A PASSAGE TO INDIA'S
*timeless flavours.*

KAILASH PARBAT

CHAATS | DINING




# FROM COLABA TO THE WORLD

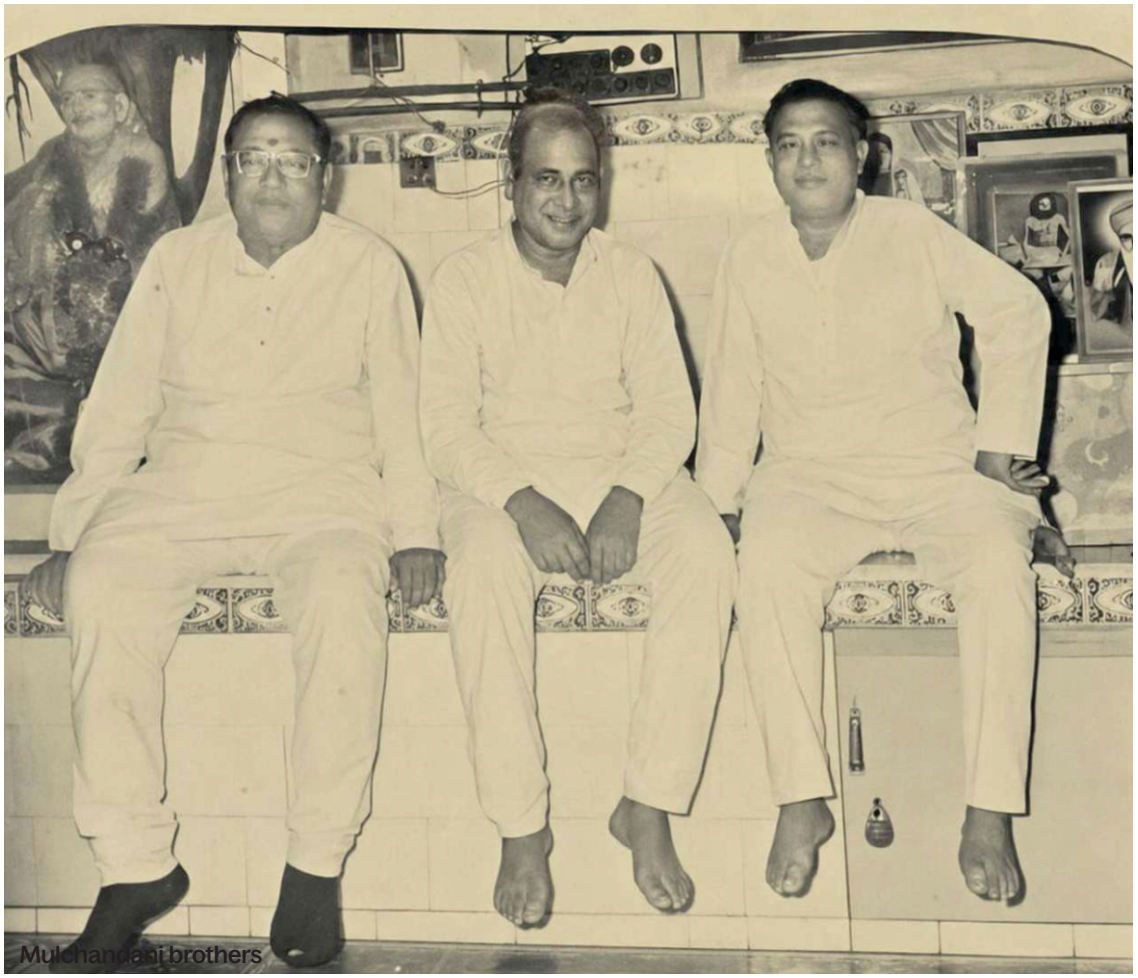
## 1952 MUMBAI

*Partition brought the Mulchandani brothers to India and Kailash Parbat was established in Bombay in 1952*

## TODAY GLOBAL PRESENCE

*It has gained a huge amount of popularity not just in India but around the world*

