

MASALA CANTEN
THE INDIAN KITCHEN


kailasa


noodletown

URBAN  ROTI

 The Fruit Tree
JUICE & SMOOTHIE BAR

juicy carts


veganapati

MOOMBAL & CO
CAFÉ AND BAR

JHOL





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.




MANGO LASSI

A delicious, creamy drink with mango and yogurt

€ 5.25



CHILLI GUAVA

A refreshing mocktail made with guava juice and chillies

€ 5.25



NIMBU PAANI

Indian Lemonade Water
Sweet/Salted/Mixed

€ 4.00



BOMBAY CUTTING CHAI

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

€ 3.50



**THIRST
QUENCHERS**

PATIALA LASSI

A sweet, creamy, yogurt drink

€ 4.50

MASALA JEERA CHAAS MATKEWAALI

Salted Buttermilk flavoured with cumin seeds

€ 4.00

MASALA JALJEERA

An energising spiced Indian Lemonade which is an anti-oxidant and a natural coolant

€ 4.00

VIRGIN MOJITO

A refreshing non-alcoholic cocktail

€ 4.90

FRESH LIME SODA NIMBU SODA

Indian Lemonade Soda: Sweet/ Salted/Mixed

€ 4.00

MASALA COKE

A popular refreshing summer drink

€ 4.00



INDIAN COFFEE

Coffee made with boiled milk

€ 4.00

SODA

Coke/Diet Coke/Sprite

€ 3.00

DISTILLED WATER SMALL | LARGE

€ 2.00 | 3.25

MILKSHAKES

Choose: Vanilla, Chocolate, Strawberry

€ 4.90

COLD COFFEE WITH ICE-CREAM

Fully loaded ice-cream based coffee drink

€ 4.90

KOKUM KADI

Refreshing digestive drink made from kokum leaves and coconut milk

€ 5.25

CHAAT BAR

🕒👤 **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!

€ 7.50

🕒 **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

€ 7.95

🕒🕒🌱 **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

€ 6.95

🕒 **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!

€ 7.25

🕒👤 **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

€ 7.25

👤 **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

€ 8.00

🕒 **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

€ 8.00

🕒🕒👤 **CRISPY CORN BASKET**

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

€ 7.25

🕒 **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 pomegranite, coriander and spices

€ 8.00

🕒 **BHALLA PAPDI CHAAT**

A chaat made by combining Dahi Wada and Papdi Chaat

€ 7.25



👤🕒🌱 **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!

€ 5.75

ALOO TIKKI CHAAT

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

€ 8.00



🕒 **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!

€ 7.50



KP CHAAT PLATTER

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

€ 13.75



BAMBAI NAGRI



🍷👨🍳 BOMBAY VADA PAV

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

€ 6.95

BORIVALI KI DABELI

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

€ 6.95

👨🍳 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

€ 7.95

PATTICE CHEESE GRILLED SANDWICH

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

€ 7.95

🌶️ 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

€ 7.95

🌶️🕒 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

€ 11.95

🌶️🍷 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!

€ 8.95

FRENCH FRIES

Deep fried potato chips.

€ 4.45

🌶️ PERI PERI FRIES

French fries tossed with peri peri spice

€ 5.45



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

€ 12.00



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 Maharashtra!

€ 7.95



PAV BHAJI

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

€ 8.25

OUR HOUSE SPECIAL
SINCE 1952

PUNJABI SAMOSA

Fried potato filled pastry served with chick peas sauce, garnished with chopped onion and coriander

€ 6.95

SPECIAL PAV BHAJI

(Choose: Jain/Cheese/Paneer)

€ 8.95

EXTRA PAV (2 PCS)

