



my 
Govinda's
HEALTHY INDIAN FOOD

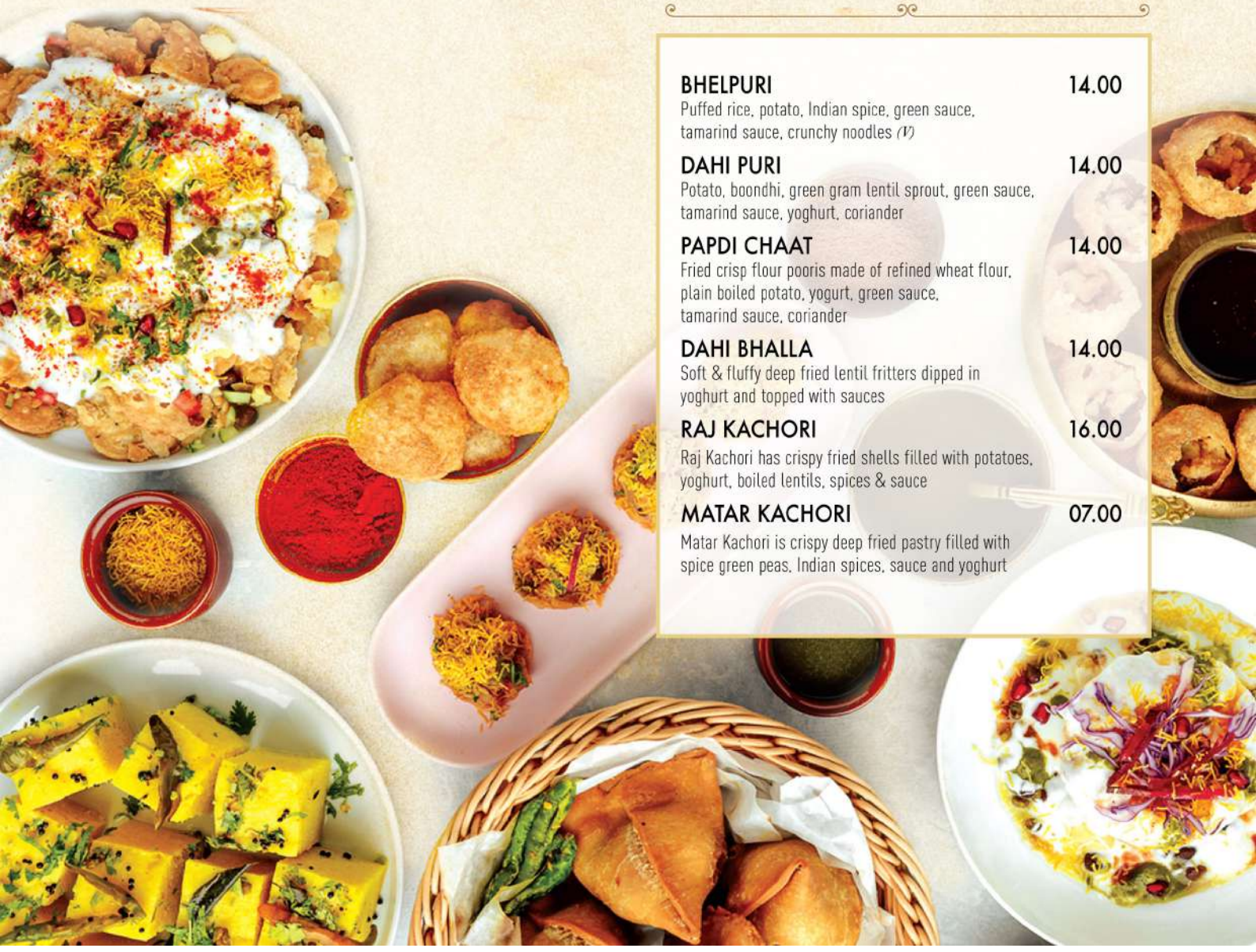
SNACKS & CHAAT

DHOKLA (3 Pcs) Gram flour, sugar, salt, baking powder & a pinch of turmeric (GF, V)	07.00
SAMOSA (2 Pcs) The triangular shaped fried pastry filled with boiled potatoes with Indian spices (V)	07.00
KACHORI (2 Pcs) Deep fried snack fill with green gram lentil, refined flour, Indian spices (V)	07.00
SAMOSA CHAAT The triangular shaped fried pastry topped with chickpeas mint & tamarind sauce (V)	12.00
KACHORI CHAAT Deep fried snack fill with green gram lentil topped with chickpeas mint & tamarind sauce	12.00
PANIPURI Mint & coriander shooter with tamarind, potato ginger chili (V)	10.00
SEV PURI Small deep fried crisp flour pooris made of refined wheat flour, potato, Indian spice, green sauce, tamarind sauce, crunchy sev (V)	14.00



SNACKS & CHAAT

BHELPURI Puffed rice, potato, Indian spice, green sauce, tamarind sauce, crunchy noodles (V)	14.00
DAHI PURI Potato, boondhi, green gram lentil sprout, green sauce, tamarind sauce, yoghurt, coriander	14.00
PAPDI CHAAT Fried crisp flour pooris made of refined wheat flour, plain boiled potato, yogurt, green sauce, tamarind sauce, coriander	14.00
DAHI BHALLA Soft & fluffy deep fried lentil fritters dipped in yoghurt and topped with sauces	14.00
RAJ KACHORI Raj Kachori has crispy fried shells filled with potatoes, yoghurt, boiled lentils, spices & sauce	16.00
MATAR KACHORI Matar Kachori is crispy deep fried pastry filled with spice green peas, Indian spices, sauce and yoghurt	07.00



DESI STYLE STREET FOOD

ALOO TIKKI 15.00

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

ALOO TIKKI CHAAT 15.00

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

VADA PAV / SAMOSA PAV 08.00

Deep fried fritter made of mashed boiled potato and Indian spices served with sauces and covers with breads

PAV BHAJI 23.00

Spiced mixture of mashed vegetables in thick gravy served with bread

