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Kailash Parbat Bombay, 1952.

MORE THAN 70 YEARS OF UNBEATABLE TASTE, TRADITION AND HISTORY

Inspired by the bustling metropolis, Mumbai, Kailash Parbat pays homage to the people, the culture and the traditions which have all played a part in influencing its diverse culinary history.

Kailash Parbat started off as a roadside food cart and grew to become one of the most well-known eateries in India. In the 1940s, the Mulchandani brothers sold Pani Puri on Bans Road, Karachi. This savoury dish became a much loved snack amongst the emerging British India. Partition brought the Mulchandani brothers to India and in **1952**, **Kailash Parbat Bombay was born.** The first iconic restaurant which still stands in Colaba, South Mumbai, became hugely popular.

Over the years, Kailash Parbat has grown immensely in popularity. With more than 65 branches in 8 countries, Kailash Parbat has become a trusted culinary name. It's one of the few restaurants in Mumbai which can boast of accommodating guests from all backgrounds and all walks of life, from the working class, to the affluent and even Bollywood celebrities.

Kailash Parbat's menu recreates many of the city's most loved snacks and street food such as the Chaats, Vada Pav, or Chole Bhature. These dishes instantly transport guests to the streets and "gullies' of Mumbai! Some of the most loved dishes are very old family recipes such as those of the desserts which have not changed their flavour since their creation, 70 years ago. Kailash Parbat is also known for its South Indian, North Indian and Fusion Indian-Chinese dishes.

The restaurant is a place just as well suited to a leisurely dinner with friends as a quick lunch for one. Guests can enjoy a lazy Sunday brunch there or even have a mid week work meeting.

Kailash Parbat celebrates rich culinary diversity and gives its guests a taste of India.



☐ MANGO LASSI

A delicious, creamy drink with mango and yogurt

\$ 6.99



A refreshing mocktail made with guava juice and chillies

\$ 6.99





FRESH LIME SODA / WATER

Indian Lemonade Water Sweet/Salted/Mixed

\$ 3.99

BOMBAY CUTTING CHAI

A classic spiced masala tea found on the side lanes of Mumbai

\$ 2.99





LASSI SWEET / SALTED

A sweet, creamy, yogurt drink

\$ 5.99

VIRGIN MOJITO

A refreshing non-alcoholic cocktail ___

DESI KALA KHATTA

Special kala khatta float from the house —

\$ 6.99

☐ MASALA CHAAS / BUTTERMILK

Salted Buttermilk flavoured with cumin seeds

\$ 4.49

MASALA JALJEERA

An energising spiced Indian Lemonade which is an anti-oxidant and a natural

\$ 3.99

SODA

COLA, SPRITE, COLA ZERO —

\$ 2.99

\$ 6.99

○ COLD COFFEE WITH ICE-CREAM

Fully loaded ice-cream based coffee drink

\$ 6.99



CHAAT BAR

⊕ BAMBAIYA DAHI PURI

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!

\$8.99

W D BOMBAY BHEL PURI

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

\$8.99

J DAHI WADA

Deep fried lentil fritters dunked in creamy yogurt, topped with pomegranite 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!

\$8.99

□ PAPDI CHAAT

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

\$8.99

SAMOSA CHAAT

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

\$10.49

⊘ CRISPY CORN BASKET

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

\$8.99

J BHALLA PAPDI CHAAT

A chaat made by combining Dahi Wada and Papdi Chaat — \$8.99



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!

\$8.99



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

\$10.99





SEV PURI

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!

\$8.99



KP CHAAT PLATTER

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

\$ 18.99





⊗ ⊕ BOMBAY VADA PAV (2PCS)

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

\$ 9.99

BORIVALI KI DABELI (2PCS)

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

Borivala, Mumbai is known for its Dabeli!

\$ 9.99

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. Served with coleslaw

\$ 13.99

SANTA CRUZ CHEESE CHILLI TOAST

Cheese, mixed peppers and green chillies in a two layered grilled sandwich served with coleslaw. Popularly found in the shopping central in Santa Cruz, Mumbai

\$ 11.99

FRENCH FRIES

Deep fried potato chips.

