

**WE ARE NOW
FRANCHISING**



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](https://www.instagram.com/kailashparbatofficial)

OUR PRESENCE

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



www.kailashparbatgroup.com

BEVERAGES



CHILLI GUAVA



Special Mocktail made of Guava Juice & chillies

179

KOKUM JEERA SODA



Tangy delight of soda, kokum & jeera

169

RAW MANGO PANNA



Summer Cooler made of raw mango, roasted cumin, lemon juice and soda

169

DESI KALA KHATTA

Special Java Plum spiced drink from the streets mumbai

169

SHARARTI SHIKANJI



Refreshing drink of lemon juice, Sweetner, Spices, mint

159

MADRAS COLD COFFEE



Old school Cold Coffee with Ice Cream

189

SEASONAL FRESH JUICE

Choose: Orange/Pineapple/Water Melon

149

AERATED DRINK

Coke/Diet Coke/Coke Zero/Sprite

89

MINERAL WATER

MRP

Chef's Special Jain Available Spicy



MANGO LASSI



Mangolicious Yogurt Drink

149

PATIALA LASSI

Delicious Yogurt Drink Choose: (Sweet/Salted)

139

MASALA JEERA CHAAS



Buttermilk flavoured with cumin seeds, coriander and spices

119

MASALA JALJEERA

A natural coolant cumin Spiced Indian Lemonade

139

FRESH LIME SODA

Tangy Lemony drink. Choose: Sweet/Salted/Mix

119

FRESH LIME WATER

Refreshing blend of lime, water, and a hint of sweetness, served chilled

109

MASALA CHAI

A classic Masala tea spiced with Indian Spices

79

COFFEE

A traditional Hot Beverage

79

ICE-CREAM MILKSHAKES

Choose: Vanilla/Chocolate/Strawberry/Kesar-Pista/Mango

199

Govt. Taxes Applicable | Service Charge Optional

CHAAT BAAR



👤🕒 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!

99

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

139

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!

159

BAMBAYIYA 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!

159

CRISPY CORN BASKET 👤🕒

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

159

PAPDI CHAAT 👤🕒

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

169

BHALLA PAPDI CHAAT 🕒

A chaat made by combining Dahi Wada and Papdi Chaat

169



🕒 DAHI WADA

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!

159

BOMBAY BASKET CHAAT

Crispy flour based basket filled with tangy chick peas sauce, mashed potatoes, boondi, yogurt, sweet tamarind sauce, green chilli sauce, garnished with pomegranate, coriander and spices

199

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

189

ALOO TIKKI CHAAT 👤

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

189



KP CHAAT PLATTER 👤

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

319

BAMBAI NAGRI SNACKS

- BOMBAY VADA PAV** 🍷 149
"The Bombay Burger" is a potato cake sandwiched in a soft bun accompanied with chutneys
- BORIVALI KI DABELI** 159
A soft bun filled with mashed potatoes, peanuts, sweet tamarind sauce, chilli sauces, garnished with sev, pomegranite, coriander and peanuts
- SANTA CRUZ CHEESE CHILLI SANDWICH** 🍷 189
Cheese, mixed peppers and green chillies in a two layered grilled sandwich. Popularly found in the shopping centre in Santa Cruz, Mumbai
- AAMCHI MUMBAI SANDWICH** 🍷 189
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
- CHINESE BHEL** 199
The classic Indian street food from Bombay prepared with crispy noodles, veggies, spring onions and schezwan sauce
- FRIES** 139
Choose: Salted | Peri Peri

Our House Special SINCE 1952

- CHOLE BHATURE** 🍷🍴 299
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
- PAV BHAJI** 🍷 229
A medley of spicy mashed vegetables served with soft buttered dinner rolls (pav), onions and lemon wedges
- SPECIAL PAV BHAJI** 249
Choose: Cheese / Paneer / Jain
- EXTRA PAV (2PCS)** 89
- MASALA PAV** 209
- RAGDA PATTICE (2 PCS)** 189
Shallow fried spicy mash of papato patties served with chick peas sauce served with onion and chutney
- PUNJABI SAMOSA (2 PCS)** 159
Fried potato filled pastry served with chick peas sauce, served with onion and chutney
- JUHU-CHOWPATY TAWA PULAO** 209
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.

