



















### 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.



Kailash Parbat Bombay, 1952.





€ 6.00



€ 5.50





NIMBU PAANI Indian Lemonade Water Sweet/Salted/Mixed

€ 4.50



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

€ 3.50





CHEF'S SPECIAL 🕘 JAIN AVAILABLE I 🛞 VEGAN AVAILABLE I 🍠 SPICY

| PATIYALA LASSI         A sweet, creamy, yogurt drink  | € 4.50 | VIRGIN MOJITO         A refreshing non-alcoholic cocktail            | € 5.50 |
|---|--------|--|--------|
| MASALA JEERA CHAAS MATKEWAALI     Salted Buttermilk flavoured with cumin seeds                            | € 4.00 | FRESH LIME SODA NIMBU SODA Indian Lemonade Soda: Sweet/ Salted/Mixed | € 4.50 |
| MASALA JALJEERA<br>An energising spiced Indian Lemonade which is an anti-oxidant and a natural<br>coolant | € 4.00 | MASALA COKE A popular refreshing summer drink                        | € 4.50 |



| INDIAN COFFEE<br>Coffee made with boiled milk | € 4.00 | MILKSHAKES<br>Choose: Vanilla, Chocolate, Strawberry                 | € 5.50 |
|---|--------|--|--------|
| SODA<br>Coke/Diet Coke/Sprite                 | € 3.00 | COLD COFFEE WITH ICE-CREAM Fully loaded ice-cream based coffee drink | € 5.50 |
| STILL WATER /SPARKLING WATER                  |        |  |        |

€ 3.25



### 

| 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!  | € 8.50 |
|--|--------|
| 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  | € 8.50 |
| <ul> <li>O BOMBAY BHEL PURI</li> <li>A roadside stall snack, often served in paper cones!</li> <li>A mixture of puffed rice, potatoes, onion, sev, raw mango pieces, green chilli chutney and sweet tamarind sauce</li> </ul>              | € 8.00 |
| ① DAHI WADA Deep fried lentil fritters dunked in creamy yogurt, topped with pomegranite 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! | € 8.50 |
| ① 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  | € 8.50 |
| 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  | € 9.50 |
| O MIX CHAAT A mixture of Papdi Chaat, Dahi Vada, 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       | € 9.50 |
| O CRISPY CORN BASKET Little fried flour "baskets" filled with sweetcorn, pomegranite, chopped onion and tomato, topped with spicy and tangy sauces   | € 9.00 |
| ③ BHALLA PAPDI CHAAT<br>A chaat made by combining Dahi Wada and Papdi Chaat  | € 9.00 |



### 200PANI 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!

€ 6.50

### **ALOO TIKKI CHAAT**

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

€ 10.00



☆ 0 **KP CHAAT PLATTER** Dahi Wada, Bhel Puri, Sev Puri and Crispy Corn Bask et all on one platter!

€ 15.75



J **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!



€ 9.00

☆ CHEF'S SPECIAL ① JAIN AVAILABLE I ◎ VEGAN | ∯ SPICY

## **BAMBAI NAGRI**



### $\odot$ $\bigcirc$ **BOMBAY VADA PAV**

"The Bombay Burger" is a potato cake sandwiched in a soft bun accompanied with chutneys \_\_\_\_\_ € 7.50

### **BORIVALI KI DABELI**

### 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 \_\_\_\_\_\_ € 9.00

### J SANTA CRUZ CHEESE CHILLI TOAST

Cheese, mixed peppers and green chillies in a two layered grilled sandwich served with coleslaw. Popularly found in the shopping central in Santa Cruz, Mumbai

### 🧷 🛈 JUHU-CHOWPATY 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                             | - € 13.00 |

### 🍠 🗵 CHINESE BHEL

| An Indo-Chinese street food recipe prepared with fried noodles and stir fried |        |
|---|--------|
| vegetables  | € 8.95 |

### HARA BHARA KEBAB

| Hara Bhara Kabab is a very popular snack of North Indian |         |
|--|---------|
| fried patties made with spinach, peas and potatoes       | € 11.00 |

#### **VEG KEEMA PAV**

| Sliced bread with chick peas sauce, sliced onion, sweet and sour sauces and |       |
|---|-------|
| garnished with coriander leaves and sev. A Sindhi treat!                    | € 10. |

€ 10.00

€ 9.00

### **FRENCH FRIES**

Deep fried potato chips.