\$ 5.99

∌ PERI PERI FRIES

French fries tossed with peri peri spice

\$ 6.99



Û 0 ₺ **CHOLE BHATURAS**

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

\$14.99



RAGDA PATTICE

Shallow fried crispy potato patties served with chick peas sauce and garnished with chopped onion and coriander. A very popular dish in the state of Maharasthra!

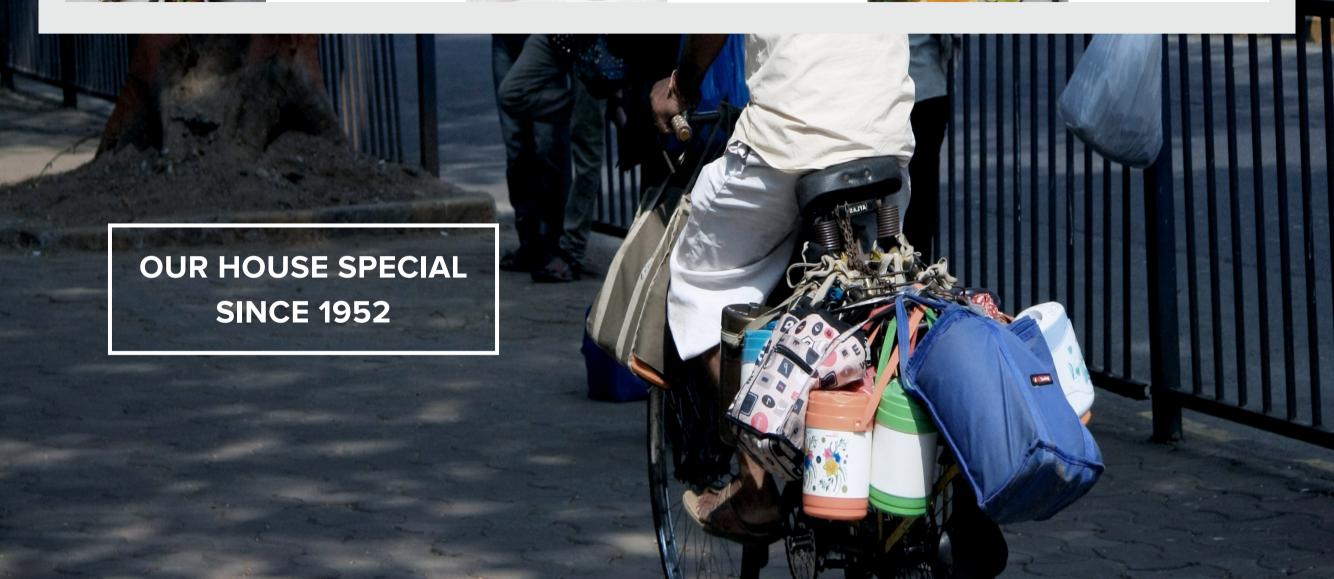
\$ 9.99



PAV BHAJI

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

\$13.99



PUNJABI SAMOSA (2PCS)

Fried potato filled pastry served with chick peas sauce, garnished with chopped onion and coriander

