert your server if you have any food allergies.

\*15% Service Charge will be applicable for Party of 6 and above.

\*Menu Items subject to Availability.

\*Right Of Admission Reserved.

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## WE ARE NOW FRANCHISING

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is a fast expanding vegetarian food chain  
across the world

To know how you can be the owner of  
Kailash Parbat food chain,  
drop us a line at [info@kailashparbat.net](mailto:info@kailashparbat.net)

Visit us  
[www.kailashparbatgroup.com](http://www.kailashparbatgroup.com)

@ [instagram.com/kailashparbatofficial](https://www.instagram.com/kailashparbatofficial)

### OUR PRESENCE

INDIA | USA | CANADA | SINGAPORE | HONG KONG | MALAYSIA  
QATAR | SAUDI ARABIA | NETHERLANDS | SWITZERLAND | GERMANY



[www.kailashparbatgroup.com](http://www.kailashparbatgroup.com)

# BEVERAGES



|                                                                      |             |
|----------------------------------------------------------------------|-------------|
| <b>KOKUM JEERA SODA</b>                                              | <b>15</b>   |
| Tangy delight of soda, kokum & jeera                                 |             |
| <b>RAW MANGO PANNA</b>                                               | <b>15</b>   |
| Summer Cooler made of raw mango, roasted cumin, lemon juice and soda |             |
| <b>SHARARTI SHIKANJI</b>                                             | <b>15</b>   |
| Refreshing drink of lemon juice, Sweetner, Spices, mint              |             |
| <b>DESI KALA KHATTA</b>                                              | <b>15</b>   |
| Special Java Plum spiced drink from the streets of Mumbai            |             |
| <b>FRESH FRUIT SQUEEZE</b>                                           | <b>15</b>   |
| Choose: Water Melon, Orange, Pineapple                               |             |
| <b>DESI KALA KHATTA</b>                                              | <b>8.99</b> |
| Special Java Plum spiced drink from the streets of Mumbai            |             |
| <b>COLD COFFEE WITH ICE CREAM</b>                                    | <b>15</b>   |
| Old school Cold Coffee with Ice Cream                                |             |
| <b>MINERAL WATER</b>                                                 | <b>5</b>    |



|                                                                           |           |
|---------------------------------------------------------------------------|-----------|
| <b>SWEET LASSI</b>                                                        | <b>14</b> |
| Delicious Yogurt Drink                                                    |           |
| <b>MASALA BUTTER MILK</b>                                                 | <b>14</b> |
| Buttermilk flavoured with cumin seeds, coriander and spices               |           |
| <b>MASALA JALJEERA</b>                                                    | <b>14</b> |
| A natural coolant cumin Spiced Indian Lemonade                            |           |
| <b>FRESH LIME SODA</b>                                                    | <b>14</b> |
| Tangy Lemony drink. Choose: Sweet/Salted/Mix                              |           |
| <b>BOMBAY CUTTING CHAI</b>                                                | <b>7</b>  |
| Masala Chai bombay style                                                  |           |
| <b>INDIAN COFFEE</b>                                                      | <b>7</b>  |
| Rich, aromatic South Indian filter coffee brewed with freshly creamy milk |           |



# CHAAT BAAR



## PANI PURI

Crispy, fried, hollow dough balls stuffed with herbed boiled potatoes, spicy and tangy water and a sweet tamarind sauce. A burst of flavours in your mouth!

18

### BOMBAY BHEL PURI ①

A roadside stall snack, often served in paper cones! A mixture of puffed rice, potatoes, onion, sev, raw mango pieces, green chilli chutney and sweet tamarind sauce

18

### SEV PURI ①

Crispy fried flour discs topped with onion, tomato, raw mango, herbs and spices served with chilli chutney and sweet tamarind sauce. Experience spicy, tangy, savoury, salty and crunchy flavours in your mouth in each bite!

18

### BAMBAIYA DAHI PURI ①

Crispy, fried, hollow dough balls filled with potatoes and sweet and sour sauces, topped with yogurt, sev and garnished with blended spices. A classic Bombay street-side snack!

18

### CRISPY CORN BASKET

Little fried flour "baskets" filled with sweet corn, pomegranate, chopped onion and tomato, topped with spicy and tangy sauces

20

### PAPDI CHAAT ①

Crushed Crispy, fried, flat dough combined with potatoes, sweet and sour sauces and chilli chutney, topped with yoghurt and sev and garnished with blended spices.

