
Malhar Restaurant

by Krishna Inn



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BREAKFAST - 7.30 AM to 10.30 AM

POHE	69
UPAMA	69
SHIRA	79
IDLI	79
PLAIN DOSA	79
MASALA DOSA	89
DAHI WADA	109
MEDU WADA	109
UTTAPA PLAIN / MASALA	109/119
MYSORE DOSA	109
RAWA DOSA	119
SPRING DOSA	119
CHEESE MASALA DOSA	129
CHOLE BHATURE	169



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SNACKS

TOMATO OMLET	79
VEG SANDWICH	129
VEG GRILLED SANDWICH	149
VEG CHEESE SANDWICH	139
BREAD BUTTER - PLAIN/JEERA/JAM	59/69/79
TOAST - PLAIN/JEERA/JAM	69/79/89
EGG OMLET - PLAIN/MASALA	69/79
EGG HALF FRY / FULL FRY	69
SCRAMBLDECK	99
MAGGIE	79



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BEVERAGES

COLD COFFEE WITH ICE CREAM	149
COLD COFFEE	119
BORNVITA	99
LASSI –Sweet / Plain	129/109
BUTTER MILK – Masala / Plain	109/99
HOT / COLD MILK	79
COFFEE	79
MASALA TEA	59
REGULAR TEA	39
AERATED FLAVOURED DRINK	39
FIZZY WATER SODA	29
PACKAGED WATER BOTTLE	29



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MUNCHIES

CHEESE CHILLY PLAIN / GARLIC TOAST	209/219
CHEESE CHERRY PINEAPPLE	199
FRIES WITH CHEESE SAUCE	179
PERI PERI FRIES	159
FRENCH FRY - PLAIN / PERI PERI / CHEESE SAUCE	149/159 /179
POTATO WEDGES – PLAIN / PERI PERI / CHEESE SAUCE	159 / 169 /189
ONION PAKODA	99
CHILLY PAKODA	99
BATATA WADA	99
TOAST BUTTER PRESERVE	99
MASALA PEANUTS / DAL	79
MASALA PAPAD	69
BUTTER / PLAIN ROASTED PAPAD	59 /49



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S O U P S

SEA FOOD CHOWDER [Chopped basa fish & prawns with milky thin soup]	APA
CREAM OF CHICKEN [Creamy soup cooked along with chopped boneless chicken]	159
CREAM OF BROCOLI SOUP [Creamy soup cooked along with garlic & broccoli paste]	149
THAI SOUP [Veg/ Chicken /Prawns] [Vegetable, chicken, prawns cooked thick spicy soup made with spicy Thai paste]	129 /149/APA
CLEAR SOUP [Veg /Chicken /Prawns] [Fresh vegetable, chicken, prawns cooked with aromatic stock of Chinese herbs]	119 /139/APA
CREAM OF VEG / MUSHROOM / SPINACH / TOMATO [Creamy soup cooked along with choice of tomato, veg, mushroom, spinach]	129
SOPA DE PAPAS [Boil mashed potato cooked with rich cream & butter]	129
MANCHOW SOUP [Veg / Chicken] [Chili and soya flavoured spicy thick soup, served with crispy fried noodles]	119 / 139
HOT & SOUR SOUP – [Veg / Chicken] [Shredded vegetable with hot spicy & sour thick soup]	119 /139



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SALAD

GREEN SALAD [Freshly cut garden vegetable]	89
TOSSED SALAD [Bite size carrot, beans, cucumber, capsicum, onion & tomato dressing with lemon juice, salad oil & flavoured with oregano]	149
GERMAN POTATO SALAD [Dice, potato, parsley & boiled egg tossed with fresh cream & mayonnaise, seasoned with thyme]	149
RUSSIAN SALAD [French beans, carrot, green peas, potatoes, lettuce, pineapple & apple tossed with fresh cream & mayo sauce]	179
MIX VEG RAITA	99
BOONDI RAITA	99
PINEAPPLE RAITA	129
MIRCHI KHARDA / THECHA	29

