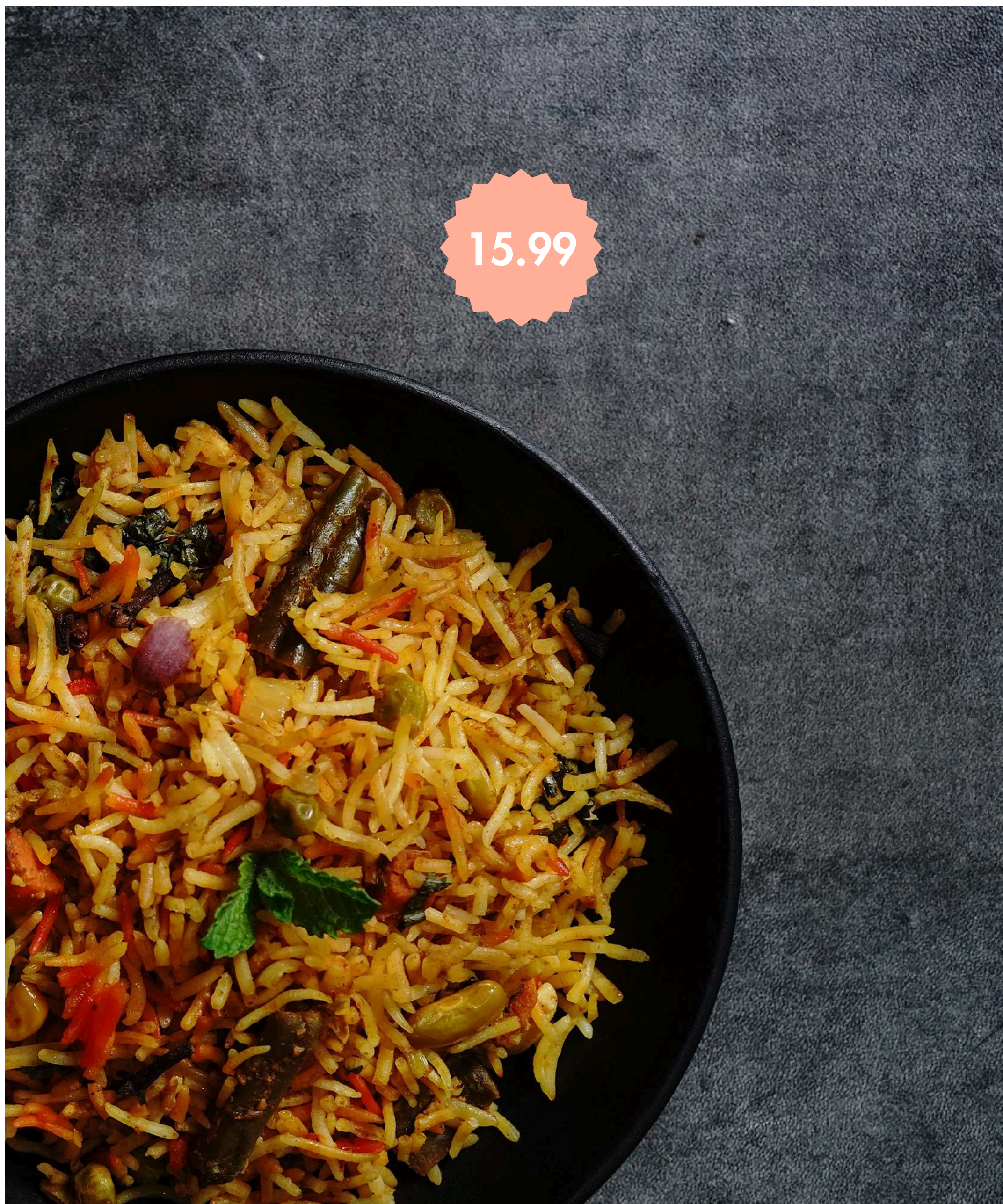




PREPARATION

SPINACH DUM BIRYANI ✓	15.99
<i>Goodness of spinach with fresh vegetables tossed with fragrant basmati rice served with raita & papad</i>	
DAL KHICHDI 🌿	12.99
<i>A healthy combination of lentils and rice perfectly blended with spices.</i>	
VEG PULAO 🌿 🌱	11.99
<i>VEG PULAO Aromatic Basmati rice cooked with a selection of garden vegetables and cottage cheese</i>	
JEERA RICE ✓ 🌱	5.99
<i>Aromatic Basmati rice tempered with roasted cumin seeds</i>	
STEAMED BASMATI RICE ✓ 🌱	4.99



