

KAILASH PARBAT

INDIAN VEGETARIAN | VEGAN RESTAURANT
SINCE 1952

www.kailashparbatmalaysia.com



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.

BEVERAGES

SWEET LASSI

A sweet, creamy, yogurt drink

14

MASALA JALJEERA

A natural coolant cumin Spiced Indian Lemonade

14

MASALA BUTTER MILK

Salted Buttermilk flavoured with cumin seeds

14

FRESH LIME SODA

Tangy Lemony drink. Choose: Sweet/Salted/Mix

14

MASALA TEA

7

INDIAN COFFEE

7

CHILLI GUAVA

Special Mocktail made of Guava
Juice & chillies

15



MANGO LASSI

Mangolicious Yogurt Drink

15



AERATED DRINK

Coca Cola / Zero / Sprite / Ginger Ale

7

DESI KALA KHATTA

Special Java Plum spiced drink from the streets of Mumbai

15

FRESH FRUIT SQUEEZE

Choose: Water Melon, Orange, Pineapple

15

KOKUM JEERA SODA

Tangy delight of soda, kokum & jeera

15

RAW MANGO PANNA

Summer Cooler made of raw mango, roasted cumin, lemon juice and soda

15

SHARARTI SHIKANJI

Refreshing drink of lemon juice, Sweetner, Spices, mint

15

COLD COFFEE WITH ICE CREAM

Old school Cold Coffee with Ice Cream

15

MINERAL WATER

5



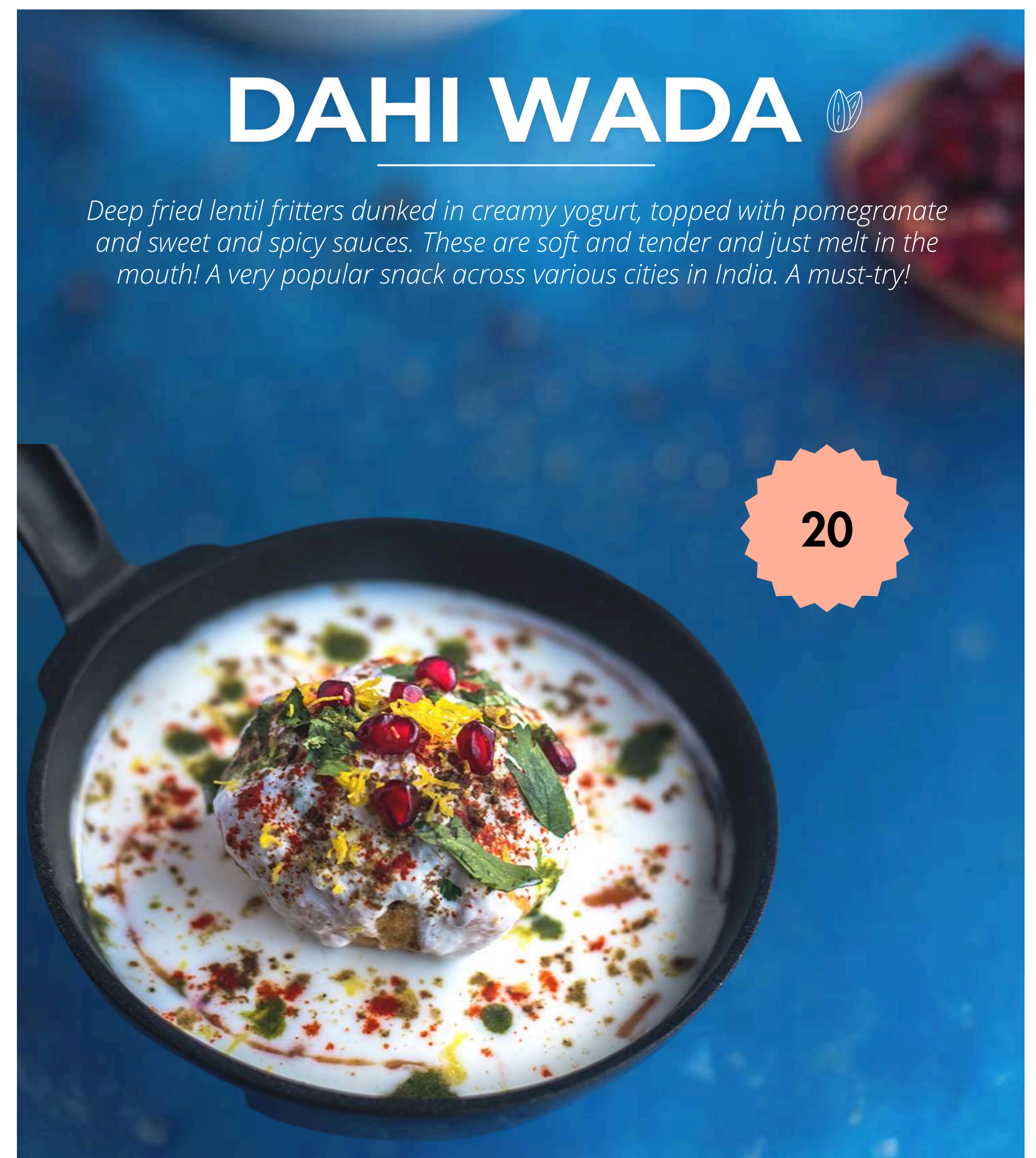
CHAAT BAAR



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!

18



DAHI WADA

Deep fried lentil fritters dunked in creamy yogurt, topped with pomegranate 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!

20

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!

18

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

18

BAMBAIYA DAHI PURI

Crispy, fried, hollow dough balls filled with potatoes and sweet and sour sauces, topped with yogurt, sev and garnished with blended spices. A classic Bombay street-side snack!

20

CRISPY CORN BASKET

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

20

SAMOSA CHAAT

A fried potato filled pastry dunked in chick peas sauce, topped with onions, sweet and sour sauces, chilli chutney, yogurt and sev, and garnished with blended spices

20

ALOO TIKKI CHAAT

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

20

PAPDI CHAAT

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

20

BHALLA PAPDI CHAAT

A chaat made by combining Dahi Wada and Papdi Chaat