\$ 10.49

EXTRA BHATURA

\$ 4.99

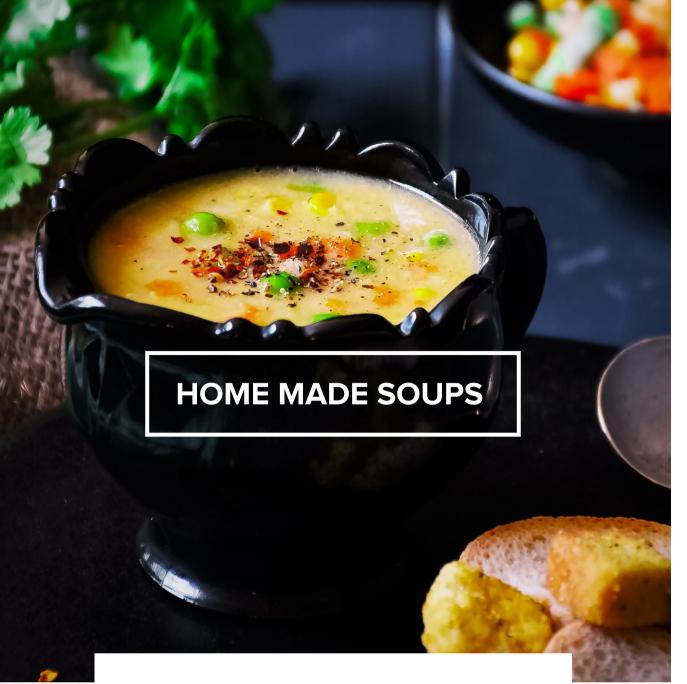
SPECIAL PAV BHAJI

(Choose: Jain/Cheese/Paneer)

\$ 14.99

EXTRA PAV

\$ 1.99



PANEER TIKKA MASTANI

Delicately flavoured cubes of cottage cheese and cheese flavoured with saffron, skewered to perfection and served with green chutney

\$ 15.99

HARYALI PANEER TIKKA

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

\$ 15.99

O CLASSIC PANEER TIKKA

A combination of cottage cheese, half marinated with red chill powder.

Served with fresh mint chutney. The most popular cottage cheese appetizer! ——

\$ 15.99

⋑ **MUSHROOM TIKKA**

Mushrooms marinated with a delicate flavour and skewered to perfection, served with fresh mint chutney

\$ 14.99

STUFFED CHEESE MUSHROOM

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

\$ 15.99

① CREAM OF TOMATO SOUP

Flavourful tomato soup served with croutons

\$8.99

∌ MANCHOW SOUP

A fusion Indo-Chinese soup made from mixed vegetables, fried noodles and hot and sweet Chinese sauces

\$8.99



∌ ♀ SPICY CRISPY POTATOES

Thin crispy potato chips tossed in sweet and sour sauce garnished with spring onion and white sesame seeds

\$ 14.99

VEG HAKKA NOODLES

Noodles stir-fried with vegetables and Chinese sauces

\$12.99

V U VEG FRIED RICE

Indo-Chinese style vegetable fried rice

\$ 12.99

SCHEZWAN HAKKA NOODLES

Stir-fried noodles tossed in spicy schezwan sauce

\$ 13.99

∌ SCHEZWAN FRIED RICE

French beans and carrots in fried rice tossed in spicy schezwan sauce

\$13.99





VEG MANCHURIAN DRY/GRAVY

Crispy fried vegetable balls dunked in hot, sweet and sour manchurian sauce

\$ 14.99



GOBI MANCHURIAN DRY/GRAVY

Cauliflower florets coated and deep fried, then tossed in a soya garlic sauce

\$ 14.99





Cubes of cottage cheese cooked in spicy soya sauce

\$ 14.99





PANEER TIKKA LABABDAR

Cottage cheese cubes cooked in a rich and creamy tomato gravy with butter and cashew paste

\$ 14.99



Yellow lentils tempered with a mix of Punjabi spices

\$12.99





② PALAK PANEER

Cottage cheese cubes cooked with fresh spinach puree

\$ 14.99

DAL MAKHANI

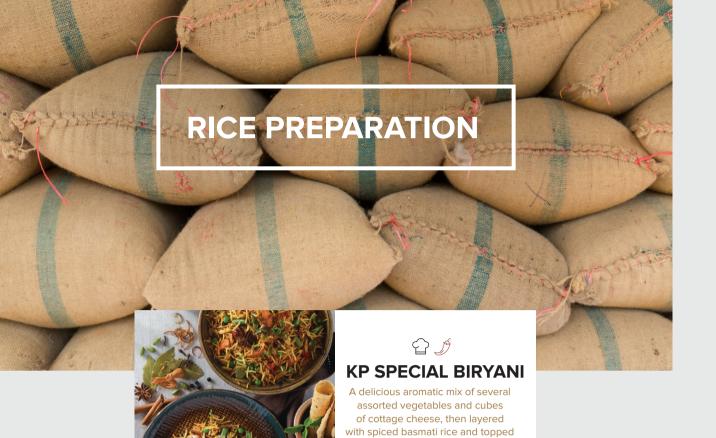
Black grams and kidney beans simmered overnight, and enriched with butter and cream. The most popular lentil dish from North India!

