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my
Govinda's
SWEETS, SNACKS & CHAAT



RAJ KACHORI

SNACKS & CHAAT

DHOKLA (3 Pcs)	07.00	BHELPURI	14.00
<i>Gram Flour, Sugar, Salt & a Pinch of Turmeric (GF,V)</i>		<i>Puffed Rice, Potato, Indian Spice, Green Sauce, Tamarind Sauce, Crunchy Noodles (V)</i>	
SAMOSA (2 Pcs)	07.00	DAHI PURI	15.00
<i>The Triangular Shaped flaky Pastry filled with Boiled Potatoes with Indian Spices(V)</i>		<i>Potato, Boondi, Moong Sprout, Green Chutney, Tamarind Chutney, Yoghurt, Coriander</i>	
KACHORI (2 Pcs)	07.00	PAPDI CHAAT	15.00
<i>Green Gram Lentil, Refined Flour, Indian Spices (V)</i>		<i>A Small Thin Crisp Wheat Biscuit (Papri) Dipped in Yoghurt, Lentils, Indian Spices, Coriander, Sev</i>	
SAMOSA CHAAT	14.00	DAHI BHALLA	15.00
<i>Samosa, Green Sauce, Tamarind Sauce, ChickPea, Coriander</i>		<i>Soft & fluffy Yoghurt fritters made of Gram Flour and refined Flour Dunked in Coconut Yoghurt and topped with Chutneys</i>	
KACHORI CHAAT	14.00	RAJ KACHORI	18.00
<i>Green Sauce, Tamarind Sauce, ChickPea, Coriander</i>		<i>Raj Kachori has crispy fried shells filled with Potatoes, Yoghurt, Boiled Lentils, Spices & Sauce</i>	
PANIPURI	12.00	MATAR KACHORI (3 Pcs)	08.00
<i>Mint & Coriander Shooter with Tamarind, Potato, Chili (V)</i>		<i>Matar Kachori is crispy deep fried pastry filled with spiced Green Peas, Indian Spices, Chutney</i>	
SEV PURI	14.00		
<i>Small deep fried crisp Flour Pooris made of refined Wheat Flour, Potato, Indian Spice, Green Sauce, Tamarind Sauce, Crunchy Crunchy Sev (V)</i>			

STREET FOOD

VADA PAV / SAMOSA PAV (1Pc)	08.00
<i>Deep fried fritter made of mashed boiled Potato and Indian Spices served with Sauces and covers with Breads.</i>	
ALOO TIKKI	15.00
<i>Shallow fried Potato Ball, Indian Spice, Green Chutney, Tamarind Chutney, Crunchy Noodles & Sweet Curd.</i>	
ALOO TIKKI CHAAT	15.00
<i>Shallow fried Potato Ball , Indian Spice, Green Sauce, Tamarind Sauce, Crunchy Noodles, Chick Peas & Sweet Curd.</i>	
PAO BHAJI	23.00
<i>Spiced mixture of mashed vegetables in thick gravy served with Bread Pao</i>	
CHOLEY BHATUREY	24.00
<i>A combination of Chana Masala (spicy White Chickpeas) and deep fried Puri made from refined Flour.</i>	
MATAR KULCHA	24.00
<i>A unique White Peas mixed with flatbread made without Yeast</i>	



MATAR KULCHA

COOL COOL CORNER

BUTTER MILK <i>Yoghurt, Cumin Powder, Salt</i>	12.00
PUNJABI LASSI <i>Yoghurt (Salt or Sweet)</i>	15.00
MY GOVINDA'S THANDAI <i>Milk, Almond, Pistachio, Saffron, Cardamom, Black Pepper</i>	18.00
MANGO LASSI <i>Mango, Blended Yoghurt</i>	16.00
KESAR LASSI <i>Blended Yoghurt With Kesar, Sugar</i>	16.00
FRESH LIME SODA <i>Lemon Juice, Sugar Syrup, Mint Leaves, Crushed Ice, Soda</i>	14.00





SOUP

CREAM OF TOMATO	22.00	SWEET CORN VEGETABLE	22.00
<i>Blanched & Smoked Tomato with a hint of Bay Leaf</i>		<i>Sweet Corn, Carrot, Beans (V) (OF) (GF)</i>	
HOT N' SOUR	22.00	MANCHOW	22.00
<i>Carrot Julienne, French Beans, Cabbage, Green Chilli, Vinegar, Soya Sauce (V) (OF)</i>		<i>Carrot, Cabbage, Capsicum, Ginger, Chili, hint of Soya Sauce, fried Noodles</i>	

VRINDAVAN KI HARIYALI (SALAD)