- BHATURA PLATTER** 🍷🍴 429
4 Types Bhatura (Regular, Masala, Paneer, Kasuri Methi) served with chole, onion, pickle, chilli



हमारे देश KA NAZAARA



AMRITSARI NUTRI KULCHA 🍳🌱

Mini Amritsari kulcha Stuffed with soya granules, spices and served with pickled raita

239

SOYA KHEEMA PAV 🍳🌱

soya granules cooked with authentic Indian spices & herbs served with butter-toasted pav buns

279

PANEER BHURJI PAV 🌱

North Indian dish made with Indian cottage cheese aka paneer, herbs and ground spices served with butter-toasted pav buns

279

SIZZLERS

PANEER CHILLI SIZZLER

Cubes of cottage chesse tossed in soya chilli sauce and basil, served with buttered fried rice and fries

409

GOBHI MANCHURIAN SIZZLER

Cauliflower coated with flour deep fried tossed in manchurian sauce, served with buttered fried rice and fries

409

NORTH INDIAN SIZZLER

North India Paneer Kadhai, served with house special rice and fries

409

HOME MADE SOUP

LEMON CORIANDER SOUP 🍳🌱

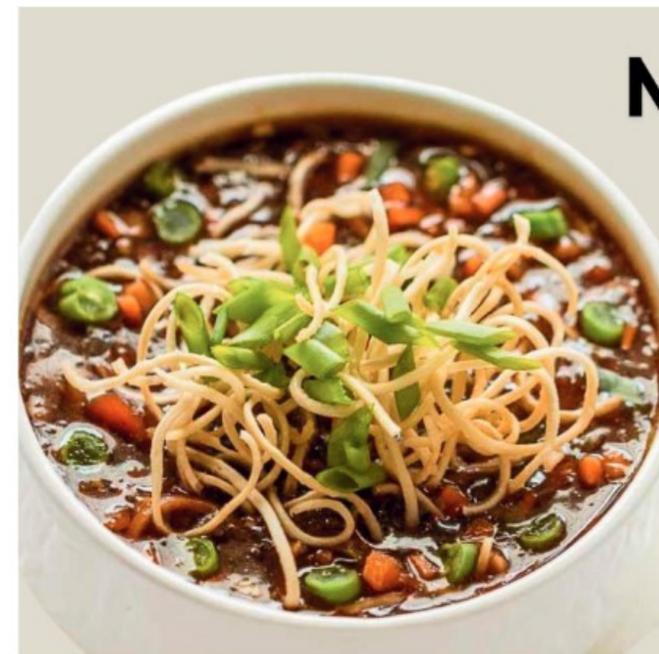
Vegetable, coriander and lemon soup bustling with big flavours

169

SWEET CORN SOUP 🌱

A mildly spiced creamy soup made from mixed vegetables and sweet corn kernels

169



MANCHOW SOUP 🍳🌱

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

169



CREAM OF TOMATO SOUP 🌱

Flavourful tomato soup with rich cream served with croutons

169

Tandoori Appetizers

TWO WAY PANEER TIKKA 🍴

Combination of Green and red marinated cottage cheese cooked in clay oven, served with mint chutney

329

CLASSIC PANEER TIKKA 🍴

329

A classic spicy red chilli marinated cottage cheese cooked in Clay oven. Served with fresh mint chutney. The most popular cottage cheese appetizer!



🍴 Chef's Special 🍴 Jain Available 🍴 Spicy

P3 - PERI PERI PANEER TIKKA 🍴 329

An old favourite! Char-grilled cubes of succulent cottage cheese marinated with peri peri spices and served with fresh mint chutney

PANEER TIKKA MASTANI 329

Rich flavoured cubes of cottage cheese flavoured with saffron, cheese mild yellow marination skewered to perfection and served with green chutney

HARYALI PANEER TIKKA 329

Cubes of paneer marinated with cilantro, Spinach and mint along with yogurt & spices.