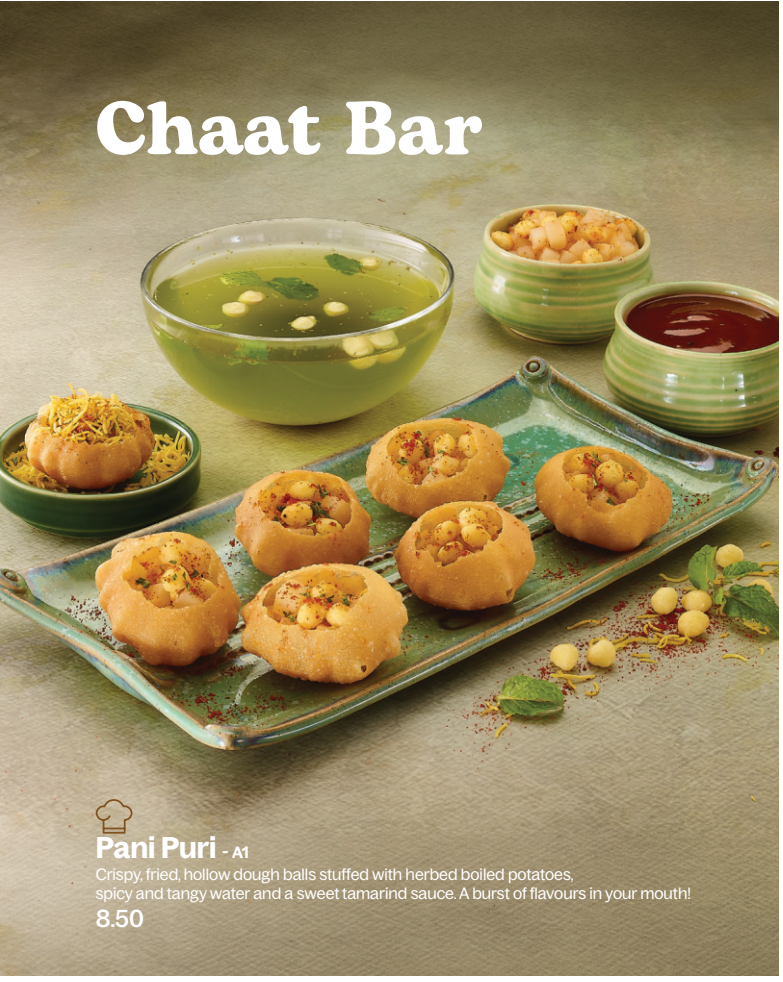
# More Than 70 Years of Unbeatable History and Tradition