20

RAJASTHANI PYAAZ KI KACHORI

Onion masala stuffed Kachoris Served with Chole and chutney

20



KP CHAAT PLATTER

Dahi Wada, Bhel Puri, Sev Puri and Crispy Corn Basket all on one platter!

32


BAMBAI NAGRI SNACKS

BOMBAY VADA PAV (2PCS) 

18

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



BORIVALI KI DABELI (2PCS) 

18

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

SANTA CRUZ CHEESE CHILLI SANDWICH

18

Cheese, mixed peppers and green chillies in a two layered grilled sandwich. Popularly found in the shopping centre in Santa Cruz, Mumbai

AAMCHI MUMBAI SANDWICH

18

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

BHATTI KA MINI NAAN CHEESE BOMB

22

Bite size naan bread, filled with cheese and This pairs well with dal makhani

JUHU-CHOWPATY TAWA PULAO

24

Rice and vegetables sautéed together and mixed with special spices. Served with raita and papad. This pulao is popularly served on the Juhu beach in Mumbai

LOKHANDWALE FRANKIE

18

Indian flatbread grilled & stuffed with potato, cheese masala served with spicy chips, pickled onions & green mint chutney

Our House Special SINCE 1952



CHOLE BHATURA 

22

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

PAV BHAJI

22

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



CHOLE PATTICE (2 PCS) 

20

Shallow fried spicy mash of potato patties served with chick peas sauce garnished with chapped onion and coriander

PUNJABI SAMOSA

Fried potato filled pastry served with chick peas sauce, served with onion and chutney



20

CHEESE PAV BHAJI

24

BHATURA PLATTER

39

4 Types Bhatura (Regular, Masala, Paneer, Kasuri Methi) served with chole, onion, pickle, chilli

EXTRA BHATURA

10

EXTRA PAV (2 PCS)

8



हमारे देश KA NAZAARA



KURKURE BHINDI FRIES

20

A spicy, tasty and super crispy dish made with tender okra or ladies' finger, gram flour, spices and seasonings



CRISPY ONION BHAJI

Finely sliced onion smothered in a simple, fragrantly spiced batter and fried to crispy perfection

18

AMRITSAR NUTRI KULCHA

20

Mini Amritsari kulcha Stuffed with soya granules, spices and served with pickled raita

