















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.

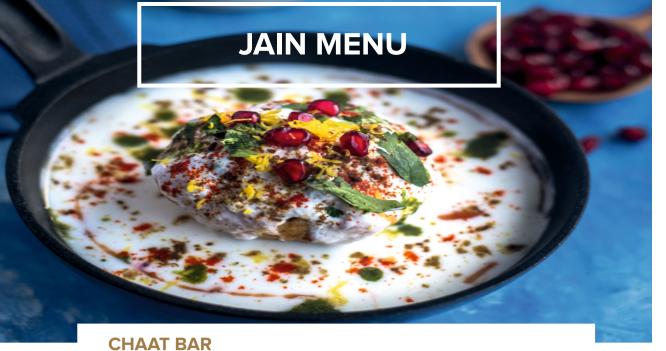
Kailash Parbat started off as a roadside food cart and grew to become one of the most well-known eateries in India. In the 1940s, the Mulchandani brothers sold Pani Puri on Bans Road, Karachi. This savoury dish became a much loved snack amongst the emerging British India. Partition brought the Mulchandani 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.



**PANI PURI (6 PCS)** 

Fried puff – pastry balls filled with spiced boondi served with spiced mint water & tamarind sauce

**BAMBAIYA DAHI PURI** 

Fried Puff – Pastry Balls Filled With Potatoes, Sweet and Sour Sauces, Topped With Yoghurt, Sev, Garnished With Blended Spices —

€8.50

€6.50

**BOMBAY BHEL PURI** 

A Delicious Mixture of Fried Puff – Pastry Balls, Puffed Rice, Sev, Green Chilli Chutney, Sweet and Sour Tamarind Sauces —

€8.00

**SEV PURI** 

Flat Fried Pooris, Sev, Onions - Served With Chilli Chutney, Sweet And Sour Sauces -

€9.00

**DAHI WADA** 

Soft, Absorbent, Mixed Lentil Batter Balls, Deep Fried, Soaked In Beaten Yogurt & Topped With Sweet & Tangy Sauces

€8.50

PAPDI CHAAT

Crispy Flat Fried Puff, Sweet And Sour Sauces And Chilli Chutney Topped With Yoghurt, Sev, Gar-nished With Blended Spices

€8.50

**KP CHAAT PLATTER** 

A Exciting Platter Of Dahiwada, Bhelpuri, Sevpuri & Crispy Corn Basket

€15.75

**OUR HOUSE SPECIAL SINCE 1952** 

**CHOLE BHATURA** 

Fried Fluffy Breads Served With Spicy Chick Peas Masala

€13.00

FLAVOURED CHOLE BHATURAS

Fried indian bread served with curried chickpeas Choose: Kasuri Methi/ Paneer/ Cheese/ Masala €15.00

**PAV BHAJI** 

Mumbai Spl. Potato Curry Served With Breads Shallow Fried €9.25 with Butter -

**SPECIAL PAV BHAJI** 

(Choose: Cheese/Paneer) €10.25

#### SNACKS - BAMBAI NAGRI

#### **VEGETABLE CHEESE GRILLED SANDWICH**

Our signature vegetable & cheese made into a sandwich. Double layered and served with coleslaw €9.00

#### 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

**SOUP** 

#### **CREAM OF TOMATO SOUP**

Flavourful tomato soup served with croutons

€5.50

#### **MANCHOW SOUP**

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

€5.50

#### **APPETIZER**

#### **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

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

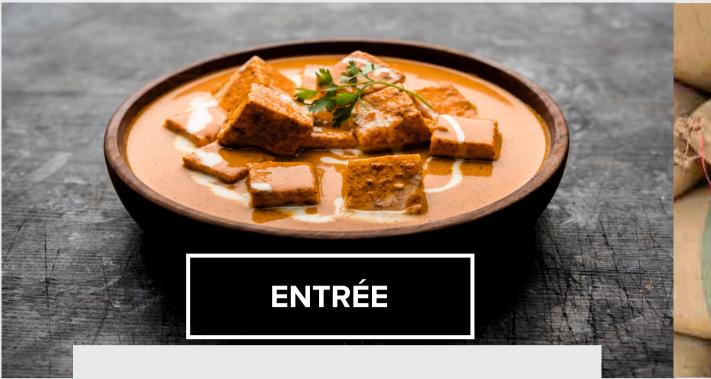
Cubes of cottage cheese cooked in spicy soya sauce

€14.00

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

€13.00





PANEER MAKHANWALA

PANEER BHURJEE

Crumbled cottage cheese cooked with tomato and aromatic spices — € 15.50

**PALAK PANEER** 

Cottage cheese cubes cooked with fresh spinach puree — €15.50

**CHANA PALAK** 

**VEG JALFREZI** 

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

€ 13.95

**DAL TADKA** 

Yellow lentils tempered with a mix of Punjabi spices ————— €13.00



#### **TANDOORI ROTI**

Choose: Plain or Butter — €3.50

NAAN

Choose: Plain/ Butter 

€3.50

LACHEDDAR PARATHA

STUFFED PARATHA

Choose: Cheese / Paneer — €7.95



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RICE PREPARATION

#### **KP SPECIAL BIRYANI**

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

€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

#### KHAAS KHICHDI / PALAK KHICHDI

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

€15.95

#### **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

#### **VEG FRIED RICE**

Indo-Chinese style vegetable fried rice

€13.00

#### **VEG HAKKA NOODLES**

Noodles stir-fried with vegetables and Chinese sauces

€13.00

# **OUR PRESENCE**



#### INDIA

Mumbai

Ahmedabad

Bangalore Chennai

Hyderabad

Cochin

Goa

Surat Nagpur

Lucknow

Jamshedpur

Mysore

Ooty

Salem Tiruppur

Vellore

Solan

Bhilai

Chikmagalur

Vijayawada

### SWITZERLAND

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**NETHERLANDS** 

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#### **CONTACT US**



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# **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