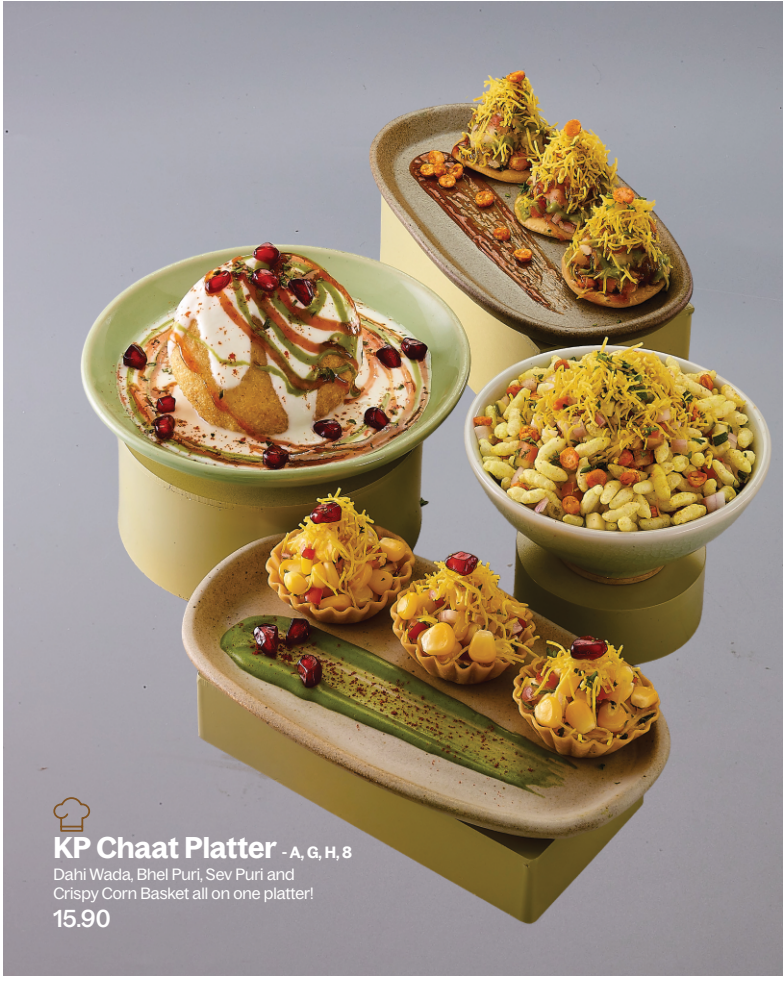
Mulchandani brothers

A journey from a roadside Halwai to the most loved Indian eatery around the globe. In the 1940s, the Mulchandani brothers started serving their famous Chaat through a tiny stall in Bans Road, Karachi. Within no time, they emerged as a favourite of the region. Partition brought the Mulchandani brothers to India and Kailash Parbat was established in Bombay in 1952. Since then, it has gained a huge amount of popularity, not just in India but around the world. Being a favourite amongst people of all age groups, Kailash Parbat has become a formidable brand in the restaurant industry that satisfies cravings for flavours of North and South India, Chinese cuisine and much more.

# Chaat Bar



**Pani Puri** - A1
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!
8.50



**KP Chaat Platter** - A, G, H, 8
Dahi Wada, Bhel Puri, Sev Puri and Crispy Corn Basket all on one platter!
15.90

**Samosa Chaat** - A, G, 8,H
A fried potato filled pastry dunked in chick peas sauce, topped with onions, sweet and sour sauces, chilli chutney, yoghurt and sev, and garnished with blended spices
8.50

**Crispy Corn Basket** - A
Little fried flour "baskets" filled with sweet corn, pomegranate, chopped onion and tomato, topped with spicy and tangy sauces
8.90



**Papdi Chaat** - A, G, 8
Crispy, fried, flat dough combined with potatoes, sweet and sour sauces and chilli chutney, topped with yoghurt and sev and garnished with blended spices
8.90

CHEFS' SPECIAL | JAIN FOOD AVAILABLE  SPICY

1 **Sev Puri** - A1, G, 8
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!
8.90

2 **Dahi Wada** - G, 8,H
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!
8.90

3 **Bambaiya Dahi Puri** - A1, G ,8
Crispy, fried, hollow dough balls filled with potatoes and sweet and sour sauces, topped with yoghurt, sev and garnished with blended spices
A classic Bombay street-side snack!
8.50




**Bombay Bhel Puri** - A
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
8.50

**Aloo Tikki Chaat** - G, 8
Shallow fried mashed and spiced potato patties topped with curried chickpeas, tamarind and chilli sauces, yogurt and spices.
Pure comfort food!
8.50

**Kale Chips Chaats** - G 10.50
Crunchy kale chips layered with tangy chutneys, yogurt and chaat spice mix.

**Avocado Basket** -G 10.50
Crispy basket tarts filled with avocado, corn, onion, tomato and chutneys.

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# Our House Special

Since 1952

**Chole Bhature** - A1
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
14.50



**Ragda Pattice (2 Pcs)** - G, 8
Shallow fried spicy mash of potato patties served with chick peas sauce, onion and chutney
9.90

