

my
govinda's



SNACKS & CHAAT

SAMOSA (2 Pcs) 10.00

The triangular shaped fried pastry filled with boiled potatoes with Indian spices (V)

KACHORI (2 Pcs) 10.00

Deep fried snack fill with green gram lentil, refined flour, Indian spices (V)

SAMOSA CHAAT 16.00

The triangular shaped fried pastry topped with chickpeas mint & tamarind sauce (V)

KACHORI CHAAT 16.00

Deep fried snack fill with green gram lentil topped with chickpeas mint & tamarind sauce

PANI PURI 16.00

Mint & coriander shooter with tamarind, potato ginger chili (V)

SEV PURI 20.00

Small deep fried crisp flour pooris made of refined wheat flour, potato, Indian spice, green sauce, tamarind sauce, crunchy sev (V)



SNACKS & CHAAT

BHEL PURI 20.00

Puffed rice, potato, Indian spice, green sauce, tamarind sauce, crunchy noodles (V)

DAHI PURI 20.00

Potato, boondhi, green gram lentil sprout, green sauce, tamarind sauce, yoghurt, coriander

PAPDI CHAAT 20.00

Fried crisp flour pooris made of refined wheat flour, plain boiled potato, yogurt, green sauce, tamarind sauce, coriander

DAHI BHALLA 20.00

Soft & fluffy deep fried lentil fritters dipped in yoghurt and topped with sauces

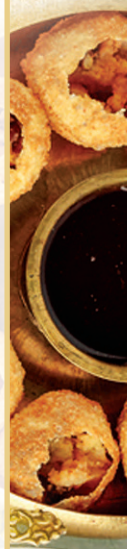
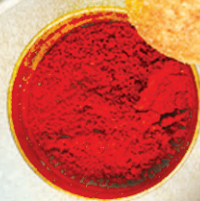
RAJ KACHORI 22.00

Raj Kachori has crispy fried shells filled with potatoes, yoghurt, boiled lentils, spices & sauce

SPROUTS CHAAT 18.00

MATAR KACHORI 08.00

Matar Kachori is crispy deep fried pastry filled with spice green peas.



DESI STYLE STREET FOOD

ALOO TIKKI 22.00

Shallow fried potato ball, Indian spice, green sauce, tamarind sauce, (V)

ALOO TIKKI CHAAT 24.00

Shallow fried potato ball, Indian spice, green sauce, tamarind sauce, chickpeas sweet curd

PAV BHAJI 30.00

Spiced mixture of mashed vegetables in thick gravy served with bread

CHOLEY BHATUREY 30.00

A combination of chana masala (*spicy white chickpeas*) and deep fried puri made from refined wheat flour

MATAR KULCHA 28.00

A unique white peas mixed with flatbread made without yeast

KACHORI SAAG 29.00

A Rajasthani specialty

COOL COOL CORNER

GOVINDAS AMRIT 24.00

Lemon, mint, ginger (V)

BUTTER MILK 22.00

Yoghurt, cumin powder, salt

PUNJABI LASSI (Sweet or Salt) 22.00

Yoghurt

FRESH COCONUT WATER 22.00

GOVINDAS THANDAI 24.00

Milk, Almond, Pistachio, Saffron, Cardamom, Black Pepper

MANGO LASSI 24.00

Mango, blended yoghurt

KESAR LASSI 26.00

Blended yoghurt with kesar, sugar

SOFT DRINK 12.00

GOVINDAS PARADISE 28.00

Watermelon, pomegranate, strawberry

FRUIT PUNCH 28.00

Strawberry, banana, mango, pineapple, orange, vanilla ice cream

PINA COLADA 28.00

Pineapple, coconut ice cream

JAL JEERA MOJITO 28.00

Ginger, mint, lime, soda

PASSION FRUIT MOJITO 30.00

Passion fruit, lime, mint

PLANTERS PUNCH 26.00

Orange, sweet lime, pineapple, ginger & honey

COCONUT BREEZER 32.00

Coconut water, coconut milk, tender coconut icecream



SOUP

CREAM OF TOMATO Blanched & smoked tomato with a hint of bay leaf	26.00
BROCCOLI Blanched & smoked tomato, ginger with a mix of spices	26.00
CLEAR VEGETABLE SOUP Broccoli, asparagus, carrot, beans, cabbage (V) (GF) (OF)	26.00
SWEET CORN SOUP Sweet corn, carrot, beans (V) (OF) (GF)	26.00
CORIANDER LEMON Lemon Zest, Coriander, Ginger, Chilli	26.00
HOT N' SOUR SOUP Carrot julienne carrot, french beans, cabbage, green chilli, vinegar, soya sauce (V) (OF)	26.00
MANCHOW SOUP Carrot, cabbage, capsicum, ginger, chili, hint of soya sauce, fried noodles (V)	28.00
DAL SHORBA Butter, cumin seed, toor, moong, coriander	24.00
PALAK SHORBA Spinach puree, flour roux, white pepper powder	24.00