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TANDOOR STARTERS



PANEER CHATPATA KEBAB [Cheese stuffed kebab spiced up with a dash of tandoor masala]	259
PANEER ANGARA KEBAB [Technique of enhancing the flavour of a dish by infusing the favour of smoke & burnt charcoal & spices]	249
PANEER SHOLE KEBAB [Paneer marinated in tandoor hot spices & grilled with charcoal pit]	249
PANEER BANJARA KEBAB [Paneer cube marinated with mint & tandoor spices & grilled with charcoal pit]	249
PANEER KALIMIRI KEBAB [Paneer cubs marinated with black pepper & tandoor spices with charcoal pit]	249
PANEER MALAI KEBAB [Paneer cube marinated with mild tandoor spices, hang curd with cream]	249
PANEER KURKURE [Fresh cottage cheese battered & wrapped with corn & papadum flakes deep fry & served with green chutney]	249
STUFFED MUSHROOM TIKKA [Button mushroom stuffed with Paneer & cheese marinated with tandoor spice]	229
HARA BHARA KEBAB [Freshly chopped vegetable with added tandoor spices]	219
ALOO MINT TIKKI [Potatoes cake made with fresh mint leaves batter fried with vermicelli]	179

TANDOOR MUSHROOM 199

[Freshly mushroom marinated with tandoor spices & hang curd]

TANDOORI ALOO 199

[Aloo marinated with spicy tandoor spices with hang curd]

SOYA SEEKH KEBAB 199

[Finely chopped soya added with tandoor spices and grilled with charcoal pit]



FISH TANDOOR APA

[Whole fish marinated with tandoor spices grilled in charcoal pit]

MUTTON RAAN (TO BE PRE – ORDER A DAY BEFORE) APA

[Whole lamb leg marinated with tandoor spices & grilled with charcoal pit]

MUTTON CHOPS 349

[Mutton chops marinated and tossed in traditional spices & cooked delicately to perfection]

MUTTON SUKKA 349

[A Kolhapur speciality of lamb meat, pan roasted with chopped tomatoes & onion
Garnished with brown onion & mawa]

MUTTON LONGHE 349

[A Kolhapur speciality of lamb meat, pan roasted with chopped tomatoes, onion & pickle]

TANDOORI MURG [Half / Full] 249 / 399

[Whole tandoori murg marinated with tandoor spices & grilled with charcoal pit]

MURG AFGANI KEBAB 299

[Chicken minced stuffed in chicken breast spiced up with some Afghani spices & tandoor]

MURG DHARAMPURI KEBAB 299

[Chef special kebab wrap with cheese & tandoor spices]

FISH LASOONI TIKKA 289

[Basa fish marinated in garlic flavour with tandoor spices]



TANDOORI FISH TIKKA	289
[Basa fish marinated with tandoor spices cooked in charcoal pit]	
MURG TANGDI KEBAB	279
[Charcoal smoked o3 leg pic marinated with tandoor spices & hang curd]	
MURG BANJARA KEBAB	279
[Boneless chicken marinated with mint & hang curd]	
MURG SHOLE KEBAB	279
[A spicy Indian preparation marinated with tandoor spices & topped with egg white]	
MURG ANGARA KEBAB	279
[Boneless chicken marinated with red chilly pest & tandoor spices with hang curd]	
MURG MALAI TIKKA	279
[Boneless chicken marinated with cream & tandoor mild spices]	
MURG LASOONI TIKKA	279
[Boneless chicken marinated in garlic flavour with tandoor spices]	
TAWA CHICKEN	279
[Fried chicken made in cheese with mild Indian spices & served with tawa]	
FISH KALIMIRI KEBAB	279
[Basa fish marinated with black pepper & tandoor spices with charcoal pit]	
FISH AJWAINI TIKKA	279
[Basa fish marinated with ajwain, green chillies & tandoor spices]	
TANDOOR CHICKEN LOLLIPOP	269
[Chicken wings marinated with tandoor spices and grilled with charcoal pit]	

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ORIENTAL STARTERS



VEG. SPRING ROLL	279
[Shredded vegetables tossed in soya sauce, rolled in dow sheet & deep fried]	
PANEER HOT PAN CHILLY	269
[Paneer cubs tossed with spicy hot schezwan sauce serving in sizzling plate]	
PANEER CHILLY DRY	249
[Paneer cubs tossed with spicy soya garlic sauce with capsicum & onion]	
PANEER HOT GARLIC SAUCE DRY	249
[Paneer cubs tossed with spicy garlic sauce seasoning garnish with spring onion]	
PANEER SINGAPOORI	249
[Paneer cub's onion, bell pepper tossed with Singapore tangy flavour sauce]	
MOMOS – VEG	229
[Momo is a type of steamed dumpling with some form of filling. Momo has become a Traditional delicacy in Nepal]	
VEG BALL IN HOT GARLIC SAUCE DRY	219
[Veg dumpling tossed with garlic sauce seasoning garnish with spring onion]	
VEG 65	219
[Seasonal chopped vegetable with added Chinese spices and deep fried]	
VEG / GOBI MANCHURIAN DRY	199/209
[Crispy snack of chopped vegetables / cauliflower tossed with Manchurian sauce]	
VEG CRISPY	199
[Seasonal vegetable deep fried & tossed with schezwan sauce]	
CRISPY CORN	199
[Crispy batter fried corn tossed with chopped onion, capsicum & chillies]	



