

# THE LEGEND



For 25 years, we've been more than just a restaurant on Phadke Road. We've been a part of your festivals, birthdays, and everyday moments—woven into the very fabric of Dombivli life.

Generations of Dombivlikars have trusted us to serve authentic, soul-satisfying food, and it's that trust that keeps us going, year after year.

With love that transcends the ordinary, we're proud to continue this journey with you.

## GUAVA RUSH

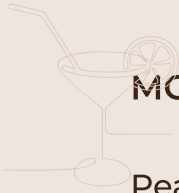


*A bold and refreshing mocktail with the perfect balance of sweet, sour, tangy, and spicy flavors.*

## ANOTHER ONE



*A perfect balance of tropical freshness and subtle heat in every sip!*



## MOCKTAILS

<b>Peach Mint</b>	195
<b>Melon Cooler</b> Kiwi, Water Melon & Lime Juice	205
<b>Fresh Breeze</b>	205
<b>Watermelon Fizz</b> Fresh watermelon, mint and a hint of lime juice	205
● <b>Guava Rush</b> Guava, Lime, Coconut	215
<b>Blue Lagoon</b> Sprite, mint, jal jeera powder, blue curaco syrup	195
<b>Blackcurrant Fruity</b>	205
<b>Mojito</b> Mint leaves, lime juice, topping with soda	195
<b>Cram N Cran</b> Cranberry, Caramel, Lime	215
● <b>Another One</b> Mango, Pineapple, Lime	215
<b>Essence of Life</b> Apple, Lavender, Lime	205



## REFRESHMENTS

<b>Mineral Water</b>	25
<b>Cold Coffee</b>	155
<b>Butter Milk</b>	75
<b>Lassi</b> Sweet / Salted	95
<b>Mango Lassi</b>	105
<b>Fresh Lime</b> Soda / Water	65/55
<b>Aerated Drinks</b> (250 ml)	35
<b>Red Bull</b>	135



## SIX TIGER SOUP



*No it's not a soup made from tigers, but with fresh veggies that are cooked in a chilli sauce broth.*

## TOM KHA



*Thai-style coconut soup with loaded veggies and ginger taste that hits all the right notes it's sour, sweet, spicy, and umami.*



## INDIAN SNACKS

### Chole Bhature

(1 Piece) (Extra Bhature +90)

295



## SOUPS

### Cream of Mushroom

205

### Cream of Tomato

195

### Greencorn Pepper

A peppery soup featuring mixed capsicums and aromatic spices.

215

### Lemon Coriander Soup

205

### Manchow Soup

195

### Minestrone of Basil

Roman style tomato & herbs flavoured soup with vegetables and pasta.

215

● **Six Tiger Soup**

215

### Thukpa Soup

215

● **Tom Kha**

215

### Zuppa Di Broccoli

Creamy broccoli soup

215

## SOYA TANDOORI



*After getting loads of appreciation online, this tandoori appetizer is soaring in the restaurant for its nutritious yet mouth-watering flavours.*

## PANEER SHOLEY KEBAB



*As iconic as the name, this kebab comes with fresh paneer marinated in a secret marination of fragrant spices and grilled to perfection.*



## INDIAN STARTERS

Harabara Kebab	275
Corn Cheese Kebab	275
Cheese Pakora	275
Aloo Methi Tikki	275



## TANDOOR STARTERS

Tandoori Mushroom	325
Paneer Tikka	325
■ Paneer Pahadi	325
● Soya Tandoori	325
■ Paneer Hiltop	345
Paneer marinated in a cashew and cream base, stuffed with cheese sauce, and cooked in the tandoor.	
● Paneer Sholey Kebab	345
<b>Mix Plater</b> (20-30 Minutes)*	525
A combination of 3 pieces each of paneer tikka, paneer banjara, and paneer pahadi, along with 4 pieces each of tandoori mushroom, tandoori babycorn, and tandoori aloo.	