VRINDAVAN KI HARIYALI (SALAD)

GREEK SALAD Avocado, capsicum, tomato, cucumber, lettuce, mustard dressing, lime(feta)	28.00
GREEN SALAD Cucumber, beetroot, radish, carrot, lettuce	25.00
WATERMELON & AVOCADO SALAD Avocado, baked bean, cherry tomato, iceberg, rocket lettuce, orange lime feta cheese & balsamic	28.00
MOONG SPROUT SALAD Tomato, cucumber, olive oil, lime, coriander, sprouted whole green gram.	28.00
MEXICAN BABY CORN / AVOCADO / SESAME Baby corn, baked beans, cucumber, tomato, bell pepper, lettuce	32.00
THAI SPINACH NUT SALAD Carrot, cabbage, capsicum, cashew, spinach, sweet chili, schezwan sauce, soya sauce	32.00

TRADITIONAL (RAITA)

BOONDI/ALOO BOONDI/CUCUMBER 22.00

Salted yoghurt mixed together with mentioned choices

ANARKALI/PINEAPPLE RAITA 24.00

Salted yoghurt mixed together with mentioned choices



AMRISTAR KA CHULHA (TANDOORI STARTER)

PANEER BANJARA TIKKA 38.00

Cottage cheese marinated in chef's secret spice (GF)

PANEER MALAI TIKKA 38.00

Cottage cheese, yoghurt, sugar, cashew nut paste (OF) (GF)

PANEER ACHARI TIKKA 38.00

Cottage cheese, yoghurt, pickle, ginger, indian spices (GF)

MAKAI SEEKH KEBAB 38.00

Corn, cottage cheese, processed cheese, bread crumbs, indian spices (GF)

ANGARA KABAB 38.00

Mixed vegetables, green peas, cottage cheese, indian spices (OF)

SPECIAL TANDOORI PLATTER 48.00

Paneer tikka, veg seekh kebab, makai seekh kebab, broccoli, potato

PANEER HARYALI TIKKA 38.00

Cottage cheese, spinach paste, mint-coriander Chutney, indian spices (OF)(GF)

KUCH NARAM KUCH GARAM (STARTER)

FIVE SPICED BROCCOLI TIKKI 36.00

Five spiced powder, broccoli, cottage cheese, Indian spices, sweet chilli dip

ALOO CORN / ALOO METHI TIKKI 32.00

Potato, Corn, Bread Crumbs, Indian Spices (V)

PANEER METHI TIKKI 34.00

Cottage cheese, fenugreek, bread crumbs, Indian spices

VEGETABLE HARA BHARA KEBAB 34.00

Green peas, cottage cheese, spinach & a blend of Indian spices

PAPAD BASKET 5PCS 18.00

ROASTED PAPAD 04.00

MASALA PAPAD 10.00

Chili, cucumber, tomato, coriander, chaat masala (V)

FRENCH FRIES 24.00

Deep fried potato sticks (V)



BRIJVASI KI PASAND

(PANEER DISH)

GOVINDAS PANEER MALAI HANDI	38.00
Cottage Cheese, Cashew Nut gravy, Sugar, Butter (OF) (GF)	
PANEER KOLHAPURI	38.00
Cottage Cheese, Chili, Rich Tomato Gravy (GF)	
PALAK PANEER	38.00
Spinach Gravy, Butter, Cottage Cheese, Cream (OF) (GF)	
MATAR PANEER	38.00
Cottage Cheese, Cashew Nut gravy, Tomato Gravy & Green Peas	
PANEER SHAHI MASALA	40.00
Cottage Cheese, Rich Tomato Sauce, Fresh Cream, spinach	
PANEER LABABDAR	40.00
Cottage Cheese, Rich Tomato Sauce, Fresh Cream	
PANEER MAKHANWALA	40.00
Cottage Cheese, Butter, Cashew, Tomato, Cream, Thickened Milk (OF) (GF)	
PANEER KADAI	40.00
Cottage Cheese, Bell Pepper, Rich Tomato Sauce, Butter, Cream, Thickened Milk (GF)	
PANEER SANDWICH MASALA	40.00
Cottage Cheese Steak stuffed with Spinach, Butter, Cream, Rich Tomato Sauce	
GOVINDAS PANEER TIKKA MASALA	42.00
grilled Cottage Cheese, Tomato, Cashew Gravy, Indian Spices, Cream Mawa (GF)	