CHOLEY BHATUREY 24.00

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

MATAR KULCHA 24.00

A unique white peas mixed with flatbread made without yeast

KACHORI SAAG 18.00

A Rajasthani speciality

SOUTH INDIAN

(Timings 8 am till 12 pm & 4pm till 8 pm)

IDLI SAMBAR 12.50

Soft light fluffy steamed round cake made with rice and lentil batter served with coconut sauce and vegetable stew (*sambhar*)

VADA SAMBAR 12.50

A savory spiced donuts made with black gram lentils and aromatic spices

MASALA DOSA 12.50

Masala dosa is a crispy soft and savory crepes made with rice and lentil batter added with boiled potato masala inside

PAPER MASALA DOSA 14.00

Paper masala dosa is a large crispy and savory crepes made with rice and lentil batter added with boiled potato and spices

RAWA MASALA DOSA 14.00

Crispy netted crepes made with semolina filled with mash potato

PAPER PLAIN DOSA 14.00

Crepes made of rice and lentil batter

BUTTER PLAIN DOSA 15.00

Crepes made of rice and lentil batter with added butter

PLAIN RAWA DOSA 14.00

Crispy netted crepes made with semolina

TOMATO UTTAPAM 15.00

Thick pancakes made with rice & lentil batter topped with chopped tomato

MIX VEG UTTAPAM 15.00

Thick pancakes made with rice & lentil batter topped with chopped mix vegetables



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, crushed ice, soda	14.00



CHINESE SOUP

CREAM OF TOMATO Blanched & smoked tomato with a hint of bay leaf	15.00
TAMATAR KA SHORBA Blanched & smoked tomato, ginger with a mix of spices	15.00
CLEAR VEGETABLE SOUP Broccoli, asparagus, carrot, beans, cabbage (V) (GF) (OF)	15.00
SWEET CORN SOUP Sweet corn, carrot, beans (V) (OF) (GF)	14.00
HOT N' SOUR SOUP Carrot julienne carrot, french beans, cabbage, green chilli, vinegar, soya sauce (V) (OF)	15.00
MANCHOW SOUP Carrot, cabbage, capsicum, ginger, chili, hint of soya sauce, fried noodles (V)	15.00