## MUMBAI CHEESE CHILLI TOAST



*From Khaugali to Dombivli, this loaded sandwich brings the immaculate vibes and flavours of Khaugali to your plate.*

## OVERLOADED NACHOS



*This made-from-scratch recipe is Chef Sushil's creation where our in-house corn chips are topped with, salsa, beans, sour cream, and pickles. Served with a cheese sauce poured over.*



## QUICK / SMALL BITES

<b>French Fries</b>	195
Cheese/Schezwan/Peri Peri	215/215/205
<b>Cheese Garlic Bread</b>	295
● <b>Mumbai Cheese Chilli Toast</b>	305
<b>Bruschetta</b>	305
Pieces of garlic bread, uncrowned with tomatoes and topped with mozzarella cheese	
● <b>Overloaded Nachos</b>	315
<b>Corn Cheese Ball</b>	295



## CHINESE STARTERS

<b>Spring Roll</b>	275
<b>Vegetable Manchurian</b>	275
<b>Veg/Paneer Crispy</b>	275/305
<b>Paneer Chilly</b>	305
<b>Paneer Butter Garlic</b>	315

## CRISPY THREE TREASURE



*Bringing together three delicious fillings in a perfectly crispy shell, this dish is a celebration of textures and flavors - crafted for those who love variety in every bite*

## JHOL MOMOS



*Inspired by Nepal's rich flavors, our golden - crisp momos served in a rich, spiced jhol. A comforting, soul - satisfying experience in every bite*



# Signature Dishes



## Chinese Starters

<b>Crispycorn Waterchestnut</b>	305
<b>Paneer Camlin</b> <i>Signature preparation made with in-house Thai chili paste, sprouts, capsicum, and coated paneer</i>	325
<b>Lotus Stem</b>	325
<b>Letter Stick</b> <i>Paneer, mushrooms, onions, capsicum, baby corn shaped into a stick, deep-fried, and tossed in Schezwan sauce</i>	345
<b>Paneer Satay</b> <i>Fresh paneer sliced into finger shapes, coated, and topped with Schezwan-based chili garlic sauce.</i>	345
● <b>Jhol Momos Veg/ Paneer</b>	265/285
● <b>Crispy Three Treasure</b>	325
<b>Vegetable Crunchie</b> <i>Crispy fried veggies loaded with flavours tossed in Indo Chinese chilli garlic</i>	305
<b>Crispy Chilli Potato</b> <i>Crisp fried potatoes tossed in slight spicy, sweet &amp; sour chilli sauce</i>	295
<b>Paneer Lion Chili</b> <i>Paneer, spring onions, ginger, red chilly</i>	325
<b>Dragon Paneer</b> <i>Triangular crispy fried shaped tossed in chatpata oyster sauce</i>	345
<b>Paneer Holiday</b> <i>Tossed with Thai chilli sauce n cashew</i>	325



## STUFFED FUNGI DELIGHT



*Holding a soft spot in the owner's heart, this delicacy consists of deep-fried filled mushrooms with cheese and spices.*

## PANEER QUESADILLA



*Crispy tortillas stuffed with spiced paneer and goey cheese - a fusion of Indian zest and Mexican comfort in every bite. Served with a tangy, spicy manchurian dip.*



## SALADS

- |   |     |
|---|-----|
| <b>Greek Salad</b>  | 185 |
| Bed of lettuce, cherry, tomatoes, cucumber, pimentos in classic, Italian dressing topped with feta cheese |     |
| <b>Insalata Caprese</b>   | 185 |
| Salad with bell pepper, onion rings, cherry tomatoes & sundried tomatoes, mozzarella with pestro dressing |     |
| <b>Caesar Salad</b>   | 185 |
| Garden fresh crisp iceberg lettuce, tossed with marinated vegetables in Caesar dressing                   |     |
| <b>Green Salad</b>  | 145 |
| Blend of crisp lettuce, cucumber, bell peppers, cherry tomatoes, and olives, tossed in a light dressing   |     |



