



SNACKS & CHAAT

DHOKLA (3 PCS) 08.00
Gram flour, sugar, salt, baking powder & a pinch of turmeric (V, GF)

SAMOSA (2 PCS) 08.00
The triangular shaped fried pastry filled with boiled potatoes with Indian spices (V)

KACHORI (2 PCS) 08.00
Deep fried snack fill with green gram lentil, refined flour, Indian spices (V)

SAMOSA CHAAT 13.00
The triangular shaped fried pastry topped with chickpeas mint & tamarind sauce (V)

KACHORI CHAAT 13.00
Deep fried snack fill with green gram lentil topped with chickpeas mint & tamarind sauce

PANIPURI 12.00
Mint & coriander shooter with tamarind, potato ginger chilli (V)

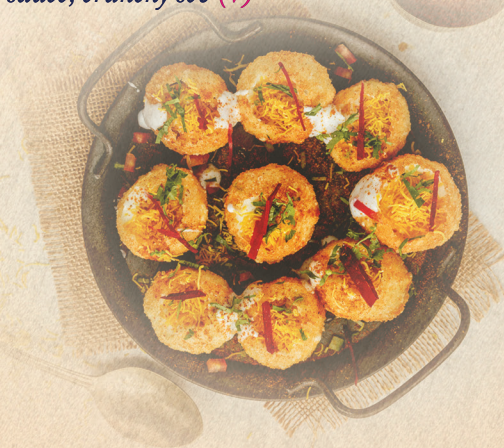
SEV PURI 14.00
Small deep fried crisp flour pooris made of refined wheat flour, potato, Indian spice, green sauce, tamarind sauce, crunchy sev (V)

SNACKS & CHAAT

BHELPURI 14.00
Puffed rice, potato, Indian spice, green sauce, tamarind sauce, crunchy noodles (V)

DAHI PURI 14.00
Potato, boondi, green gram lentil sprout, green sauce, tamarind sauce, yoghurt, coriander

PAPDI CHAAT 14.00
Fried crisp flour pooris made of refined wheat flour, plain boiled potato, yoghurt, green sauce, tamarind sauce, cooriander



DAHI BHALLA 14.00
Soft & fluffy deep fried lentil fritters dipped in yoghurt and topped with sauces

RAJ KACHORI 18.00
Raj Kachori has crispy fried shells filled with potatoes, yoghurt, boiled lentils, spices & sauce

MATAR KACHORI 07.00
Matar Kachori is crispy deep fried pastry filled with spice green peas, Indian spices, sauce & yoghurt



DESI STYLE STREET FOOD

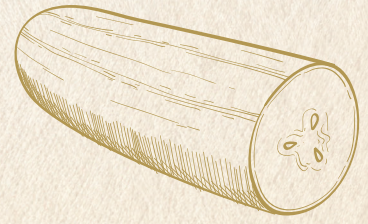
ALOO TIKKI <i>Shallow fried potato ball, Indian spice, green sauce, tamarind sauce (V)</i>	16.00
ALOO TIKKI CHAAT <i>Shallow fried potato ball, Indian spice, green sauce, tamarind sauce, chickpeas sweet curd</i>	16.00
VADA PAV / SAMOSA PAV <i>Deep fried fritter made of mashed boiled potato and Indian spices served with sauces and covers with breads</i>	08.00
PAV BHAJI <i>Spiced mixture of mashed vegetables in thick gravy served with bread</i>	24.00
CHOLEY BHATUREY <i>A combination of chana masala (spicy white chickpeas) and deep fried puri made from refined wheat flour</i>	25.00
MATAR KULCHA <i>A unique white peas mixed with flatbread made without yeast</i>	25.00
KACHORI Saag <i>A Rajasthani speciality</i>	19.00

