



KAILASH  PARBAT  
CHAATS | DINING

INDIA | SINGAPORE | HONGKONG | CANADA | USA | QATAR |  
SWITZERLAND | SAUDI ARABIA | GERMANY | NETHERLANDS



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.



مانجو لاسي  
**MANGO LASSI**

A delicious, creamy drink  
with mango and yogurt

16 (160CAL)



جوافة بالفلل الحار  
**CHILLI GUAVA**

A refreshing mocktail made  
with guava juice and chillies

18 (180CAL)



نيمبو باني  
**NIMBU PAANI**

Indian Lemonade Water  
Sweet/Salted/Mix

12 (90CAL)



بومباي  
قطع تشاي  
**BOMBAY  
CUTTING CHAI**

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

5 (90CAL)



الموهيتو  
**THIRST  
QUENCHERS**

باتيالا لاسي

## PATIALA LASSI

A sweet, creamy, yogurt drink ————— 16 (130CAL)

ماسالا جيرا شاس

## MASALA JEERA CHAAS

Salted Buttermilk flavoured with cumin seeds ————— 12 (40CAL)

ماسالا جالجيروا / ماسالا كوك

## MASALA JALJEERA / MASALA COKE

An energising spiced Indian Lemonade which is an anti-oxidant and a natural coolant ————— 14 (130CAL)

صودا الليمون الطازج

## FRESH LIME SODA

Indian Lemonade Soda: Sweet/ Salted/Mixed ————— 15 (100CAL)

موهيتو الفراولة والنعناع

## STRAWBERRY & MINT MOJITO

Strawberry syrup muddled with mint, lime & Sugar, top it up with sprite ————— 20 (140CAL)

موهيتو باشن فروت / بلو لاجون

## PASSION FRUIT MOJITO / BLUE LAGOON

A sunshine mega - thirst quencher of blue curacoo with 7up and lime juice ————— 20 (140CAL)

شاي مثلج بالليمون

## ICE LEMON TEA

Lemon Tea Blended with Crushed Ice ————— 16 (140CAL)

قهوة باردة مع الآيس كريم

## COLD COFFEE WITH ICE-CREAM

Fully loaded ice-cream based coffee drink ————— 20 (250CAL)



عصير موسمي طازج

## SEASONAL FRESH JUICE

Choose: Orange,Watermelon, Pineapple Mint ————— 20 (160CAL)

المشروبات الغازية

## AERATED DRINKS

Coke/Diet Coke/Sprite ————— 6 (130CAL)

مياه معدنية

## MINERAL WATER

5 (0CAL)

قهوة تشيناي المفلترية

## CHENNAI FILTER COFFEE

————— 7 (250CAL)

قهوة

## COFFEE

A traditional hot beverage ————— 6 (70CAL)

ميلك شيك

## MILKSHAKES

Choose: Vanilla, Chocolate, Strawberry ————— 20 (250CAL)

# طعام الشارع الهندي

## INDIAN STREET FOOD

### بوري مع الزبادي

#### 👤🍴 BAMBAYI 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!

19 (367CAL)

### بوري مع الحمص

#### 🕒 RAGDA DAHI PURI

Crispy, fried, hollow dough balls filled with potatoes and tangy, chick peas sauce, sweet and sour sauces, topped with yoghurt, sev and garnished with blended spices

19 (367CAL)

### راجدا باني بوري

#### 🕒 RAGDA 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 our mouth!

19 (180CAL)

### راجدا سيف بوري

#### 🕒 RAGDA SEV PURI

Flat fried pooris, sev served with chilli chutney, sweet and sour sauces.

19 (180CAL)

### قطع الارز مع الصوص

#### 🕒 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

19 (289CAL)

### عجينة العدس المقلي مع الصوص

#### 🕒 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!

19 (260CAL)

### التشات المقرمش

#### 👤🍴 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

19 (251CAL)

### سمبوسة التشات

#### 👤🍴 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

19 (292CAL)

### تشات منوع

#### 🕒 MIX CHAAT

A mixture of Papdi Chaat, Dahi Wada, a fried battered green chilli, a lentil dumpling, mashed, potatoes, seasoned with yoghurt and served with sweet tamarind sauce, green chilli chutney. Garnished with blended spices

19 (500CAL)

### سلة الذرة المقرمشة

#### 👤🍴 CRISPY CORN BASKET

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

19 (250CAL)

