





**Kailash Parbat Bombay, 1952.**

## MORE THAN 65 YEARS OF UNBEATABLE HISTORY AND TRADITION....

From a roadside Halwai to one of the most famous eateries in Mumbai. In 1940s the Mulchandani brothers sold Pani Puri in Bans road in Karachi and their product had become British India preferred. Partition saw the Mulchandanis to India – leaving behind valuables in favour of utensils they used to make Pani Puri and Ragda they landed in Bombay.

**Kailash Parbat, Bombay was born in 1952.**

Since then, Kailash Parbat has grown immensely in popularity – a regular favourite amongst people of all ages. From a small lane adjacent to Colaba market, undoubtedly it has become a formidable brand in the business of cuisine.





### MANGO & FENNEL LASSI

Mangolicious yogurt drink

### CHILLI GUAVA

Special Mocktail Made Of Guava Juice



### FRESH LIME WATER NIMBU PAANI !

Indian Lemonade Water: Sweet/Salted/Mix



### BOMBAY CUTTING CHAI

A classic masala tea spiced with Indian spices and herbs



**THIRST  
QUENCHERS**



### PATIYALA LASSI

Delicious yogurt drink: Sweet / Salted

### MASALA JEERA CHAAS – MATKEWAALI

Buttermilk flavoured with cumin seeds

### FRESH LIME SODA – NIMBU SODA

Indian lemonade soda : Sweet / Salted / Mix

### PAAN MOJJITO

Special Drink made from paan

### BOTTLE SODA

Coke / Diet Coke / Fanta / Sprite

### COLD COFFEE WITH ICE CREAM

Fully loaded ice cream-based coffee drink

### ICE LEMON TEA

Lemon tea blended with crushed ice

### MASALA JALJEERA / MASALA COKE

A cumin spiced Indian lemonade / Coke spiced with cumin



### DESI KALA KHATTA

Special kala khatta float from the house

### MADRAS COFFEE / NESCAFE

### MINERAL WATER

Packaged drinking water



# INDIAN STREET FOOD

## ① **BAMBAYIA DAHI PURI**

Fried puff – pastry balls filled with potatoes, sweet and sour sauces, topped with yoghurt, sev, garnished with blended spices

## ① **RAGDA DAHI PURI**

Fried puff – pastry balls stuffed with chick peas sauce, sweet and sour tamarind sauces, topped with curd, sev, garnished with blended spices

## ① **BOMBAY BHEL PURI**

A delicious mixture of fried puff – pastry balls, puffed rice, sev, potatoes, onion, green chilli chutney, sweet and sour tamarind sauces

## ① **DAHI WADA**

Soft, absorbent, mixed lentil batter balls, deep fried, soaked in beaten yogurt & topped with sweet, and tangy sauces

## ① **PAPDI CHAAT**

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

## **SAMOSA CHAAT**

Potato puff dipped in chick peas sauce, topped with onions, sweet and sour sauces and chilli chutney, yoghurt, sev, garnished and blended spices

## ① **MIX CHAAT**

Mixture of lentil dumplings, flat fried puff, deep fried battered green chillies, potatoes seasoned with yoghurt and served with sweet and sour sauces, garnished with blended spices



## ① **PANI PURI**

Fried puff – pastry balls filled with spiced mashed potato served with spiced mint water and tamarind sauce

## **TIKKI CHAAT**

Shallow fried discs of mashed potato patties topped with curried chickpeas, delicious chutneys, yogurt & spices.



## ① **SEV PURI**

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



## ① **KP CHAAT PLATTER**

An exciting platter of dahi wada, bhel puri, sev puri & crispy corn basket







### CHOLE BHATURAS

Fried fluffy breads served with spicy chick peas masala & onions  
Choose: Regular/Kasturi Methi/  
Paneer/Cheese