SOUTH INDIAN

8:30 AM to 11:30 AM & 4:00 PM to 8:00 PM

IDLI SAMBAR <i>Soft light fluffy steamed round cake made with rice and lentil batter served with coconut sauce and vegetable stew (sambar)</i>	12.50	PAPER PLAIN DOSA <i>Crepes made of rice and lentil batter</i>	14.00
VADA SAMBAR <i>A savory spiced donuts made with black gram lentils and aromatic spices</i>	12.50	BUTTER PLAIN DOSA <i>Crepes made of rice and lentil batter with added butter</i>	15.00
MASALA DOSA <i>Masala dosa is a crispy soft and savory crepes made with rice and lentil batter added with boiled potato masala inside</i>	12.50	PLAIN RAWA DOSA <i>Crispy netted crepes made with semolina</i>	14.00
PAPER MASALA DOSA <i>Paper masala dosa is a large crispy and savory crepes made with rice and lentil batter added with boiled potato and spices</i>	14.00	TOMATO UTTAPAM <i>Thick pancakes made with rice & lentil batter topped with chopped tomato</i>	15.00
RAWA MASALA DOSA <i>Crispy betted crepes made with semolina filled with mash potato</i>	14.00	MIX VEG UTTAPAM <i>Thick pancakes made with rice & lentil batter topped with chopped mix vegetables</i>	15.00





COOL COOL CORNER

GOVINDAS AMRIT

Lemon, mint, ginger (V)

14.00

BUTTER MILK

Yoghurt, cumin powder, salt

12.00

PUNJABI LASSI *(Sweet or Salt)*

Yoghurt

15.00

FRESH JUICE

Orange, watermelon, sweet lime

18.00

MANGO LASSI

Mango, blended yoghurt

16.00

KESAR LASSI

Blended yoghurt with kesar, sugar

16.00

FRESH LIME SODA *(Sweet or Salt)*

Lemon juice, sugar syrup or salt, mint leaves, curshed ice, soda

14.00

FRESH COCONUT WATER

18.00

PLANTERS PUNCH

Lemon juice, sugtar syrup or salt, mint leaves, curshed ice, soda

18.00



my 
Govinda's
SWEETS SNACKS AND CHAAT



CHINESE SOUP

Cream of Tomato

Blanched & smoked tomato with a hint of bay leaf

16.00

Tamatar Ka Shorba

Blanched & smoked tomato, ginger with a mix of spices

16.00

Clear Vegetable Soup

Broccoli, asparagus, carrot, beans, cabbage (V, GF, OF)

16.00

Sweet Corn Soup

Sweet corn, carrot, beans (V, GF, OF)

15.00

Hot N' Sour Soup

Carrot julienne, french beans, cabbage, green chilli, vinegar, soya sauce (V, OF)

16.00

Manchow Soup

Carrot, cabbage, capsicum, ginger, chilli, hint of soya sauce, fried noodles (V)

16.00



SALAD

(Vrindavan Ki Hariyali)

Green Salad

Cucumber, beetroot, radish, carrot, lettuce

25.00

Watermelon & Avocado Salad

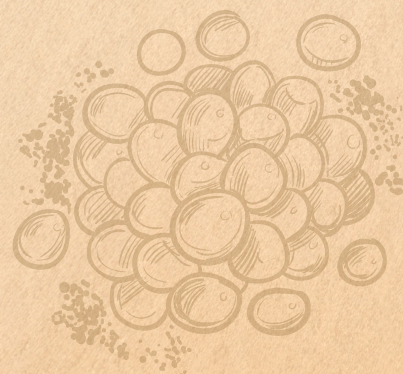
Avocado, baked bean, cherry tomato, iceberg, rocket leaf, feta cheese & balsamic

28.00

Moong Sprout Salad

Tomato, cucumber, olive oil, lime, coriander, sprouted whole green gram

28.00



STARTERS

(Tandoori & Desi Fried)

PANEER ACHARI TIKKA

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

34.00

PANEER PUDINA TIKKA

Cottage cheese yoghurt, mint, ginger, Indian spices (GF)

34.00

SOYA HARYALI TIKKA

Soya spinach paste, mint-coriander sauce, Indian spices (V)

32.00

SOYA ACHARI TIKKA

Soya, yoghurt, pickle, ginger, Indian spices (V)

32.00

MAKAI SEEKH KEBAB

Corn, cottage cheese, bread crumbs, Indian spices

32.00

SUBZI SEEKH KEBAB

Exotic vegetables, cottage cheese, black salt, Indian spices (OF)