**Punjabi Samosa** - A, H, G
**(2 Pcs)**
Fried potato filled pastry served with chick peas sauce, onion and chutney
8.90



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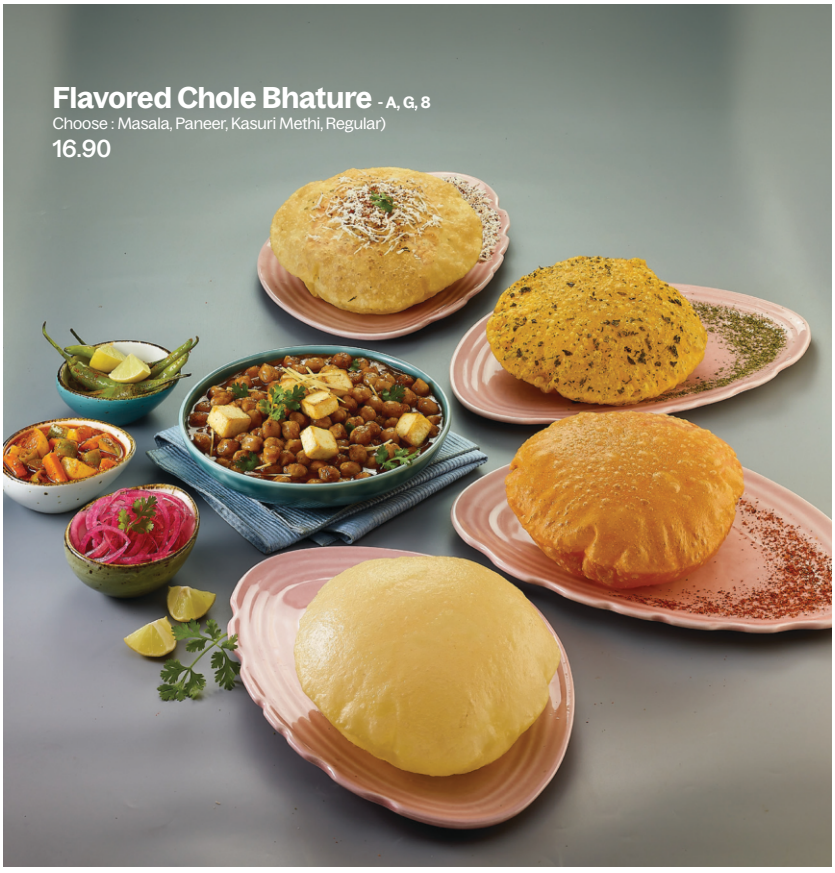
## Pav Bhaji - A, G, 8
A medley of spicy mashed vegetables served with soft buttered dinner rolls (pav), onions and lemon wedges
13.50



## Flavored Chole Bhature - A, G, 8
Choose : Masala, Paneer, Kasuri Methi, Regular)
16.90

## Cheese Pav Bhaji - A, G, 8 — 13.90
Mumbai special potato curry with cheese on top served with shallow fried buns with butter

## Extra Pav (2 Pcs) - A1,G, — 2.90
Bun shallow fried in butter

## Crispy Onion Bhaji - G — 7.90
Finely sliced onion smothered in a simple, fragrantly spiced batter and fried to crispy perfection

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# Bambai Nagri

## Bombay Vada Pav - A, G
"The Bombay Burger" is a potato cake sandwiched in a soft bun accompanied with chutneys
8.90



## Borivali Ki Dabeli - A, E, G
A soft bun filled with mashed potatoes, peanuts, sweet tamarind sauce, chilli sauces, garnished with sev, pomegranate, coriander and peanuts.
8.90



## Aamchi Mumbai Sandwich - A, G, 8
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
9.90



## Santa Cruz Cheese Chilli Sandwich - A1, G, 8
Cheese, mixed peppers and green chillies in a two layered grilled sandwich. Popularly found in the shopping central in Mumbai.
9.90

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# Homemade Soup



**Manchow Soup** - A1
A fusion Indo-Chinese soup made from mixed vegetables and hot and sweet Chinese sauces served with fried noodles
6.50

**Cream of Tomato Soup** - A1, G
Flavourful tomato soup served with croutons
5.90

**Sweet Corn Soup** - A1
A mildly spiced creamy soup made from mixed vegetables and sweet corn kernels
5.90

**Burnt Garlic Soup** - A1 — 5.90
A clear soup enriched with vegetable broth and burnt garlic

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# Tandoor Appetizers



**Classic Paneer Tikka** - G,8
A classic spicy red chilli marinated cottage cheese cooked in Clay oven . Served with fresh mint chutney. The most popular cottage cheese appetizer!
15.90