AMRITSARI SOYA CHAAP 🍴 309

Tandoori grilled Soya tikka in creamy Amritsari red marination

DO RUKHA KHUMB 🍴 309

Combination of Green and red marinated mushrooms cooked in clay oven, served with mint chutney

CHEESY MUSHROOM TIKKA 319

Cheese Mushroom Tikka is a creamy, smoky delight that combines the earthiness of mushrooms with the richness of cheese and aromatic spices

TANDOORI BABY CORN 299

Marinate baby corn with indian spiced cooked in clay oven served with home made sauce

MIRCHWALE STUFFED ALOO 299

Tandoori grilled stuffed potatoes in medium house spices

MASALE DAR CHEESE CORN SEEKH 319

A hearty kebab with a cheese filling. This subtly spiced minced corn, cottage cheese kebab is served with fresh mint chutney

HARA BARA KEBAB 299

Combination mixture of spinach, potatoes and green peas with spices deep fried served with house special sauce

Govt. Taxes Applicable | Service Charge Optional

ORIENTAL KITCHEN

PANEER THREE PEPPER 🍄🌶️🌶️ **319**
Cubes of Cottage cheese tossed with 3 types of Bell Peppers in mild Chinese sauce

CHILLI PANEER 🍄🌶️🌶️ **319**
A Delightfully spicy coated paneer & capsicum in chilli sauce, Choose (Dry/Gravy)

VEG MANCHURIAN 🌶️ **289**
Crispy fried vegetable balls dunked in hot, sweet and sour manchurian sauce, Choose (Dry/Gravy)

GOBHI MANCHURIAN **289**
Cauliflower florets coated and deep fried, then tossed in a soya garlic manchurian sauce, Choose (Dry/Gravy)

MUSHROOM CHILLI **319**
Deep Fried Mushroom coated with corn flour, soya sauce, salt and pepper, Choose (Dry/Gravy)

SPICY CRISPY POTATOES **289**
Julienne crispy potatoes tossed in oriental sauce

CRISPY VEGETABLE **289**
Assorted vegetables crispy fried and tossed in sweet chilli sauce

RICE | NOODLES POT RICE

VEG FRIED RICE 🌶️ **269**
Indo-Chinese style vegetable fried rice

SCHEZWAN FRIED RICE 🌶️ **279**
French beans, spring onions and carrots in fried rice tossed in spicy schezwan sauce

BURNT GARLIC FRIED RICE 🍄 **279**
Veg fried rice spiced and tossed with burnt garlic

VEG HAKKA NOODLES 🌶️ **269**
Soft noodles tossed with vegetable and spices

SCHEZWAN HAKKA NOODLES 🌶️ **279**
Soft noodles tossed with vegetable, schezwan sauce and spices

CORIANDER POT RICE 🍄 **379**
Buttered rice topped with english vegetables, mushrooms in an spicy coriander gravy

FLAVOURS OF PUNJAB

PANEER TIKKA LABABDAR 🍷🌶️

Tandoor grilled Cottage cheese cooked in a rich Onion tomato creamy gravy, topped with grated cheese

329

PANEER LAHORI 🍷🌶️

Cottage Cheese cooked to give traditional lahori style spicy flavour and richness

329

PANEER KADHAI 🌶️🌶️

Cottage cheese cooked with mixed peppers and fresh ground spices known as kadai masala

329

PANEER BUTTER MASALA 🌶️

Cottage cheese cubes cooked in rich and creamy tomato gravy with butter, spices and herbs

329

PANEER MAKHANWALA 🌶️

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

329

PALAK PANEER 🌶️

Cottage cheese cubes cooked with fresh spinach puree tempered with garlic

329

KOFTA E DILBAR 🍷🌶️

Spiced and fried cottage cheese and mixed vegetable dumplings in a rich onion and tomato gravy with cashew paste, topped with papadum

329

CREAMY METHI MALAI KOFTA 🍷🌶️

Delicious dish of fried balls of minced veggies and paneer in a rich and creamy mild gravy with hint of fenugreek

329

MUSHROOM TAKA TAK

Diced button mushrooms in a thick onion and tomato Sindhi masala gravy

329

VEG JALFREZI 🌶️

Vegetables, stir-fried and served in a thick sweet and sour sauce that includes bell peppers, onions and tomatoes