## MUNCHIES

- |  |     |
|--|-----|
| ● <b>Stuffed Fungi Delight</b>   | 345 |
| <b>Peri Peri Potatoes</b>  | 245 |
| Crispy potatoes tossed in spicy tomato & chilly sauce                        |     |
| <b>Paneer Teriyaki</b>   | 345 |
| Paneer tossed in sizzling Japanese teriyaki sauce                            |     |
| ● <b>Paneer Quesadilla</b>   | 305 |
| <b>Classic Hummus</b>  | 285 |
| Creamy hummus served with baked & fried pita along with salad.               |     |
| <b>Mexican Potato</b>  | 295 |
| Crispy, spiced Mexican-style potatoes with bold flavors and a perfect crunch |     |
| <b>Paneer in Pesto</b>   | 325 |



## VEGETABLE SATELLITE



*A sizzling mix of Cheese, Mushroom and Veggies in a Delicious Brown Sauce*

## SHASHLIK



*A sizzler as old as we are, this Paneer and veggies-filled meal on a hot plate satisfies all your hunger and emotions.*



## SIZZLERS

### Vegetable Sizzler

Mix vegetables with fried rice and fries  
(Is even enjoyable without mushrooms)  
Garlic sauce + 15rs

625

### ● Vegetable Satellite

635

### Cheesy Sizzler

Mushroom, baby corn & paneer in cheese  
garlic sauce

625

### ● Shashlik

645

### Paneer Pepper Steak

Paneer grilled with exotic vegetable  
with pepper sauce choice of rice  
noodles

645



## FONDUE

### Cheese Fondue

Served with fresh exotic vegetables, breads, and fries

375

### Chocolate Fondue

Served with fresh fruit, marshmallows and brownie

375

\*minimum 30 minutes prep time for *Sizzler Dishes*\*



## FUSILI ALFREDO



*Made from our owner's aunt's recipe, this dish gives you the taste of the most comforting white sauce pasta flavour.*

## SPAGHETTI AL PESTO



*Made from our chef's recipe of homemade basil pesto sauce, and served with delicious garlic bread, this pasta is just Mamma Mia!*



## Signature Dishes



### Pasta

- |  |     |
|--|-----|
| <b>Penne Arrabiata</b><br>Penne cooked in a spicy tomato sauce, onion and jalapenos                                  | 325 |
| <b>Mac N Cheese</b><br>Macaroni prepared in cheese sauce   | 325 |
| ● <b>Fusili Alfredo</b>  | 325 |
| <b>Spaghetti Aglio Olio</b><br>Spaghetti tossed in extra virgin olive oil with garlic filed vegetables and mushrooms | 305 |
| <b>Pink Pasta</b><br>Penne cooked in alfredo and pizza rice sauce  | 325 |
| ● <b>Spaghetti Al Pesto</b>  | 325 |

### Baked

- |  |     |
|--|-----|
| <b>Baked Lasagne</b><br>A rich layering of lasagne sheets, tomato sauce, white sauce, and mozzarella, baked to golden perfection | 345 |
| <b>Classic Cheese Double Baked</b><br>Macroni prepared in white sauce and topped with cheese n baked                             | 345 |

\*minimum 30 minutes prep time for *Baked Dishes*\*



## CROWDED HOUSE PIZZA



*Inspired by the hustle-bustle of Dombivli station, this loaded pizza is a fun combination of zucchini, broccoli, capsicum, and cheese.*

## BASIL PESTO PIZZA



*Culinary maestro Sushil created this delightful pizza topped with basil, olives, capsicum and cheese, spread on our in-house pesto.*



## PIZZAS

### Classic Margarita Pizza

A timeless favorite with a thin crust, tomato sauce, fresh basil, and melted mozzarella cheese

285

### BBQ Pizza

A savory treat with a crispy crust, hickory smoked BBQ sauce, exotic vegetables, and melted mozzarella.

305

### Paneer Tikka Pizza

A fusion delight featuring a crispy crust topped with marinated paneer tikka and mozzarella, baked to perfection.