PATIALA DI PASAND

SOYA MALAI TIKKA	32.00
Soya chaap, yoghurt, sugar, cashew nut paste (OF) (GF)	
SOYA HARYALI TIKKA	32.00
Soya, spinach paste, mint-coriander chutney, Indian spices (OF) (GF)	
SOYA ACHARI TIKKA	32.00
Soya, yoghurt, pickle, ginger, Indian spices (GF)	
SOYA CHAAP MAKHNI	34.00
Soya chaap, butter, cashew, tomato, cream, (Thickened milk)	
SOYA TIKKA MASALA	34.00
Soya tikka, tomato, cashew gravy, Indian spices, cream mawa (GF)	
SOYA CHILLY CHAAP	34.00
Soya chaap, green chilli, capsicum Soya sauce, vinegar	
SOYA CHAAP MANCHURIAN	32.00
Soya chaap, capsicum, soya sauce, vinegar	



NANDIGAON KI MANDI SE (VEGETABLE DISH)

VEGETABLE HAMJOLI Exotic vegetables, veg dumpling, cottage cheese, tomato gravy, spinach gravy, (OF) (GF)	36.00
KADAI VEGETABLE Rich tomato, gravy, capsicum, beans, carrot, green peas & Indian spices (V) (GF)	36.00
VEG MAHARAJA Exotic vegetables, baby corn, cottage Cheese, cheese ball, tomato gravy	36.00



VEG MAHARANI Exotic vegetables, baby corn, cottage cheese, tomato gravy, kasturi methi (OF) (GF)	36.00
TAWA VEGETABLE Baby corn, green peas, bell pepper, rich tomato sauce (V) (OF) (GF)	36.00
VEGETABLE KOLHAPURI Exotic vegetables, spicy tomato gravy (V) (GF)	36.00
PUNJABI/PINDI/PESHAWARI CHOLE Chick peas, rich tomato gravy, Indian spices (V) (OF) (GF)	36.00
KADAI GOBI Cauliflower florets, bell pepper, tomato gravy (V) (GF)	36.00
CHANA MASALA Chick peas, tomato gravy and Indian spices (V) (OF) (GF)	36.00
MIRCHI KA SALAN Stuffed chili, potato, Indian spices, spinach gravy	38.00
GOVINDAS DUM ALOO Potato stuffed with cottage cheese & corn, tomato gravy	38.00
VEGETABLE TIRANGA Exotic vegetables, tomato gravy, cashew nut gravy, spinach gravy (OF) (GF)	40.00



GOVINDAS SPECIAL Kofta

PALAK MAKHANI KOFTA Spinach and cottage cheese dumplings, tomato gravy	38.00
MALAI KOFTA Cottage cheese dumplings stuffed with raisins and cherry in cashew nut gravy	38.00
SATVIK KOFTA Blanched spinach gravy, cottage cheese and spinach dumplings	38.00
SHYAM SAVERA KOFTA Spinach dumplings, butter, cashew nut rich tomato gravy, cream	38.00
NARGISI KOFTA Mix vegetables balls, rich tomato and cashew gravy, fresh cream	38.00



HOUSE SPECIALITY

ALOO BHINDI MASALA	36.00
Fried Okra, Potato, Tomato gravy, Indian Spices (V) (GF)	
ALOO KOLHAPURI/METHI/ JEERA/PALAK/MATAR	36.00
LAHORI ALOO	36.00
Baby Potato, Tomato gravy (GF)	
BHINDI BHURJIA	36.00
Batter Fried Okra, Tomato sauce, Indian Spices (V)	
DAHI BHINDI	36.00
Yoghurt, Okra, Rich Tomato gravy, Indian Spices (GF)	