30.00

TANDOORI PLATTER

*Cottage cheese, veg seekh kebab,
makai seekh kebab, potato*

38.00

FIVE SPICED BROCCOLI TIKKI

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

30.00

VEGETABLE HARA BHARA KEBAB

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

30.00

PANEER METHI TIKKI

Cottage cheese, fenugreek, bread crumbs, Indian spices

30.00

MASAKA PAPAD

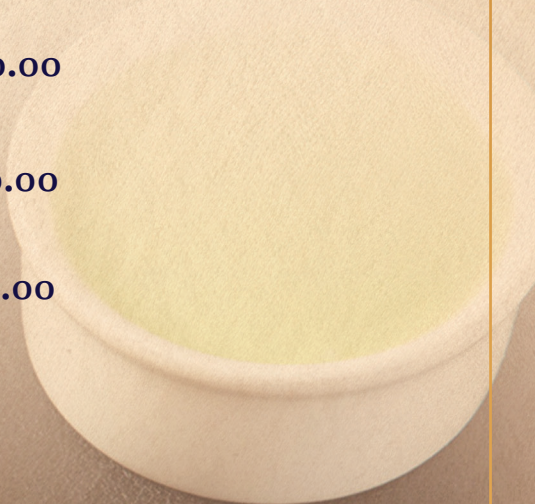
Chilli, cucumber, tomato, coriander, chaat masala (V)

10.00

FRENCH FRIES

Deep fried potato sticks (V)

18.00



CHINESE STARTERS

VEG SPRING ROLL	29.00	VEG MANCHURIAN (dry / gravy)	29.00
<i>Carrot, cabbage, bell pepper (V)</i>		<i>Fried vegetables dumplings, manchurian sauce (V)</i>	
CRISPY POTATO CHILLI	26.00	PANEER CHILLI (dry / gravy)	30.00
<i>French fries tossed in schezwan sauce (V)</i>		<i>Soya sauce, chilli sauce, bell pepper, green chilli</i>	
CRISPY VEGETABLE	29.00	SOYA 65	30.00
<i>Batter fried carrots, beans, cabbage, bell pepper, schezwan sauce (V)</i>		<i>Soya chaap, green chilli, capsicum, soya sauce, vinegar</i>	
GOBI MANCHURIAN (dry / gravy)	29.00	SOYA CHILLI CHAAP	30.00
<i>Cauliflower, green chilli, capsicum, soya sauce, vinegar (V)</i>		<i>Soya sauce, chilli sauce, bell pepper, green chilli</i>	

CHINESE & CONTINENTAL (Main)

VEG HAKKA NOODLES	29.00	KULHAD PASTA	17.00
<i>Hakka noodles in soya sauce, vinegar, cabbage, carrot, beans (V)</i>		<i>(Penne / spaghetti with alfredo sauce) Choice of pasta cooked with alfredo sauce, parmesan cheese & chilli flakes</i>	
SCHEZWAN NOODLES	29.00	KULHAD PASTA	17.00
<i>Hakka noodles, schezwan sauce, cabbagem carrot, soya sauce, vinegar (V)</i>		<i>(Penne / spaghetti with arrabbiata sauce) Choice of pasta cooked with arrabbiata sauce, parmesan cheese & chilli flakes</i>	
HONG KONG FRIED RICE	29.00	KULHAD PASTA	18.00
<i>Tabasco, vinegar, soya sauce, red chilli, dry fruits</i>		<i>(Penne / spaghetti with pink sauce) Choice of pasta cooked with pink sauce, parmesan cheese & chilli flakes</i>	
TRIPLE SCHEZWAN RICE	29.00	MINI PIZZA (Paneer Tikka / Soya Tikka)	16.00
<i>Schezwan rice, shchezwan noodles, schezwan gravy (V)</i>		<i>A vegetarian isn't shy about flavour. Enjoy paneer & soya tikka with all flavors ozzing out from our pizza</i>	
VEG FRIDE RICE	29.00	MINI PIZZA (Margherita / Capsicum Tomato)	15.00
<i>Carrot, beans, soya sauce, vinegar (V)</i>		<i>Go back to where it all belongs. With classic cheese & tomato base topped with basil leaves</i>	

INDIAN MAIN COURSE

(Paneer & Lentils)

PANEER KHOLAPURI

34.00

Cottage cheese, chilli, rich tomato gravy (GF)

PALAK PANEER

34.00

Spinach gravy, butter, cottage cheese, cream (GF, OF)

PANEER MATAR

34.00

Cottage cheese, cashew nut gravy, tomato, gravy & green peas (GF, OF)

PANEER SHAHI MASALA

34.00

Cottage cheese, rich tomato sauce, fresh cream, spinach (GF, OF)