GREEK SALAD	18.00	GREEN SALAD	15.00
<i>Avocado, Capsicum, Tomato, Cucumber, Lettuce, Mustard dressing, Lime (Feta)</i>		<i>Cucumber, Beetroot, Radish, Carrot, Lettuce (V) (GF) (OF)</i>	
WATERMELON & AVOCADO SALAD	24.00	MOONG SPROUT SALAD	18.00
<i>Avocado, Baked Bean, Cherry Tomato, Iceberg, Rocket Lettuce, Orange Lime Feta Cheese & Balsamic</i>		<i>Tomato, Cucumber, Olive Oil, Lime, Coriander, Sprouted Whole Green Gram</i>	

V - Vegan | GF - Gluten Free | OF - Oil Free





KUCH NARAM KUCH GARAM (STARTER)

FIVE SPICED BROCCOLI TIKKI 30.00
*Five Spice Powder, Broccoli,
Cottage Cheese, Indian Spices,
Sweet Chili Dip*

**VEGETABLE HARA
BHARA KABAB** 30.00
*Green Peas, Cottage Cheese,
Spinach, Indian Spices*

PANEER METHI TIKKI 30.00
*Cottage Cheese, Fenugreek,
Bread Crumbs, Indian Spices*

TRADITIONAL RAITA'S

BOONDI RAITA 16.00
ALOO BOONDI RAITA 16.00

CUCUMBER RAITA 16.00





AMRISTAR KA CHULHA (TANDOORI STARTER)

PANEER MALAI TIKKA <i>Cottage Cheese, Yoghurt, Sugar, Cashew Nut paste (OF) (GF)</i>	34.00
PANEER ACHARI TIKKA <i>Cottage Cheese, Yoghurt, Pickle, Ginger, Indian Spices (GF)</i>	34.00
MAKAI SEEKH KEBAB <i>Corn, Cottage Cheese, Processed Cheese, Bread Crumbs, Indian Spices (GF)</i>	34.00
TANDOORI PLATTER <i>Cottage Cheese, Veg Seekh Kebab, Makai Seekh Kebab, Potato</i>	40.00
PANEER HARIYALI TIKKA <i>Cottage Cheese, Spinach Paste, Mint-Coriander Sauce, Indian Spices (OF)(GF)</i>	34.00



BRIJVASI KI PASAND (PANEER DISH)

PANEER KOLHAPURI <i>Cottage Cheese, Chili, Rich Tomato Gravy (GF)</i>	34.00
PALAK PANEER <i>Spinach Gravy, Butter, Cottage Cheese, Cream (OF) (GF)</i>	34.00
PANEER MAKHANWALA <i>Cottage Cheese, Butter, Cashew, Tomato, Cream, Thickened Milk (OF) (GF)</i>	36.00
PANEER SANDWICH MASALA <i>Cottage Cheese Steak stuffed with Spinach, Butter, Cream, Rich Tomato Sauce</i>	36.00
MYGOVINDA'S PANEER TIKKA MASALA <i>Grilled Cottage Cheese, Tomato, Cashew Gravy, Indian Spices, Cream Mawa (GF)</i>	34.00



NANDGAON KI MANDI SE (VEGETABLE DISH)

KADAI VEGETABLE	32.00	PUNJABI CHOLE / PINDI CHOLE/ PESHAWARI CHOLE	32.00
<i>Cottage Cheese, Rich Tomato, Gravy, Capsicum, Beans, Carrot, Green Peas & Indian Spices (GF)</i>		<i>Chick Peas, Rich Tomato Gravy, Indian Spices (V) (OF) (GF)</i>	
VEGETABLE MAHARAJA	32.00	MYGOVINDAS DUM ALOO	34.00
<i>Exotic Vegetables, Baby Corn, Cottage Cheese, Cheese Ball, Tomato Gravy</i>		<i>Potato stuffed with Cottage Cheese & Corn, Tomato Gravy</i>	
CHANA MASALA	32.00		
<i>Chick Peas, Tomato gravy and Indian Spices (V) (OF) (GF)</i>			

MYGOVINDA'S SPECIAL KOFTA

MALAI KOFTA	34.00	SATVIK KOFTA	34.00
<i>Cottage Cheese dumplings, Raisins, Cashew Nut Gravy, Cherry</i>		<i>Blanched Spinach Gravy, Cottage Cheese and Spinach dumplings</i>	
SHYAM SAVERA KOFTA	34.00	NARGISI KOFTA	34.00
<i>Spinach dumplings, Butter, Cashew Nut, Rich Tomato Gravy, Cream (OF)</i>		<i>Mix Vegetables Balls, Rich Tomato and Cashew Gravy, Fresh Cream</i>	