SOYA KHEEMA PAV

22

Soya granules cooked with authentic Indian spices & herbs served with butter-toasted pav buns

PANEER BHURJI PAV

22

North Indian dish made with Indian cottage cheese aka paneer, herbs and ground spices served with butter-toasted pav buns

MARGHERITA PIZZA

Finely sliced onion smothered in a simple, fragrantly spiced batter and fried to crispy perfection

28

PUNJAB EXPRESS

Chatpata paneer tikka, onion, capsicum, mint leaves

28

BOMBAY VEGGIES

The Vibrant Veggies.... Blend Of Roasted Pepper, Onion, Corn, Mushroom, Olives and herbs

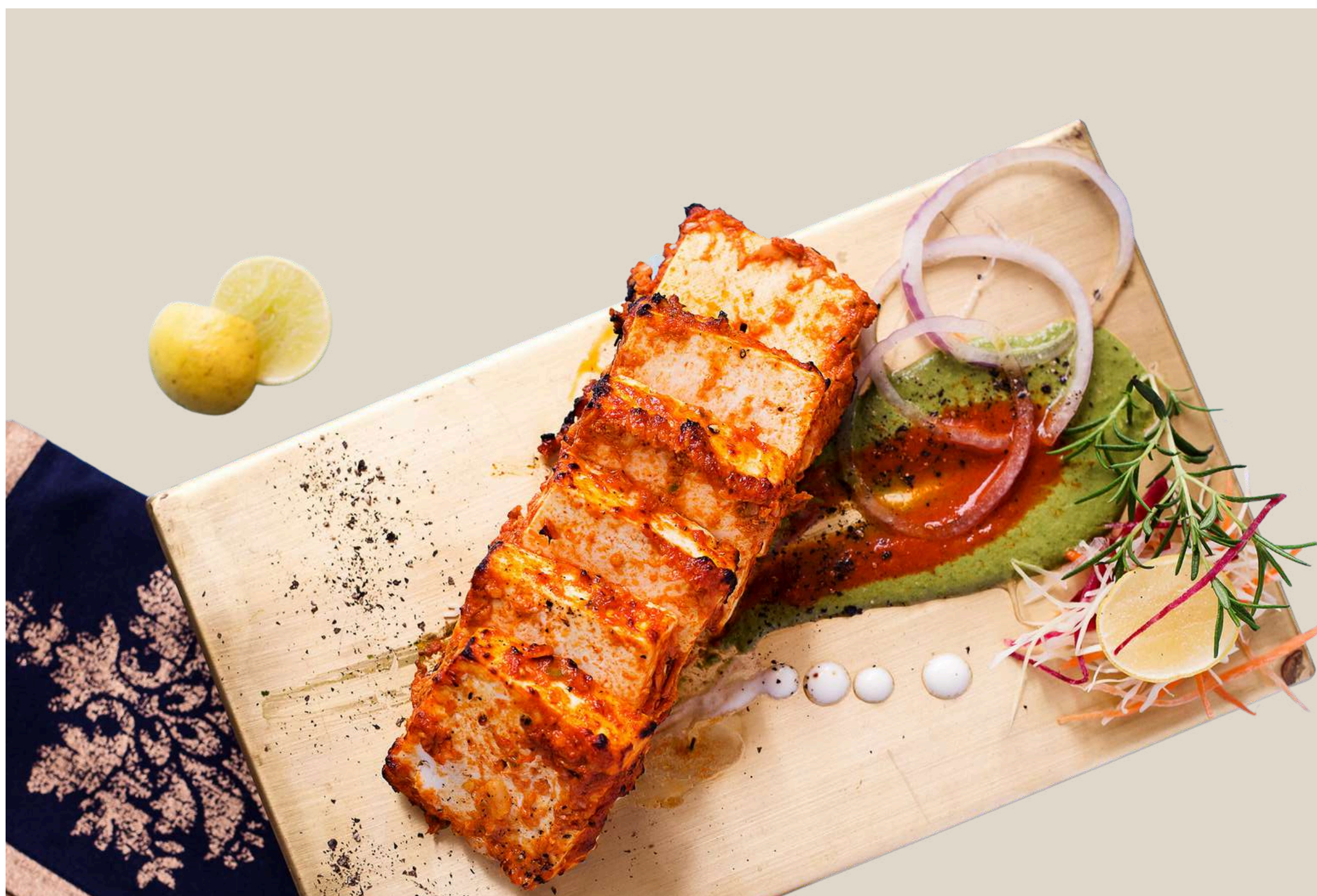
28



PIZZA



Appetizers



CLASSIC PANEER TIKKA

A classic spicy red chilli marinated cottage cheese cooked in Clay oven. Served with fresh mint chutney. The most popular cottage cheese appetizer!

