

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.

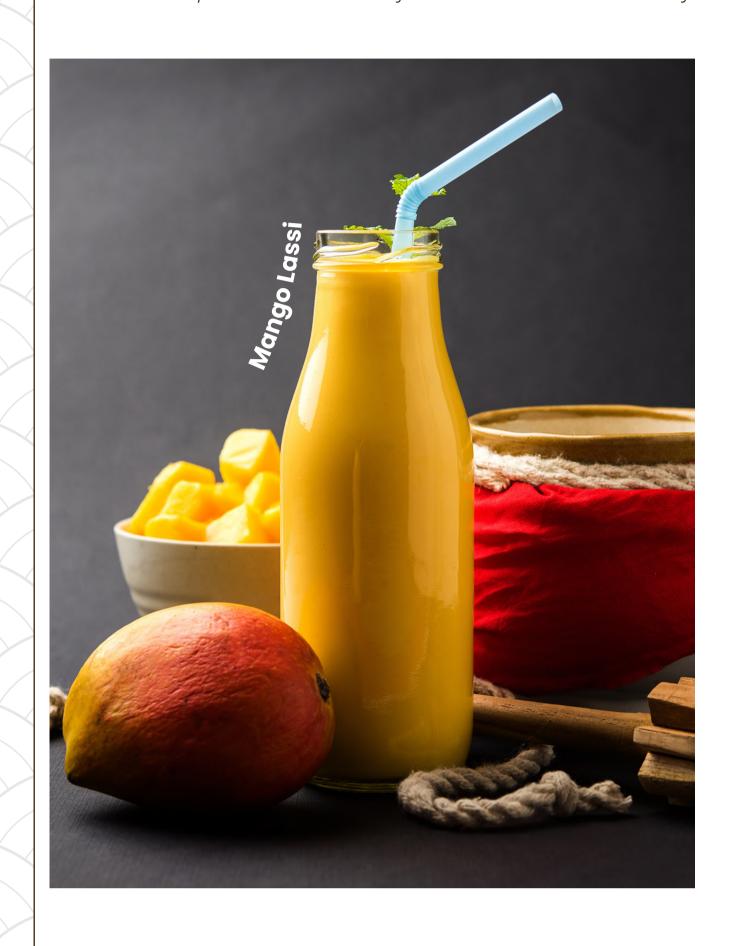
Kailash Parbat's menu recreates many of the city's most loved snacks and street food such as the Chaats, Vada Pav, or Chole Bhature. These dishes instantly transport guests to the streets and "gullies' of Mumbai! Some of the most loved dishes are very old family recipes such as those of the desserts 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 V A sweet, creamy, yogurt drink	6.45
FRESH LIME SODA V	8.95

