

# KAILASH PARBAT

INDIAN VEGETARIAN | VEGAN RESTAURANT SINCE 1952

[www.kailashparbat.ch](http://www.kailashparbat.ch)





## 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 Colaba, Bombay. 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.



# BEVERAGES

## MANGO LASSI

*A delicious, creamy drink with mango and yogurt*

9.95

## CHILLI GUAVA

*A refreshing mocktail made with guava juice and chillies*

9.95

## MASALA TEA

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

6.45



## SWEET LASSI

*A sweet, creamy, yogurt drink*

7.95

## MASALA BUTTERMILK / MASALA CHAAS

*Salted Buttermilk flavoured with cumin seeds*

7.95

## MASALA JALJEERA

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

7.95



## SODA

*A sweet, creamy, yogurt drink*

6.45

## FRESH LIME SODA

*Indian Lemonade Soda: Sweet/ Salted/Mixed*

8.95



# CHAAT BAAR

## 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!

12.95

## 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!

13.95

## 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!

14.95

## 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

14.95



## 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

13.95

## 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!

14.95

## ALOO TIKKI CHAAT 🍃

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

14.95

## 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

14.95

## BHALLA PAPDI CHAAT 🍃

A chaat made by combining Dahi Wada and Papdi Chaat

14.95

## CRISPY CORN BASKET ✓

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

14.95



## KP CHAAT PLATTER 24.95

Dahi Wada, Bhel Puri, Sev Puri and Crispy Corn Basket all on one platter! (Serves 3 people)



# OUR HOUSE SPECIAL SINCE 1952



## PAV BHAJI

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

17.95

## SPECIAL PAV BHAJI

(Choose: Jain / Cheese / Paneer)

19.95

## 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

21.95

## RAGDA PATTICE (2 PCS)

Shallow fried spicy mash of papato patties served with chick peas sauce garnished with chopped onion and coriander

15.95

## PUNJABI SAMOSA (2 PCS)

PUNJABI SAMOSA (2 PCS) Fried potato filled pastry served with chick peas sauce, garnished with chopped onion and coriander

15.95

## EXTRA PAV (2 PCS)

7.95





# BAMBAI NAGRI



## BOMBAY VADA PAV

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

14.95



## BORIVALI KI DABELI

A soft bun filled with mashed potatoes, peanuts, sweet tamarind sauce, chilli sauces, garnished with sev, pomegranite, coriander and peanuts.

14.95

## 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.

15.95



## CREAM OF TOMATO SOUP

Flavourful tomato soup served with croutons

9.95



## MANCHOW SOUP

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

9.95

## HOME MADE SOUPS



# APPETIZER

## PANEER CHILLI DRY 🌿🌶️

Cubes of cottage cheese cooked in spicy soya sauce

23.95

## VEG MANCHURIAN DRY 🌿

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

22.95

## PANEER TIKKA MASTANI 🌿

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

23.95

## HARYALI PANEER TIKKA 🌿

Cubes of paneer marinated with cilantro, mint along with yogurt & spices.

23.95

## CLASSIC PANEER TIKKA 🌿

A combination of cottage cheese, half marinated with red chili powder. Served with fresh mint chutney. The most popular cottage cheese appetizer!

23.95

## MUSHROOM TIKKA 🌿🌶️

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

22.95

## 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

23.95



# 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!

24.95

## DAL KHICHDI / PALAK KHICHDI 🌿

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

22.95

## VEG PULAO 🌿

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

22.95

## JEERA RICE ✓ 🌿

Aromatic Basmati rice tempered with roasted cumin seeds

22.95

## VEG FRIED RICE

Indo-Chinese style vegetable fried rice

23.95

## SCHEZWAN FRIED RICE 🌶️

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

23.95

## STEAMED BASMATI RICE ✓ 🌿

22.95



# FLAVOURS OF PUNJAB

## ENTRÉE



### PANEER TIKKA LABABDAR

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

**23.95**

### PANEER BUTTER MASALA

Paneer butter masala is rich and creamy made of butter, paneer, onions, tomatoes, cashew and spice powders, and herbs