24

P3 - PANEER PERI PERI

An old favourite! Char-grilled cubes of succulent cottage cheese marinated with peri peri spices and served with fresh mint chutney

24

PANEER TIKKA MASTANI

Rich flavoured cubes of cottage cheese flavoured with saffron, cheese mild yellow marination skewered to perfection and served with green chutney

25

BASIL PESTO MUSHROOM TREATS

Sautéed mushrooms with a delicate flavour, stuffed with pesto paste and cheese. This fusion dish is served with fresh mint chutney

25

HARYALI PANEER TIKKA

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

24

STUFFED CHEESY 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

25

SAY CHEESE SHEEKH KEBAB

A healthy kebab with a cheese filling. This subtly spiced kebab is served with fresh mint chutney

24

KP KEBAB PLATTER

Combination of Cottage cheese, Baby corn, Potatoes, Mushroom, and Sheekh Kebabs

48

SOUPS

CREAM OF TOMATO SOUP

Flavourful tomato soup with rich cream served with croutons

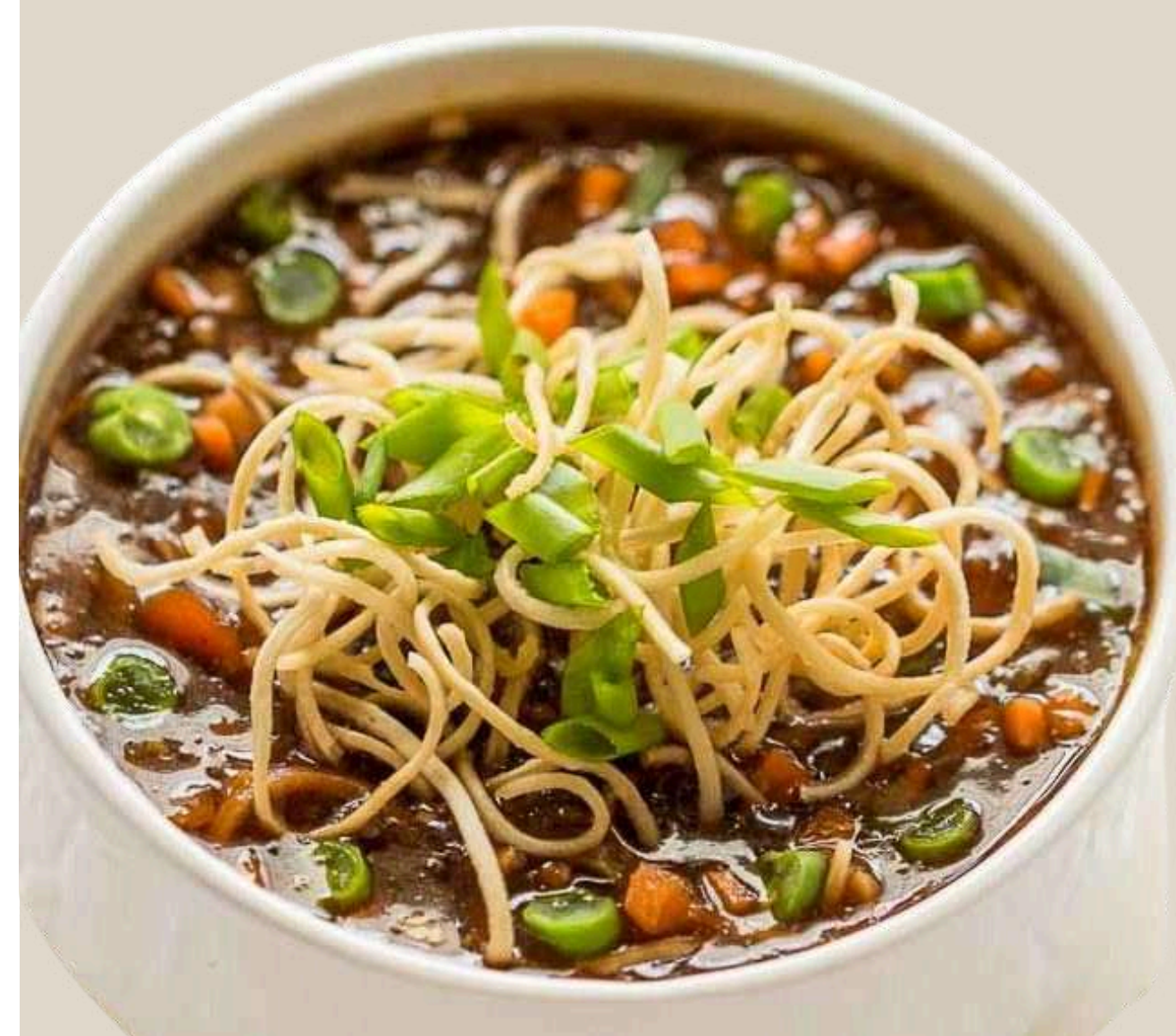
14



MANCHOW SOUP

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

14



SWEET CORN SOUP

A mildly spiced creamy soup made from mixed vegetables and sweet corn kernels 

14

BURNT GARLIC SOUP

A clear soup enriched with vegetable broth and burnt garlic 













14

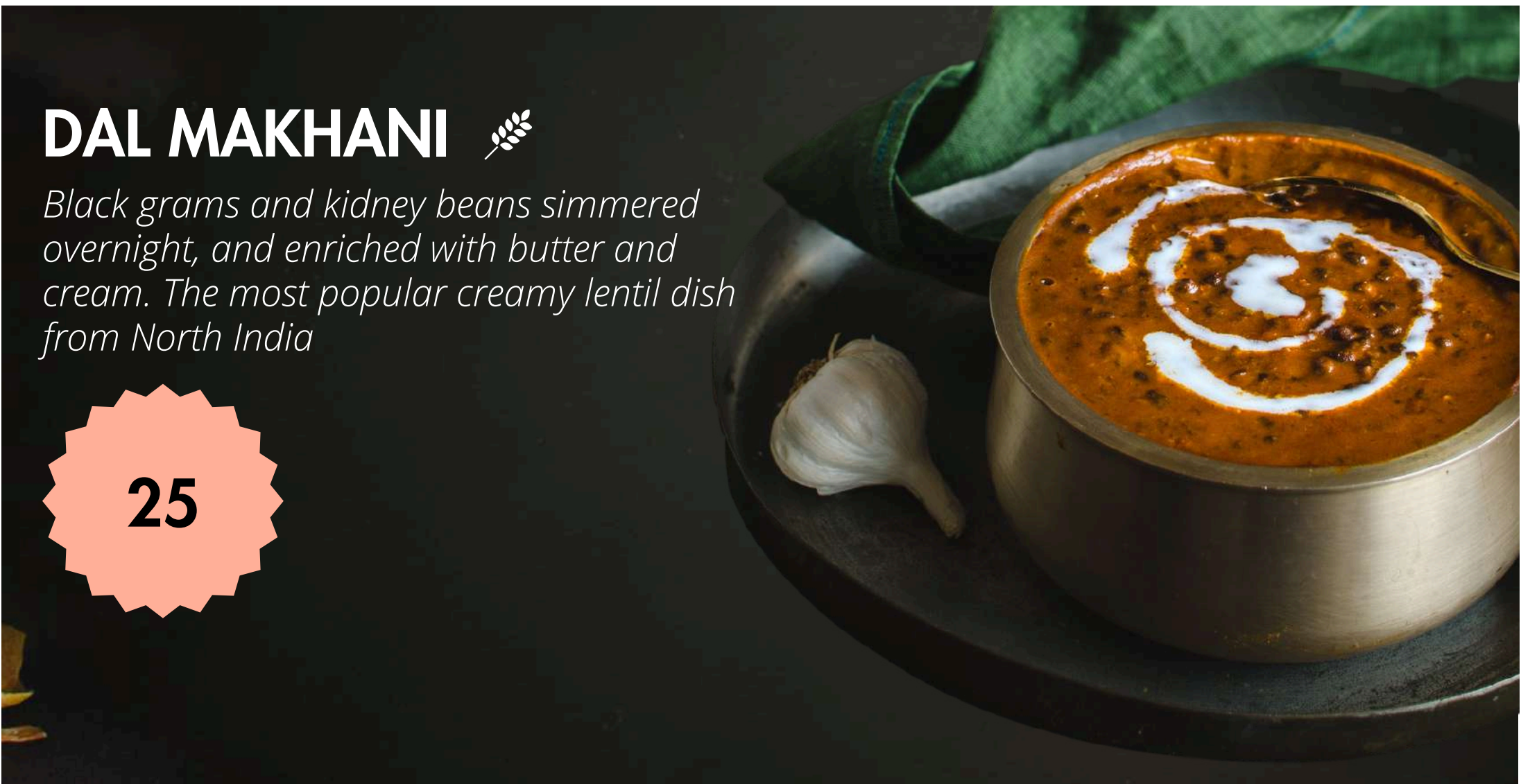
PAN ASIAN



CHILLI PANEER <i>A Delightfully spicy coated paneer & capsicum in chilli sauce, Choose (Dry/Gravy)</i>	24	VEG FRIED RICE <i>Indo-Chinese style vegetable fried rice</i>	20
VEG MANCHURIAN <i>Crispy fried vegetable balls dunked in hot, sweet and sour manchurian sauce, Choose (Dry/Gravy)</i>	22	SCHEZWAN FRIED RICE <i>French beans, spring onions and carrots in fried rice tossed in spicy schezwan sauce</i>	22
GOBHI MANCHURIAN <i>Cauliflower florets coated and deep fried, then tossed in a soya garlic manchurian sauce, Choose (Dry/Gravy)</i>	22	CORIANDER POT RICE <i>Buttered rice topped with english vegetables, mushrooms in an spicy coriander gravy</i>	24
DUSTED CRISPY LOTUS STEM <i>Crispy lotus stem tossed in Singapore sweet spicy sauce with nuts</i>	22	HAKKA NOODLES <i>Soft noodles tossed with vegetable and spices</i>	20
SCHEZWAN PANEER & CRACKLING SPINACH <i>Delicious crispy paneer in a firecracker sauce served with crackling spinach</i>	24	SCHEZWAN HAKKA NOODLES <i>Soft noodles tossed with vegetable, schezwan sauce and spices</i>	22
BBQ BROCOLLI MUSHROOMS <i>A Delightfully combination of fried coated Broccoli & Mushrooms in BBQ sauce</i>	25	THAI CURRY WITH STEAM BASIL RICE <i>Choose Red or Green</i>	30