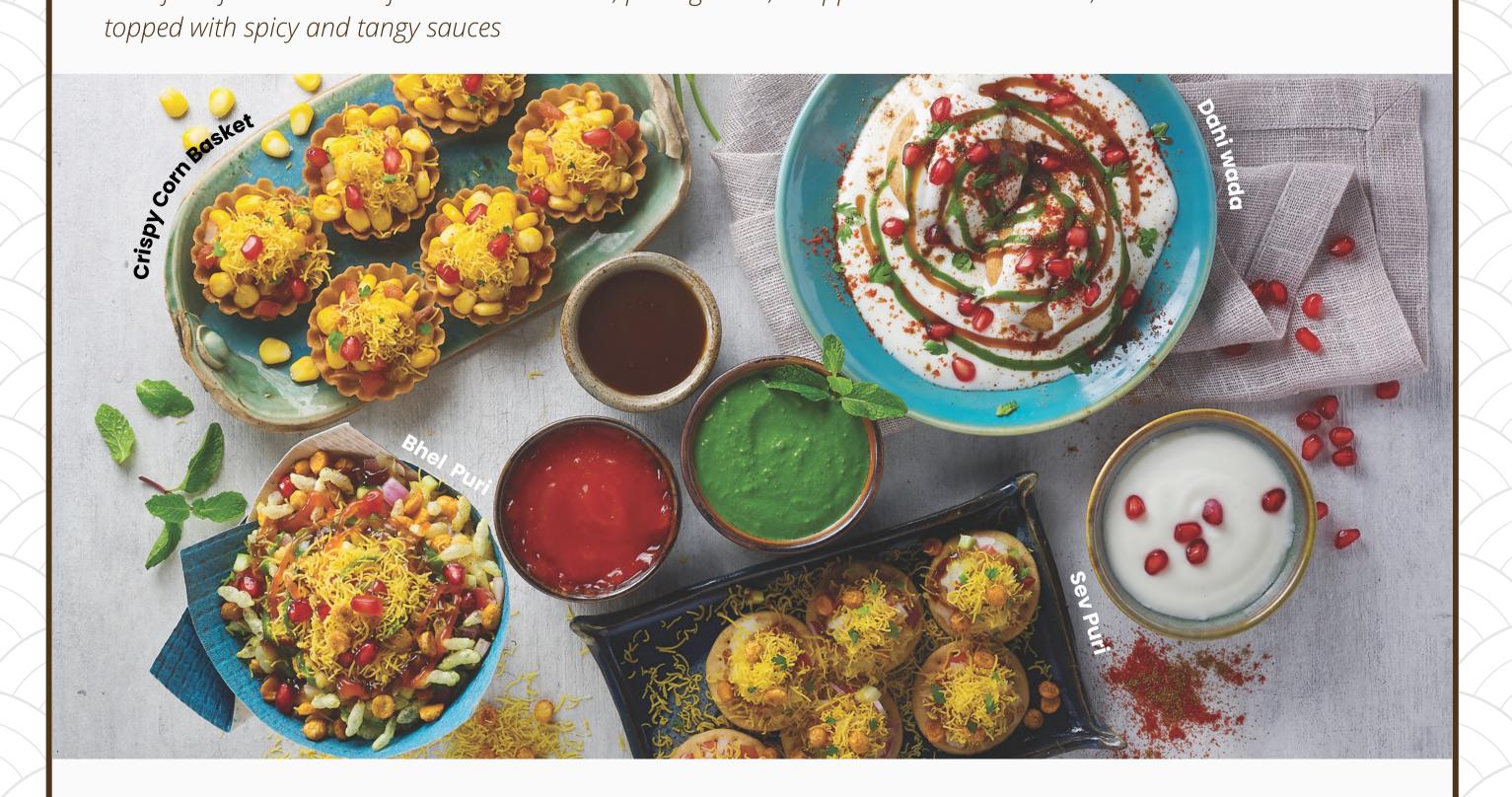
CHAAT BAAR

PANI PURI 🗸	12.95
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!	
SEV PURI \(\nabla\) 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





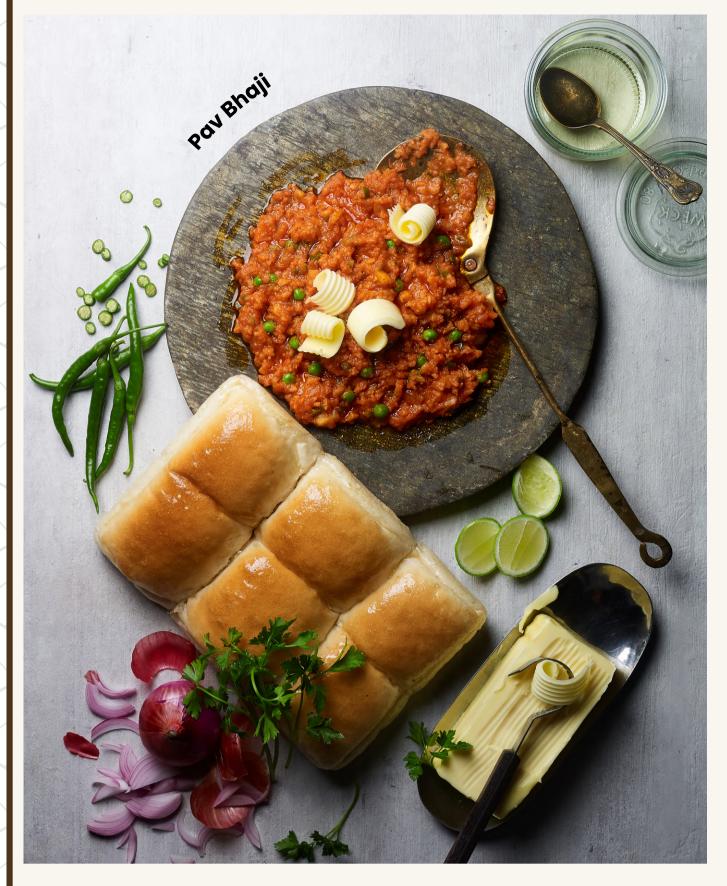
BOMBAY BHEL PURI ✓ A roadside stall snack, often served in paper cones! A mixture of puffed rice, potatoes, onion, sev, raw mango pieces, green chilli chutney and sweet tamarind sauce	13.95
DAHI WADA Deep fried lentil fritters dunked in creamy yogurt, topped with pomegranite and sweet and spicy sauces. 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 (1) 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 (1) 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,	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 chapped 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