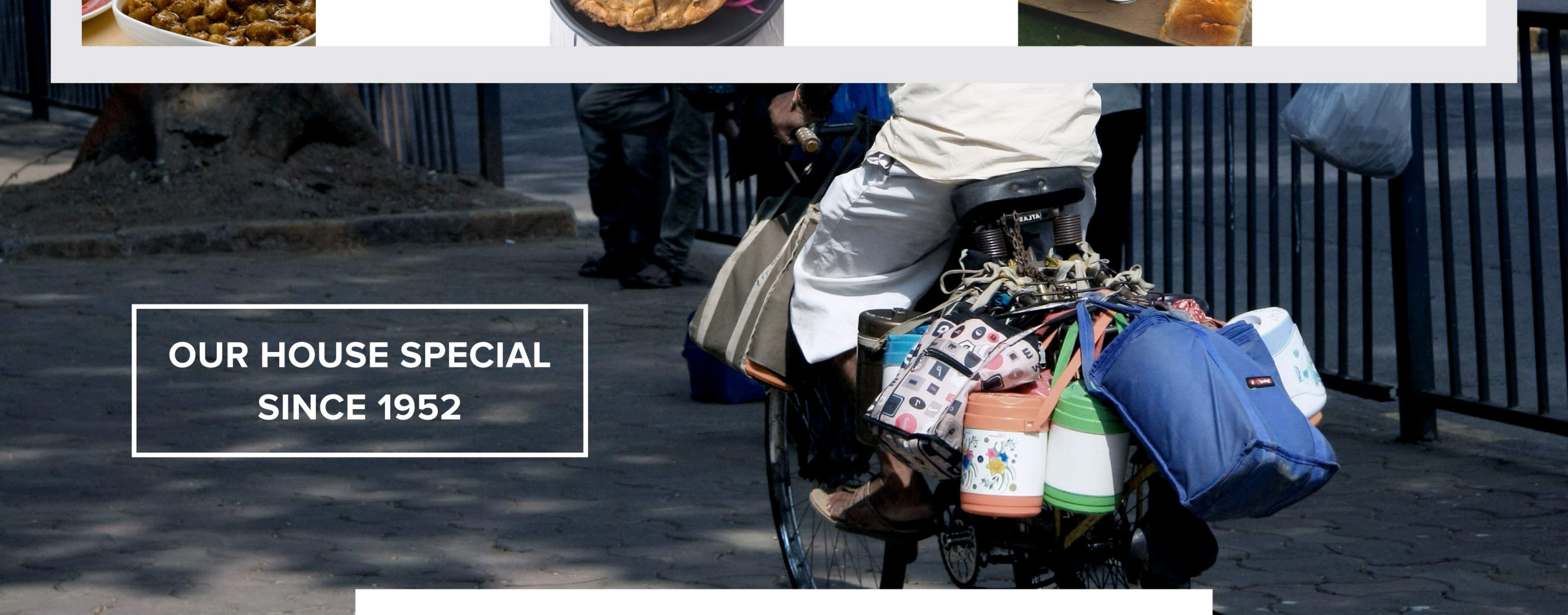
### PUNJABI SAMOSA

Spicy potato puff served with chick peas sauce garnished with chopped onion and coriander



### PAV BHAJI

Mumbai special Potato curry served with breads shallow fried with butter



**OUR HOUSE SPECIAL  
SINCE 1952**

#### **BHATURA PLATTER**

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

#### **EXTRA CHOLE / EXTRA BHATURA (1 PC)**

Spicy chick peas masala / Fried fluffy bread

#### **RAGDA PATTICE**

Shallow fried spicy mash of potato patties served with chick peas sauce garnished with chopped onion and coriander

#### **SPECIAL PAV BHAJI**

Choose: Jain / Cheese / Paneer

#### **EXTRA PAV (2 PCS)**

Breads shallow fried with butter



# BAMBAI NAGRI



## BOMBAY VADA PAV

Desi Bombay burger – potato patty sandwiched in soft pav accompanied with chutneys & a mildly fried salted green chilli

## BORIVALI KI DABELI

A spicy potato patty mixed with onions, chutneys & masala peanuts & served with soft pav

## AAMCHI MUMBAI SANDWICH

Bombay styled grilled sandwich – mash potato, cucumber, tomato, onion, cheese with spicy chutney

## KAILASH CLUB SANDWICH

Double decker loader with creamy salad/Veggies, cheese and paneer cubes tossed in Tangy Masala.