PANEER LABABDAR

34.00

Cottage cheese, rich tomato sauce, fresh cream (GF, OF)

PANEER MAKHANWALA

34.00

Cottage cheese, butter, cashew, tomato cream, thickened milk (GF, OF)

PANEER KADI

34.00

Cottage cheese, bell pepper, rich tomato sauce, butter, cream, thickened milk (GF)

PANEER

36.00

SANDWICH MASALA

Cottage cheese steak stuffed with Spinach, butter, cream, rich tomato sauce



GOVINDAS PANEER TIKKA MASALA

Grilled cottage cheese, tomato, cashew gravy, Indian spices, cream mawa (GF)

KADI PAKORA

Gram flour & curd curry

RAJMA MASALA

Kidney beans, clarified butter, tomato curry

DAL TADKA

Yellow lentil, clarified butter, curry leaves (GF)

DAL PANCHRATNA

Chana, urad, green gram lentil, toor, moth, Indian spices (V, GF, OF)

DAL MAKHANI

Black lentil, urad lentil, Indian spices, cream, butter (GF)



INDIAN MAIN COURSE

(Soya special, Vegetables & Kofta)

SOYA CHAAP MAKHNI 32.00

Soya chaap, butter, cahsew, tomato, cream, thickened milk

SOYA TIKKA MASALA 32.00

Soya tikka, tomato, cashew gravy, Indian spices, cream mawa

KADAI VEGETABLE 32.00

Cottage cheese, rich tomato, gravy, capsicum, beans, carrot, green peas & Indian spices (GF)

VEG MAHARANI 30.00

Exotic vegetables, baby corn, cottage cheese, tomato gravy, ksauri methi (GF, OF)

VEG KOLHAPURI 30.00

Exotic vegetables, spciy tomato gravy (V, GF)

KADAI GOBI 32.00

Cauliflower florets, bell pepper, tomato gravy (V, GF)

CHANA MASALA 29.00

Chickpeas, tomato gravy, Indian spices (V, GF, OF)

MIRCHI KA SALAN 32.00

Stuffed chilli, potato, Indian spices, spinach gravy

GOVINDAS DUM ALOO 30.00

Potato stuffed with cottage cheese & corn, tomato gravy

ALOO BHINDI MASALA 30.00

Fried okra, potato, tomato gravy, Indian spices (V, GF)

DAHI BHINDI 32.00

Yoghurt, okra, rich tomato gravy, Indian spices (GF)

SHYAM SAVERA KOFTA 34.00

Spinach dumplings, butter, cashew nut, rich tomato gravy, cream (OF)

NARGISI KOFTA 34.00

Mix vegetable balls, rich tomato and cashew gravy, fresh cream

HANDI DUM BIRYANI

(Small / Medium / Large)

GOVINDAS

VEGETABLE BIRYANI S/M/L 17/34/42

Exotic vegetables, cottage cheese, basmati rice, tomato gravy (OF, GF)

PANEER TIKKA BIRYANI S/M/L 17/34/42

Grilled cottage cheese, rich tomato gravy, clarified butter

QUINOA BIRYANI S/M/L 19/35/46

Indulge in a tantalizingly aromatic biryani bowl of quinoa seasoned with spices

MOUTH MELTING BIRYANI S/M/L 17/34/42

Cheese dumpling, rich tomato sauce, clarified butter (GF)

HANDI HYDERABADI BIRYANI S/M/L 17/34/42

Spinach gravy, cottage cheese, exotic vegetables, clarified butter (GF)

SOYA TIKKA BIRYANI S/M/L 17/34/42

Grilled soya chaap, clarified butter, tomato gravy

THALI & SPECIAL COMBO

MYGOVINDAS MINI THALI (Mon-Thu)

Salad, Vegetables, Lentil, Paneer, Raita, Roti
Rice, Pickle, Dessert (Lunch Only)

29.00

MYGOVINDAS SPECIAL THALI

Drink, Salad, Papad, Starter, Vegetables, Lentil,
Paneer, Raita, Roti, Rice, Pickle, Dessert (Lunch Only)

36.00

DAL MAKHNI WITH KULCHA COMBO

Authentic dal makhni served with choice of stuffed kulcha (Aloo or Mix Veg)

29.00

CHANA MASALA WITH KULCHA COMBO

Authentic chana masala served with choice of stuffed kulcha (Aloo or Mix Veg)