CHEESE CHILLY FRIED CHICKEN	349
[Boneless chicken stuffed in chopped ginger, garlic, chilly, and cheese with]	
CHICKEN HOT PAN CHILLY	289
[Boneless chicken tossed with spicy hot schezwan sauce serving in sizzling plate]	
FISH CHILLY DRY	289
[Fish slice with spicy soya garlic sauce with capsicum & onion, spicy & tangy sauce]	
FISH IN HOT PAN CHILLY	289
[Basa fish tossed with spicy hot schezwan sauce serving in sizzling plate]	
FISH MANCHURIAN DRY	289
[Deep fried basa fish tossed with Manchurian sauce]	
MOMOS – Chicken	289
[Momo is a type of steamed Chicken dumpling with some form of filling Momo has become a traditional delicacy in Nepal]	
CHICKEN CHILLY DRY	269
[Paneer cubs tossed with spicy soya garlic sauce with capsicum & onion]	
CHICKEN MANCHURIN DRY	269
[Dumpling of finely chopped chicken, tossed with Manchurian sauce]	
CHICKEN CRISPY	269
[Boneless chicken deep fried & tossed with schezwan sauce]	
CHICKEN 65	269
[It was introduced by Chennai's famous Chef A.M. Buhari in 1965]	
CHICKEN LOLLIPOP	269
[Chicken wing marinated with Chinese sauces & deep fry]	
CHICKEN MAGNET	319
[Curry cut chicken deep fried]	



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CONTI. STARTERS

CORN CHEESE NUGGETS / BALL

209

[American corn, fresh grated cheese dumpling deep fried served with chef special sauce]

VEG BRUSCHETTA

199

[An Italian appetizer consisting of toasted bread slices drizzled with olive oil and usually topped with tomatoes and basil]

VEG NACHOS WITH CHEESE SAUCE

199

[Nachos topping with tossed minced vegetable with cheese sauce served with salsa sauce]

VEG NUGGETS

199

[Dumpling of minced vegetable, cheese battered with corn meal & deep fry served with fry sauce]



GRILLED CHICKEN / CHICKEN STEAK **379**

[Grilled Chicken Breast is a quick meal with tender juicy chicken in a flavourful Marinade, sauté vegetable and potato fries.]

GRILLED FISH **APA**

Grilled basa fish is a quick meal with tender juicy fish in a flavourful marinade.

CHICKEN BRUSCHETTA **359**

[An Italian appetizer consisting of toasted bread slices drizzled with olive oil and usually topped with chopped tossed chicken, tomatoes and basil

CHICKEN NUGGETS **249**

Dumpling of minced chicken, cheese battered with corn meal & deep fry served with fry sauce]

CHICKEN NACHOS WITH CHEESE SAUCE **249**

[Nachos topping with tossed minced chicken with cheese sauce served with salsa sauce]



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INDIAN MAIN COURSE



PANEER TIKKA MASALA

299

[Exotic curry made of marinated and grilled Paneer cubes cooked in rich onion tomato based gravy]

PANEER BUTTER MASALA

299

[Paneer prepared in makhani gravy topped with fresh cream]

PANEER KADHAI

299

[Paneer cubes in a semi dry tomato based gravy cooked with juliennes of green bell peppers]

PANEER DO PYAZA

299

[Paneer cubs in semi thick onion & white gravy prepare in pyaza]

PANEER KAJU MASALA

299

[Cottage cheese of cubs with fried cashew nuts cooked in red rich gravy]

PANEER KURCHAN

299

[Paneer cubes in a semi thick tomato & onion based gravy cooked with juliennes of assorted bell peppers]

VEG PATIALA

299

[Veg Papad Rolls - Heat oil in a pan, add cumin seeds, raisins, and dry fruits Also add. the grated vegetables and cottage cheese, Give it a tossed add French beans to the mixture.]