### بهالا بابدي شات

#### 🕒 BHALLA PAPDI CHAAT

A chaat made by combining Dahi Wada and Papdi Chaat

19 (180CAL)



### 👤🍴 بوري مع الصوص 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!

15 (130CAL)

### تشات البطاطس TIKKI CHAAT

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

19 (260CAL)



### 🕒 بوري مالخ 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!

19 (171CAL)



### 👤🍴 طبق كايلاش باريات المتنوع KP CHAAT PLATTER

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

40 (500CAL)





👨🍳  
بوري حمص مقرمش  
**CHOLE BHATURA**

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  
Bhaturas Choose From : Regular/ Kasturi methi (Fenugreek)

30 (427CAL)



صالونة الحمص  
مع فطيره  
**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 Maharashtra!

24 (321CAL)



👨🍳  
خضروات مخلوطه  
مع خبز  
**PAV BHAJI**

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

24 (400CAL)

الخاص بنا  
**OUR HOUSE SPECIALS**

سمبوسة بنجابية  
**PUNJABI SAMOSA**

Fried potato filled pastry served with chick peas sauce. garnished with chopped onion and conander

15 (280CAL)

👨🍳  
نكهة تشول بهاتور  
**FLAVOURED CHOLE BHATURE**

Fried bread served with spicy chick peas and onions  
Choose: Masala / Cheese / Paneer / Kasturi Methi

32 (427CAL)

طبق بوري  
**BHATURA PLATTER**

Combination of 4 different flavours of fried fluffy breads served with spicy chick peas masala and onions

60 (700CAL)

جبنة باف باجي  
**CHEESE PAV BHAJI**

Served with butter pav, chopped onions & lemon wedges

28 (480CAL)

باف اضافية (2 قطعة)  
**EXTRA PAV (2 PCS)**

Breads shallow fried with butter

6 (137CAL)

باتورا اضافية  
**EXTRA BHATURA**

5 (137CAL)

# BAMBAI NAGRI



كفتة بطاطس مع خبز

## BOMBAY VADA PAV (2PCS)

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

19 (400CAL)

خبز و سالونه

## BORIVALI KI DABELI (2PCS)

A soft bun filled with mashed potatoes, peanuts, sweet tamarind sauce, chilli sauces, garnished with sev, pomegranate, coriander and peanuts. Borivali, Mumbai is known for its Dabeli!

22 (400CAL)

ساندوتش امجى مومباي

## AAMCHI MUMBAI SANDWICH

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

20 (400CAL)

ساندوتش جبن مشوي

## PATTICE CHEESE GRILLED SANDWICH

Our signature Ragda Pattice and cheese made into a sandwich. Double layered and served with coleslaw

20 (660CAL)

ارز مقلي و خسروات

## JUHU-CHOWPATTY TAWA PULAO

Rice and vegetables sautéed together and mixed with special spices. Served with raita and papad. This pulao is popularly served on Chowpatty, the beach in Juhu, Mumbai

30 (240CAL)

البطاطس المقلية

## FRENCH FRIES

Deep fried potato chips. Choose from plain or peri peri

15 (312CAL)

نودلز صينية حاره مع صوص

## CHINESE BHEL

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

24 (664CAL)

مطبخ جنوب الهند  
SOUTH INDIAN KITCHEN



ايدلي (2) IDLY (2)	12 (162 <sub>CAL</sub> )
فادا (2) VADA (2)	12 (97 <sub>CAL</sub> )
إيدلي سامبار IDLI SAMBAR	13 (140 <sub>CAL</sub> )
سامبار فادا (2) SAMBAR VADA (2)	15 (110 <sub>CAL</sub> )
ميني سمن سمبار ايدلي (14 رقم) MINI GHEE SAMBAR IDLY (14 NO'S)	25 (300 <sub>CAL</sub> )
تيفين صغير مع قهوة/شاي صغير MINI TIFFIN WITH MINI COFFEE/TEA	25 (350 <sub>CAL</sub> )