## CHINESE BHEL - MADE IN BOMBAY

The classic Indian street food from Bombay prepared with crispy noodles, onions, coriander, tomato & chutneys

## TUK TUK

“Kailash parbat” special crispy aloo topped with sindhi homemade masala

## KURKURE BHINDI FRIES

Served with garlic mayo

## TAWA PULAO

With raita / papad

## MINI NAAN BOMB

Stuffed with cheese & serve with homemade chole

## FRENCH FRIES

Choose: Salted, Peri-peri



## SOUTH INDIAN KITCHEN

### IDLI SAMBAR

Steamed rice & lentil cake

### MEDU VADA SAMBAR

Fried lentil doughnuts (2 Pieces) immersed in Sambar

### IDLI VADA SAMBAR

Idlis & Medu Vada

### PLAIN DOSA

Rice & lentil crepe

### MASALA DOSA

Rice and lentil crepe stuffed with mildly spiced masala potatoes

### GHEE DOSA

Rice & lentil crepe cooked in ghee

### MYSORE MASALA DOSA

Rice & lentil crepe spread with mildly spiced chilli paste stuffed with spiced masala potatoes & veggies

### SET DOSA

Rice & lentil soft crepe

### GHEE MASALA DOSA

Rice & lentil crepe cooked in ghee stuffed with mildly spiced masala potatoes