**Two Way Paneer Tikka** - G, 8, H
Combination of Green and red marinated cottage cheese cooked in clay owen, served with mint chutney
15.90

**P3 - Peri Peri Paneer Tikka** - G, 8 — 15.90
An old favourite! Char-grilled cubes of succulent cottagecheese marinated with peri peri sauce and served with fresh mint chutney.

**Say Cheese Sheekh Kebab** - G, 8 — 14.90
A healthy kebab with a cheese filling. This subtly spiced kebab is served with fresh mint chutney.

**Stuffed Cheese Mushroom** - G, 8 — 15.90
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.

**Bhuna Paneer Tikka** - G,H,8 — 15.90
Cottage cheese marinated in roasted spices and cooked in the tandoor.

**Kasundi Broccoli Tikka** - G,H,8,M — 15.90
Tender broccoli florets marinated in tangy Bengali kasundi mustard and aromatic spices, chargrilled to smoky perfection.

**Haryali Paneer Tikka** - G, 8 ,H — 15.90
Cubes of paneer marinated with cilantro, mint along with yogurt & spices

**Mushroom Tikka** - G, 8 — 13.50
Mushroom Tikka is a creamy, smoky delight that combines the earthiness of mushrooms with the richness of cheese and aromatic spices

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# Indo Chinese



### Chilli Paneer - A1, F, G, 4, 8
A Delightfully spicy crumbled paneer dish.
Choose (Dry/Gravy)
15.90

### Schezwan Paneer & Crackling Spinach - G, A, L
Delicious crispy paneer in a firecracker sauce served with crackling spinach
15.90

### Gobi Manchurian Dry | Gravy - A1, F, 4
Cauliflower florets coated and deep fried, then tossed in a soya garlic sauce.
Choose (Dry/Gravy)
14.90

### Veg Manchurian Dry | Gravy - A1, F, 4
Crispy fried vegetable balls dunked in hot, sweet and sour manchurian sauce
14.90



### Veg Hakka Noodles - A, F, 4
Noodles with stir fried vegetables and chinese sauces
12.90

### Schezwan Hakka Noodles - A, F, 4
Noodles with stir fried vegetables tossed in spicy schezwan sauce
13.90

### Veg Fried Rice - F, 4
Indo-Chinese style vegetable fried rice
12.90

### Schezwan Fried Rice - L, F, 4
French beans and carrots in fried rice tossed in spicy schezwan sauce
14.50

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# Flavours of Punjab

**Paneer Kadhai** - G, 8, H4
Cottage cheese cooked with mixed peppers and fresh ground spices known as kadai masala
16.90



**Paneer Chettinad** - G, A1, H, 4
An ideal South Indian curry recipe, inspired by the popular chettinad-based curry with coconut and pepper spices
16.90





**Paneer Tikka Lababdar** - G, 8, H4
Tandoor grilled Cottage cheese cooked in a rich onion tomato creamy gravy, topped with grated cheese
16.90

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## Paneer Butter Masala - G, 8, H4

Paneer butter masala is rich and creamy made of butter, paneer, onions, tomatoes, cashew and spice powders, and herbs