(V) - Vegan | (GF) - Gluten Free | (OF) - Oil Free





HOUSE SPECIALITY

ALOO BHINDI MASALA	32.00	DAHI BHINDI	32.00
<i>Fried Okra, Potato, Tomato Gravy, Indian Spices (V) (GF)</i>		<i>Yoghurt, Okra, Rich Tomato Gravy, Indian Spices (GF)</i>	
ALOO KOLHAPURI / METHI / JEERA / PALAK / MATAR	28.00		

DAL

DAL FRY	28.00	DAL PANCHRATNA	28.00
<i>Green Gram lentil, Toor Lentil, Chopped Tomato, Ginger, Chili (V) (OF) (GF)</i>		<i>Chana, Urad, Green Gram Lentil, Toor, Moth, Indian Spices (V) (OF) (GF)</i>	
DAL TADKA	28.00	DAL MAKHANI	30.00
<i>Yellow Lentil, Clarified Butter, Curry Leaves (GF)</i>		<i>Black Lentil, Urad Lentil, Indian Spices, Cream, Butter (GF)</i>	

(V) - Vegan | (GF) - Gluten Free | (OF) - Oil Free





DUM BIRYANI

PANEER TIKKA BIRYANI (S/L)

Grilled Cottage Cheese, Rich Tomato Gravy, Clarified Butter (GF)

32.00 / 42.00

MYGOVINDA'S VEGETABLE BIRYANI (S/L)

Exotic Vegetables, Cottage Cheese, Basmati Rice, Tomato Gravy (OF) (GF)

32.00 / 42.00

QUINOA BIRYANI (S/L)

36.00 / 46.00

HANDI BIRYANI

MOUTH MELTING BIRYANI (S/L)

Cheese Dumpling, Rich Tomato Sauce, Clarified Butter (GF)

32.00 / 42.00

SOYA TIKKA BIRYANI (S/L)

Grilled Soya Chaap, Clarified Butter, Tomato Gravy (GF)

32.00 / 42.00

HANDI HYDERABADI BIRYANI (S/L)

Spinach Gravy, Cottage Cheese, Exotic Vegetables, Clarified Butter (GF)

32.00 / 42.00

(V) - Vegan | (GF) - Gluten Free | (OF) - Oil Free



BASMATI KA KHAZANA

PLAIN RICE <i>Basmati Rice Steamed to Perfection</i> (V) (OF) (GF)	24.00
JEERA RICE <i>Basmati Rice, Roasted Cumin Seeds</i> (V) (OF) (GF)	26.00
DAL KHICHDI <i>Green Gram Lentil, Toor Lentil, Basmati Rice, Cumin, Coriander</i> (V) (OF) (GF)	30.00
VRINDAVAN KHICHDI <i>Moog, Urad, Toor, Spinach, Rice, Indian Spices (V) (OF) (GF)</i>	30.00
METHI CORN PULAO <i>Fenugreek, Corn, Turmeric (GF)</i>	34.00
MIX VEGETABLE PULAO <i>Exotic Vegetables, Cottage Cheese, Indian Spices (OF) (GF)</i>	32.00
GREEN PEAS PULAO <i>Basmati Rice, Green Peas</i> (V) (OF) (GF)	32.00

(V) - Vegan | (GF) - Gluten Free | (OF) - Oil Free





GAON KA CHULHA (BREADS)

TANDOORI PLAIN ROTI	05.00
<i>Breads Cooked in an authentic Clay Oven (V)</i>	
TANDOORI BUTTER ROTI	07.00
<i>Breads Cooked in an authentic Clay Oven</i>	
MISSI ROTI	08.00
<i>Breads Cooked in an authentic Clay Oven (GF)</i>	
PLAIN NAAN	07.00
<i>Breads Cooked in an authentic Clay Oven (V)</i>	
NAAN BUTTER / PUDINA / METHI / CHILLI	09.00
<i>Breads Cooked in an authentic Clay Oven (V)</i>	

(V) - Vegan | (GF) - Gluten Free | (OF) - Oil Free

GAON KA CHULHA (BREADS)

MYGOVINDA'S NAAN / CHEESE NAAN <i>Cherry, Cheese, Cashew Nut, Raisins</i>	09.00
LACHA PARATHA PLAIN / BUTTER <i>Layered Wheat Flour Dough</i>	09.00
KULCHA PLAIN / BUTTER <i>Breads Cooked in an authentic Clay Oven</i>	09.00
STUFFED PARATHA / KULCHA <i>Breads Cooked in an authentic Clay Oven</i>	10.00
ROTI KITOKRI <i>Tandoori Roti, Parantha, Kulcha, Naan, Missi Roti, Stuffed Parantha, Makke Ki Roti</i>	36.00