DOSA

دوسا عادي PLAIN DOSA	15 (200 <sub>CAL</sub> )
دوسة البصل ONION DOSA	17 (200 <sub>CAL</sub> )
ماسالا دوسا MASALA DOSA	18 (220 <sub>CAL</sub> )
ميسور ماسالا دوسا MYSORE MASALA DOSA	20 (230 <sub>CAL</sub> )
رافا دوسة RAVA DOSA	20 (220 <sub>CAL</sub> )
رافا ماسالا دوسة RAVA MASALA DOSA	24 (250 <sub>CAL</sub> )
بصل رافا ماسالا دوسة ONION RAVA MASALA DOSA	24 (280 <sub>CAL</sub> )
السمن دوسة GHEE DOSA	25 (280 <sub>CAL</sub> )
دوسة الزبدة BUTTER DOSA	22 (280 <sub>CAL</sub> )
السمن ماسالا دوسا GHEE MASALA DOSA	26 (250 <sub>CAL</sub> )
زبدة ماسالا دوسة BUTTER MASALA DOSA	25 (250 <sub>CAL</sub> )
زبدة بودي دوسة BUTTER PODI DOSA	26 (260 <sub>CAL</sub> )
تحميص الورق PAPER ROAST	23 (200 <sub>CAL</sub> )
ورق ماسالا مشوي PAPER MASALA ROAST	25 (220 <sub>CAL</sub> )





بصل ماسالا دوسة ONION MASALA DOSA	19 (210 <sub>CAL</sub> )
دوسة الجبن CHEESE DOSA	22 (180 <sub>CAL</sub> )
جبنة ماسالا دوسة CHEESE MASALA DOSA	24 (412 <sub>CAL</sub> )
السمن البصل رافا ماسالا دوسة GHEE ONION RAVA MASALA DOSA	22 (230 <sub>CAL</sub> )

## UTHAPPAM

أوثابام عادي PLAIN UTHAPPAM	15 (240 <sub>CAL</sub> )
الطماطم أوثابام TOMATO UTHAPPAM	18 (250 <sub>CAL</sub> )
بودي أوثابام PODI UTHAPPAM	18 (92 <sub>CAL</sub> )
بصل أوثابام ONION UTHAPPAM	18 (250 <sub>CAL</sub> )
السمن أوثابام GHEE UTHAPPAM	18 (280 <sub>CAL</sub> )
5 تذوق أوثابام 5 TASTE UTHAPPAM	23 (350 <sub>CAL</sub> )
7 تذوق أوثابام 7 TASTE UTHAPPAM	25 (380 <sub>CAL</sub> )
بصل طماطم بودي أوثابام ONION TOMATO PODI UTHAPPAM	22 (300 <sub>CAL</sub> )

## ماسالا إيدلي MASALA IDLY

18 (150<sub>CAL</sub>)

## بودي إدلي PODI IDLY

18 (160<sub>CAL</sub>)

## الفلفل إيدلي CHILLI IDLY

18 (160<sub>CAL</sub>)

## إيدلي مقلي FRIED IDLY

18 (158<sub>CAL</sub>)

## MEALS

### وجبات كايلاش باربات الخاصة (الجمعة فقط) KP SPECIAL MEALS (FRIDAY ONLY)

28 (350<sub>CAL</sub>)

### وجبات مدراس MADRAS MEALS

23 (300<sub>CAL</sub>)

## KIDS CORNER

### نوتيللا دوسة NUTELLA DOSA

20 (223<sub>CAL</sub>)

### زبدة الفول السوداني دوسة PEANUT BUTTER DOSA

18 (250<sub>CAL</sub>)

### دوسة الشوكولاتة CHOCOLATE DOSA

18 (223<sub>CAL</sub>)

### دوسة العسل HONEY DOSA

18 (180<sub>CAL</sub>)



## شوربات منزلية الطبخ HOME MADE SOUPS

- حساء كريمة طماطم  
① **CREAM OF TOMATO SOUP**  
Flavourful tomato soup served with croutons ————— 18 (70CAL)
- شوربة مانشو  
① **MANCHOW SOUP**  
A fusion Indo-Chinese soup made from mixed vegetables, fried noodles and hot and sweet Chinese sauces ————— 18 (120CAL)
- شوربة ليمون و كزبره  
① **LEMON CORIANDER SOUP**  
Vegetables, coriander and lemon soup. Comfort food bursting with big flavour in a small package! ————— 18 (100CAL)
- شوربة ذرة حلوة  
① **SWEET CORN SOUP**  
A fusion Indo-Chinese soup made from mixed vegetables and sweet corn kernels ————— 18 (100CAL)