VEG KOLHAPURI	269
[Mix seasonable vegetable cooked in spicy thick gravy in Kolhapuri style]	
VEG TAWA	269
[Assorted dry vegetable cooked in dry onion based gravy]	
VEG MARATHA	269
[Vegetable ball cooked in authentic spicy red gravy & topping with tadka]	
VEG KHEEMA MASALA	269
[Chopped vegetable cooked in white gravy & onion gravy]	
MUSHROOM MASALA	269
[Fresh mushroom prepare with onion based gravy with mild Indian spices]	
DHINGRI MUTTER MASALA	269
[Combination of fresh mushroom & green peas cooked in onion based gravy]	



MUTTON HANDI [Half / Full]	459 / 749
[Mutton pic made in spicy brown thick gravy]	
MUTTON ROGAN-JOSH	499
[Succulent pieces of mutton in gravy flavoured with aromatic spices]	
MUTTON RARA	459
[Mutton & mutton Kheema cooked with traditional herbs & spices garnish with roasted mawa]	
KOLHAPURI MUTTON SPL. [Half / Full]	449 / 749
[This dish comes from the region of Kolhapur & it's known for spicy & wonderful aroma]	

MUTTON KHIMA MASALA	499
[Minced mutton cooked with traditional herbs and spices]	
MURG MUSSALUM [Half / Full]	399 / 599
[Tandoor chicken made in some aromatic spice & rich gravy]	
FISH GOAN CURRY [basa]	399
[Cooked in goan style with coconut cream & goan chilly bombs]	
FISH MALWANI CURRY [basa]	399
[Cooked in spicy malwani curry with curry leaves flavour]	
BUTTER CHICKEN [Half / Full]	399 / 749
[Succulent pieces of chicken made in rich tomato gravy finished with cream]	
KOLHAPURI CHICKEN SPL. [Half / Full]	289 / 499
[This dish comes from the region of Kolhapur & it's known for spicy & wonderful aroma]	
CHICKEN PATIALA	329
[Minced boneless chicken in Papad Rolls – Heat oil in a pan, add cumin seeds, Raisins, and dry fruits also give it a toss]	
MURG TIKKA MASALA	299
[Tandoor chicken tikka made in brown gravy with Indian aromatic spices]	
MURG METHI KHAASS	299
[Freshly cut with bone chicken cooking with fenugreek leaves & Indian spices]	
MURG KOLHAPURI	299
[Curry cut pieces of chicken made in Kolhapur style spicy gravy]	
MURG HOME STYLE TARRIWALA	289
[Chicken made in delicacy with blend of different spices and roasted coconut]	



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ORIENTAL MAIN COURSE



VEG THAI CURRY (RED / GREEN) –	299
[Serve the Thai red curry hot with lemongrass rice, plain steamed basmati rice, basil leaves are a beautiful garnish, if you so desire]	
VEG AMERICAN CHOPSEY	289
[Crispy noodles and blanched veg with tangy tomato sauce]	
VEG TRIPLE SCHEZWAN FRIED RICE	289
[Combination of schetzwan rice & noodles serve with veg sauce]	
VEG TRIPLE SCHEZWAN FRIED NOODLES	279
[Combination of schetzwan noodles & rice serve in veg schetzwan sauce]	
VEG SINGAPOORI NOODLES	279
[Soft noodles & shredded vegetable tossed with an exotic Singapore style sauce]	
VEG SCHEZWAN NOODLES	269
[Soft noodles & shredded vegetable tossed with schetzwan style]	
VEG SCHEZWAN FRIED RICE	259
[Chinese herbs rice cooked with spicy schetzwan sauce & choice of vegetable cabbage, carrot & capsicum]	
VEG HAKKA NOODLES	259
[Soft noodles & blanched tossed with soya sauce & seasoning]	
PANEER CHILLY WITH GRAVY	259
[Paneer pieces cooked in spicy soya chili sauce]	
VEG FRIED RICE	249
[Chinese herbs rice cooked with choice of vegetable cabbage, carrot & capsicum]	
VEG MANCHURIEN WITH GRAVY	229
[Vegetable dumpling prepare with Manchurian sauce]	