FLAVOURS OF PUNJAB

PANEER TIKKA LABABDAR   <i>Tandoor grilled Cottage cheese cooked in a rich Onion tomato creamy gravy, topped with grated cheese</i>	25	VEG KADHAI   <i>Deep fried vegetables with chunks of onions and peppers in a mix of spices known as kadhai masala</i>	23
PANEER BUTTER MASALA   <i>Paneer butter masala is rich and creamy made of butter, paneer, onions tomatoes rich gravy and spice powders, and herbs</i>	25	CORN TAMATO BHARTA <i>Creamy mince of ripe tomatoes and tender corn tempered with spices and topped with crispy sev</i>	23
PANEER BHURJEE   <i>Scrambled Paneer with Indian spices</i>	25	DIWANI HANDI   <i>Diced mixed vegetables cooked in a spinach onion based gravy</i>	23
KADHAI PANEER   <i>Cottage cheese cooked with mixed peppers and fresh ground spices known as kadhai masala</i>	25	VEG TAWA FRY <i>Deep fried Mixed Vegetable Cooked with onion tomato gravy</i>	25
KOFTA – E – DILBAR <i>Spiced and fried cottage cheese and mixed vegetable dumblings in a rich onion and tomato gravy with cashew paste, topped with papadum</i>	25	MUSHROOM MASALA   <i>Diced button mushrooms in a thick onion and tomato Sindhi gravy</i>	26
CREAMY METHI MALAI KOFTA <i>Delicious dish of fried balls of minced veggies and paneer in a rich and creamy mild gravy with hint of fenugreek</i>	25	BHINDI MASALA <i>Bhindi Masala is a staple Indian dish made with okra, whole and ground spices, herbs, onions & tomatoes</i>	23
CHEESE BUTTER MASALA   <i>Cubes of cheese cooked in a rich and creamy Onion tomato gravy with butter</i>	25	SABZ AUR METHI KI SABZI <i>Freshly seasonal vegetables tossed with fenugreek cooked in spicy gravy</i>	23
VEG CHILLI MILLI   <i>Chopped seasonal vegetables and cheese cooked in a sweet, tangy spicy tomato gravy with aromatic spices</i>	23	PUNJABI KADHI <i>Tangy and flavorful punjabi kadhi pakora has deep fried gram flour pakoras (fritters) dunked in a tangy yogurt based curry</i>	23
DUM ALOO PUNJABI <i>Dum cooked Baby Potatoes cooked in a rich, creamy tomato-based sauce</i>	23	ALOO JEERA <i>Dry potatoes spiced with cumin seeds and hand pounded spices</i>	23
CHANA MASALA   <i>Chickpeas cooked with a blend of spices. A Punjabi delicacy!</i>	23	DAL TADKA   <i>Yellow lentils tempered with a mix of Punjabi spices</i>	22





KP SPECIAL BIRYANI

Cottage Cheese, Mix Veggies spiced and layered with Fragrant dum basmati rice, topped with caramelized onions, coriander and papad

24

INDIAN BREAD

TANDOORI ROTI	8
BUTTER ROTI	8
NAAN	10
BUTTER NAAN	10
GARLIC NAAN	12
CHEESE NAAN	14
AMRITSARI PANEER PARATHA	14
PUNJABI ALOO PARATHA	14
MASALA KULCHA	14

ACCOMPANIMENTS

PLAIN YOGURT	12
RAITA	12
PAPAD	8
MASALA PAPAD	10
FRESH GREEN SALAD	14

RICE PREPARATION

SPINACH DUM BIRYANI

Goodness of spinach with fresh vegetables tossed with fragrant basmati rice served with raita & papad

24

AMRITSARI ALOO AUR CHOLE BIRYANI

Fragrant, spiced basmati rice with cubed potatoes, chickpeas and herbs cooked in mild spices. Pure comfort food!

24

PANEER MAKHANWALA BIRYANI

Tandoori cottage cheese doused in a rich tikka masala marinated gravy, layered with aromatic basmati rice and topped with coriander leaves, caramelized onions. A true Nawabi dish!

25

DAL KHICHDI

A healthy combination of lentils and rice perfectly blended with spices

22

PALAK KHICHDI

A healthy combination of lentils, spinach and rice perfectly blended with spices

22

VEG PULAO

Aromatic Basmati rice cooked with a selection of mix fresh garden vegetables

22

JEERA RICE

Aromatic Basmati rice tempered in butter with roasted cumin seeds, coriander

18

STEAM RICE

18

DESSERTS

KULFI FALOODA SINCE 1952

22

GULAB JAMUN (2 PCS)

14

JAMUN E JANNAT

20

Gulab jamun served on base of rabdi and garnished with dry fruits

ROYAL FALOODA

20

A mixture of rabdi, vermicelli and jelly, on a bed of basil seeds. Topped with rose syrup and flaked nuts

MALAI KULFI

20

MALAI RABDI

18

RAS MALAI (2 PCS)

14

RASGULLA (2 PCS)

14

BENGALI SWEET (2 PCS)

14



WE ARE NOW FRANCHISING

KAILASH PARBAT

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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

Visit us
www.kailashparbatmalaysia.com

 [instagram.com/kailashparbatofficial](https://www.instagram.com/kailashparbatofficial)

OUR PRESENCE

INDIA | USA | CANADA | SINGAPORE | HONG KONG | MALAYSIA
QATAR | SAUDI ARABIA | NETHERLANDS SWITZERLAND | GERMANY



Vegan



Contain Nuts



Gluten Free