## بانير تكا

### ① 👨‍🍳 **PANEER TIKKA (2 TYPES)**

A combination of cottage cheese, half marinated with red chilli powder and the other half in coriander paste. Served with fresh mint chutney. The most popular cottage cheese appetizer! —————

36 (375CAL)

## فطر تیکا

### **MUSHROOM TIKKA**

Served with mint chutney —————

26 (375CAL)

## اسياخ الخضروات

### **VEG CHEESY SHEEKH KEBAB**

Cooked Mix Vegetable Mixer is Shaped Around the Skewers & Grilled to Perfection —————

32 (375CAL)

## ميرشيوالي فول جو بهي

### **MIRCHIWALE PHOOL GOBHI**

Tandoori grilled spicy marinate with cauliflower —————

26 (375CAL)

## تندور مشروم

### **DO RUKHA KHUMB**

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 —————

26 (380CAL)

## أشاري ألو تیکا

### **ACHARI ALOO TIKKA**

Grilled potatoes or cauliflower florets in pickled spices, served with fresh mint chutney —————

30 (375CAL)

## مقبلات APPETIZER

بانير مع فلفل  
⌚👨🍳 **PANEER THREE PEPPER**  
Cubes of cottage cheese with mixed peppers in Chinese sauces ————— **30 (360CAL)**

خضروات مقرمشه  
**CRISPY VEGETABLE**  
Assorted vegetables crispy fried and tossed in sweet chilli sauce ————— **30 (380CAL)**

بطاطس مقرمشة حارة  
👨🍳 **SPICY CRISPY POTATOES**  
Thin crispy potato chips tossed in sweet and sour sauce  
garnished with spring onion and white sesame seeds ————— **28 (380CAL)**

وعاء الأرز / وعاء النودلز  
👨🍳 **POT RICE / POT NOODLES**  
Wok tossed rice topped with exotic vegetables in soya garlic sauce ————— **40 (410CAL)**

أرز مقلي بالخضار  
⌚ **VEG FRIED RICE**  
Indo-Chinese style vegetable fried rice ————— **28 (360CAL)**

أرز شيزوان مقلي  
**SCHEZWAN FRIED RICE**  
French beans and carrots in fried rice tossed in  
spicy schezwan sauce ————— **30 (380CAL)**

أرز مقلي بالخضار  
⌚ **VEG HAKKA NOODLES**  
Noodles stir-fried with vegetables and Chinese sauces ————— **28 (380CAL)**

نودلز شيزوان هاكا  
**SCHEZWAN HAKKA NOODLES**  
Stir-fried noodles tossed in spicy schezwan sauce ————— **28 (410CAL)**

## المطبخ الشرقي ORIENTAL KITCHEN



⌚  
صالونة الخضروات  
**VEG MANCHURIAN  
DRY/GRAVY**

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

**30 (360CAL)**



صالونة القرنبيط  
**GOBI MANCHURIAN  
DRY/GRAVY**

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

**30 (280CAL)**



👨🍳⌚  
بانير الفلفل الحار  
جاف/مرق  
**CHILLI PANEER  
DRY/GRAVY**

Cubes of cottage cheese  
cooked in spicy soya sauce

**32 (390CAL)**

# نكهات البنجاب FLAVOURS OF PUNJAB



## بانير لابابدار PANEER LABABDAR

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

38 (280CAL)

## دال تادكا DAL TARDKA

Yellow lentils tempered with a mix of Punjabi spices

26 (190CAL)



## سبانخ مع البانير SAAG PANEER

Cottage cheese cubes cooked with fresh spinach puree

38 (280CAL)

## عدس مخلوط مع الكريمة DAL MAKHANI

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

28 (280CAL)



## بانير خورشان PANEER KHURCHAN

Chunks of cottage cheese and mixed peppers in a rich tomato gravy, cashew paste and aromatic spices

38 (280CAL)

## صالونة الزبده و البانير PANEER BUTTER MASALA

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

38 (280CAL)

## كفتة ديلبار مع الصوص PANEER BHURJEE

Crumbled cottage cheese cooked with onion, tomato and aromatic spices

38 (370CAL)

## بانير ميثي ماخاني PANEER METHI MAKHANI

38 (370CAL)

## تاماتر الذرة بانير بهارتا CORN TAMATER PANEER BHARTA

Creamy mince of ripe tomatoes, cottage cheese and tender corn, tempered with spices

