





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.



JAIN MENU

CHAAT BAR

PANI PURI (7 PCS)

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!

\$ 65

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!

\$ 79

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

BAMBAIYA 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!

\$ 85

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

\$ 85

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!

\$ 85

PAPDI CHAAT

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

\$ 85

CRISPY CORN BASKET

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

\$ 79

PALAK PATTA CHAAT

Our chef recommends this crispy spinach leaf, topped with yogurt, sweet & spicy chutney, garnished with pomegranate & crunchy Sev

\$ 79

KP CHAAT PLATTER

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

\$165

OUR HOUSE SPECIAL SINCE 1952

CHOLE BHATURA

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

\$ 105

BHATURA PLATTER

A combination of all 4 flavours of Bhatura served with Chole

\$ 175

BAMBAI NAGRI

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

TRUFFLE GHEE KULCHA

Exacting Indian bread stuffed with cottage cheese and cashews

\$ 55

SOUTH INDIAN

GHEE DOSA

Made with a lot of ghee which is poured inside as well!

\$ 65

CHEESE DOSA

Stuffed with grated cheese

\$ 65

HOME MADE SOUPS

CREAM OF TOMATO SOUP

Flavourful tomato soup served with croutons

\$ 55

CHEESY CORN TOMATO SOUP

Tomato soup topped up with cheddar sauce

\$ 55

MANCHOW SOUP

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

\$ 55

SWEET CORN SOUP

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

\$ 55



APPETIZER

MALAI PANEER TIKKA

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

\$ 115

PANEER TIKKA (2 TYPES)

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

\$ 115

ORIENTAL KITCHEN

PANEER THREE PEPPER

Cubes of cottage cheese with mixed peppers in Chinese sauces

\$ 105

CRISPY VEGETABLE

Assorted vegetables crispy fried and tossed in sweet chilli sauce

\$ 95

MUSHROOM IN PEPPER GARLIC

Mushroom tossed in pepper & garlic sauce

\$ 95

EXOTIC VEGETABLE IN HOT GARLIC

Exotic vegetables crispy fried and tossed in hot garlic sauce

\$ 95

POT RICE / POT NOODLES

Wok tossed rice topped with exotic vegetables in soya garlic sauce

\$ 110

TRIPLE SCHEZWAN FRIED RICE

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

\$ 140

VEG MANCHURIAN DRY/GRAVY

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

\$ 94

VEG FRIED RICE

Indo-Chinese style vegetable fried rice

\$ 75

VEG HAKKA NOODLES

Noodles stir-fried with vegetables and Chinese seasoning

\$ 85

CHILLI PANEER DRY/GRAVY

Cubes of cottage cheese cooked in spicy soya sauce

\$ 85



PANEER TIKKA LABABDAR

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

\$ 119

PANEER MAKHANWALA

Cottage cheese cooked in creamy tomato & cashew gravy

\$ 119

PANEER KADAI

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

\$ 119

KAJU MASALA

Kaju Masala is a semi gravy dish of sauteed cashew nuts, tomato

\$ 119

PANEER BHURJEE

Crumbled cottage cheese cooked with onion, tomato and aromatic spices

\$ 119

METHI MALAI MUTTER

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

\$ 105

SHAHI PANEER

Cubes of cottage cheese cooked in rich tomato & cashew gravy and indian spices perfectly as ‘the dish fit for Royalty’

\$ 119

SABZ AUR METHI KI SABZI

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

\$ 99

CHEESE BUTTER MASALA

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

\$ 119

VEG KOLHAPURI

Consisting of mixed vegetables in a thick, spiced gravy

\$ 99

VEG CHILLI MILLI

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

\$ 119

VEG JALFREZI

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

\$ 99

VEG KADAI

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

\$ 99

DIWANI HANDI

Diced mixed vegetables cooked in a spinach based gravy

\$ 99

PINDI CHOLE MASALA

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

\$ 99

DAL TADKA

Yellow lentils tempered with a mix of Punjabi spices

\$ 79

DAL MAKHANI

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

\$ 99



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!

\$ 99

KHAAS KHICHDI / PALAK KHICHDI

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

\$79

PANEER TIKKA HARA MASALA BIRYANI

Rice & cottage cheese cooked in spinach, mint & coriander based mixture

\$79

VEG PULAO

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

\$70

JEERA RICE

Aromatic Basmati rice tempered with roasted cumin seeds

\$70

STEAMED BASMATI RICE

\$59



INDIAN BREAD

ROTI

Famous whole wheat indian bread

\$ 35

NAAN

White wheat Flour bread

\$ 35



MASALA CHEESE NAAN

Naan bread stuffed with spices flavoured cheddar cheese

\$ 49



JEERA HARI MIRCH LACHA PARATHA

Whole wheat bread topped with cumin seeds and green chilli powder

\$ 35

ACCOMPANIMENTS

PAPAD

Two papadoms either roasted or fried

\$ 25

MASALA PAPAD

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

\$ 35

RAITA

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

\$ 39

PLAIN YOGURT

\$ 39

FRESH GREEN SALAD

\$ 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 cardamom, flaked nuts and rose syrup. Popular since 1952!

\$ 99

GULAB JAMUN

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

\$ 55

JAMUN-E-JANNAT

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

\$ 99

MALAI KULFI

Cardomon flavoured creamy Indian ice-cream topped with flaked nuts

\$ 99

ICE-CREAM (2 SCOOPS)

Flavourful ice-cream. Choose from Vanilla, Strawberry and Chocolate

\$ 55

BENGALI RASMALAI

A speciality of eastern Indian round milk sponge cakes dipped in sweet thick milk garnished with almonds

\$ 75

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



WE ARE NOW FRANCHISING

KAILASH PARBAT
CHAATS | DINING

is a fast expanding vegetarian food chain
across the world

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Kailash Parbat food chain,
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100% Veg