28.00

PANEER MAKHNI WITH KULCHA COMBO

Authentic paneer makhni served with choice of stuffed kulcha (Aloo or Mix Veg)

30.00

NOODLES OR FRIED RICE & MANCHURIAN COMBO

Hakka noodles or vegetable fried rice with veg manchurian

27.00

NOODLES OR FRIED RICE & CHILLI PANEER COMBO

Hakka noodles or vegetable fried rice with chilli paneer

29.00

CHINESE PLATTER

Noodles, fried rice, vegetable manchurian gravy
honey chilli potato

35.00

RAJMA WITH JEERA RICE COMBO

Delicious rajma served with jeera rice (V, GF)

27.00

KADI PAKORA WITH JEERA RICE COMBO

Kadi pakora served with jeera rice

26.00

CHANA MASALA WITH JEERA RICE COMBO

Chana masala served with jeera rice (V, GF)

27.00

DAL TADKA WITH JEERA RICE COMBO

Dal tadka served with jeera rice (V, GF)

26.00



BASMATI KA KHAZANA

(Rice)

PLAIN RICE	24.00	VRINDAVAN KHICHDI	28.00
<i>Basmati rice steamed to perfection (V, GF, OF)</i>		<i>Moong, urad, toor, spinach, rice, Indian spices (V, GF, OF)</i>	
JEERA RICE	26.00	MIX VEGETABLE PULAO	28.00
<i>Basmati rice steamed to perfection (V, GF, OF)</i>		<i>Exotic vegetables, cottage cheese, Indian spices (GF, OF)</i>	
DAL KHICHDI	28.00	GREEN PEAS PULAO	26.00
<i>Green gram lentil, toor lentil, basmati rice, cumin, coriander (V, GF, OF)</i>		<i>Basmati rice, green peas (V, GF, OF)</i>	

GON KA KULCHA

(Breads)

TANDOORI PLAIN ROTI	06.00	GOVINDAS NAAN / CHEESE NAAN	08.00
<i>Breads cooked in an authentic clay oven (V)</i>		<i>Cherry, cheese, cashew nut, raisins</i>	
TANDOORI BUTTER ROTI	07.00	LACHHA PARATHA PLAIN / BUTTER	08.00
<i>Breads cooked in an authentic clay oven</i>		<i>Layered wheat flour dough</i>	
MISSI ROTI	07.00	STUFFED PARATHA / KULCHA	10.00
<i>Breads cooked in an authentic clay oven (GF)</i>		<i>Breads cooked in an authentic clay oven</i>	
PLAIN NAAN	07.00	MATAJI PARATHA	11.00
<i>Breads cooked in an authentic clay oven</i>		<i>Mother's bread, wheat flour, finished with butter / clarified butter</i>	
NAAN BUTTER (Pudina/ methi/chilli)	08.00		
<i>Breads cooked in an authentic clay oven</i>			

TRADITIONAL

(Raita)

BOONDI / ALOO BONDI / CUCUMBER	12.00
<i>Salted yoghurt mix together with mentioned choices</i>	
ANARAKLI / PINEAPPLE RAITA	14.00
<i>Salted yoghurt mix together with mentioned choices</i>	



MEETHI MEETHI BAATEIN (Sweet)

GULAB JAMUN (2 PCS) <i>Deep fried condensed milk dumpling, submerged in sugar syrup</i>	08.00
GULAB JAMUN WITH RABRI <i>Deep fried condensed milk dumpling, submerged in sugar syrup</i>	13.00
RASGULLA (2 PCS) <i>Milk balls dumpling in sugar syrup, almonds & pistachios (OF)</i>	08.00
ANGOORI RABRI CUP <i>Sweetened condensed milk, almonds & pistachios (GF,OF)</i>	13.00
KESAR RASMALAI (1 PC) <i>Milk dumpling, saffron (OF)</i>	08.00
DAL KA HALWA (100 GM) <i>Slow cooked green gram lentil, clarified butter (GF)</i>	08.00



CHICKOO
LITCHI
PASSION FRUIT
CHOCOLATE CHIPS
MALAI
GULKAND
SUGAR FREE SPECIAL
KESAR PISTA
DATES
MANGO
BUTTER SCOTCH

SINGLE SCOOP AED 12.00
DOUBLE SCOOP AED 22.00

