

BEVERAGES

MANGO LASSI12

SWEET LASSI10

Mangolicious Yogurt Drink

Delicious Yogurt Drink (Sweet)



BUTTER MILK10

Buttermilk flavoured with cumin seeds

FRESH LIME SODA / WATER10

Tangy Lemony drink. Choose: Sweet/Salted/Mix

KOKUM JEERA SODA12

Tangy delight of soda, kokum & jeera

ICE FILTER COFFEE10

Authentic South Indian Filter coffee brewed strong and aromatic, chilled and blended with Creamy Milk, served cold to give a perfect refreshing caffeine kick

MINERAL WATER2.7

Packaged drinking water

MASALA TEA7

A classic Masala tea spiced with Indian Spices and herbs

CHENNAI FILTER COFFEE8

A traditonal Hot Coffee

AERATED DRINK3.5

Coke/Grape/Sarsi/Strawberry/100 plus/Ice lemon Tea

COKE CAN3.5

Choose: Classic/Light

CHAAT BAAR

PANI PURI👤🕒12

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



SEV PURI15

Flat fried pooris, sev - served with potatoes, onion, tomatoes, chilli chutnet, sweet and sour sauces

DAHI WADA15

Fried lentils dumplings dipped in sweet & sour sauces, topped with yogurt, pomogrante garnished with blended spices



BAMBAIYA DAHI PURI15

Crispy, fried, hollow dough balls filled with potatoes and sweet and sour sauces, topped with yoghurt, sev and garnished with blended spices.

SAMOSA CHAAT16

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



PAPDI CHAAT15

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



CRISPY CORN BASKET👤15

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



BHALLA PAPADI CHAAT👤15

A chaat made by combining Dahi Wada and Papdi Chaat

ALOO TIKKI CHAAT👤16

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



BOMBAY BHEL PURI15

A delicious mixture of fried puff - pastry balls, puffed rice, sev, potatoes, onion, tomatoes, green chilli sauce, sweet & sour tamrind sauce

KP CHAAT PLATTER👤26

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

HOUSE SPECIALS

PAV BHAJI👤18

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



CHEESE PAV BHAJI22

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

PATTICE CHOLE17

Shallow fried spicy mash of potato patties served with chick peas and sauces, garnished with chopped onion and corriander.



SAMOSA CHOLE17

Fried potato filled pastry served with chickpeas sauce, served with onion and chutney

👤🕒 CHOLE BHATURE20

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



PARATHA MEALS

(All Parathas are served with Chole, Raita, Papad & Pickle)

ALOO PARATHA18

Indian flatbreads stuffed with a delicious spiced potato mixture.

ALOO CHEESE PARATHA18

Indian flatbreads stuffed with a delicious spiced Potato and Cheese mixture.

CHEESE PARATHA18

Indian flatbreads stuffed & Loaded with a delicious Cheese.

PANEER PARATHA18

Indian flatbreads stuffed with a delicious spiced cottage cheese mixture.

BAMBAI NAGRI

BOMBAY VADA PAV17

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



AAMCHI MUMBAI SANDWICH17

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



CHEESE CHILLY GRILL SANDWICH17

Capsicum, green chilli and cheese with spicy chutney.

VEG FRANKIE17

Indian flat bread grilled & stuffed with spicy potato cheese masala served with chips.

BORIVALI KI DABELI17

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



MIX VEG PARATHA18

Indian flatbreads stuffed with a delicious spiced Mix Vegetables

MEALS & BIRYANIS

PANEER KADAI MEAL

(Served with Chapati, Rice, Papad & Sweet)
Cottage cheese cooked with mixed peppers and fresh ground spices known as kadai masala

22

VEG KADAI MEAL

(Served with Chapati, Rice, Papad & Sweet)
Stir vegetables with chunks of onions and peppers in a mix of spices known as kadhai masala

20

PALAK PANEER MEAL

(Served with Chapati, Rice, Papad & Sweet)
Cottage cheese cubes cooked with fresh spinach puree tempered with garlic

22

PANEER BUTTER

22

MASALA MEAL

(Served with Chapati, Rice, Papad & Sweet)
Cottage cheese cooked in rich tomato gravy.
(Our house speciality)



DAL MAKHANI MEAL

20

(Dal Makhani Served with Chapati, Rice, Papad & Sweet)
Black grams and kidney beans simmered overnight, and enriched with butter and cream.