38 (280CAL)

## كفتة ديلبار مع الصوص KOFTA - E - DILBAR

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

38 (280CAL)

## سبز أور ميثي ك. سبزي SABZ AUR METHI KI SABZI

Seasonal vegetables cooked in an onion and tomato gravy topped with fried fenugreek leaves

38 (260CAL)

## ديواني هاندي DIWANI HANDI

Diced mixed vegetables cooked in a spinach based gravy

30 (280CAL)

## صالونة المشروم TAKA TAK MUSHROOM

Diced button mushrooms in a thick onion and tomato Sindhi gravy

32 (210CAL)

## صالونة الحمص PINDI CHOLE MASALA

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

22 (190CAL)

## دوم ألو البنجابية DUM ALOO PUNJABI

Baby potatoes simmered in a rich, creamy tomato based gravy

24 (280CAL)

## بهندي ميرش ماسالا BHINDI MIRCH MASALA

Okra, potato and green pepper cooked in an onion and tomato gravy

26 (240CAL)

## خضروات مع صالونه حاره VEG CHILLI MILLI

Chopped seasonal vegetables and chunks of cottage cheese cooked in a tomato gravy with aromatic spices

32 (280CAL)

## تاركارى ماندي TARKARI MANDI

Choose: Jalfrezi/Kadai/Kolhapur

32 (280CAL)

## ألو بهندي فراي ALOO BHINDI FRY

Crispy potatoes & okra tossed with homemade masala

30 (280CAL)

# تحضير الأرز RICE PREPARATION



## برياني كي بي خاص KP SPECIAL BIRYANI

A delicious aromatic mix of several assorted vegetables and cubes of cottage cheese, then layered with spiced basmati rice and topped with caramelised onions. A dish often spotted in the kitchens of North Indian royals!

38 (480CAL)

## دال خيتشدي / بالاك خيتشدي DAL KHICHDI / PALAK KHICHDI

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

30 (280CAL)



## بانير هارا ماسالا برياني PANEER HARA MASALA BIRYANI

Mixed vegetables and cubes of barbecued cottage cheese cooked with spinach in a tomato paste, layered with aromatic basmati rice and garnished with mint leaves and caramelised onion

40 (480CAL)

## نباتي بولوا VEG PULAO

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

28 (265CAL)

## جيرا رايس JEERA RICE

Aromatic Basmati rice tempered with roasted cumin seeds

20 (280CAL)

## أرز بسمتي مطهو على البخار STEAMED BASMATI RICE

15 (200CAL)

## تندوري روتي TANDOORI ROTI

Choose: Plain or Butter

4 (280CAL)

## نان الزبدة NAAN

Choose: Plain or Butter

5 (300CAL)

## نان بالثوم GARLIC NAAN

Choose: Plain or Butter

5 (300CAL)

## لاتشيدار باراتا LACCHEDAR PARATHA

Choose: Regular or Methi

6 (160CAL)

## سلة روتي متنوعة ASSORTED ROTI BASKET

A basket of assorted rotis & naans

20 (440CAL)



## كولشا KULCHA

Choose: Onion  
Or Masala

6 (100CAL)

## براتا محشوه STUFFED PARATHA

Choose from: Aloo (potato) /  
Paneer (cottage cheese) /  
Cheese / Mixed Vegetable /  
Jain options

10 (240CAL)



## خبز هندي INDIAN BREAD

All Indian breads are cooked in a clay oven

## سلطة خضراء طازجة PAPAD ROASTED /FRIED

Two papadoms either roasted or fried ————— 4 (170CAL)

## ماسالا باباد MASALA PAPAD

Fried papadoms garnished with finely chopped onion, tomato, green chilli, coriander and spices ————— 8 (170CAL)

## زبادي مع الخيار و الجزر MALAI DAHI RAITA

A side dish of yogurt. Choose from either cucumber, tomato or boondi ————— 6 (80CAL)

## زبادي ساده PLAIN CURD

————— 2 (80CAL)

## سلطة خضراء طازجة FRESH GREEN SALAD

————— 10 (70CAL)



## حلويات DESSERTS

### فلوده مع ايس كريم

#### 👩 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! —————

24 (407CAL)

### جلاّب جامون

#### GULAB JAMUN

Fried dough dumplings made from milk solids and flavoured with cardomom and saffron with a pistachio centre. A traditional celebratory dessert! —————