THAI CURRY (RED / GREEN) – CHICKEN / PRAWNS	349 /399
[Serve the Thai red curry hot with lemongrass rice, plain steamed basmati rice, basil leaves are a beautiful garnish, if you so desire]	
CHI.TRIPLE SCHEZWAN FRIED NOODLES	329
[Combination of minced chicken, egg with noodles & rice serve in schetzwan sauce]	
CHI. SCHEZWAN NOODLES	309
[Soft noodles, minced chicken, egg & tossed in schetzwan style]	
CHI. TRIPLE SCHEZWAN FRIED RICE	299
[Combination of minced chicken, egg with schetzwan rice & noodles serve in chi schetzwan sauce]	
CHI. HAKKA NOODLES	299
[Soft noodles, minced chicken tossed with soya sauce & seasoning]	
CHICKEN AMERICAN CHOPSEY	299
[Crispy noodles and blanched veg with tangy tomato sauce]	
CHI. SINGAPOORI NOODLES	289
[Soft noodles & shredded chicken, egg tossed with an exotic Singapore style sauce]	
CHI. SCHEZWAN FRIED RICE	279
[Chinese herbs rice cooked with spicy schetzwan sauce with minced chicken & egg]	
CHI. FRIED RICE	269
[Chinese herbs rice cooked with minced chicken & egg]	

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CONTI. MAIN COURSE

VEG STEW 299

[Seasonal vegetable with coconut milk cooked well & served with steamed rice]

VEG PASTA WITH SAUCE [Arabbiata, cheese, pesto] 399

[Delicious recipe of pasta and mixed veggies in a tangy and bright tomato / cheese & pesto sauce]

PANEER SIZZLER -GRILLED 399

[Grilled Paneer with dice vegetable tossed in olive oil, herb rice with BBQ sauce]

VEG SIZZLER 349

[Diced continental vegetable tossed with continental herbs, herb rice with wine flavoured tomato cream sauce]

VEG AU GRATIN 349

[Continental delicacy made with mixed vegetables and white sauce as base]



CHICKEN SIZZLER - BARBEQUE 449

[Boneless shredded chicken cooking with BBQ sauce & herb rice]

CHICKEN SIZZLER - SHASLIK 449

[Diced continental vegetable tossed with continental herbs, herb rice with Wine flavoured tomato cream sauce]

CHICKEN PASTA WITH SAUCE [Arrabbiata, cheese, pesto] 429

[Delicious recipe of pasta and mixed veggies with chicken in a tangy and bright Tomato/cheese & pesto sauce]

GRILLED CHICKEN / FISH WITH BBQ SAUCE 429/APA

[Chicken breast / basa fish marinated with continental herbs & grilled topping with BBQ sauce]



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B R E A D

PLAIN ROTI / BUTTER ROTI – [Wheat]	35 / 45
PLAIN NAAN/ BUTTER NAAN	49 / 59
GARLIC NAAN / CHEESE CHILLY GARDEN	69 / 89
PLAIN KULCHA / BUTTER KULCHA	49 / 59
STUFFED KULCHA [Vegetable / Paneer]	69 / 79
LACCHA PARATHA	49
STUFFED PARATHA [Paneer, Aloo, Mix veg, Gobi]	99
CHAPATI	30
BHAKARI	35



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RICE

SAJUK TUPATALI MUTTON BIRYANI

429

[Mutton cooked with Sajuk tup & basmati rice cooked along with whole spices mint & fresh coriander]

MUTTON DUM BIRYANI

349

[Steamed mutton & basmati rice cooked along with whole spices mint & fresh coriander]

PRAWNS DUM BIRYANI

349

[Prawns prepare In Indian spices & basmati rice cooked along with whole spices mint & fresh coriander]

CHICKEN TIKKA BIRYANI

299

[Boneless cubs of chicken tikka basmati rice cooked along with whole spices mint & fresh coriander dum preparation]

CHICKEN DUM BIRYANI

289

[Steamed boned chicken & basmati rice cooked along with whole spices mint & fresh coriander dum preparation]

PANEER TIKKA BIRYANI

269

[Garden fresh vegetable & basmati rice, cooked along with saffron whole spices mint & fresh coriander dum preparation]



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RICE

VEG BIRYANI	249
[Garden fresh vegetable & basmati rice, cooked along with saffron whole spices mint & fresh coriander dum preparation]	
DAL KHICHADI / PALAK KHICHADI	219
[Rice & split green lentil [moong dal] cooked with touch of Indian spices]	
VEG PULAO / ALOO PULAO	179
[Rice tossed with seasonal vegetable and whole spices]	
GREEN PEAS PULAO/ BARISTA PULAO	169
[Rice tossed with green peas, barista onion]	
JEERA RICE	149
[Steamed rice tossed with roasted cumin seed]	
STEAM RICE	139
[Steamed with bay leave]	