CHOLE MASALA MEAL

20

(Served with Chapati, Rice, Papad & Sweet)
Chickpeas cooked with a blend of spices.
A Punjabi delicacy!



NORTH INDIAN MEAL

(Paneer curry, Mix Veg, chole, Dal, Rice, 1 Chapati, papad, pickle, Sweet)

28



PANEER MAKHANI BIRYANI

(served with Raita, Dal makhani & Papad)
basmati rice layered with creamy makhani gravy, soft paneer cubes, and rich Indian spices.

22

KP SPECIAL BIRYANI

(served with Raita, Dal makhani & Papad)
Delicious and aromatic preparation of basmati rice, garden fresh vegetables, cottage cheese & spices cooked in a Indian Traditional style.

22



TAWA PULAV

(served with Raita, & Papad)
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.

22

SOUTH INDIAN

CHEESE DOSA / MASALA CHEESE

17 / 19

A thin crepe Stuffed with Cheese and prepared crispy & healthy, delicious and filling.
Add Masala

PLAIN DOSA / MASALA DOSA

12 / 15

A thin crepe which is a popular south Indian Dish that is crispy & healthy, delicious and filling. Add Potato Masala



ONION UTTAPAM

17

Soft, Thick Indian Pancake topped generously with fresh onions, green chillies and coriander cooked to golden finish.

ONION RAWA DOSA / RAWA MASALA DOSA

15 / 17

A thin crepe made of Semolina, Rice flour, cumin, ginger, onion, delicious and filling.
Add Potato Masala

PODI DOSA / PODI MASALA DOSA

15 / 17

A thin crepe spiced with special south Indian Gun powder that is crispy & healthy, delicious and filling. Add Masala

GHEE ROAST DOSA / GHEE ROAST MASALA

15 / 17

A thin crepe or pancake which is a popular south Indian Dish that is crispy & healthy, delicious and filling. Add Masala

MEDU WADA SAMBHAR

15

Medu Vada is a popular South Indian snack of donut shaped lentil fritters that are fluffy, crispy served with Coconut Chutney & vegetable lentil stew.



STEAM IDLI

Steam Idli and Vada tipped in Hot Sambhar and served with Chutney

12

IDLI VADA SAMBHAR

Steam Idli and Vada tipped in Hot Sambhar and served with Chutney

15

PODI IDLI

Soft Steamed Idli Sprinkled with Podi Masala (Spicy Gun powder), served with chutney and sambhar

15

GHEE PONGAL

A delish savory porridge of rice and lentils with spices, herbs and ghee served with Coconut Chutney vegetable lentil stew.

15

POORI BHAJI

Fully golden puffed Pooris served with a homestyle south indian Potato Bhaji - soft Potatoes tempered with Mustard seeds, curry leaves, green chilli and a hint of turmeric. Light , fragrant and comforting, just the way it's enjoyed in South Indian Homes.

18

MINI TIFFIN

Mini Dosa, 1 pc Idli, 1 pc Medu Vada, Pongal, Kesari served with Chutney & Sambhar

22



DESSERTS

GULAB JAMUN (2 PCS)

12

Golden fried milk solid balls dipped in rose flavoured sugar syrup.



RASMALAI (2 PCS)

12

Special Bengali Sweet made of Fresh Cow Milk.

JAMUN E JANNAT

Gulab jamun served on base of Rabdi (condensed milk) and garnished with dry fruits

16



FALOODA KULFI

Indian ice-cream sundae float- malai kulfi topped with rabdi falooda nuts and rose syrup

20