### PODI DOSA

Rice and lentil crepe spread with spicy mix of lentil and chilly powder

### PLAIN UTHAPPAM

Rice & lentil soft & thick pancake

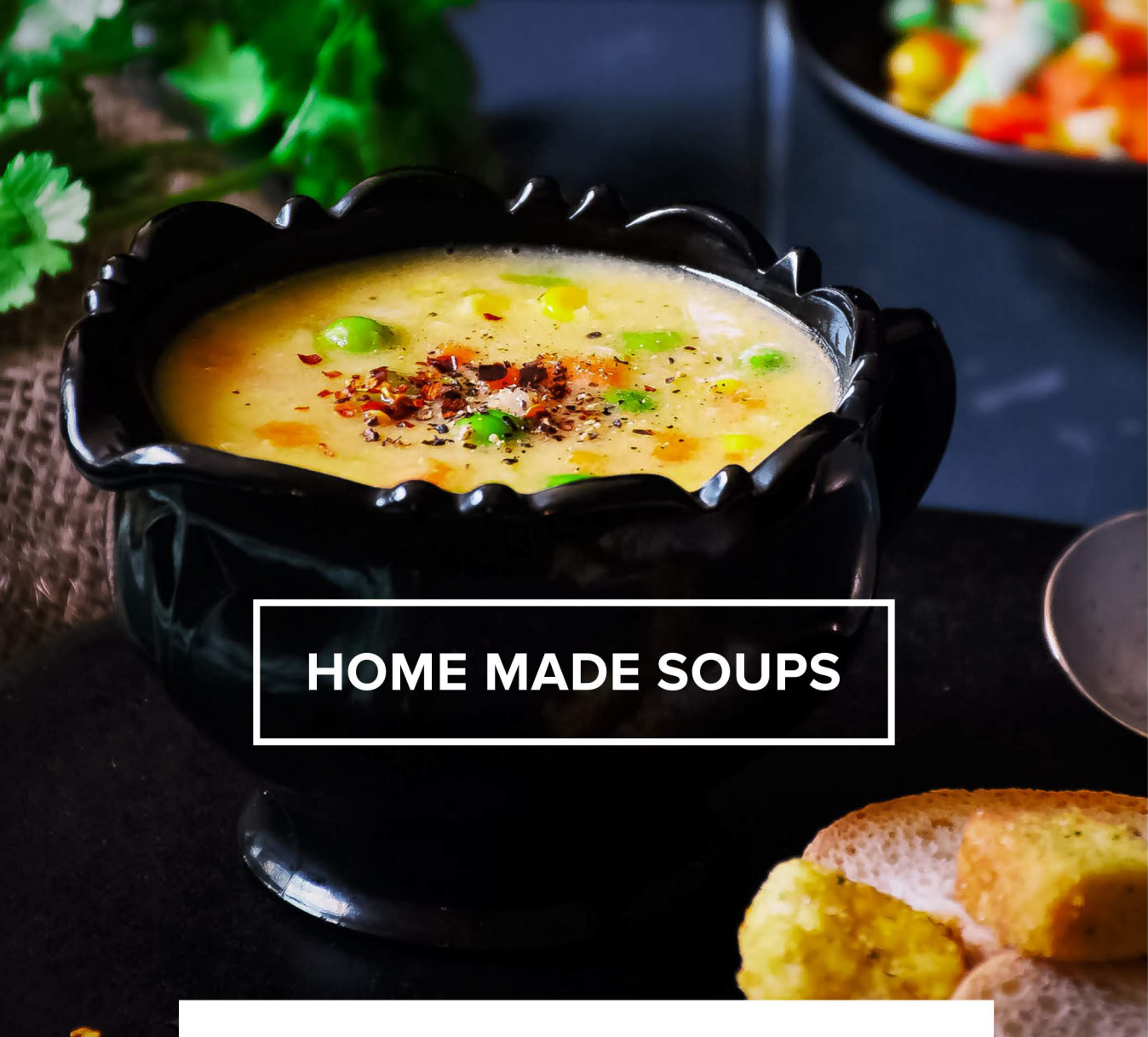
### ONION UTHAPPAM

Rice & lentil soft & thick pancake topped with onion & coriander leaves

### ONION & TOMATO UTHAPPAM

Rice & lentil soft & thick pancake topped with onion, tomato & coriander leaves and served with a mix of coconut, tomato & spicy green chutney and Sambar





## HOME MADE SOUPS

### ① CREAM OF TOMATO SOUP

A popular soup with crunchy croutons

### ① MANCHOW SOUP

Vegetable soup cooked with spicy soya sauce

### ① LEMON CORIANDER SOUP

### ① SWEET CORN SOUP

Soup with sweet corn and white pepper cooked with perfection

### 👨‍🍳 ⌚ PANEER TIKKA (2 TYPES) (6 PCS)

Combination of spicy green and red marinated cottage cheese cooked on clay oven

### DO RUKHA KHUMB

Stuffed mushroom with two different mixtures skewered and broiled in clay oven

### P3 - PERI PERI PANEER

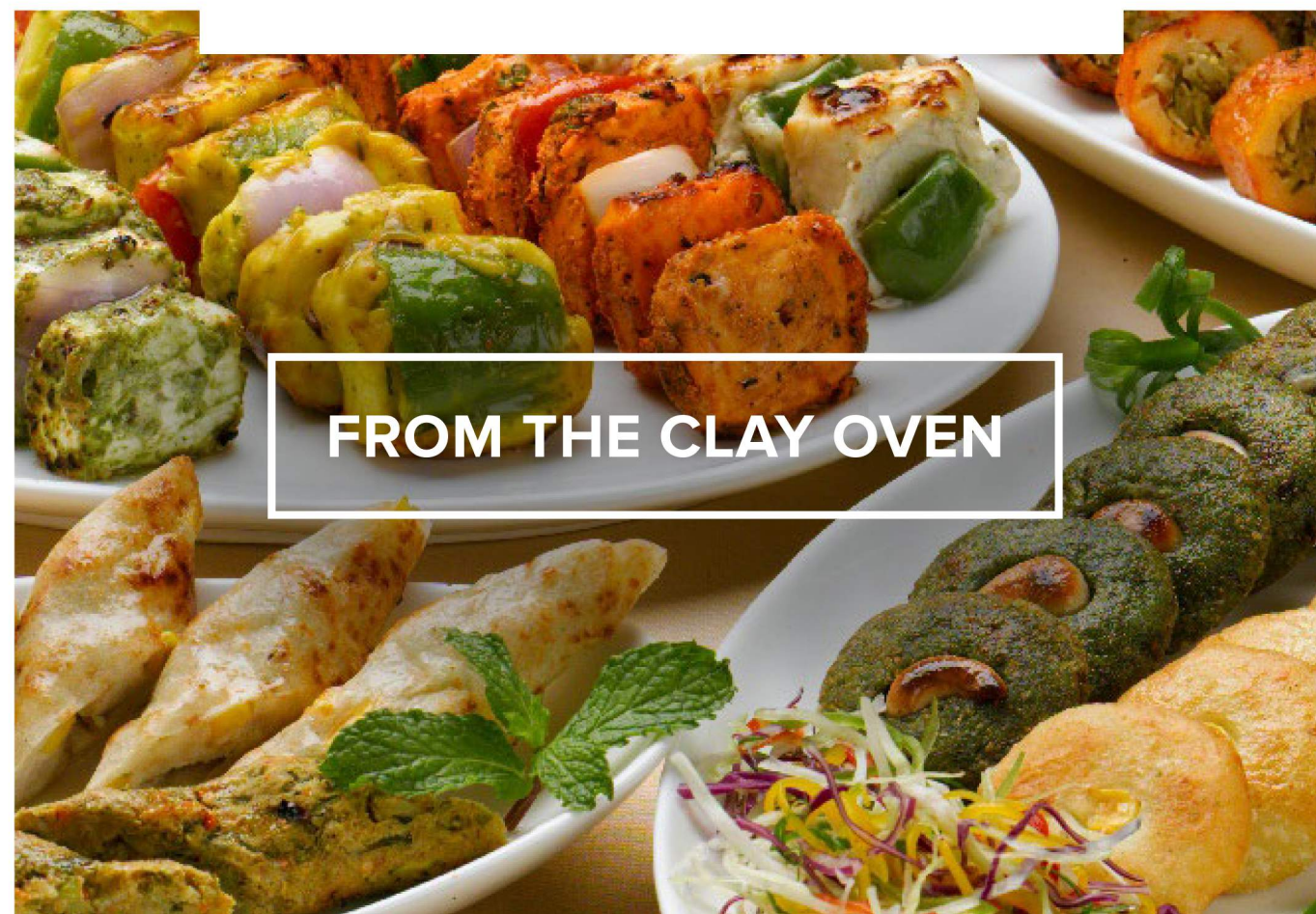
African twist bird eye chilli marination, for spicy food lovers