\$ 14.99



PANEER BUTTER MASALA Cottage cheese cubes cooked in a rich and creamy tomato gravy with butter and cashew paste	- \$ 14.99	Diwani Handi Diced mixed vegetables cooked in a spinach based gravy	\$ 14.99
①	- \$ 14.99	VEG CHILLI MILLI Chopped seasonal vegetables and chunks of cottage cheese cooked in a tomato gravy with aromatic spices	\$ 13.99
PANEER BHURJEE Crumbled cottage cheese cooked with onion, tomato and aromatic spices ——	- \$ 14.99	VEG KADAI Deep fried vegetables with chunks of onions and peppers in a mix of	
PANEER KADAI Cottage cheese cooked with mixed peppers and fresh ground spices known as kadai masala	- \$ 14.99	Spices known as kadai masala ALOO JEERA	\$ 13.99
	_ \$ 14.99	Dry potatoes spiced with cumin seeds and hand pounded spices —————	\$ 12.99
CHEESE BUTTER MASALA Cubes of cheese cooked in a rich and creamy tomato gravy with butter and cashew paste	- \$ 14.99	ALOO MUTTER Potatoes and green peas in a simple tomato and onion based gravy ————	\$ 12.99
MUSHROOM MASALA Diced button mushrooms in a thick onion and tomato Sindhi gravy ———	- \$ 14.99	CHANA MASALA Chickpeas cooked with a blend of spices. A Punjabi delicacy!	\$ 11.99





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DAL KHICHDI / PALAK KHICHDI

A combination of green grams and rice OR green grams, rice and spinach cooked with hand pounded spices

\$12.99



vith caramelised onions. A dish often

spotted in the kitchens of North Indian royals!

\$ 14.99

SPINACH DUM BIRYANI

Goodness of spinach with fresh vegetables tossed with fragrant basmati nice Served with raita & papad.

\$ 14.99

VEG PULAO

Aromatic Basmati rice cooked with a selection of garden vegetables and cottage cheese

\$ 9.99

JEERA RICE

Aromatic Basmati rice tempered with roasted cumin seeds

\$ 7.49

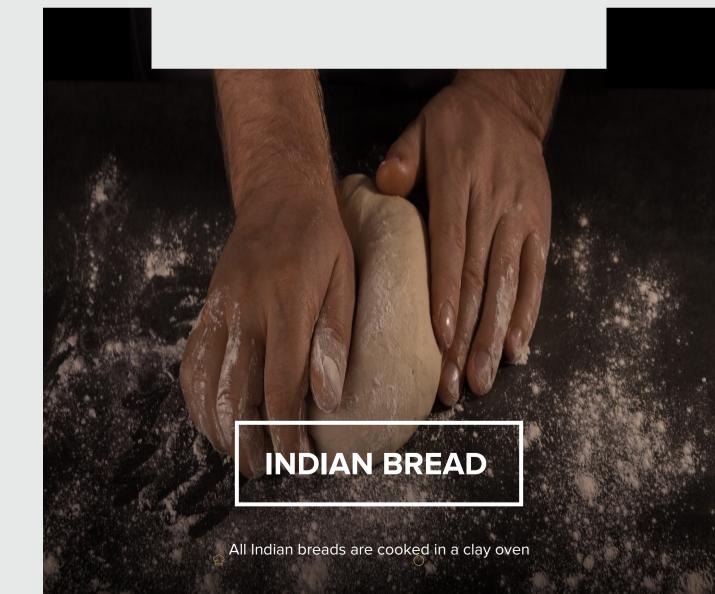
STEAMED BASMATI RICE

\$ 5.49

CHEF'S SPECIAL JAIN AVAILABLE I VEGAN I SPICY

TANDOORI ROTI \$ 2.99 Choose: Plain or Butter **PLAIN NAAN** Choose: Plain or Butter \$3.99 **TAWA CHAPATI (2 PCS)** Choose: Plain or Butter \$ 2.99 **CHEESE NAAN** Choose: Plain or Butter \$5.49 **GARLIC NAAN** Choose: Plain or Butter \$5.49 **CHILLI NAAN** Choose: Plain or Butter \$ 5.49 **CHILLI GARLIC NAAN** Choose: Plain or Butter \$ 5.49 LACCHA PARATHA \$4.49