€ 2.25

SABU DANE VADA

€ 8.00

BHATURA PLATTER

A combination of all 4 flavours of Bhatura served with Chole

€ 18.75

EXTRA CHOLE

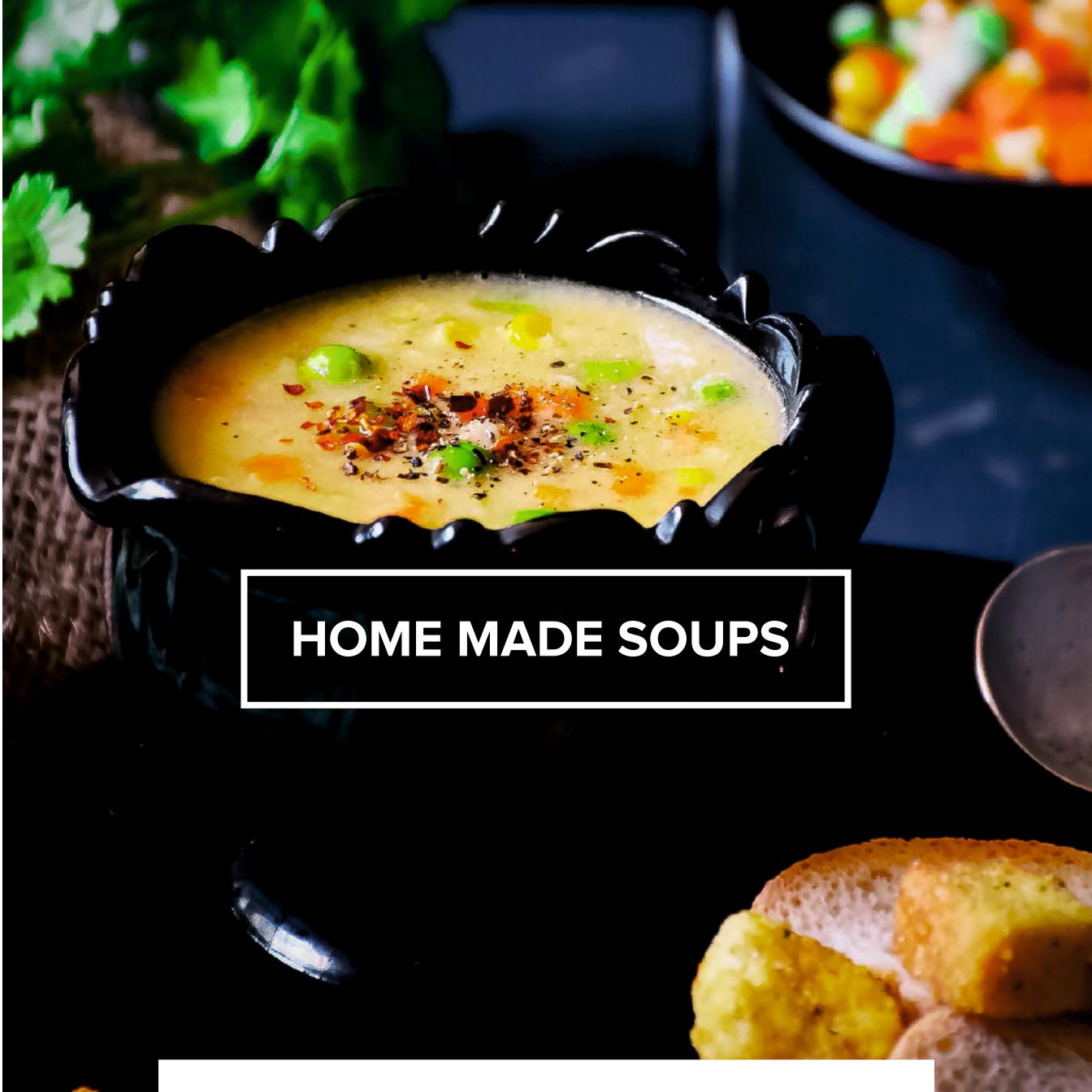
€ 4.95

EXTRA BHATURA

€ 3.95

BHINDI KURKURE

€ 5.25



HOME MADE SOUPS

① CREAM OF TOMATO SOUP

Flavourful tomato soup served with croutons

€ 5.45

🌶️ ① ② ③ MANCHOW SOUP

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

€ 5.45

① LEMON CORIANDER SOUP

Vegetables, coriander and lemon soup. Comfort food bursting with big flavour in a small package!

€ 5.45

① SWEET CORN SOUP

A fusion Indo-Chinese soup made from mixed vegetables and sweet corn kernels

€ 5.45

👨‍🍳 CHEF'S SPECIAL | ① JAIN AVAILABLE | ② VEGAN | 🌶️ SPICY

① MALAI PANEER TIKKA

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

€ 13.00

🌶️ ① ② 👨‍🍳 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!