20

### BHALLA PAPDI CHAAT ①

A chaat made by combining Dahi Wada and Papdi Chaat

20

### RAJASTHANI PYAAZ KI KACHORI

Onion masala stuffed Kachoris Served with Chole and chutney

20

## DAHI WADA

Deep fried lentil fritters dunked in creamy yogurt, topped with pomegranate and sweet and spicy sauces. These are soft and tender and just melt in the mouth! A very popular snack across various cities in India. A must-try!

20



### SAMOSA CHAAT ①

A fried potato filled pastry dunked in chick peas sauce, topped with onions, sweet and sour sauces, chilli chutney, yogurt and sev, and garnished with blended spices

20

### ALOO TIKKI CHAAT ①

Shallow fried mashed and spiced potato patties topped with curried chickpeas, tamarind and chilli sauces, yogurt and spices. Pure comfort food!

20



### KP CHAAT PLATTER ①

Dahi Wada, Bhel Puri, Sev Puri and Crispy Corn Basket all on one platter!

32



# BAMBAI NAGRI SNACKS

## BOMBAY VADA PAV 🍷 18

"The Bombay Burger" is a potato cake sandwiched in a soft bun accompanied with chutneys

## BORIVALI KI DABELI 18

A soft bun filled with mashed potatoes, peanuts, sweet tamarind sauce, chilli sauces, garnished with sev, pomegranate, coriander and peanuts

## AAMCHI MUMBAI SANDWICH 🍷 18

One of Mumbai's famous street snacks - the Mumbai sandwich. Soft, white bread topped with a vibrant herb chutney, mashed potato masala, and double layered with cucumber, onion and tomato, with an oozing molten cheese centre

## SANTA CRUZ CHEESE CHILLI SANDWICH 🍷 18

Cheese, mixed peppers and green chillies in a grilled sandwich. Popularly found in the shopping centre in Santa Cruz, Mumbai

## BHATTI KA MINI NAAN CHEESE BOMB 22

Bite size naan bread, filled with cheese and This pairs well with dal makhani

## JUHU-CHOWPATY TAWA PULAO 24

Rice and vegetables sautéed together and mixed with special spices. Served with raita and papad. This pulao is popularly served on the Juhu beach in Mumbai

## LOKHANDWALA FRANKIE 18

The "Indian Wrap" is stuffed with mashed potato, mixed peppers and cheese. Lokhandwala, an affluent residential and commercial neighbourhood in Andheri West, Mumbai is known for its roadside style stalls serving many variations of Frankies!



# Our House Special SINCE 1952

## PAV BHAJI 🍷 22

A medley of spicy mashed vegetables served with soft buttered dinner rolls (pav), onions and lemon wedges

## CHOLE PATTICE (2 PCS) 20

Shallow fried spicy mash of potato patties served with chick peas sauce garnished with chopped onion and coriander

## PUNJABI SAMOSA (2 PCS) 20

Fried potato filled pastry served with chick peas sauce, served with onion and chutney

## CHOLE BHATURE 🍷🕒 22

Chole is a spiced, tangy, chick peas curry served with bhatura which is a soft and fluffy fried bread. One of our signature dishes at Kailash Parbat since 1952

## CHEESE PAV BHAJI 24

## EXTRA PAV (2PCS) 8

## EXTRA BHATURA (1PCS) 10

## BHATURA PLATTER 39

4 Types Bhatura (Regular, Masala, Paneer, Kasuri Methi) served with chole, onion, pickle, chilli





# हमारे देश KA NAZAARA



## PANEER BHURJI PAV

North Indian dish made with Indian cottage cheese aka paneer, herbs and ground spices served with butter-toasted pav buns

22

## AMRITSARI NUTRI KULCHA 🍲

Mini-Amritsari-Kulcha, gefüllt mit Sojagranulat, Gewürzen und serviert mit eingelegten Zwiebeln und Raita

20

## CRISPY ONION BHAJI

Fein geschnittene Zwiebeln in einem einfachen, aromatisch gewürzten Teigmantel und knusprig frittiert

18

## SOYA KHEEMA PAV 🍲

Sojagranulat, gekocht mit authentischen indischen Gewürzen und Kräutern, serviert mit buttergetoasteten Pav Buns

22

## KURKURE BHINDI FRIES

A spicy, tasty and super crispy dish made with tender okra or ladies' finger, gram flour, spices and seasonings