DALS

DAL FRY	30.00
Moong, toor lentil, chopped tomato, ginger, chili (V) (OF) (GF)	
DAL TADKA	30.00
Yellow lentil, ghee, curry leaves (GF)	
DAL PALAK	30.00
Yellow moong, toor dal, blanched chopped spinach (V) (OF) (GF)	
DAL BUKHARA	32.00
Black, urad lentil, indian spice, ginger, chili (V) (OF) (GF)	
DAL PANCHRATNA	32.00
Chana, urad, moong, toor, moth, indian spices (V) (OF) (GF)	
DAL MAKHANI	32.00
Black lentil, urad lentil, indian spices, cream, butter (GF)	



DUM BIRYANI (Small/Large)

METHI PANEER BIRYANI	S/L	38/46
Exotic vegetables, cottage cheese, basmati rice, tomato gravy (OF) (GF)		
GOVINDAS VEGETABLE BIRYANI	S/L	38/46
Grilled cottage cheese, rich tomato gravy, clarified butter (GF)		

PANEER TIKKA BIRYANI	S/L	38/46
Indulge in a tantalizingly aromatic biryani bowl of quinoa seasoned with spices		
MOUTH MELTING BIRYANI	S/L	38/46
Cheese dumpling, rich tomato sauce, clarified butter (GF)		
SATVIK BIRYANI	S/L	38/46
Spinach gravy, cottage cheese, exotic vegetables, clarified butter (GF)		
HANDI HYDERABADI BIRYANI	S/L	38/46
Spinach gravy, cottage cheese, exotic vegetables, clarified butter (GF)		
SOYA TIKKA BIRYANI	S/L	38/46
Grilled soya chaap, clarified butter, tomato gravy (GF)		





BASMATI KA KHAZANA (RICE)

PLAIN RICE	25.00
Basmati rice steamed to perfection (V) (OF) (GF)	
JEERA RICE	28.00
Basmati rice, roasted cumin seeds (V) (OF) (GF)	
RAM KHICHDI	36.00
Basmati rice, urad /yellow lentil, Indian spices, ghee (V) (OF) (GF)	
DAL KHICHDI	36.00
Moong, toor dal, basmati rice, cumin, coriander (V) (OF) (GF)	
VRINDAVAN KHICHDI	38.00
Moog, urad, toor, spinach, rice, Indian spices (V) (OF) (GF)	
MIX VEGETABLE PULAO	38.00
Exotic vegetables, cottage cheese, Indian spices (OF) (GF)	
GREEN PEAS PULAO	36.00
Basmati rice, green peas	

GAON KA CHULHA (BREADS)

TANDOORI PLAIN ROTI	05.00
Breads cooked in an authentic clay oven (V)	
TANDOORI BUTTER ROTI	06.00
Breads cooked in an authentic clay oven	
MISSI ROTI	07.00
Breads cooked in an authentic clay oven (GF)	
PLAIN NAAN	07.00
Breads cooked in an authentic clay oven	
NAAN BUTTER/PUDINA/METHI/CHILLI	08.00
Breads cooked in an authentic clay oven	
GOVINDAS NAAN / CHEESE NAAN	08.00
Cherry, cheese, cashew nut, raisins	
LACHHA PARATHA PLAIN/BUTTER	08.00
Layered wheat flour dough	



KULCHA PLAIN / BUTTER	09.00
Breads cooked in an authentic clay oven	
STUFFED PARATHA/KULCHA	10.00
Breads cooked in an authentic clay oven	
MATAJI PARATHA	11.00
Mother's bread, wheat flour, finished with butter / clarified butter	
RUMALI PLAIN / BUTTER	08.00 / 10.00
Breads cooked in an authentic clay oven	
MATAJI PARATHA	07.00
Breads cooked in an authentic clay oven	
ROTI KI TOKRI	07.00
Breads cooked in an authentic clay oven	