€ 13.00

PANEER TIKKA MASTANI

Delicately flavoured cubes of cottage cheese and cheese flavoured with saffron, skewered to perfection and served with green chutney

€ 13.00

🌶️ MUSHROOM TIKKA

Mushrooms marinated with a delicate flavour and skewered to perfection, served with fresh mint chutney

€ 13.00

STUFFED CHEESE MUSHROOM

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

€ 13.00

SAY CHEESE SHEEKH KEBAB

A wholesome kebab with a cheese filled centre, definitely one to make you smile! This subtly flavoured kebab is served with fresh mint chutney

€ 13.00

🌶️ ACHARI ALOO TIKKA / GOBI

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

€ 11.50

MALAI BROCCOLI TIKKA

Mildly flavoured grilled broccoli marinated with fresh cream, cashew paste, herbs and aromatic spices. Served with fresh mint chutney

€ 13.00



APPETIZER

👨‍🍳 CHEF'S SPECIAL | ① JAIN AVAILABLE | ② VEGAN | 🌶️ SPICY

 **PANEER THREE PEPPER**
Cubes of cottage cheese with mixed peppers in Chinese sauces ————— **€ 11.50**

CRISPY VEGETABLE
Assorted vegetables crispy fried and tossed in sweet chilli sauce ————— **€ 11.00**

  **SPICY CRISPY POTATOES**
Thin crispy potato chips tossed in sweet and sour sauce garnished with spring onion and white sesame seeds ————— **€ 10.50**

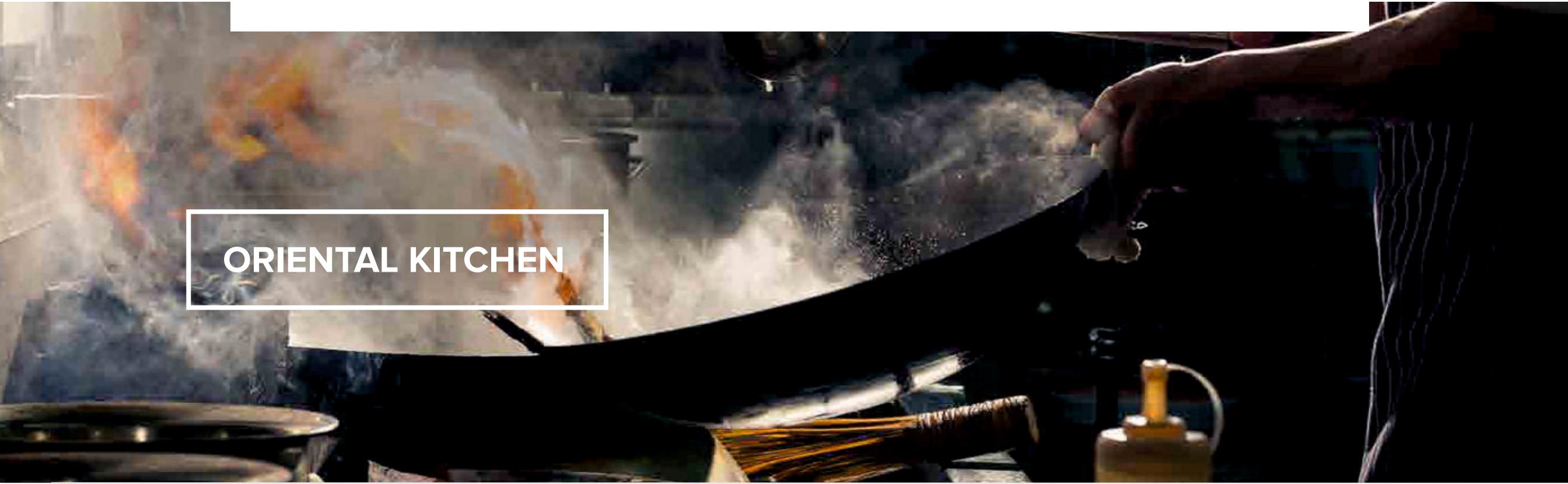
  **TRIPLE SCHEZWAN FRIED RICE**
A combination of rice and noodles mixed with green beans, carrots and manchurian balls tossed in a spicy schezwan sauce ————— **€ 16.95**