289

VEG KADHAI

Deep fried vegetables with chunks of onions and peppers in a mix of spices known as kadai masala

289

VEG CHILLI MILLI 🌶️

Chopped seasonal vegetables and cheese cooked in a sweet, tangy spicy tomato gravy with aromatic spices

329

DIWANI HANDI

Diced mixed vegetables cooked in a spinach onion based gravy

289

LASOONI CORN PALAK 🍷

Creamy spinach gravy with sweet corn kernels and spicy garlic tadka

289

BHINDI MIRCH MASALA 🌶️

Fried okra, chillies and green pepper cooked in an onion and tomato masala gravy

289

DUM ALOO PUNJABI

Dum cooked Baby Potatoes cooked in a rich, creamy tomato-based sauce

289

ALOO AAP KI PASAND

Choose: Aloo Jeera, Aloo Gobhi, Aloo Mutter, Aloo Palak

269

PINDI CHOLE MASALA

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

269

DAL MAKHANI

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

269

DAL TADKA 🌶️

Yellow lentils tempered with a mix of Punjabi spices

249

RICE PREPARATION



KP SPECIAL BIRYANI

*Cottage Cheese, Mix Veggies spiced and layered with
Fragrant dum basmati rice, topped with caramelised
onions, corriander and papad*

329

HYDERABADI DUM BIRYANI 329

Goodness of spinach with fresh vegetables tossed with fragrant basmati rice served with raita & papad

PANEER TIKKA BIRYANI 329

Tandoori cottage cheese doused in a rich tikka masala marinated gravy, layered with aromatic basmati rice and topped with coriander leaves & caramelised onions

DAL KHICHDI 269

A healthy combination of lentils and rice perfectly blended with spices

PALAK KHICHDI 269

A healthy combination of lentils, spinach and rice perfectly blended with spices

VEG PULAO 259

Aromatic Basmati rice cooked with a selection of mix fresh garden vegetables

JEERA RICE 189

Aromatic Basmati rice tempered in butter with roasted cumin seeds, corriander

STEAMED BASMATI RICE 159

KP SPECIAL COMBO

AMRITSARI PARATHA COMBO 279

Amritsari Paratha, KP Chole, Dahi

BIRYANI COMBO 299

Sabz Dum Biryani, KP Chole, Papad, Veg Raita

THALI 349

Chaas, Chaat, Panner Sabzi, Dry Sabzi, Dal, Rice, 1Pcs Roti, 1Pcs Sweet Dish

INDIAN BREAD

TANDOORI ROTI	55
BUTTER TANDOORI ROTI	60
NAAN	65
BUTTER NAAN	70
GARLIC NAAN	80
CHEESE NAAN	90
TAWA CHAPATI	40
LACCHEDAAR PARATHA	85
MASALA KULCHA	145
AMRITSARI PANEER PARATHA 🍷	155
PUNJABI ALOO PARATHA	145

DESSERTS

FALOODA KULFI SINCE 1952 🍷	189
<i>Indian ice-cream sundae float- malai kulfi topped with rabdi falooda nuts and rose syrup</i>	
GULAB JAMUN	139
<i>Golden fried milk solid balls dipped in rose flavoured sugar syrup</i>	
JAMUN E JANNAT 🍷	179
<i>Gulab jamun served on base of Rabdi(condensed milk) and garnished with dry fruits</i>	
MALAI KULFI	179
<i>Plain kulfi with rabdi</i>	
MALAI RABDI	179
<i>Creamy layers of clotted cream (malai), crunchy nuts in a deliciously thick condensed sweet milk</i>	
ROYAL FALOODA 🍷	189
<i>A special sundae drink made with ice cream,falooda, basil seeds and rose syrup</i>	
ICE CREAMS	159
<i>Choose: Chocolate / Vanilla / Strawberry / Pista / Mango</i>	

ACCOMPANIMENTS

PAPAD (ROASTED/ FRIED)	55
MASALA PAPAD	85
MALAI DAHI RAITA	110
PLAIN CURD	110
FRESH GREEN SALAD	110