CHINESE STARTERS

VEG SPRING ROLL Carrot, cabbage, bell pepper (V)	28.00
CRISPY POTATO CHILLI French fries tossed in schezwan sauce (V)	25.00
CRISPY VEGETABLE Batter fried carrots, beans, cabbage, bell pepper, schezwan sauce (V)	29.00
GOBI MANCHURIAN DRY/GRAVY Cauliflower, green chili, capsicum, soya sauce, vinegar (V)	28.00
VEG MANCHURIAN DRY/GRAVY Fried vegetables dumplings, manchurian sauce (V)	28.00
PANEER CHILLI DRY/GRAVY Soya sauce, chilli sauce, bell pepper, green chilli	29.00
SOYA 65 Soya chaap, green chilli, capsicum Soya sauce, vinegar	30.00

CHINESE & CONTINENTAL (MAINS)

VEG HAKKA NOODLES Hakka noodles in soya sauce, vinegar, cabbage, carrots, beans (V)	28.00
SCHEZWAN NOODLES Hakka noodles, schezwan sauce, cabbage, carrot, soya sauce, vinegar (V)	28.00
HONG KONG FRIED RICE Tabasco, vinegar, soya sauce, red chili, dry fruits	28.00
TRIPLE SCHEZWAN RICE Schezwan rice, schezwan noodles, schezwan gravy (V)	29.00

VEG FRIED RICE Carrot, beans, soya sauce, vinegar (V)	28.00
KULHAD PASTA PENNE / SPAGHETTI WITH ALFREDO SAUCE Choice of pasta cooked with alfredo sauce, parmesan cheese & chilli flakes	16.00
KULHAD PASTA PENNE / SPAGHETTI WITH ARRABIATA SAUCE Choice of pasta cooked with arrabiata sauce, parmesan cheese & chilli flakes	16.00
KULHAD PASTA PENNE / SPAGHETTI WITH PINK SAUCE Choice of pasta cooked with pink sauce, parmesan cheese & chilli flakes	17.00
MINI PIZZA (PANEER TIKKA/SOYA TIKKA) A vegetarian isn't shy about flavor. Enjoy paneer, & soya tikka with all flavors oozing out from our pizza	15.00
MINI PIZZA (MARGHERITA/CAPSICUM TOMATO) Go back to where it all belongs. With classic cheese & tomato base topped with basil leaves.	14.00



STARTERS (TANDOORI & DESI FRIED)

PANEER ACHARI TIKKA Cottage cheese, yoghurt, pickle, ginger, Indian spices (GF)	34.00	TANDOORI PLATTER Cottage cheese, veg seekh kebab, makai seekh kebab, potato	38.00
PANEER PUDINA TIKKA Cottage cheese yoghurt, mint, ginger, Indian spices (GF)	34.00	FIVE SPICED BROCCOLI TIKKI Five spiced powder broccoli cottage cheese, Indian spices sweet chilli dip	30.00
SOYA HARYALI TIKKA Soya, spinach paste, mint-coriander sauce, Indian spices (GF) (V)	32.00	VEGETABLE HARA BHARA KEBAB Green peas, cottage cheese, spinach & a blend of Indian spices	30.00
SOYA ACHARI TIKKA Soya, yoghurt, pickle, ginger, Indian spices (GF) (V)	32.00	PANEER METHI TIKKI Cottage cheese, fenugreek, bread crumbs, Indian spices	30.00
MAKAI SEEKH KEBAB Cottage cheese, processed cheese, bread crumbs, Indian spices (GF)	32.00	MASALA PAPAD Chili, cucumber, tomato, coriander, chaat masala (V)	10.00
SUBZI SEEKH KEBAB Exotic vegetables, cottage cheese, black salt, Indian spices (OF)	30.00	FRENCH FRIES Deep fried potato sticks (V)	18.00