14.95 BOMBAY VADA PAV 🗸 "The Bombay Burger" is a potato cake sandwiched in a soft bun accompanied with chutneys

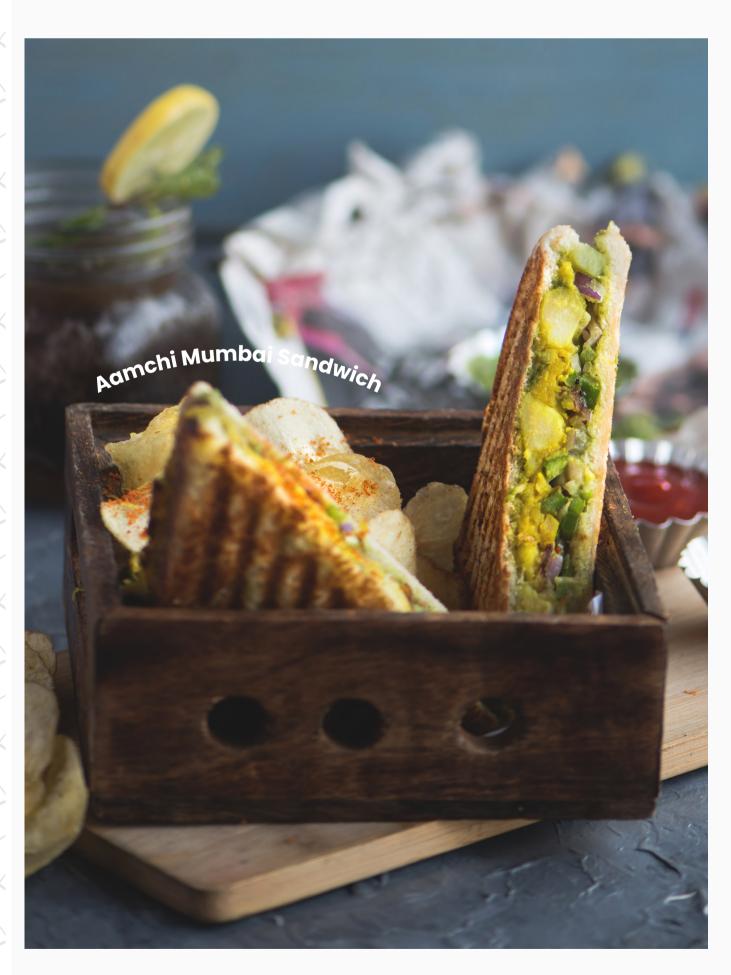
14.95 BORIVALI KI DABELI

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

AAMCHI MUMBAI SANDWICH

tomato, with an oozing molten cheese centre.