18

# HOME MADE SOUP

## BURNT GARLIC SOUP 🍲

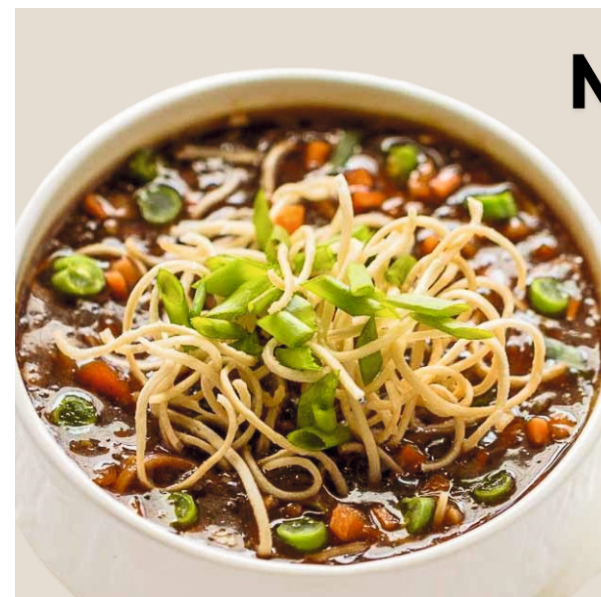
Gemüse-, Koriander- und Zitronensuppe voller Aromen

14

## SWEET CORN SOUP 🍲

A mildly spiced creamy soup made from mixed vegetables and sweet corn kernels

14



# MANCHOW SOUP

Eine indochinesische Fusion-Suppe aus gemischtem Gemüse, gebratenen Nudeln und scharfen und süßen chinesischen Saucen

14



# CREAM OF TOMATO SOUP

Würzige Tomatensuppe mit Sahne, serviert mit Croutons

14



# Tandoori Appetizers

## TWO WAY PANEER TIKKA 🍴

Combination of Green and red marinated cottage cheese cooked in clay oven, served with mint chutney

24

## CLASSIC PANEER TIKKA 🍴

24

A classic spicy red chilli marinated cottage cheese cooked in Clay oven.  
Served with fresh mint chutney. The most popular cottage cheese appetizer!



🍴 Chef's Special 🍴 Jain Available 🍴 Spicy

## P3 - PERI PERI PANEER TIKKA 🍴

24

An old favourite! Char-grilled cubes of succulent cottage cheese marinated with peri peri spices and served with fresh mint chutney

## PANEER TIKKA MASTANI

25

Rich flavoured cubes of cottage cheese flavoured with saffron, cheese mild yellow marination skewered to perfection and served with green chutney

## BASIL PESTO MUSHROOM TREATS

25

Sautéed mushrooms with a delicate flavour, stuffed with pesto paste and cheese. This fusion dish is served with fresh mint chutney

## SAY CHEESE SHEEKH KEBAB

24

A healthy kebab with a cheese filling. This subtly spiced kebab is served with fresh mint chutney

## STUFFED CHEESY MUSHROOM

25

Two types of mushrooms, half marinated with red chilli powder and the other half in coriander paste. Stuffed with cheese and served with fresh mint chutney

## HARYALI PANEER TIKKA

24

Cubes of paneer marinated with cilantro, mint along with yogurt & spices.

## KP KEBAB PLATTER

48

Assortment of cottage cheese, mushroom, potato, baby corn and vegetable kebabs

## PIZZA

### MARGHERITA PIZZA

28

A classic Italian dish made with tomato sauce, mozzarella cheese, and basil leaves

### BOMBAY VEGGIES 🍴

28

The Vibrant Veggies.... Blend Of Roasted Pepper, Onion, Corn, Olives and herbs

### PUNJAB EXPRESS

28

Chatpata paneer tikka, onion, capsicum, mint leaves



# INDO CHINESE

## CHILLI PANEER 🍲🌶️🌶️

A Delightfully spicy coated paneer & capsicum in chilli sauce, Choose (Dry / Gravy)

24

## VEG MANCHURIAN 🌶️

Crispy fried vegetable balls dunked in hot, sweet and sour manchurian sauce, Choose (Dry / Gravy)

22

## GOBHI MANCHURIAN

Cauliflower florets coated and deep fried, then tossed in a soya garlic manchurian sauce, Choose (Dry / Gravy)

22

## DUSTED CRISPY LOTUS STEM

Crispy lotus stem tossed in Singapore sweet spicy sauce with nuts

22

## SCHEZWAN PANEER & CRACKLING SPINACH

Delicious crispy paneer in a firecracker sauce served with crackling spinach

24

## BBQ BROCCOLI MUSHROOMS

A Delightfully combination of fried coated Broccoli & Mushrooms in BBQ sauce

25

## RICE | NOODLES

### VEG FRIED RICE 🌶️

Indo-Chinese style vegetable fried rice

20

### SCHEZWAN FRIED RICE 🌶️

French beans, spring onions and carrots in fried rice tossed in spicy schezwan sauce