### VEG CHESSY SHEEKH

Clay oven cooked spicy saffron cottage cheese skewered with hari chutney

### MIRCHIWALE ALOO TIKKA

### KP KEBAB PLATTER



## FROM THE CLAY OVEN



 **PANEER THREE PEPPER**

Cubes of cottage cheese & three bell peppers

**CRISPY VEGETABLE**

Assorted vegetables crispy fried and tossed in sweet chilli sauce

 **SPICY CRISPY POTATOES**

Julienne cut potatoes mildly coated deep fried and tossed in hot garlic sauce

 **VEG FRIED RICE**

A hot favourite regular indo chinese fried rice

**SCHEZWAN FRIED RICE**

Fried rice tossed with spicy schezwan sauce

 **VEG HAKKA NOODLES**

Noodles stir fried with vegetables and chinese sauces

**SCHEZWAN HAKKA NOODLES**

Stir fried noodles tossed in spicy schezwan sauce

 **POT RICE/ POT NOODLES**

Wok tossed rice topped with vegetables in soya garlic sauce



**ORIENTAL KITCHEN**



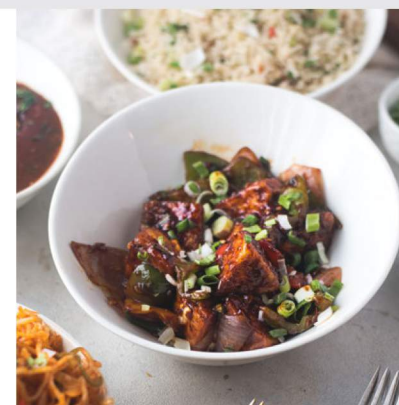
 **VEG MANCHURIAN  
DRY/ GRAVY**

Cabbage coated with flour deep fried tossed in soya garlic sauce



**GOBI MANCHURIAN  
DRY / GRAVY**

Cauliflower coated with flour deep fried tossed in soya garlic sauce

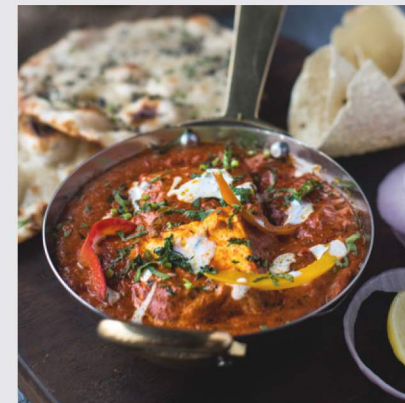


 **PANEER CHILLI  
DRY/ GRAVY**

Cubes of cottage cheese cooked in spicy soya sauce



# FLAVOURS OF PUNJAB



## PANEER TIKKA LABABDAR

Barbeque paneer tikka cooked in special tomato gravy



## DAL TADKA

Yellow lentils tempered in Punjabi style with garlic and spices



## PALAK PANEER

Cottage Cheese Cooked With Fresh Spinach Puree



## DAL MAKHANI

Black urad and rajma simmered overnight, enriched with butter and cream





### PANEER KHURCHAN

Cottage cheese finger cooked with three peppers in rice tomato gravy

### VEG CHILLI MILLI

Chopped Cabbage & Seasonal Vegetables Cooked In Curry With Spices & Tomato Sauce

### PANEER TIKKA LABABDAR

Barbeque Paneer Tikka Cooked In Special Tomato Gravy

### SABZ AUR METHI KI SABZI

Freshly Seasonal Vegetables Tossed With Fenugreek Cooked In Spicy Gravy

### PANEER BHURJEE

A delightfully spicy crumbled paneer dish

### PINDI CHOLE MASALA

Chickpeas cooked in spiced masala

### KOFTA – E – DILBAHAR

Vegetables dumplings cooked in 2 different curries

### TAKA TAK MUSHROOM MASALA

An Authentic Sindhi Style Mushroom Cooked In Onion Masala

### SAAG PANEER

Cottage Cheese Cooked With Fresh Spinach Puree

### BHINDI ALOO MIRCH MASALA

### PANEER BUTTER MASALA

All Time Favourite Cottage Cheese Cooked In Rich Tomato Gravy

### VEG KADAI / PANEER KADAI

Fresh Seasonal vegetables/ cottage cheese cooked in chefs special onion and tomato gravies

### SABZ KADAI/ SABZ JALFREZI

Fresh seasonal vegetables cooked in hand pounded spicy tomato gravy





# RICE PREPARATION



## VEG PULAO

Aromatic basmati rice cooked with selection of garden vegetables



