

MASALA CANTEEN  
THE INDIAN KITCHEN

  
kailasa

  
noodletown

URBAN  ROTI

 The Fruit Tree  
JUICE & SMOOTHIE BAR

juicy carts 

  
veganapati

MOOMBAL & CO  
CAFÉ AND BAR

JHOL





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.

# VEGAN MENU

## BEVERAGE

### FRESH LIME WATER

Indian Lemonade Water Sweet/Salted/Mixed

€4.00

### CHILLI GUAVA

A refreshing mocktail made with guava juice and chillies

€5.25

## CHAAT BAR

### PANI PURI

Fried puff – pastry balls filled with spiced boondi served with spiced mint water & tamarind sauce

€5.75

### BOMBAY BHEL PURI

A roadside stall snack, often served in paper cones!

A mixture of puffed rice, potatoes, sev, raw mango pieces, green chilli chutney and sweet tamarind sauce

€6.95

### CRISPY CORN BASKET

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

€7.25

## SNACKS - BAMBAL NAGRI

### BOMBAY VADA PAV

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

€6.95

### CHINESE BHEL

An Indo-Chinese street food recipe prepared with fried noodles and stir fried vegetables

€ 8.95

## SOUP

### MANCHOW SOUP

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

€5.45

## OUR HOUSE SPECIAL SINCE 1952

### PUNJABI SAMOSA (2 PCS)

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

€6.95

### CHOLE BHATURA

Fried Fluffy Breads Served With Spicy Chick Peas Masala

€12.00

## ENTRÉE

### CHANA MASALA

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

€13.00

### ALOO BHINDI FRY

Aloo Bhindi is a lightly spiced Indian sabji made using potatoes, okra (bhindi), and a few other simple ingredients.

€13.95

### ALOO PALAK

Aloo palak is a North Indian side dish of potatoes and spinach sautéed or cooked with garlic, cumin seeds and garam masala.

€13.95

### CHANA PALAK

Chickpea and creamy spinach tempered with cumin seeds, tomato, brown garlic and aromatic spices

€13.95

### PLAIN PALAK

€13.95

## INDIAN BREAD

### PLAIN ROTI

Choose: Plain or Butter

€3.25

### STUFFED PARATHA

Choose: Cheese / Paneer

€6.50

## RICE PREPRATION

### JEERA RICE

Aromatic Basmati rice tempered with roasted cumin seeds

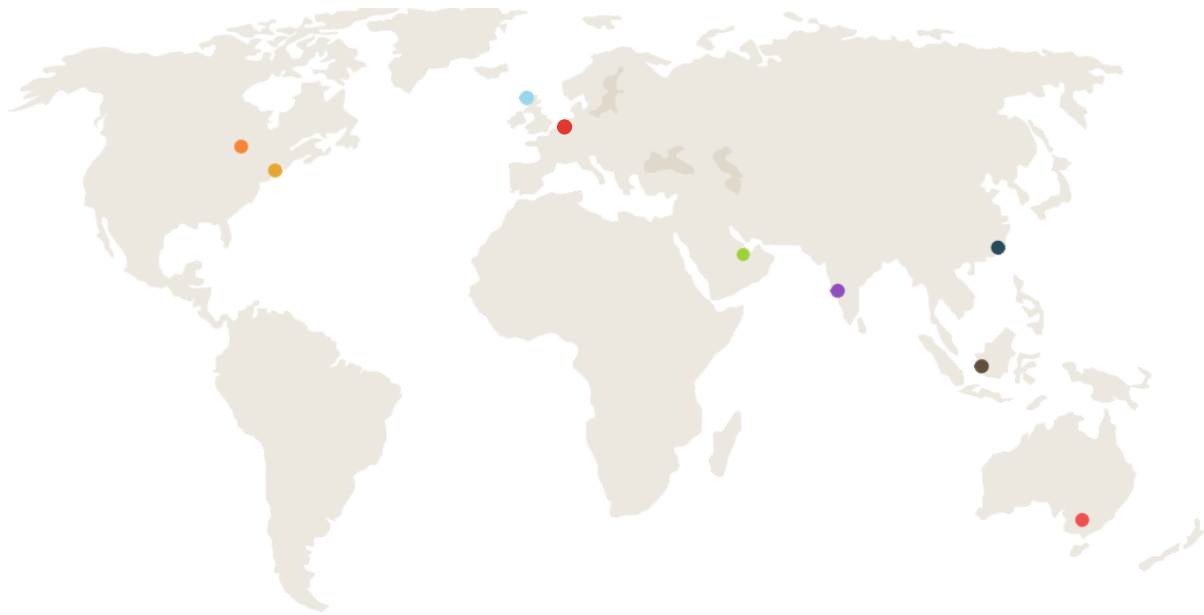
€6.95

### VEG PULAO

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

€12.95

# OUR PRESENCE



## ● INDIA

Mumbai  
Ahmedabad  
Bangalore  
Chennai  
Hyderabad  
Cochin  
Goa  
Surat  
Nagpur  
Lucknow  
Jamshedpur  
Mysore  
Ooty  
Salem  
Tiruppur  
Vellore  
Solan  
Bhilai  
Chikmagalur  
Vijayawada

## ● CANADA

Toronto

## ● USA

New York  
New Jersey  
Atlanta

## ● HONG KONG

## ● SINGAPORE

## ● QATAR

Doha

## ● KENYA

## ● NETHERLANDS

Amsterdam

## ● PORTUGAL

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