22

### CORIANDER POT RICE 🍲

Buttered rice topped with english vegetables, mushrooms in an spicy coriander gravy

24

### VEG HAKKA NOODLES 🌶️

Soft noodles tossed with vegetable and spices

20

### SCHEZWAN HAKKA NOODLES 🌶️

Soft noodles tossed with vegetable, schezwan sauce and spices

22

### THAI CURRY WITH STEAM BASIL RICE

Choose Red or Green

30



# FLAVOURS OF PUNJAB

## PANEER TIKKA LABABDAR

Tandoor grilled Cottage cheese cooked in a rich Onion tomato creamy gravy, topped with grated cheese

25

## PANEER KADHAI

Cottage cheese cooked with mixed peppers and fresh ground spices known as kadhahi masala

25

## PANEER BUTTER MASALA

Cottage cheese cubes cooked in rich and creamy tomato gravy with butter, spices and herbs

25

## PANEER BHURJEE

A Delightfully spicy crumbled paneer dish

25

## KOFTA E DILBAR

Spiced and fried cottage cheese and mixed vegetable dumplings in a rich onion and tomato gravy with cashew paste, topped with papadum

25

## CORN TOMATO BHARTA

Creamy mince of ripe tomatoes and tender corn tempered with spices and topped with crispy sev

23

## CHEESE BUTTER MASALA

Cubes of cheese cooked in a rich and creamy tomato gravy with butter and cashew paste

25

## CREAMY METHI MALAI KOFTA

Delicious dish of fried balls of minced veggies and paneer in a rich and creamy mild gravy with hint of fenugreek

25

## MUSHROOM MASALA

Diced button mushrooms in a thick onion and tomato Sindhi gravy

26

## VEG CHILLI MILLI

Chopped seasonal vegetables and cheese cooked in a sweet, tangy spicy tomato gravy with aromatic spices

23

## VEG KADHAI

Deep fried vegetables with chunks of onions and peppers in a mix of spices known as kadai masala

23

## VEG TAWA FRY

Deep fried Mixed Vegetable Cooked with onion tomato gravy

25

## BHINDI MASALA

Fried okra, chillies and green pepper cooked in an onion and tomato masala gravy

23

## DIWANI HANDI

Diced mixed vegetables cooked in a spinach & onion based gravy

23

## DUM ALOO PUNJABI

Baby potatoes simmered in a rich, creamy tomato based gravy

23

## ALOO JEERA

Dry potatoes spiced with cumin seeds and hand pounded spices

23

## CHANA MASALA

Chickpeas cooked with a blend of spices. A Punjabi delicacy!

23

## PUNJABI KADHI

Tangy and flavorful punjabi kadhi pakora has deep fried gram flour pakoras (fritters) dunked in a tangy yogurt based curry

23

## DAL TADKA

Yellow lentils tempered with a mix of Punjabi spices

22



## PALAK PANEER

Cottage cheese cubes cooked with fresh spinach puree tempered with garlic

25



## DAL MAKHANI

Black grams and kidney beans simmered overnight, and enriched with butter and cream. The most popular creamy lentil dish from North India

25



# RICE PREPARATION



## KP SPECIAL BIRYANI

Cottage Cheese, Mix Veggies spiced and layered with Fragrant dum basmati rice, topped with caramelised onions, corriander and papad

24

### SPINACH DUM BIRYANI ① 🌶️

Goodness of spinach with fresh vegetables tossed with fragrant basmati rice served with raita & papad

24

### PANEER MAKHANWALA BIRYANI ①

Tandoori cottage cheese doused in a rich tikka masala marinated gravy, layered with aromatic basmati rice and topped with coriander leaves, caramelized onions. A true Nawabi dish!

24

### AMRITSARI ALOO AUR CHOLE BIRYANI

Fragrant, spiced basmati rice with cubed potatoes, chickpeas and herbs cooked in mild spices. Pure comfort food!

