





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.



# VEGAN MENU

## BEVERAGE

### NIMBU PAANI

Indian Lemonade Water Sweet/Salted/Mixed \$ 39

### CHILLI GUAVA

A refreshing mocktail made with guava juice and chillies \$ 59

### NIMBU PAANI

Indian Lemonade Water Sweet/Salted/Mixed \$ 39

### MASALA JALJEERA

An energising spiced Indian Lemonade which is an anti-oxidant and a natural coolant \$ 44

### DESI KALA KHATTA

Special kala khatta float from the house \$ 54

### GINGER LEMONADE

\$ 49

### BOTTLE SODA

Coke/Diet Coke/Sprite \$ 39

### VIRGIN MOJITO

Choose: Mint / Ginger / Mango / Rose / Tamarind \$ 65

### FRESH LIME SODA NIMBU SODA

Indian Lemonade Soda: Sweet/ Salted/Mixed \$ 44

### MASALA COKE

A popular refreshing summer drink \$ 44

### ICE LEMON TEA

Lemon tea with crushed ice \$ 44

## CHAAT BAR

### 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 \$ 75

### 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 \$ 85

### CHOLE BHATURA

Chole is a delicious chick pea churry served with bhatura which is a soft and fluffy fried bread. \$ 105

### PUNJABI SAMOSA

Fried potato filled pastry served with chick peas sauce, garnished with chopped onion and coriander \$ 75

### 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! \$ 80

### PAV BHAJI

A medley of mashed vegetables served with soft buttered dinner rolls (pav), onions and lemon wedges. \$ 95

### BHATURA PLATTER

A combination of all 4 flavours of  
Bhatura served with Chole \$ 175

### BOMBAY VADA PAV

"The Bombay Burger" is a potato cake sandwiched in a soft bun accompanied with chutneys \$ 75

### BORIVALI KI DABELI

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! \$ 70

### 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 single layered with cucumber, onion and tomato, with an oozing molten cheese centre. Served with ketchup and wafers \$ 89

### PATTICE CHEESE GRILLED SANDWICH

Our signature Ragda Pattice and cheese made into a sandwich. single layered and Served with ketchup and wafers \$ 89

### CHINESE BHEL

An Indo-Chinese street food recipe prepared with fried noodles and stir fried vegetables \$ 70

### LOKHANDWALA FRANKIE

The "Indian Wrap" is stuffed with mashed potato, mixed peppers and cheese and is served with chips. Lokhandwala, an affluent residential and commercial neighbourhood in Andheri West, Mumbai is known for its roadside style stalls serving many variations of Frankies! \$ 85

### TUK TUK CHIPS

Deep fried potato chips with Indian tangy powdered spices \$ 75



SOUTH INDIAN

PLAIN DOSA

Crispy, with no stuffing inside

MASALA DOSA

The most loved dosa with a mushy potato filling

CHINESE SPRING DOSA

Stuffed with Chinese style stir-fried vegetables

HOME MADE SOUPS

MANCHOW SOUP

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

SWEET CORN SOUP

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

ORIENTAL KITCHEN

CRISPY VEGETABLE

Assorted vegetables crispy fried and tossed in sweet chilli sauce

MUSHROOM IN PEPPER GARLIC

Mushroom tossed in pepper & garlic sauce

EXOTIC VEGETABLE IN HOT GARLIC

Exotic vegetables crispy fried and tossed in hot garlic sauce

POT RICE / POT NOODLES

Wok tossed rice topped with exotic vegetables in soya garlic sauce

TRIPLE SCHEZWAN FRIED RICE

A combination of rice and noodles mixed with green beans, carrots and manchurian balls tossed in a spicy schezwan sauce

VEG FRIED RICE

Indo-Chinese style vegetable fried rice

SCHEZWAN FRIED RICE

French beans and carrots in fried rice tossed in spicy schezwan sauce

BURNT GARLIC FRIED RICE

Indo-Chinese style vegetable fried rice with burnt garlic

VEG HAKKA NOODLES

Noodles stir-fried with vegetables and Chinese seasoning

SCHEZWAN HAKKA NOODLES

Stir-fried noodles tossed in spicy schezwan sauce

CHILLI GARLIC NOODLES

Stir-fried noodles tossed in chilli garlic sauce

FLAVOURS OF PUNJAB

DAL TADKA

Yellow lentils tempered with a mix of Punjabi spices

TAKA TAK MUSHROOM

Diced button mushrooms in a thick onion and tomato Sindhi gravy

MUSHROOM BABY CORN KADAI

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

VEG KOLHAPURI

Consisting of mixed vegetables in a thick, spiced gravy

BHINDI ALOO MIRCH MASALA

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

VEG JALFREZI

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

VEG KADAI

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

DIWANI HANDI

Diced mixed vegetables cooked in a spinach based gravy

ALOO JEERA

Dry potatoes spiced with cumin seeds and hand pounded spices

ALOO MUTTER

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

DUM ALOO PUNJABI

Baby potatoes simmered in a rich, creamy tomato based gravy

PINDI CHOLE MASALA

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

INDIAN BREAD

KHAAS KHICHDI

A combination of Yellow lentils & rice cooked with hand pounded spices

VEG PULAO

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

JEERA RICE

Aromatic Basmati rice tempered with roasted cumin seeds

STEAMED BASMATI RICE

ROTI

Famous whole wheat indian bread

JEERA HARI MIRCH LACHA PARATHA

Whole wheat bread topped with cumin seeds and green chilli powder

PAPAD

Two papadoms either roasted or fried

MASALA PAPAD

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

FRESH GREEN SALAD

## 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



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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,  
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