  **VEG FRIED RICE**
Indo-Chinese style vegetable fried rice ————— **€ 12.95**

  **SCHEZWAN FRIED RICE**
French beans and carrots in fried rice tossed in spicy schezwan sauce ————— **€ 13.50**

 **VEG HAKKA NOODLES**
Noodles stir-fried with vegetables and Chinese sauces ————— **€ 12.95**

 **SCHEZWAN HAKKA NOODLES**
Stir-fried noodles tossed in spicy schezwan sauce ————— **€ 13.50**



ORIENTAL KITCHEN



 **VEG MANCHURIAN DRY/GRAVY**

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

€ 11.50



GOBI MANCHURIAN DRY/GRAVY

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

€ 11.50



   **CHILLI PANEER DRY/GRAVY**

Cubes of cottage cheese cooked in spicy soya sauce

€ 12.00

FLAVOURS OF PUNJAB



PANEER TIKKA LABABDAR

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

€ 14.95



DAL TADKA

Yellow lentils tempered with a mix of Punjabi spices

€ 12.50



PALAK PANEER

Cottage cheese cubes cooked with fresh spinach puree

€ 14.95



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



PANEER KHURCHAN

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

€ 14.95

PANEER BUTTER MASALA

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

€ 14.95

PANEER BHURJEE

Crumbled cottage cheese cooked with onion, tomato and aromatic spices

€ 14.95

PANEER KADAI

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

€ 14.95

CORN TAMATER PANEER BHARTA

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

€ 14.95

KOFTA – E – DILBAR

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

€ 15.50

CHEESE BUTTER MASALA

Cubes of cheese cooked in a rich and creamy tomato gravy with butter and cashew paste

€ 15.50

MUSHROOM MASALA

Diced button mushrooms in a thick onion and tomato Sindhi gravy

€ 13.50

MUSHROOM BABY CORN KADAI

Button mushroom and baby corn stir fried with peppers and onions and seasoned with spices

€ 13.95

SABZ AUR METHI KI SABZI

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

€ 14.50

DIWANI HANDI

Diced mixed vegetables cooked in a spinach based gravy

€ 14.50

METHI MALAI MUTTER

Garden peas and fenugreek leaves cooked in a rich, white cashewnut gravy, topped with aromatic spices

€ 14.50

BHINDI MIRCH MASALA

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

€ 13.95

VEG CHILLI MILLI

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

€ 14.95

VEG JALFREZI

Deep fried mixed vegetables tossed in herbs and spices in a sweet and sour sauce

€ 13.95

VEG KADAI

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

€ 13.50

ALOO JEERA

Dry potatoes spiced with cumin seeds and hand pounded spices

€ 13.00

ALOO MUTTER

Potatoes and green peas in a simple tomato and onion based gravy

€ 13.00

DUM ALOO PUNJABI

Baby potatoes simmered in a rich, creamy tomato based gravy

€ 13.95

CHANA MASALA

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

€ 13.00



RICE PREPARATION



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

DAL KHICHDI / PALAK KHICHDI

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

CHEF'S SPECIAL JAIN AVAILABLE | VEGAN | SPICY

TANDOORI ROTI

Choose: Plain or Butter

€ 3.25

PLAIN NAAN

Choose: Plain or Butter

€ 3.45

TAWA CHAPATI (2 PCS)

Choose: Plain or Butter

€ 4.50

CHEESE NAAN

Choose: Plain or Butter

€ 4.25

GARLIC NAAN

Choose: Plain or Butter

€ 3.95

CHILLI NAAN

Choose: Plain or Butter

€ 3.95

CHILLI GARLIC NAAN

Choose: Plain or Butter

€ 3.95

LACCHA PARATHA

Choose: Plain or Butter

€ 3.95

STUFFED PARATHA

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

€ 6.50



INDIAN BREAD

All Indian breads are cooked in a clay oven

PAPAD

Two papadoms either roasted or fried

€ 2.95

MASALA PAPAD

Fried papadoms garnished with finely chopped onion, tomato, green chilli, coriander and spices

€ 3.45

RAITA

A side dish of yogurt. Choose from either cucumber, tomato or boondi

€ 2.75

PLAIN YOGURT

€ 2.25

FRESH GREEN SALAD

€ 5.45



DESSERTS

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!

€ 6.95

GULAB JAMUN

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

€ 5.45

JAMUN-E-JANNAT

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

€ 6.95

MALAI KULFI

Cardomom flavoured creamy Indian ice-cream 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

HOT JALEBI

Deep-fried wheat flour batter in circular shapes, soaked in sugar syrup.

€ 5.95



ACCOMPANIMENTS

OUR PRESENCE



● INDIA

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

● CANADA

Toronto

● USA

New York
New Jersey
Atlanta

● HONG KONG

● SINGAPORE

● QATAR

Doha

● KENYA

● NETHERLANDS

Amsterdam

● PORTUGAL

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