24

### DAL KHICHDI ①

A healthy combination of lentils and rice perfectly blended with spices

22

### PALAK KHICHDI ①

A healthy combination of lentils, spinach and rice perfectly blended with spices

22

### VEG PULAO

Aromatic Basmati rice cooked with a selection of mix fresh garden vegetables

22

### JEERA RICE

Aromatic Basmati rice tempered in butter with roasted cumin seeds, coriander

18

### STEAM RICE

18





# INDIAN BREAD

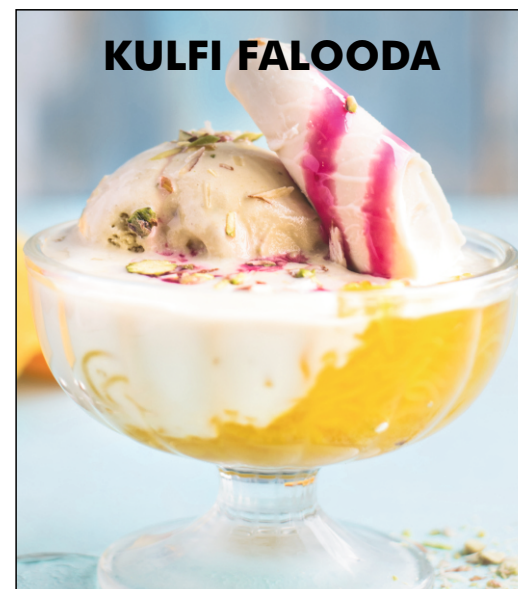
|                          |    |
|--------------------------|----|
| TANDOORI ROTI            | 8  |
| BUTTER ROTI              | 8  |
| NAAN                     | 10 |
| BUTTER NAAN              | 10 |
| GARLIC NAAN              | 12 |
| CHEESE NAAN              | 14 |
| AMRITSARI PANEER PARATHA | 14 |
| PUNJABI ALOO PARATHA     | 14 |
| MUSALA KULCHA            | 14 |

# ACCOMPANIMENTS

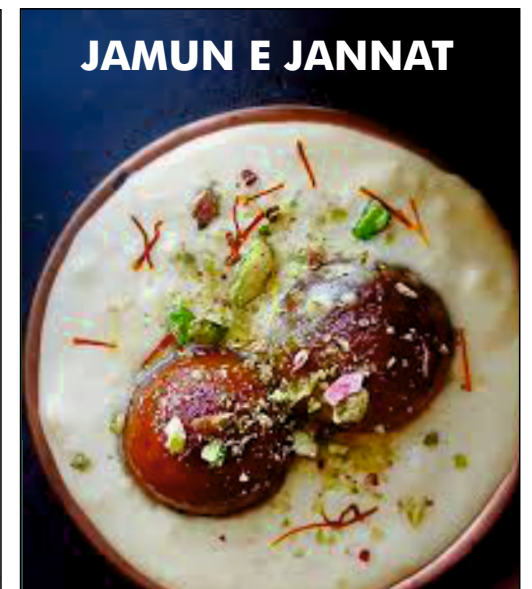
|                   |    |
|-------------------|----|
| PLAIN YOGURT      | 12 |
| RAITA             | 12 |
| PAPAD             | 8  |
| MASALA PAPAD      | 10 |
| FRESH GREEN SALAD | 14 |

# DESSERTS

|                                                                                                                 |           |
|-----------------------------------------------------------------------------------------------------------------|-----------|
| <b>FALOODA KULFI SINCE 1952</b> 🍦                                                                               | <b>22</b> |
| <i>Indian ice-cream sundae float- malai kulfi topped with rabdi falooda nuts and rose syrup</i>                 |           |
| <b>GULAB JAMUN</b>                                                                                              | <b>14</b> |
| <i>Made with milk solids (traditionally khoya), flour, and deep-fried, then soaked in a scented sugar syrup</i> |           |
| <b>JAMUN E JANNAT</b> 🍦                                                                                         | <b>20</b> |
| <i>Gulab jamun served on base of Rabdi(condensed milk) and garnished with dry fruits</i>                        |           |
| <b>MALAI KULFI</b>                                                                                              | <b>20</b> |
| <i>Plain kulfi with rabdi</i>                                                                                   |           |
| <b>MALAI RABDI</b>                                                                                              | <b>18</b> |
| <i>Creamy layers of clotted cream (malai), crunchy nuts in a deliciously thick condensed sweet milk</i>         |           |
| <b>RAS MALAI (2 PCS)</b>                                                                                        | <b>14</b> |
| <b>RASGULLA (2 PCS)</b>                                                                                         | <b>14</b> |
| <b>BENGALI SWEET (2 PCS)</b>                                                                                    | <b>14</b> |



KULFI FALOODA



JAMUN E JANNAT