CHINESE STARTERS

VEG SPRING ROLL Carrot, cabbage, bell pepper (V)	36.00
CRISPY POTATO CHILLI French fries tossed in schetzwan sauce	36.00
CHILLI FINGER Mix Vegetables finger, Black Pepper (V)	36.00
CRISPY VEGETABLE Batter fried carrots, beans, cabbage, bell pepper, schetzwan sauce (V)	36.00
CRISPY BABY CORN Batter Fried Baby corn, Schetzwan Sauce (V)	36.00
BABY CORN MANCHURIAN DRY Baby Corn, Chili Sauce, Soya Sauce, Vinegar (V)	36.00
VEG MANCHURIAN DRY/GRAVY Fried vegetables dumplings, manchurian sauce (V)	38.00
GOBI MANCHURIAN DRY/GRAVY Cauliflower Florets in Manchurian Sauce (V)	38.00
PANEER CHILLI DRY/GRAVY Soya sauce, chilli sauce, bell pepper, green chilli	38.00
PANEER SPRING ROLL Cottage Cheese, Carrot, Cabbage, Bell Pepper	38.00
PANEER SCHEZWAN DRY Batter Fried Cottage Cheese tossed in homemade, Schetzwan Sauce	38.00
PANEER MANCHURIAN DRY/GRAVY Batter Fried Cottage Cheese in Manchurian Sauce	38.00
AMERICAN CHOPSUEY Carrot, Cabbage, Beans, Capsicum, Fried Noodles, Tomato Sauce, Chili	38.00



NOODLES & FRIED RICE

VEG HAKKA NOODLES Hakka noodles in soya sauce, vinegar, cabbage, carrots, beans (V)	36.00
HONG KONG NOODLES Chili Sauce Tabasco, Schetzwan Sauce, Cabbage, Carrot, Cashew Nut	36.00
SINGAPORE NOODLES Dry fruits, Pineapple, Wok Fried Noodles with cabbage Carrot & Vinegar	36.00
SCHEZWAN NOODLES Hakka noodles, schetzwan sauce, cabbage, carrot, soya sauce, vinegar (V)	36.00
HONG KONG FRIED RICE Tabasco, vinegar, soya sauce, red chili, dry fruits	36.00
TRIPLE SCHEZWAN RICE Schezwan rice, schetzwan noodles, schetzwan gravy (V)	36.00
VEG FRIED RICE Carrot, beans, soya sauce, vinegar (V)	36.00

THALI (LUNCH ONLY)

MYGOVINDAS THALI (Mon-Thu) Salad, Vegetables, lentil, Paneer, Raita, Roti, Rice, Pickle, Dessert	38.00
MYGOVINDAS SPECIAL THALI (Fri-Sun) Drink, Salad, Papad, Starter, Vegetables, lentil, Paneer, Raita, Roti, Rice, Pickle, Dessert	40.00
HEALTHY MEAL BOX Authentic dal makhni served with choice of stuffed kulcha (Aloo & Mix Veg)	30.00



MEETHI MEETHI BAATEIN (SWEET)

GULAB JAMUN (2Pcs) Deep fried condensed milk dumpling, submerged in sugar syrup	10.00
GULAB JAMUN WITH RABRI Deep fried condensed milk dumpling, submerged in sugar syrup	24.00
RASGULLA (2Pcs) Milk balls dumpling in sugar syrup, almonds & pistachios (OF)	10.00
RASMALAI (1Pc) Milk balls dumpling in sugar syrup, almonds & pistachios (OF)	07.00
RASMALAI WITH RABRI Milk balls dumpling in sugar syrup, almonds & pistachios (OF)	26.00
ANGOORI RABRI CUP Sweetened condensed milk, almonds & pistachios (OF) (GF)	16.00
DAL KA HALWA (100 Gm) Slow cooked green gram lentil, clarified butter (GF)	08.00
GAJAR HALWA (100 Gm) Slow cooked green gram lentil, clarified butter (GF)	08.00



COOL COOL LITCHI	SUGAR FREE LITCHI
MANGO MADNESS	MANGO LITCHI
WOW STRAWBERRY	PASSION FRUIT
KESAR PISTA MOODS	MATKA KULFI
ANJEER KI BAHAR	YOYO COCONUT
NUTTY NUT KAJU DRAKSH	BLUEBERRY
MOUTH WATERING MALAI	SWEET SWEET GULKAND
CHEEKY CHICKOO	SUGAR FREE KESAR PISTA
CHOCO CHIP	COFFEE WALNUT

SINGLE SCOOP AED 20.00
DOUBLE SCOOP AED 30.00





SILCON OASIS

04 591 8805 | 056 269 4588

JLT

04 591 5155 | 056 261 4599

KARAMA

04 396 0088 | 050 564 9227

ARJAN

050 254 6917

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