INDIAN MAIN COURSE

(PANEER & LENTILS)

PANEER KOLHAPURI 32.00

Cottage cheese, chili, rich tomato gravy (GF)

PALAK PANEER 32.00

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

PANEER MATAR 32.00

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

PANEER SHAHI MASALA 32.00

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

PANEER LABABDAR 32.00

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

PANEER MAKHANWALA 32.00

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

PANEER KADAI 32.00

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

PANEER SANDWICH MASALA 34.00

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

GOVINDAS PANEER TIKKA MASALA 34.00

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

KADI PAKORA 26.00

Gram flour & curd curry

RAJMA MASALA 27.00

Kidney beans, clarified butter, tomato curry

DAL TADKA 26.00

Yellow lentil, clarified butter, curry leaves (GF)

DAL PANCHRATNA 27.00

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

DAL MAKHANI 29.00

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



THALI & SPECIAL COMBOS

MYGOVINDAS MINI THALI (Mon-Thu) 27.00
Salad, Vegetables, lentil, Paneer, Raita, Roti, Rice, Pickle, Dessert

MYGOVINDAS SPECIAL THALI 34.00
Drink, Salad, Papad, Starter, Vegetables, lentil, Paneer, Raita, Roti, Rice, Pickle, Dessert

DAL MAKHNI WITH KULCHA COMBO 28.00
Authentic dal makhni served with choice of stuffed kulcha (*Aloo & Mix Veg*)

CHANA MASALA WITH KULCHA COMBO 27.00
Authentic chana masala served with choice of stuffed kulcha (*Aloo & Mix Veg*)

PANEER MAKHNI WITH KULCHA COMBO 29.00
Authentic paneer makhni served with choice of stuffed kulcha (*Aloo & Mix Veg*)

NOODLES OR FRIED RICE & MANCHURIAN COMBO 26.00
Hakka noodles or vegetable fried rice with veg manchurian

NOODLES OR FRIED RICE & CHILLY PANEER COMBO 28.00
Hakka noodles or vegetable fried rice with chilly paneer

CHINESE PLATTER 33.00
Noodles fried rice vegetable manchurian gravy honey chilli potato

RAJMA WITH JEERA RICE COMBO 25.00
Delicious rajma served with jeera rice (*V*) (*GF*)

KADI PAKORA WITH JEERA RICE COMBO 24.00
Kadi pakora served with jeera rice

CHANA MASALA WITH JEERA RICE COMBO 25.00
Chana masala served with jeera rice (*V*) (*GF*)

DAL TADKA WITH JEERA RICE COMBO 24.00
Dal tadka served with jeera rice (*V*) (*GF*)



INDIAN MAIN COURSE (SOYA SPECIAL, VEGETABLES & KOFTA)

SOYA CHAAP MAKHNI 30.00

Soya chaap, butter, cashew, tomato, cream, thickened Milk

SOYA TIKKA MASALA 30.00

Soya tikka, tomato, cashew gravy, Indian spices, cream mawa (GF)

KADAI VEGETABLE 29.00

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

VEG MAHARANI 29.00

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

VEG KOLHAPURI 29.00

Exotic vegetables, spicy tomato gravy (V) (GF)

KADAI GOBI 30.00

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

CHANA MASALA 28.00

Chick peas, tomato gravy and Indian spices (V) (OF) (GF)