**23.95**

### PANEER MAKHANWALA

Cottage cheese cooked in creamy tomato & cashew gravy

**23.95**

### PANEER BHURJEE

Crumbled cottage cheese cooked with onion, tomato and aromatic spices

**23.95**

### KADHAI PANEER

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

**23.95**

### PALAK PANNER

Cottage cheese cubes cooked with fresh spinach puree

**23.95**

### CHEESE BUTTER MASALA

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

**23.95**

### KOFTA – E – DILBAR

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

**23.95**

### DIWANI HANDI

Diced mixed vegetables cooked in a spinach based gravy

**22.95**

### MUSHROOM MASALA

Diced button mushrooms in a thick onion and tomato Sindhi gravy

**23.95**

### VEG CHILLI MILLI

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

**22.95**

### VEG KADHAI

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

**22.95**

### ALOO JEERA

Dry potatoes spiced with cumin seeds and hand pounded spices

**22.95**

### CHANA MASALA

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

**22.95**

### DAL TADKA

Yellow lentils tempered with a mix of Punjabi spices

**22.95**

### DAL MAKHANI

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

**22.95**



# NORTH INDIAN LUNCH MEAL

## PANEER LABABDAR MEAL

*Served with steamed rice or naan & yoghurt with diced vegetable*

**24.50**

## PANEER BUTTER MASALA MEAL

*Served with steamed rice or naan & yoghurt with diced vegetable*

**24.50**

## PALAK PANEER MEAL

*Served with steamed rice or naan & yoghurt with diced vegetable*

**24.00**



## BHINDI MASALA MEAL

*Served with steamed rice or naan & yoghurt with diced vegetable*

**22.50**

## CLASSIC DAL MAKHANI MEAL

*Served with steamed rice or naan & yoghurt with diced vegetable*

**21.50**

## PUNJABI CHANA MASALA MEAL

*Served with steamed rice or naan & yoghurt with diced vegetable*

**20.50**

## AMRITSARI PARATHA MEAL

*Served with Chick pea masala, Yoghurt with Diced Cumumber, pickled onion*

**19.50**

## MIXED VEGETABLE BIRYANI MEAL

*Mix Vegetable Dum Biryani, KP Chole, Yoghurt*

**23.00**



# ACCOMPANIMENTS

<b>PLAIN YOGURT</b>	<b>6.45</b>
<i>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!</i>	
<b>RAITA</b>	<b>8.45</b>
<b>PAPAD &amp; CHUTNEY</b>	<b>3.95</b>
<i>Serve two pieces of papad with home made chutney</i>	
<b>MASALA PAPAD</b>	<b>4.95</b>
<i>Fried papadoms garnished with finely chopped onion, tomato, green chilli, coriander and spices</i>	
<b>FRESH GREEN SALAD</b>	<b>7.95</b>

## INDIAN BREAD

<b>TANDOORI ROTI</b> ✓	<b>4.45</b>
<i>(Choose Plain or Butter)</i>	
<b>PLAIN NAAN</b> ✓	<b>4.45</b>
<i>(Choose Plain or Butter)</i>	
<b>TAWA CHAPATI (2 PCS)</b> ✓	<b>4.45</b>
<i>(Choose Plain or Butter)</i>	
<b>CHEESE NAAN</b>	<b>6.45</b>
<i>(Choose Plain or Butter)</i>	
<b>GARLIC NAAN</b>	<b>5.45</b>
<i>(Choose Plain or Butter)</i>	
<b>CHILLI NAAN</b> 🌶️	<b>6.45</b>
<i>(Choose Plain or Butter)</i>	
<b>CHILLI GARLIC NAAN</b> 🌶️	<b>6.45</b>
<i>(Choose Plain or Butter)</i>	
<b>LACCHA PARATHA</b>	<b>6.45</b>
<i>(Choose Plain or Butter)</i>	



## DESSERTS

<b>KULFI FALOODA SINCE 1952</b> 🌿	<b>13.95</b>
<b>GULAB JAMUN (2 PCS)</b> 🌿	<b>10.45</b>
<b>JAMUN E JANNAT</b> 🌿	<b>13.95</b>
<i>Gulab jamun served on base of rabdi and garnished with dry fruits</i>	
<b>MALAI KULFI (2 PCS)</b>	<b>12.95</b>
<b>MALAI RABDI</b>	<b>12.95</b>
<b>RAS MALAI</b> 🌿	<b>12.95</b>
<b>ICE-CREAM</b>	<b>9.95</b>
<i>Choose: Chocolate   Butter Scotch   Vanilla   pistachio badam   paan</i>	



**All Prices in (F) Swiss Franc**

 **Vegan**

 **Contain Nuts**

 **Gluten Free**

 **Spicy**

**OUR PRESENCE**

**INDIA | SINGAPORE | HONG KONG | USA  
CANADA | SAUDI ARABIA | KENYA  
NETHERLANDS | SWITZERLAND | GERMANY**

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**WE ARE NOW  
FRANCHISING**

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**KAILASH  PARBAT**  
INDIAN VEGETARIAN | VEGAN RESTAURANT SINCE 1952

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**

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**www.kailashparbat.ch**

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