(V) - Vegan | (GF) - Gluten Free | (OF) - Oil Free





PATIALA DI PASAND

SOYA MALAITIKKA	30.00
<i>Soya Chaap, Yoghurt, Sugar, Cashew Nut paste (GF)</i>	
SOYA HARIYALITIKKA	30.00
<i>Soya, Spinach Paste, Mint-Coriander Sauce, Indian Spices (GF) (V)</i>	
SOYA ACHARITIKKA	30.00
<i>Soya, Yoghurt, Pickle, Ginger, Indian Spices (GF) (V)</i>	
SOYA CHAAP MAKHNI	32.00
<i>Soya Chaap, Butter, Cashew, Tomato, Cream, (Thickened Milk)</i>	
SOYA TIKKA MASALA	32.00
<i>Soya Tikka, Tomato, Cashew Gravy, Indian Spices, Cream Mawa (GF)</i>	
SOYA CHILLY CHAAP	30.00
<i>Soya Chaap, Green Chilli, Capsicum Soya Sauce, Vinegar</i>	
SOYA CHAAP MANCHURIAN	30.00
<i>Soya Chaap, Capsicum, Soya sauce, Vinegar</i>	



STARTERS (CHINESE)

VEG SPRING ROLL <i>Carrot, Cabbage, Bell Pepper (V)</i>	28.00	GOBI MANCHURIAN DRY <i>Cauliflower, Green Chili, Capsicum, Soya Sauce, Vinegar (V)</i>	28.00
CRISPY VEGETABLE <i>Batter Fried Carrots, Beans, Cabbage, Bell Pepper, Schezwan Sauce (V)</i>	30.00	PANEER CHILLI DRY <i>Soya Sauce, Chili Sauce, Bell Pepper, Green Chilli</i>	30.00
VEG MANCHURIAN DRY <i>Fried Vegetables dumplings, Manchurian Sauce (V)</i>	28.00	PANEER SCHEZWAN DRY <i>Batter Fried Cottage Cheese ossed in homemade, Schezwan Sauce</i>	30.00

MAIN COURSE (CHINESE)

PANEER CHILLI GRAVY <i>Cottage Cheese, Green Chili, Capsicum, Soya Sauce, Vinegar</i>	30.00	GOBI MANCHURIAN GRAVY <i>Cauliflower, Green Chili, Capsicum, Soya Sauce, Vinegar (V)</i>	28.00
VEG MANCHURIAN GRAVY <i>Mix Vegetables balls, Green Chili, Capsicum, Soya Sauce (V)</i>	28.00		

(V) - Vegan | (GF) - Gluten Free
(OF) - Oil Free





RICE & NOODLES

HONG KONG FRIED RICE 28.00

*Tabasco, Vinegar, Soya Sauce,
Red Chili, Dry Fruits*

TRIPLE SCHEZWAN RICE 29.00

*Schezwan Rice, Schezwan noodles,
Schezwan gravy (V)*

VEG FRIED RICE 28.00

Carrot, Beans, Soya Sauce, Vinegar (V)

VEG HAKKA NOODLES 28.00

*Hakka Noodles in Soya Sauce, Vinegar,
Cabbage, Carrots, Beans (V)*

SCHEZWAN NOODLES 28.00

*Hakka Noodles, Schezwan Sauce,
Cabbage, Carrot, Soya Sauce, Vinegar (V)*

(V) - Vegan | (GF) - Gluten Free
(OF) - Oil Free





MEETHI MEETHI BAATEIN (SWEETS)

GULAB JAMUN (2 Pcs)	07.00	RABRI CUP	12.00
<i>Deep Fried Condensed Milk Dumpling, Submerged in Sugar Syrup</i>		<i>Sweetened Condensed Milk, Almonds & Pistachios (OF) (GF)</i>	
GULAB JAMUN WITH RABRI	12.00	KESAR RASMALAI (1 Pc)	07.00
<i>Deep Fried Condensed Milk Dumpling, Submerged in Sugar Syrup with Rabdi</i>		<i>Milk dumpling, Saffron (OF)</i>	
RASGULLA (2 Pcs)	07.00	DAL KA HALWA (100 gms)	07.00
<i>Milk Balls Dumpling in Sugar Syrup, Almonds & Pistachios (OF)</i>		<i>Slow Cooked Green Gram Lentil, Clarified Butter (GF)</i>	
RASSMALAI WITH RABRI	18.00	GAJAR KA HALWA (100 gms)	07.00
<i>Milk Cake immersed in Sweetened Milk, Almonds & Pistachios (OF)</i>		<i>Slow Cooked Carrots, Milk, Clarified Butter (Seasonal) (GF)</i>	





SILCON OASIS
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