## KHAAS KHICHDI / PALAK KHICHDI

A combination of yellow lentils / palak & rice cooked with hand pounded spices



## STEAMED BASMATI RICE

Plain cooked basmati rice

## JEERA RICE

Aromatic basmati rice tempered with roasted cumin seeds

## VEG DUM BIRYANI

Delicious and aromatic preparation of basmati rice, garden fresh vegetables, cottage cheese & spices cooked in a traditional Indian style

## PANEER TIKKA HARA MASALA BIRYANI

## KP SPL. CHAPATI

Home Style Indian Bread

## TANDOORI ROTI

Choose: Plain or Butter

## NAAN

Choose: Butter or Garlic or Cheese garlic

## LACHEDDAR PARATHA

## ASSORTED ROTI PLATTER



## KULCHA

Choose: Onion or Masala

## STUFFED PARATHA

Choose: Aloo, Paneer jain, Cheese jain, Mix veg jain



# INDIAN BREAD



## PLAIN CURD

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## PAPAD

Choose: Roasted or Fried (2 PCS)

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## MASALA PAPAD

Fried pappadum garnished with fine chopped onion, tomato, green chillies & coriander and sprinkled with chaat masala and chilli powder

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## MALAI DAHI RAITA

Choose from: Aloo, Cucumber or Boondi (fried lentil mini balls)

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## FRESH GREEN SALAD

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## GULAB JAMUN (2 PCS)

Golden fried milk solid balls dipped in rose flavoured sugar syrup

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## JAMUN E JANNAT

Gulab jamun served on base of Rabdi (condensed milk) and garnished with dry fruits

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## KULFI FALOODA

KP FAMOUS SINCE 1952 -  
Indian ice cream sundae float – malai kulfi topped with rabdi, falooda sev & rose syrup

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## ROYAL FALOODA

Mumbai all time hit cold dessert - made from milk rose, vermicelli, rabdi & ice cream.

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## MALAI KULFI / MALAI RABDI

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## ICE CREAMS (2 SCOOPS)

Choose from: Vanilla, Chocolate, Strawberry

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## BENGALI MITHAI RASMALAI

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## HOT BROWNIE WITH VANILLA ICECREAM

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## OUR PRESENCE



### INDIA

Ahmedabad  
Bangalore  
Chennai  
Cochin  
Hyderabad  
Indore  
Mumbai  
Goa  
Raipur  
Surat  
Nagpur

### AUSTRALIA

Melbourne

### UK

London

### CANADA

Toronto

### USA

New York  
New Jersey

### HONG KONG

### SINGAPORE

### QATAR



## 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)

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100% Veg