MIRCHI KA SALAN 30.00

Stuffed chili, potato, Indian spices, spinach gravy



GOVINDAS DUM ALOO 29.00

Potato stuffed with cottage cheese & corn, tomato gravy

ALOO BHINDI MASALA 29.00

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

DAHI BHINDI 30.00

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

SHYAM SAVERA KOFTA 32.00

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

NARGISI KOFTA 32.00

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

HANDI DUM BIRYANI (Small/Medium/Large)

GOVINDAS VEGETABLE BIRYANI S/M/L 16/32/40

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

PANEER TIKKA BIRYANI S/M/L 16/32/40

Grilled cottage cheese, rich tomato gravy, clarified butter (GF)

QUINOA BIRYANI S/M/L 18/34/46

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

MOUTH MELTING BIRYANI S/M/L 16/32/40

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

HANDI HYDERABADI BIRYANI S/M/L 16/32/40

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

SOYA TIKKA BIRYANI S/M/L 16/32/40

Grilled soya chaap, clarified butter, tomato gravy (GF)



BASMATI KA KHAZANA (RICE)

PLAIN RICE Basmati rice steamed to perfection (V) (OF) (GF)	22.00
JEERA RICE Basmati rice, roasted cumin seeds (V) (OF) (GF)	24.00
DAL KHICHDI Green gram lentil, toor lentil, basmati rice, cumin, coriander (V) (OF) (GF)	26.00
VRINDAVAN KHICHDI Moog, urad, toor, spinach, rice, Indian spices (V) (OF) (GF)	26.00
MIX VEGETABLE PULAO Exotic vegetables, cottage cheese, Indian spices (OF) (GF)	26.00
GREEN PEAS PULAO Basmati rice, green peas (V) (OF) (GF)	24.00



GAON KA CHULHA (BREADS)

TANDOORI PLAIN ROTI Breads cooked in an authentic clay oven (V)	05.00
TANDOORI BUTTER ROTI Breads cooked in an authentic clay oven	06.00
MISSI ROTI Breads cooked in an authentic clay oven (GF)	07.00
PLAIN NAAN Breads cooked in an authentic clay oven	07.00
NAAN BUTTER/PUDINA/METHI/CHILLI Breads cooked in an authentic clay oven	08.00
GOVINDAS NAAN / CHEESE NAAN Cherry, cheese, cashew nut, raisins	08.00
LACHHA PARATHA PLAIN/BUTTER Layered wheat flour dough	08.00
STUFFED PARATHA/KULCHA Breads cooked in an authentic clay oven	10.00
MATAJI PARATHA Mother's bread, wheat flour, finished with butter / clarified butter	11.00



TRADITIONAL (RAITA)

BOONDI/ALOO BOONDI/CUCUMBER 11.00 Salted yoghurt mixed together with mentioned choices
ANARKALI/PINEAPPLE RAITA 12.00 Salted yoghurt mixed together with mentioned choices





MEETHI MEETHI BAAATEIN (SWEET)

GULAB JAMUN (2Pcs) Deep fried condensed milk dumpling, submerged in sugar syrup	07.00
GULAB JAMUN WITH RABRI Deep fried condensed milk dumpling, submerged in sugar syrup	12.00
RASGULLA (2Pcs) Milk balls dumpling in sugar syrup, almonds & pistachios (OF)	07.00
ANGOORI RABRI CUP Sweetened condensed milk, almonds & pistachios (OF) (GF)	12.00
KESAR RASMALAI (1Pc) Milk dumpling, saffron (OF)	07.00
DAL KA HALWA (100 Gm) Slow cooked green gram lentil, clarified butter (GF)	07.00



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

AED 12.00 PER SCOOP





SILCON OASIS

04 591 8805 | 056 269 4588

JLT

04 591 5155 | 056 261 4599

KARAMA

04 396 0088 | 050 564 9227


ITHRA NEW GOLD SOUQ

050 254 6971

ARJAN

050 254 6917

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