325

- Crowded House Pizza

325

- Basil Pesto Pizza

305



## MEXICAN RICE

### Mexican Burrito Bowl

325

### Paprika Rice

325

### Salsa Rice

325



## CHILLI GARLIC NOODLES



*Once got us too much praise from a customer,  
this Chinese dish with garlic all over  
is now everyone's go-to order.*

## THAI CURRY (Green)



*A dish that took years to nail perfection,  
this dish cooked in fresh coconut milk is  
a lighter and healthier alternative to Indian curries.*



## CHINESE NOODLES

- Chilli Garlic Noodles 305
- Hakka Noodles** 265  
Indo-Chinese noodles with mixed vegetables and soy sauce
- Singapore Noodles** 285  
Rice noodles tossed with Madras curry powder, Chinese spices, mixed vegetables
- Schezwan Noodles** 275
- Triple Schezwan** 305  
Combination of rice and noodles with mixed vegetables tossed in schezwan sauce served with vegetable schezwan gravy



## CHINESE GRAVY

- Vegetable Manchurian 285
- Paneer Chilli 305
- Oyster
- Hot Garlic 295



## Curry

- Thai Curry (Red / Green) 325

## POT RICE



*Inspired by our childhood nostalgia of desi Chinese, is our take on this special straight from kolkatta a schezwan and red chilly based sauce with delicious rice*

## PALAK KHICHDI



*At Legend, every bowl of palak khichdi tells a story - an ode to home, where lentils, rice, and spinach simmer with age - old spices to evoke warm, cherished memories.*



## CHINESE RICE

- *Legend Special Pot Rice* 345
- Mix Pot Rice** 345
- Verdua** 305  
Bed of vegetable fried rice garnished with babycorn and capsicum in a medium spicy gravy
- Burnt Garlic Fried Rice** 295
- Singapore Fried Rice** 285
- Schezwan Fried Rice** 275
- Vegetable Fried Rice** 265
- Paneer/Mushroom Fried Rice** 305/285



## INDIAN RICE

- Steam Rice** 175
- Jeera Rice** 205
- Curd Rice Tadka** 225

## KHICHDI

- Dal Khichdi** 245  
(add tadka- 35rs)
- Amritsari** 255
- Milli Julli** 245
- **Palak Khichdi** 255  
(add tadka- 35rs)

## PULAV

- Vegetable Pulav** 265
- Baroda Pulav** 295



## HYDERABADI BIRYANI



*Experience the flavors of Hyderabad on your plate. A perfect combination of spices with paneer marinated in green mixture, this biryani is a complete treat.*

## PANEER BIRYANI



*Filled with intense flavours, spices and fresh paneer pieces, this is a biryani that does not taste like a pulao*



## BIRYANI

Vegetable Biryani	275
Handi Biryani	295
● Hyderabad Biryani	295
● Paneer Biryani	305
Mushroom Biryani	285
Paneer Tikka Masala Biryani	325
It's our special recipe that is prepared from all time fav paneer tikka masala	

## ACCOMPANIMENTS

### PAPAD

Roasted/Fried/Masala Papad	55/55/85
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### RAITA

Boondi	135
Vegetable	105
Pineapple	135
Curd	95
Palak	135

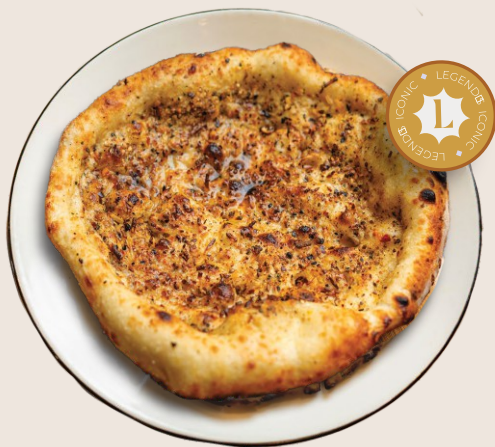


## PUNJABI ONION MIRCH ROTI



*Inspired by dhabas in Punjab, this roti is chatpata, spicy and flavour-packed ideal if you want to try something different.*

## SOUR DOUGH NAAN



*This a-dough-rable Indian bread is made from 48-hours fermented dough, which is then cooked in Bhatti and topped with cheese and a special spice mix.*