15.95 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





HOME MADE SOUPS

CREAM OF TOMATO SOUP 🥦

9.95

Flavourful tomato soup served with croutons

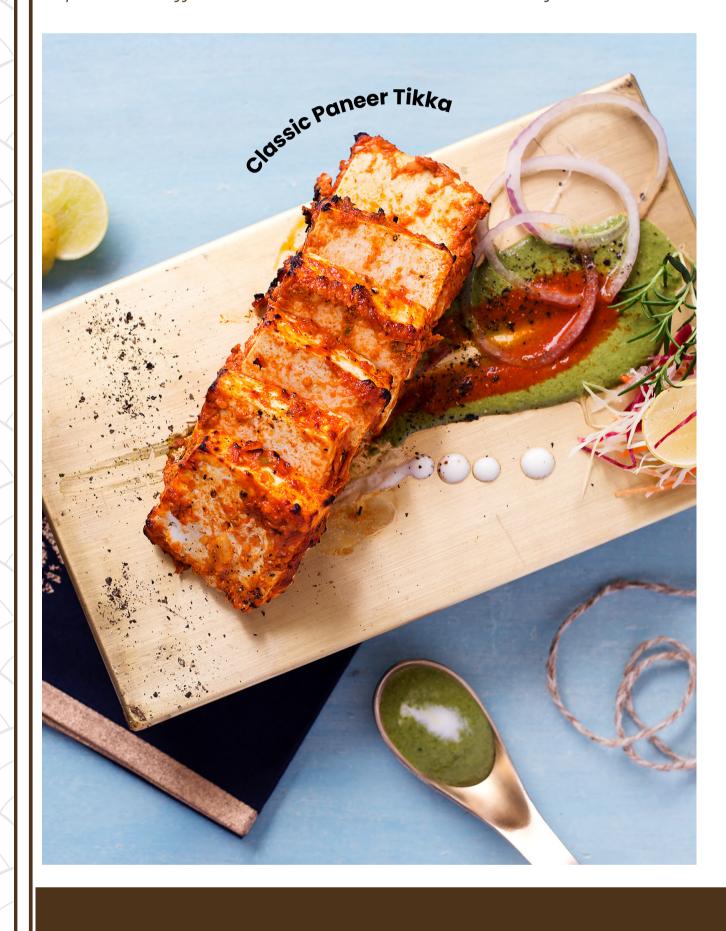
MANCHOW SOUP V 🗯 🌶

9.95

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

APPETIZER

PANEER CHILLI DRY 🧩 🦻 Cubes of cottage cheese cooked in spicy soya sauce	23.95
VEG MANCHURIAN DRY See Superior of the second second sour manchurian sauce of the second s	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

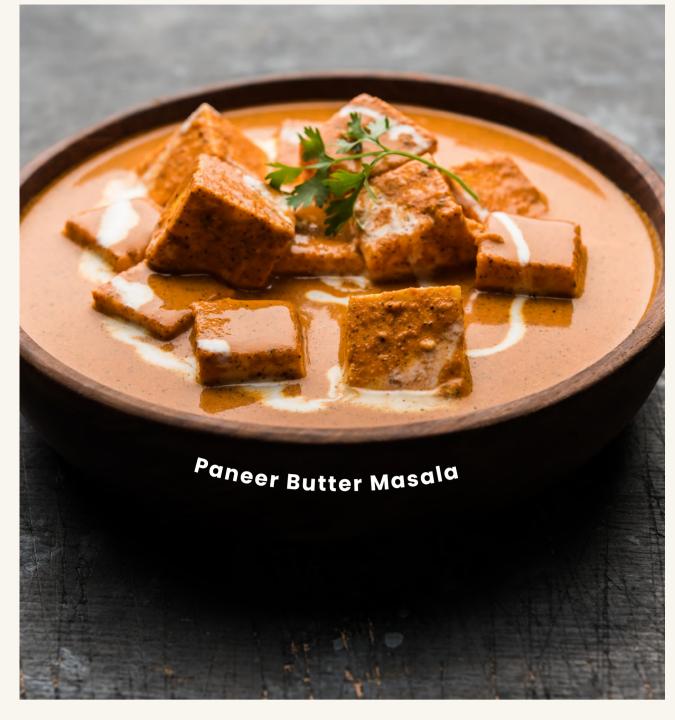




RICE PREPARATION

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	22.95
JEERA RICE ✓	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 BASMATIRICE V , , , , , , , , , , , , , , , , , ,	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 (1) A Paneer butter masala is rich and creamy made of butter, paneer, onions, tomatoes, cashew and spice powders, and herbs	23.95
PANEER MAKHANWALA	23.95
PANEER BHURJEE	23.95
KADHAI PANEER (1) 1/2 / 1) Cottage cheese cooked with mixed peppers and fresh ground spices known as kadai masala	23.95
PALAK PANNER	23.95
CHEESE BUTTER MASALA (1) A 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 dumblings in a rich onion and tomato gravy with cashew paste	23.95
DIWANI HANDI	22.95
MUSHROOM MASALA () & Diced button mushrooms in a thick onion and tomato Sindhi gravy	23.95
VEG CHILLI MILLI	22.95
VEG KADHAI	22.95
ALOO JEERA ♥ ﷺ Dry potatoes spiced with cumin seeds and hand pounded spices	22.95
CHANA MASALA (1) / / / / / / / / / / / / / / / / / / /	22.95
DAL TADKA ♥ ﷺ 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

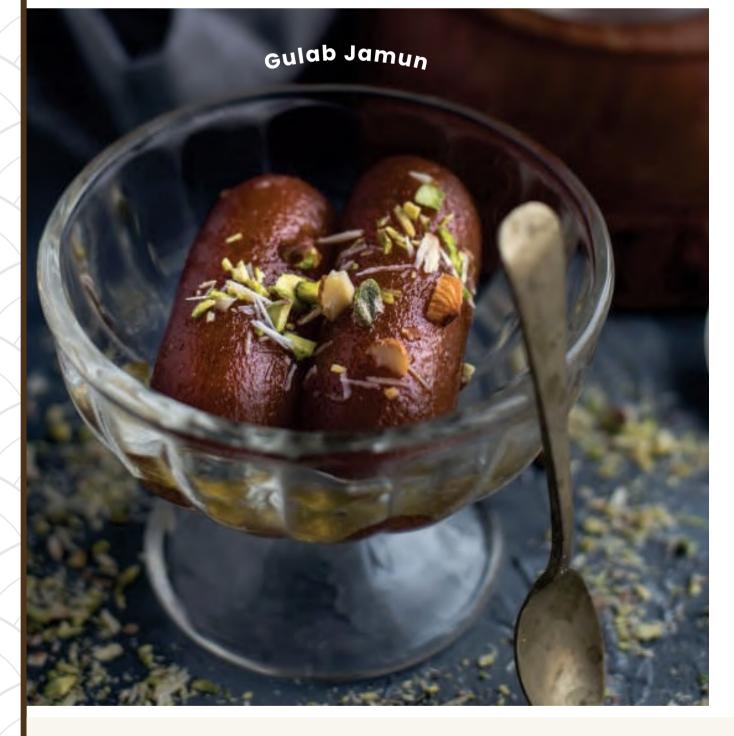
PANEER LABABDAR MEAL Served with steamed rice or naan & yoghurt with diced vegetable	24.50
PANEER BUTTER MASALA MEAL Served with steamed rice or naan & yoghurt with diced vegetable	24.50
PALAK PANEER MEAL Served with steamed rice or naan & yoghurt with diced vegetable	24.00