### **DERI PERI FRIES**

French fries tossed with peri peri spice

€ 5.50



### ි ා \_ා CHOLE BHATURAS

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) Cottage Cheese / Cheese € 13.00



### **RAGDA PATTICE**

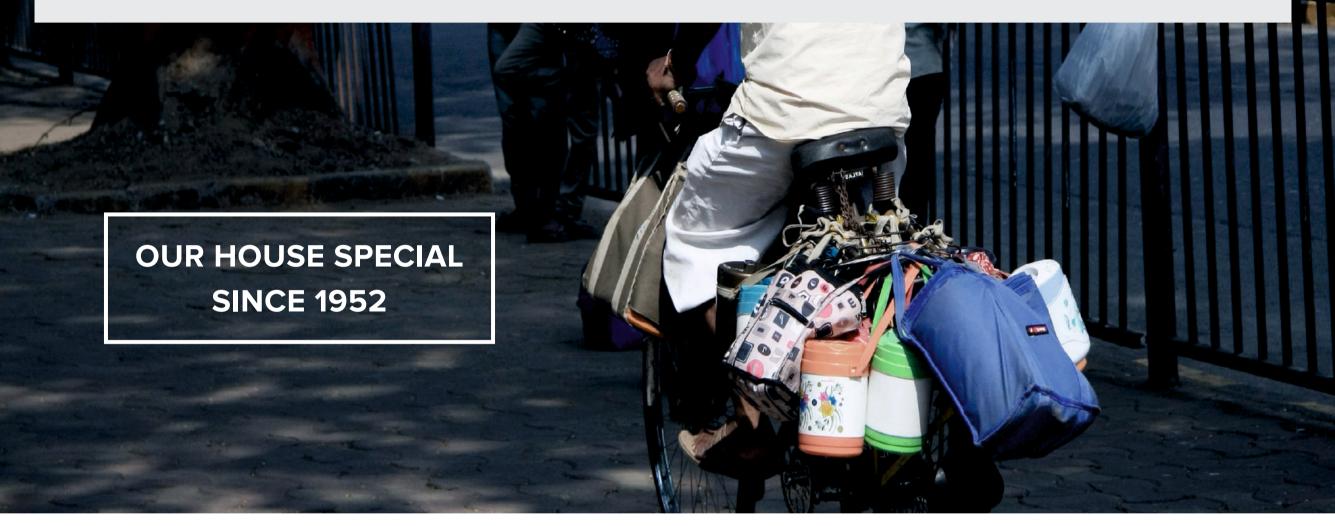
Shallow fried crispy potato patties served with chick peas sauce and garnished with chopped onion and coriander. A very popular dish in the state of Maharasthra! € 9.00



ු PAV BHAJI

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

€ 9.25



| PUNJABI SAMOSA<br>Fried potato filled pastry served with chick peas sauce, garnished with<br>chopped onion and coriander | € 6.95   | Description of all 4 flavours of     Bhatura served with Chole | € 22.00 |
|--|----------|--|---------|
| SPECIAL PAV BHAJI<br>(Choose: Jain/Cheese/Paneer)  | € 10.25  | BHINDI KURKURE   | € 7.50  |
| EXTRA PAV (2 PCS)  | - € 2.35 |  |         |

Chef's special Jain available i Vegan i  $\oiint$  Spicy

# HOME MADE SOUPS

111



### **D** MALAI PANEER TIKKA

| Mildly flavoured grilled cottage cheese marinated with fresh cream, cashew paste, |         |
|---|---------|
| herbs and aromatic spices. Served with fresh mint chutney                         | € 14.00 |

### *J* ○ □ □ PANEER TIKKA DUO

|   | 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!     | € 14.00 |
|---|--|---------|
|   | PANEER TIKKA MASTANI Delicately flavoured cubes of cottage cheese and cheese flavoured with saffron, skewered to perfection and served with green chutney                                    | € 14.00 |
| Ŋ | MUSHROOM TIKKA   |         |
|   | Mushrooms marinated with a delicate flavour and skewered to perfection, served with fresh mint chutney   | € 14.00 |
|   | STUFFED CHEESE MUSHROOM<br>Two types of mushrooms, half marinated with red chilli powder and<br>the other half in coriander paste. Stuffed with cheese and served with fresh<br>mint chutney | € 14.00 |
|   | SAY CHEESE SHEEKH KEBAB<br>A wholesome kebab with a cheese filled centre, definitely one to make you smile!<br>This subtly flavoured kebab is served with fresh mint chutney                 | € 14.00 |
| Ŋ | ACHARI ALOO TIKKA / GOBI<br>Grilled potatoes or cauliflower florets in pickled spices, served with<br>fresh mint chutney   | € 13.00 |
|   | MALAI BROCCOLI TIKKA<br>Mildly flavoured grilled broccoli marinated with fresh cream, cashew paste,<br>herbs and aromatic spices. Served with fresh mint chutney                             | € 14.00 |