16.90



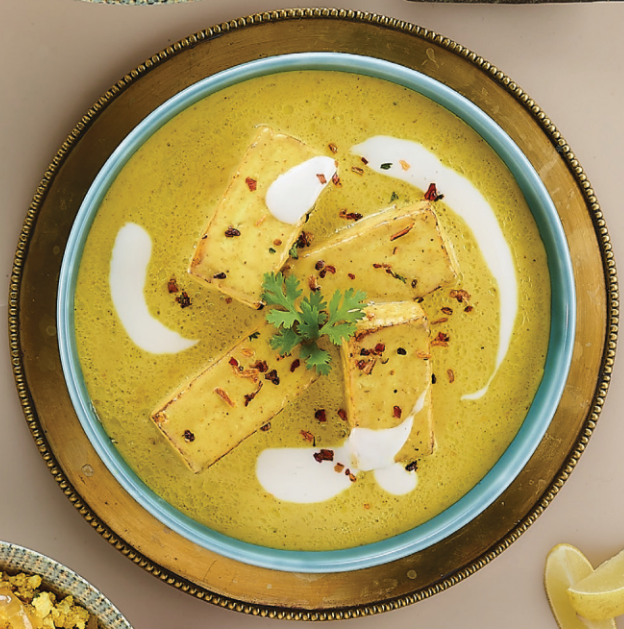




## Palak Paneer - G, 8, H4

Cottage cheese cubes cooked with fresh spinach puree

16.90





## Paneer Lahori - G, 8, H4

A popular Sindh dish made with paneer cooked in a rich and flavorful creamy onion tomato-based gravy with tangy and spicy flavours

16.90



## Paneer Bhurjee - G, 8, H4

A delightfully spicy crumbled paneer dish

18.50

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## Creamy Methi Malai Kofta - A1, G, H4, 8
Malai Kofta is a delicious dish of fried balls of minced veggies and paneer in a rich and creamy mild gravy with hint of fenugreek
17.50

## Kofta – E – Dilbar - A1, G, H4, 8
Spiced and fried cottage cheese and mixed vegetable dumblings in a rich onion and tomato gravy with cashew paste, topped with papadum
17.90



## Veg Chilli Milli - G, 8, H4
Chopped seasonal vegetables and cheese cooked in a tomato gravy with aromatic spices
14.90

## Bhindi Mirch Masala - G, H4
Fried okra, chillies and green pepper cooked in an onion and tomato masala gravy
14.90

## Veg Kadhai - G, H4
Deep fried vegetables with chunks of onions and peppers in a mix of spices known as kadai masala
14.90

## Paneer Mango Curry - G, 8, H4
Paneer gravy in finger-licking onion tomato ripe mango-based gravy
16.90

## Vegetable Mango Curry - G, H4
Exotic Vegetable gravy in finger-licking onion tomato ripe mango-based gravy
14.90

## Punjabi Kadhi - A1, G, 8
North indian dish that combines deep-fried gram flour fritters (pakoras) simmered in a tangy yogurt-based curry
15.90

## Tofu Makhani - F, G, 8
Creamy tomato-based curry simmered with tender tofu cubes and aromatic Indian spices
15.90

## Baingan Bharta - G, H4
it's smokey eggplant mash mixed with a flavorful blend of garlic, ginger,spices and tomatoes
15.90

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## Pindi Chole Masala - G, H
Chickpeas cooked with a blend of spices. A Punjabi delicacy!
14.90

## Dal Makhani - G, 8
Black grams and kidney beans simmered overnight, and enriched with butter and cream. The most popular creamy lentil dish from North India
14.90

## Dal Tadka -G
Yellow lentils tempered with a mix of Punjabi spices
14.90




1

## Taka Tak Mushroom Masala - G, H4
Diced button mushrooms in a thick onion and tomato Sindhi gravy
15.90

2

## Diwani Handi - G, 8
Diced mixed vegetables cooked in a spinach onion based gravy
14.90

3

## Mushroom Hara Pyaaz - G, H4
Diced button mushrooms tossed with garlic, onion tomato masala and spring onions
15.90

## Corn Tomato Bharta - G, M, H4
Creamy mince of ripe tomatoes and tender corn tempered with spices and topped with crispy sev
14.90

## Dum Aloo Punjabi - G, 8, H4
Dum cooked Baby Potatoes cooked in a rich, creamy tomato-based sauce
14.90

## Aloo Jeera / Aloo Gobhi - G, H4
Dry potatoes spiced with cumin seeds/Gobhi and hand pounded spices
14.90

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# Rice Preparation

**Spinach Dum Biryani** - G, 8, H4
Goodness of spinach with fresh vegetables tossed with fragrant basmati rice served with raita & papad
14.90