FLAVOURS OF PUNJAB

ENTRÉE

PANEER TIKKA LABABDAR 🌱 🌿	16.99
<i>Cottage cheese cubes cooked in a rich and creamy tomato gravy with butter and cashew paste</i>	
PANEER BUTTER MASALA 🌱 🌿	15.99
<i>Paneer butter masala is rich and creamy made of butter, paneer, onions, tomatoes, cashew and spice powders, and herbs</i>	
PANEER MAKHANWALA 🌱 🌿	15.99
<i>Cottage cheese cooked in creamy tomato & cashew gravy</i>	
PANEER BHURJEE 🌱 🌿	15.99
<i>A Deliciously spicy crumbled paneer dish</i>	
PANEER PALAK 🌱 🌿	14.99
<i>Cottage cheese cubes cooked with fresh spinach puree</i>	
KADHAI PANEER 🌱 🌿	15.99
<i>Cottage cheese cooked with mixed peppers and fresh ground spices known as kadai masala</i>	
CHEESE BUTTER MASALA 🌱 🌿	15.99
<i>Cubes of cheese cooked in a rich and creamy tomato gravy with butter and cashew paste</i>	
KOFTA – E – DILBAR 🌱	15.99
<i>Spiced and fried cottage cheese and mixed vegetable dumblings in a rich onion and tomato gravy with cashew paste</i>	
DIWANI HANDI 🌱 🌿	15.99
<i>Diced mixed vegetables cooked in a spinach based gravy</i>	
MUSHROOM MASALA 🌱 🌿	15.99
<i>Diced button mushrooms in a thick onion and tomato Sindhi gravy</i>	
VEG CHILLI MILLI 🌱 🌿	14.99
<i>Chopped seasonal vegetables and cheese cooked in a tomato gravy with aromatic spices</i>	
VEG KADHAI 🌱 🌿	14.99
<i>Deep fried vegetables with chunks of onions and peppers in a mix of spices known as kadai masala</i>	
ALOO MUTTER	13.99
<i>Potatoes and green peas in a simple tomato and onion based gravy</i>	
ALOO JEERA	12.99
<i>Dry potatoes spiced with cumin seeds and hand pounded spices</i>	
CHANA MASALA 🌱 🌿	13.99
<i>Chickpeas cooked with a blend of spices. A Punjabi delicacy!</i>	
DAL TADKA 🌱 🌿	13.99
<i>Yellow lentils tempered with a mix of Punjabi spices</i>	
DAL MAKHANI 🌱	14.99
<i>Black grams and kidney beans simmered overnight, and enriched with butter and cream. The most popular lentil dish from North India!</i>	

INDIAN BREAD

TANDOORI ROTI ✓	2.99
<i>(Choose Plain or Butter)</i>	
NAAN ✓	3.99
<i>(Choose Plain or Butter)</i>	
TAWA CHAPATI (2 PCS) ✓	2.49
<i>(Choose Plain or Butter)</i>	
CHEESE NAAN	4.99
<i>(Choose Plain or Butter)</i>	
GARLIC NAAN	4.49
<i>(Choose Plain or Butter)</i>	
CHILLI GARLIC NAAN	4.99
<i>(Choose Plain or Butter)</i>	
LACCHA PARATHA	3.99
<i>(Choose Plain or Butter)</i>	

BUTTER \$0.50 EXTRA

ACCOMPANIMENTS

PLAIN YOGURT	3.49
RAITA	3.99
FRESH GREEN SALAD	4.99
PAPAD & CHUTNEY	2.99
MASALA PAPAD	3.99

Serve two pieces of papad with home made chutney

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

DESSERT

KULFI FALOODA SINCE 1952 🌱	8.99
JAMUN E JANNAT 🌱	7.99
<i>Gulab jamun served on base of rabdi and garnished with dry fruits</i>	
MALAI KULFI 🌱	7.99
MALAI RABDI 🌱	7.99
RAS MALAI 🌱	6.99
ICE-CREAM	5.49

Choose: Chocolate | Vanilla | pistachio | Strawberry



WE ARE 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**

OUR PRESENCE

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

www.kailashparbatgroup.com

18% service fee will be charged for party of 6 or more

✓ Vegan 🌱 Contain Nuts 🌿 Gluten Free 🌱 Jain 🌱