| J   | CREAM OF TOMATO SOUP   |          |
|-----|--|----------|
|     | Flavourful tomato soup served with croutons  | — € 5.50 |
| ⅉ℣⅃ | MANCHOW SOUP   |          |
|     | A fusion Indo-Chinese soup made from mixed vegetables, fried noodles<br>and hot and sweet Chinese sauces | — € 5.50 |
| J   | LEMON CORIANDER SOUP   |          |
|     | Vegetables, coriander and lemon soup. Comfort food bursting with big flavour in a small package!         | — € 5.50 |
| J   | SWEET CORN SOUP  |          |
|     | A fusion Indo-Chinese soup made from mixed vegetables and sweet corn kernels                             | — € 5.50 |



| O      PANEER THREE PEPPER     Cubes of cottage cheese with mixed peppers in Chinese sauces   | € 13.00 |
|---|---------|
| CRISPY VEGETABLE         Assorted vegetables crispy fried and tossed in sweet chilli sauce  | € 13.00 |
| Image: Spicy crispy potato chips tossed in sweet and sour sauce garnished with spring onion and white sesame seeds  | € 12.00 |
| Image: Sector of the sector | € 19.00 |

| $\heartsuit$  | VEG FRIED RICE Indo-Chinese style vegetable fried rice                   | € 13.00 |
|---------------|--|---------|
| $\mathcal{I}$ | SCHEZWAN FRIED RICE  |         |
|               | French beans and carrots in fried rice tossed in spicy schezwan sauce    | € 14.00 |
| J             | VEG HAKKA NOODLES Noodles stir-fried with vegetables and Chinese sauces  | € 13.00 |
| Ĵ             | SCHEZWAN HAKKA NOODLES Stir-fried noodles tossed in spicy schezwan sauce | € 14.00 |





U
VEG MANCHURIAN DRY/GRAVY

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

€ 13.00



GOBI MANCHURIAN DRY/GRAVY

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

€ 13.00



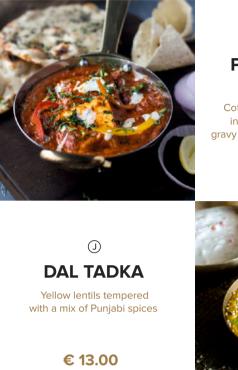
ු ා ඒ CHILLI PANEER DRY/GRAVY

Cubes of cottage cheese cooked in spicy soya sauce

€ 14.00









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

€ 15.50



O
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D
 D

€ 15.50

**DAL MAKHANI** 

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

€ 13.00



| Ĵ 6      | PANEER KHURCHAN  |         |
|----------|--|---------|
|          | Chunks of cottage cheese and mixed peppers in a rich tomato gravy,<br>cashew paste and aromatic spices           | € 15.50 |
|          | PANEER BUTTER MASALA   |         |
|          | Cottage cheese cubes cooked in a rich and creamy tomato gravy with butter<br>and cashew paste                    | € 15.50 |
| J        | PANEER BHURJEE   |         |
|          | Crumbled cottage cheese cooked with onion, tomato and aromatic spices ———  | € 15.50 |
| Ĵ) (J    | PANEER KADAI   |         |
| <u> </u> | Cottage cheese cooked with mixed peppers and fresh ground spices known as kadai masala                           | € 15.50 |
|          | CORN TAMATER PANEER BHARTA   |         |
|          | Creamy mince of ripe tomatoes, cottage cheese and tender corn,<br>tempered with spices                           | € 15.50 |
| ć        | KOFTA – E – DILBAR   |         |
|          | Spiced and fried cottage cheese and mixed vegetable dumblings in a rich onion and tomato gravy with cashew paste | € 16.50 |
|          | CHEESE BUTTER MASALA   |         |
|          | Cubes of cheese cooked in a rich and creamy tomato gravy with  | € 16.00 |
|          | MUSHROOM MASALA  |         |
|          | Diced button mushrooms in a thick onion and tomato Sindhi gravy  | € 14.00 |
|          | MUSHROOM BABY CORN KADAI   |         |
|          | Button mushroom and baby corn stir fried with peppers and onions and seasoned with spices                        | € 14.50 |
|          | SABZ AUR METHI KI SABZI  |         |
|          | Seasonal vegetables cooked in an onion and tomato gravy topped with fried fenugreek leaves                       | € 14.95 |

|              | DIWANI HANDI<br>Diced mixed vegetables cooked in a spinach based gravy  | € 14.50 |
|--------------|---|---------|
|              | <b>METHI MALAI MUTTER</b><br>Garden peas and fenugreek leaves cooked in a a rich, white cashewnut<br>gravy, topped with aromatic spices | € 14.50 |
| Þ            | BHINDI MIRCH MASALA<br>Okra, potato and green pepper cooked in an onion and tomato gravy  | € 13.95 |
| Ú            | VEG CHILLI MILLI<br>Chopped seasonal vegetables and chunks of cottage cheese cooked in a tomato<br>gravy with aromatic spices           | € 14.95 |
| Ú            | VEG JALFREZI Deep fried mixed vegetables tossed in herbs and spices in a sweet and sour sauce   | € 13.95 |
| <i>Ĵ</i> ()  | VEG KADAI<br>Deep fried vegetables with chunks of onions and peppers in a mix of<br>spices known as kadai masala                        | € 13.50 |
| $\heartsuit$ | ALOO JEERA Dry potatoes spiced with cumin seeds and hand pounded spices   | € 13.00 |
|              | ALOO MUTTER<br>Potatoes and green peas in a simple tomato and onion based gravy ————  | € 13.00 |
|              | <b>DUM ALOO PUNJABI</b> Baby potatoes simmered in a rich, creamy tomato based gravy   | € 13.95 |
| ъ            |   |         |