## INDIAN BREAD - ROTI

Roti (Wheat)	35
Makai Roti	55
● Punjabi Onion Mirch	75

## KULCHA

Plain / Cheese / Garlic	45/95/85
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## NAAN

Plain / Cheese / Garlic	55/125/85
● Sour Dough Naan	155

## PARATHA

Plain / Butter / Aloo	65/75/125
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## DALS

Dal Fry	205
Butter Dal Fry	225
Dal Tadka	225
Dal Makhni	265
Dal Kolhapuri	205

## VEG PANCHARATNA



*Made in gharelu andaaz this dish is comforting and fulfilling for your stomach and soul.*

## VEG FALLI



*In the heart of Legend's kitchen, where spices dance in harmony, a masterpiece was born Veg Falli. A hearty blend of fresh spinach, fenugreek, and mixed veggies, slow-cooked in a flavorful, spiced gravy.*



## Signature Dishes



### Subzi

<b>Subzi Lahori</b> <i>(Yellow Gravy)</i> <i>Chopped veggies and mixed spices made in yellow gravy</i>	275
<b>Panchratna</b> <i>(Red Gravy)</i> <i>As the name says it all five types of vegetables and paneer prepared in red gravy</i>	305
<b>Jalifrezi</b> <i>(Red Gravy)</i> <i>Loaded with veggies and panner made with spicy and tangy twist</i>	295
<b>Chilly Milly</b> <i>(Red Curry)</i> <i>Combination of tried capsicum and in a thick gravy</i>	295
● <b>Veg Pancharatna</b>	305
<b>Nawabi</b> <i>(Yellow Gravy)</i> <i>Mix vegetable, carrots, cauliflower, beans, green peas, cooked with whole palak; less spicy</i>	295
<b>Maharaja</b> <i>(Red Gravy)</i> <i>Finger shaped pakoda fried of Mixed vegetables cooked in med spicy red gravy</i>	295
<b>Veg Rajasthani</b> <i>(Red Gravy)</i> <i>Light orange gravy consisting beans, carrots, cauliflower, green peas, chopped capsicum, and mix veg pakoras</i>	305
● <b>Veg Falli</b>	305
<b>Veg Angara</b> <i>(Red Gravy)</i> <i>Thick red gravy consisting deep fried beans, carrot, capsicum, mushroom, green peas, tomato, and baby corn</i>	305
<b>Kaju Masala</b> <i>(Brown Gravy)</i> <i>Light Brown gravy with Cashewnuts</i>	325

## PANEER PESHAWARI



*In the heart of Peshawar, rich spices gave birth to a royal dish. Succulent paneer fingers, simmered in velvety tomato gravy, melt on the tongue with bold flavors, legendary taste.*

## PANEER GHEE ROAST



*Inspired by Kundapur's Shetty Lunch Home flavours, this dish features paneer cooked in a creamy golden gravy topped with a unique black roast prepared in desi ghee.*



# Signature Dishes



## Paneer Subzi

- |   |     |
|---|-----|
| <b>Rajwadi Paneer</b> <i>(Brown Gravy)</i>  | 325 |
| Chopped capsicum with paneer pakoras served In light brown onion gravy.   |     |
| <b>Kurchand Paneer</b> <i>(Red Gravy)</i>   | 335 |
| <b>Paneer Lahori</b> <i>(Red Gravy)</i>   | 355 |
| Paneer pakora pieces served in red masala gravy.  |     |
| ● <b>Paneer Peshwari</b> <i>(Red Gravy)</i>   | 335 |
| Finger cut paneer pieces cooked in a special red tomato gravy   |     |
| <b>Mirch Paneer</b> <i>(Red Gravy)</i>  | 355 |
| Finger cut paneer pieces cooked in a special red tomato gravy   |     |
| <b>Papdi Paneer</b> <i>(Green Gravy)</i>  | 335 |
| Inspired from Bhavnagar, Gujarat, this gravy consists of paneer chunks cooked in green masala made from bhavnagri chillies. |     |
| ● <b>Paneer Ghee Roast</b> <i>(Yellow Gravy)</i>  | 355 |
| <b>Paneer Jahanara</b> <i>(Brown Gravy)</i>   | 375 |
| Oil fried paneer cooked In brown gravy & baked well.  |     |
| <b>Paneer Mussalam</b> <i>(Yellow Gravy)</i>  | 375 |
| Paneer pieces cooked In Yellow Gravy Baked In Mozzarella Cheese.  |     |