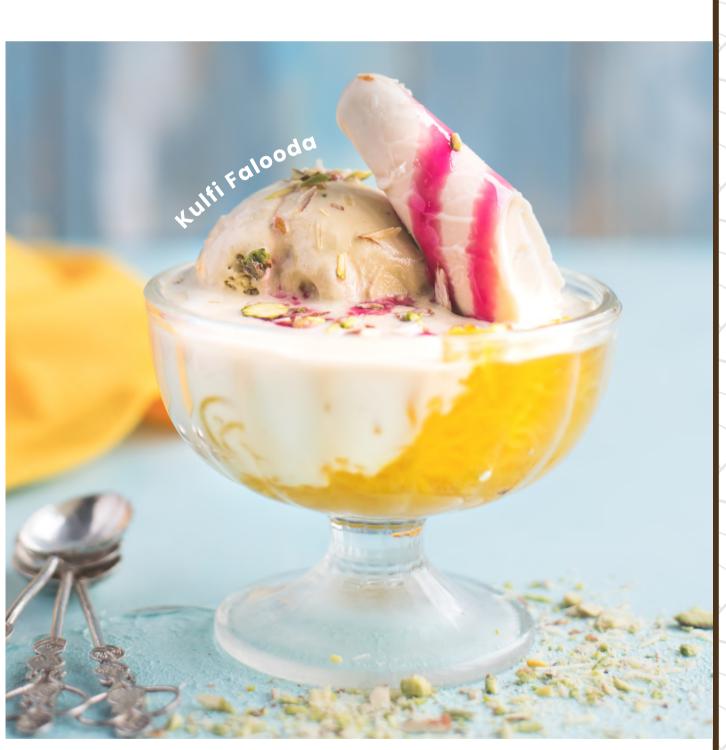


BHINDI MASALA MEAL Served with steamed rice or naan & yoghurt with diced vegetable	22.50
CLASSIC DAL MAKHANI MEAL Served with steamed rice or naan & yoghurt with diced vegetable	21.50
PUNJABI CHANA MASALA MEAL Served with steamed rice or naan & yoghurt with diced vegetable	20.50
AMRITSARI PARATHA MEAL 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

PLAIN YOGURT 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!	6.45
RAITA	8.45
PAPAD & CHUTNEY Serve two pieces of papad with home made chutney	3.95
MASALA PAPAD Fried papadoms garnished with finely chopped onion, tomato, green chilli, coriander and spices	4.95
FRESH GREEN SALAD	7.95
INDIAN BREAD	
TANDOORIROTI (Choose Plain or Butter)	4.45
PLAIN NAAN V (Choose Plain or Butter)	4.45
TAWA CHAPATI (2 PCS) (Choose Plain or Butter)	4.45
CHEESE NAAN (Choose Plain or Butter)	6.45
GARLIC NAAN (Choose Plain or Butter)	5.45
CHILLI NAAN (Choose Plain or Butter)	6.45
CHILLI GARLIC NAAN (Choose Plain or Butter)	6.45
LACCHA PARATHA (Choose Plain or Butter)	6.45





DESSERTS

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	GULAB JAMUN (2 PCS)	10.45
	JAMUN E JANNAT (1) Gulab jamun served on base of rabdi and garnished with dry fruits	13.95
	MALAI KULFI (2 PCS)	12.95
	MALAIRABDI	12.95
	RAS MALAI	12.95
	ICE-CREAM Choose: Chocolate Butter Scotch Vanilla pistachio badam paan	9.95

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

WEARE 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.kailashparbat.ch

instagram.com/kailashparbatofficial