CHANA MASALA 



# **RICE PREPARATION**



### @0∮ **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!

€ 15.95



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

€ 15.95

### HYDERABADI DUM 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

€ 16.95

#### **VEG PULAO**

| Aromatic Basmati rice cooked with a selection of garden |         |
|---|---------|
| vegetables and cottage cheese                           | € 12.95 |

### **JEERA RICE**

Aromatic Basmati rice tempered with roasted cumin seeds

€ 6.95

#### **TANDOORI ROTI**

| Choose: Plain or Butter                              | € 3.50 |
|--|--------|
| PLAIN NAAN<br>Choose: Plain or Butter                | € 3.50 |
| TAWA CHAPATI (2 PCS)         Choose: Plain or Butter | € 5.00 |
| CHEESE NAAN Choose: Plain or Butter                  | € 4.50 |
| GARLIC NAAN Choose: Plain or Butter                  | € 3.95 |
| CHILLI NAAN Choose: Plain or Butter                  | € 3.95 |
| CHILLI GARLIC NAAN<br>Choose: Plain or Butter        | € 3.95 |
| LACCHA PARATHA<br>Choose: Plain or Butter            | € 3.95 |

Choose: Plain or Butter

 $\bigcirc$ **STUFFED PARATHA** Choose from: Aloo (potato) / Paneer (cottage cheese) / Cheese / Mixed Vegetable / Jain options € 7.95





| PAPAD Two papadoms either roasted or fried  | - € 2.95 |
|---|----------|
| MASALA PAPAD<br>Fried papadoms garnished with finely chopped onion, tomato,<br>green chilli, coriander and spices | - € 3.45 |
| RAITA<br>A side dish of yogurt. Choose from either cucumber, tomato or boondi                                     | - € 2.75 |
| PLAIN YOGURT  | - € 2.25 |
| FRESH GREEN SALAD   | - € 5.45 |





### ☆ KULFI FALOODA SINCE 1952

| Our signature creamy dessert made out of a milk based pudding, two types of Ind<br>ice-creams and vermicelli noodles. Flavoured with cardomom,<br>flaked nuts and rose syrup. Popular since 1952! | lian<br>- € 6.95 |
|---|------------------|
| GULAB JAMUN   |                  |
| Fried dough dumplings made from milk solids and flavoured with cardomon and saffron with a pistachio centre. A traditional celebratory dessert!   | € 5.45           |
| RASMALAI  |                  |
| A speciallity of eastern Indian round milk sponge cakes dipped in sweet<br>thick milk garnished with almonds  | € 5.45           |
| RASGULLA  |                  |
| Rasgulla is a syrup based dessert that has a soft and spongy feel. A Bengali favourite, this is a popular Indian sweet dish.  | € 5.45           |
|   |                  |
| Two pieces of gulab jamun in rabdi.<br>A double treat!  | - € 6.95         |
| MALAI KULFI   |                  |
| Cardomon flavoured creamy Indian ice-cream<br>topped with flaked nuts   | € 5.95           |
| MALAI RABDI A delicious milk based dessert flavoured with mixed nuts  | € 5.95           |
|   |                  |
| ICE-CREAM   |                  |
| Flavourful ice-cream. Choose from Vanilla, Strawberry and Chocolate   | € 5.45           |
|   |                  |

### HOT BROWNIE WITH VANILLA ICE-CREAM Classic walnut brownie served with a scoop of ice-cream **€ 5.95**

Chef's special Jain available i Vegan i  $\cancel{}$  Spicy

### **OUR PRESENCE**



# WE ARE NOW FRANCHISING

# HAILASH PARBAT

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

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

SWITZERLAND

Zurich

facebook.com/kailashparbatofficial

- CANADA Toronto
- USA New York New Jersey

Atlanta

- SINGAPORE
- QATAR Doha
- KENYA
- NETHERLANDS
   Amsterdam

**D** 

#kailashparbatofficial

### CONTACT US

twitter.com/kparbat

Weteringschans 175H, 1017 XD Amsterdam

amsterdam@kailashparbat.nl 🌐 www.kailashparbat.nl