**Paneer Tikka Biryani** - G, 8, H4
Tandoori cottage cheese doused in a rich tikka masala marinated gravy, layered with aromatic basmati rice and topped with coriander leaves, caramelised onions. A true Nawabi dish!
16.90



**KP Special Dum Biryani** - G, 8, H4
Cottage Cheese, Mix Veggies spiced and layered with Fragrant dum basmati rice, topped with caramelised onions, corriander served with papad and raita
15.90

**Dal Khichdi** - G
A healthy combination of lentils and rice perfectly blended with spices.
13.90

**Veg Pulao** - G
Aromatic Basmati rice cooked with a selection of garden vegetables and cottage cheese
12.90



**Jeera Rice** - G, 8
Aromatic Basmati rice tempered with roasted cumin seeds
5.90

**Palak Khichdi** - G
A healthy combination of lentils, spinach and rice perfectly blended with spices.
13.90

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# Indian Bread



**Amritsari Paratha** - A1, G, 8
(Aloo / Gobi / Mix Veg / Paneer)
5.50/5.90/5.90/6.50

| | |
|---|---|
| Tandoori Roti - A1,G,8 (Choose Plain or Butter) | 3.20/3.90 |
| Naan - A, G, 8 (Choose Plain or Butter) | 3.90/4.50 |
| Bhatura - A | 3.90 |
| Garlic Naan - A, G, 8 | 4.50 |
| Cheese Chilli Garlic Naan - A, G, 8 | 4.90 |
| Laccha Paratha - A1, G, 8 | 4.90 |

# Accompaniments

| | |
|---|---|
| Plain Yogurt - G, 8 | 3.90 |
| Raita - G, 8 | 4.50 |
| Papad (Roasted/Fried) | 3.50 |
| Masala Papad | 4.50 |
| Fresh Green Salad - M | 4.90 |



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# Desserts



**Royal Falooda** - A1, G, H1, H7, 8
A special sundae drink made with ice cream, falooda, sweet basil and rose syrup.
10.90



**Kulfi Falooda Since 1952** - A1, G, H1, H7, 2, 8
Indian ice-cream sundae float- malai kulfi topped with rabdi falooda nuts and rose syrup
8.50



**Jamun E Jannat** - A1, G, H1, H7, 8
Gulab jamun served on base of Rabdi (condensed milk) and garnished with dry fruits.
7.20

**Gulab Jamun** - A1, G, 8, H7
Golden fried milk solid balls dipped in rose flavoured sugar syrup
5.90



**Malai Rabdi** - G, H1, H7, 2, 8
Creamy layers of clotted cream (malai), crunchy nuts in a deliciously thick condensed sweet milk
6.90




**Biscoff Rabri** - A1, G, H1, H7, 8 — 5.90
Creamy Rabri infused with Biscoff, finished with Lotus biscuit crumble.

**Malai Kulfi** - G, H1, H7, 2, 8 — 6.90
Plain kulfi with rabdi

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*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.**

**Allergens Legend (EU / Germany Standard)**

A : Containing Gluten
A1 : Wheat
A2 : Spelt
A3 : Rye
A4 : Barley
A5 : Oats
B : Crustaceans
E : Peanuts
F : Soy
G : Milk and Milk Products,
H : Nuts
H1 : Almonds
H2 : Hazelnuts
H3 : Walnuts
H4 : Cashews
H5 : Pecans
H6 : Brazil Nuts
H7 : Pistachios
H8 : Macadamia Nuts
L : Celery
M : Mustard
N : Sesame
P : Lupins
R : Molluscs
1 : With Food Colour
2 : With Preservatives
3 : With Antioxidants
4 : With Flavor Enhancer
5 : Sulphured
7 : With Phosphate
8 : With Milk Protein
9 : With Sweetener
10 : Phenylalanine Source


## WE ARE NOW FRANCHISING

KAILASH PARBAT
CHAATS | DINING
SINCE 1952

**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**
**Visit us www.kailashparbatgroup.com**
**instagram.com/kailashparbatofficial**

**OUR PRESENCE**

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

# Taste the Legend