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L E N T I L

DAL TADKA

169

[Perfect combination of yellow dal lentil with gently cooked & tempered with cumin seed]

DAL KOLHAPURI

169

[A delicate preparation of spiced yellow lentil a Kolhapuri speciality]

DAL FRY

149

[Perfect combination of yellow lentil gently cooked & tempered with cumin seed]

DAL PALAK

159

[Perfect combination of yellow lentil with boiled palak gently cooked & tempered with cumin seed]

DAL METHI

159

[Perfect combination of yellow lentil with boiled palak gently cooked & tempered with cumin seed]



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DESSERT

KOLHAPUR'S SP COCKTAIL ICE-CREAM	199
SIZZLING BROWNIE WITH VANILLA I/C	179
☐ CARAMEL CUSTERD	179
FRUIT SALAD WITH ICECREAM	159
FRUIT SALAD	139
KHIR	129
GAJAR / DUDHI HALWA	129
GULAB JAMUN WITH ICE CREAM	129
GULAB JAMUN	99
CHOICE OF ICE CREAM	99
[vanilla / chocolate / mango / strawberry/ guava]	



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CONDIMENTS

EXTRA CHEESE	39
EXTRA PAPAD	29
DAHI	29
EXTRA MAYONNAISE / CHUTNEY	29
BUTTER	19
DAHI KANDA	19
CHOPPED TOMATO & ONION	19



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INFANT DIET

DAL KHICHADI	249
DAL VEGETABLE SOUP	149
CEREALS	149
LIQUID UPAMA	99

HEALTH DIET

GRILLED CHICKEN	339
BOILED CHICKEN with Herbs	299
CHICKEN & CHIPS	299
MEXICAN ROLL	249
GRILLED FISH	APA
GRILLED HEARBY FISH	APA
CHICKEN SUB	199
BAKED BEANS	199



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THALI

SP .KOLHAPURI MUTTON THALI

450

(Mutton fry / Masala, Mutton Kheema, Egg Curry, Tambda Rassa, Pandhra Rassa, Dahi Kanda, Chapati / Bhakari – 2, Indrayani Rice – on request, sweet)

FISH THALI

APA

(Bangda Surmai / Pomfret / Prawns / – Goan Style (Fish Fry, Fish Curry, Sol Kadi, Coconut Chutney, Chapati / Bhakari, Rice, Koshimbir Sweet)

MUTTON THALI

390

(Mutton fry/Masala, Egg Curry, Tambda Rassa, Pandhra Rassa, Dahi Kanda, Chapati / Bhakari / Roti – 2, Indrayani Rice – on request, sweet)

CHICKEN THALI

290

(Chicken fry / Masala, Egg Curry, Tambda Rassa, Pandhara Rassa, Dahl Kanda, Chapatti/Bhakari / Roti – 2, Indrayani Rice – on request, sweet)

SP.KOLHAPURI VEG THALI

249

(Typical Kolhapuri Seasonal Vegetable, Pitla, Usal, Mirchi Thecha, Peanut Chutney, Chapati / Bhakari / Roti – 2, Indrayani Rice – on request, Papad, Koshimbir, Sweet)

EGG THALI

199

(Egg masala, egg Bhurji, tambda Rassa, Pandhra Rassa, Chapati / Bhakari / Roti – 2, Indrayani Rice – on request, Papad, Koshimbir, and Sweet)



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HEART OF KOLHAPUR

WADA KOMBDA	349
KHEEMA PAV [CHICKEN / MUTTON]	199 / 299
PURI BHAJI / KORMA	109
KOLHAPURI MISAL	99
ANDA / EGG BHURJI	99
TAMBDA RASSA	99
PANDHARA RASSA	99
PAYA SOUP	99
ALANI RASSA	79
KHANDOLI	79
SP. BATATA WADA	59

*We Kindly Request you, not to waste the Food in
your plate.*

- Considering the Health of our Guest on priority, we do not use Synthetic flavors, Dalda and artificial colors in food preparation.
 - Every Food Order placed will require 15 - 20 minutes for preparation, as every food order is made to order,
 - All gravies are made in House.
 - For any Food Request to satisfy your Taste Buds can be requested, and we will try our best to deliver your satisfaction.
 - Parcel Charges would be charged extra.
 - Government Taxes would be as applicable as actual.
 - Management Reserves the Right to Admission.
 - Restaurant Timings : 7:30 to 23:00
-