Choose: Plain or Butter



PAPAD

Two papadoms either roasted or fried \$2.99

MASALA PAPAD

Fried papadoms garnished with finely chopped onion, tomato, green chilli, coriander and spices \$3.99

RAITA

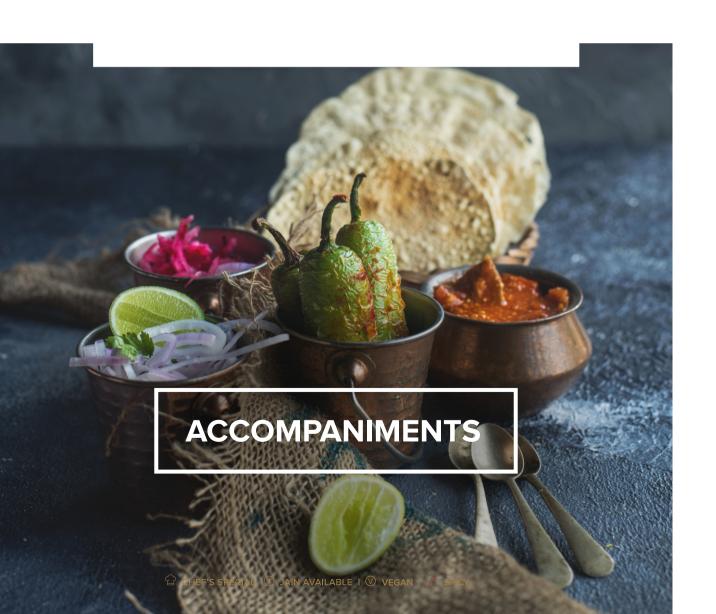
A side dish of yogurt. Choose from either cucumber, tomato or boondi — \$4.99

PLAIN YOGURT

\$ 3.49

FRESH GREEN SALAD

\$ 4.99





☐ KULFI FALOODA SINCE 1952

Our signature creamy dessert made out of a milk based pudding, two types of Indian ice-creams and vermicelli noodles. Flavoured with cardomom, flaked nuts and rose syrup. Popular since 1952! \$8.99

Fried dough dumplings made from milk solids and flavoured with cardomon and saffron with a pistachio centre. A traditional celebratory dessert! \$5.99

RASMALAI

GULAB JAMUN

A speciallity of eastern Indian round milk sponge cakes dipped in sweet thick milk garnished with almonds \$ 7.99

☐ JAMUN-E-JANNAT

Two pieces of gulab jamun in rabdi.

A double treat! \$ 7.99

MALAI KULFI

Cardomon flavoured creamy Indian ice-cream topped with flaked nuts \$6.99

MALAI RABDI

A delicious milk based dessert flavoured with mixed nuts ______ \$ 8.99

ICE-CREAM

Flavourful ice-cream. Choose from Vanilla, Strawberry and Chocolate ———

☐ CHEF'S SPECIAL ① JAIN AVAILABLE I ② VEGAN I ૐ SPICY

\$ 5.49

OUR PRESENCE



INDIA

Mumbai Bangalore Chennai

Cochin

Goa Surat

Nagpur

Mysore

Ooty Salem

Tiruppur

Vellore Solan

Bhilai

Chikmagalur Vijayawada

Belgaum

Coorg

Pondicherry

GERMANY

Munich Berlin

CANADA

Toronto

USA

New York Atlanta Dallas Los Angeles Dublin

- HONG KONG
- SINGAPORE
- **QATAR** Doha
- SWITZERLAND
- SAUDI ARABIA Riyadh

Dammam

NETHERLANDS Amsterdam



WE ARE NOW FRANCHISING

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INDIAN VEGETARIAN | VEGAN RESTAURANT 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

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