16 (175CAL)

### حليب مكثف مع جامون

#### 👩 JAMUN-E-JANNAT

Two pieces of gulab jamun in rabdi. A double treat! —————

24 (800CAL)

### ايس كريم

#### MALAI KULFI

Cardomom flavoured creamy Indian ice-cream topped with flaked nuts —————

24 (206CAL)

### كريمه الحليب المكثف

#### MALAI RABDI

A delicious milk based dessert flavoured with mixed nuts —————

24 (613CAL)

### رويال فالودة

#### 👩 ROYAL FALOODA

A mixture of kulfi, rabdi, vermicelli and jelly, on a bed of basil seeds. Topped with rose syrup and flaked nuts —————

24 (407CAL)

### ايسكريم

#### ICE-CREAM

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

14 (207CAL)

### كيكة الشوكولاتة الساخنة

#### HOT CHOCLATE CAKE

————— 30 (445CAL)

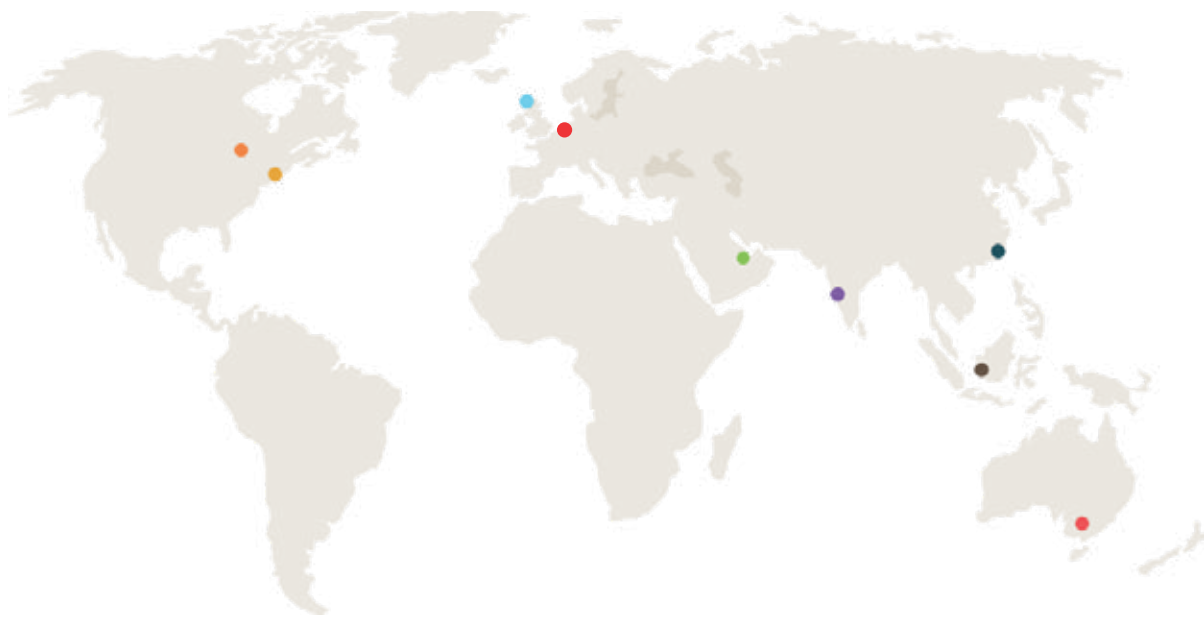
### طبق بنغالي

#### BENGALI MITHAI

————— 24 (331CAL)

## اطباق جانبيه ACCOMPANIMENTS

# OUR PRESENCE



## ● INDIA

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

## ● CANADA

Toronto

## ● USA

New York  
New Jersey  
Atlanta

## ● SINGAPORE

## ● QATAR

Doha

## ● SAUDI ARABIA

Alkhobar  
Riyadh

## ● NETHERLANDS

## ● SWITZERLAND



# WE ARE NOW FRANCHISING

# KAILASH PARBAT

CHAATS | DINING

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](mailto:info@kailashparbat.net)

**VISIT US**  
[www.kailashparbatgroup.com](http://www.kailashparbatgroup.com)

 [facebook.com/kailashparbatofficial](https://facebook.com/kailashparbatofficial)

 [twitter.com/kparbat](https://twitter.com/kparbat)

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

100% Veg