## MUSHROOM & BABY CORN SUBZI

Mushroom Tandoori Masala *(Red Gravy)* 305

Baby Corn Mushroom Masala *(Brown Gravy)* 295



## SUBZI

Palak Lasooni *(Green Gravy)* 285

Aloo Mutter *(Brown Gravy)* 285

Bhendi Masala *(Brown Gravy)* 285

Methi Mutter Malai *(White & Green Gravy)* 295

Dum Aloo Punjabi *(Yellow Gravy)* 285

Malai Kofta *(White Sweet Gravy)* 325

Veg Kolhapuri/Kheema *(Red Spicy Gravy)* 295

Vegetable Handi *(Brown Gravy)* 295

Kadai *(Brown Gravy)* 295

Patiyala *(Yellow Gravy)* 285

Diwani Handi *(Green Gravy)* 295

Bhuna Masala *(Brown Gravy)* 295

Veg Kofta *(Yellow Gravy)* 295

Laknobi Kofta *(Red Gravy)* 325



## PANEER SUBZI

	305
Kaju Paneer Masala (Brown Gravy)	345
Paneer Tikka Masala (Red Gravy)	325
Paneer Butter Masala (Brown Gravy)	325
Paneer Kadai (Brown Gravy)	325
Paneer Mutter (Brown Gravy)	295
Paneer Lazeez (Yellow Gravy)	325
Paneer Lasooni (Red Gravy)	295
Paneer Kolhapuri (Red Gravy)	295
Palak Paneer (Green Gravy)	325



## COMBINATION SUBZI

Paneer Doba (Green/Red Gravy)	355
Legend Special Veg (Yellow/Green Gravy)	365





## FALOODA

Signature Falooda	205
Kulfi Falooda	185
Kesar/ Rose	195/195
Aflatoon Falooda	205



## MILKSHAKE

Oreo Shake	185
Chocolate	165
KitKat	185



## DESSERT

<b>Fruit Salad</b> (Add Jelly + Rs. 15)	205
● <b>Akhrot Halwa</b>	175
<b>Gulab Jamun</b>	85
<b>Malai Kulfi</b>	105
<b>Gadbad Ice Cream</b> Combination of three different flavor of ice cream layer between jelly cubes chopped fruits & dry fruits	195
<b>Triple Sundae</b> Combination of ice cream, nuts and fruits.	205
<b>Sizzling Brownie</b> Brownie with vanilla ice cream, chocolate sauce.	215
<b>Choco Milk Cake</b>	255
<b>Vanilla / Strawberry / Chocolate Kesar Pista / Butter Scotch</b>	85

## AKHROT HALWA



*On popular demand by most banquet guests we got this desi dessert to the restaurant, only to make it the highest-selling dessert. This is a must-try made from walnuts and other dry fruits in desi ghee.*

*Legend Special*

**Combos**



SOUR DOUGH NAAN *with*  
PANEER GHEE ROAST



PANEER BIRYANI *with*  
BHINDI RAITA



SUBZI BAHAR *with*  
BUTTER CHAPATI



VEG PANCHRATNA *with*  
BUTTER NAAN



THUKPA SOUP *with*  
PANEER CAMLIN



PEACH MINT *with*  
PANEER HILLTOP



डोंबिवली  
DOMBIVLI

डोंबिवली  
डोंबिवली DOMBIVLI

श्री स्वामिनारायण मंदिर डोंबिवली

NEW  
MODERN  
CAFE

डोंबिवली स्टेशन DOMBIVLI STATION

Managed By New Modern Cafe