



SILICON 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

 [mygovindasrestaurantdubai](https://www.facebook.com/mygovindasrestaurantdubai)

 [mygovindas](https://www.instagram.com/mygovindas)

 www.mygovindas.com



ORDER
THROUGH OUR
WEBSITE
(www.mygovindas.com)
AND AVAIL
10%
DISCOUNT CODE
IS **TAK10**





RAJ KACHORI

SNACKS & CHAAT

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

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

2

VEGAN CHAAT

PAPDI CHAAT <i>Small deep fried crisp Flour Pooris made of Rajgira, plain boiled Potato, Green Vegan Sauce, Tamarind Sauce, Coriander, Vegan Curd (V)</i>	20.00
SPROUTS CHAAT <i>Boiled mix Lentils with Vegan Green Sauce and Tamarind Sauce, Lemon Juice, Coriander (V)</i>	18.00
DAHI PURI <i>Potato , Boondi, Green Gram Lentil Sprout, Green Vegan Sauce, Tamarind Sauce, Coriander, Coconut Yoghurt (V)</i>	20.00
BHALLA PAPDI <i>A small thin crisp Wheat Biscuit (Papri) dipped in Coconut Yoghurt, Lentils, Indian Spices, Coriander, Agra sev (V).</i>	20.00
DAHI BHALLA <i>Soft & fluffy Yoghurt fritters made of Gram Flour and refined Wheat Flour dunked in Coconut Yoghurt and topped with Sauces (V).</i>	20.00
RAJ KACHORI <i>Raj Kachori has crispy fried shells filled with Potatoes, Coconut Yoghurt, boiled Lentils, Spices & Sauce (V)</i>	22.00



DAHI BHALLA

3



MATAR KULCHA




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>	
ALOOTIKKI	15.00
<i>Shallow fried Potato Ball, Indian Spice, Green Chutney, Tamarind Chutney, Crunchy Noodles & Sweet Curd.</i>	
ALOOTIKKI 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>	



MASALA DOSA

SOUTH INDIAN*

IDLI SAMBAR	14.00	PAPER MASALA DOSA	15.00
<i>Soft light fluffy steamed round cake made with Rice and Lentil batter served with Coconut Sauce and Vegetable Stew (Sambhar)</i>		<i>Paper Masala Dosa is a large crispy and savory crepes made with Rice and Lentil batter added with boiled Potato and Spices</i>	
		TOMATO UTTAPAM	16.00
		<i>Thick pancakes made of Idli batter or Dosa batter topped with chopped Tomato</i>	
		MIX.VEG UTTAPAM	16.00
		<i>Thick pancakes made of Idli batter or Dosa batter topped with chopped mix vegetables</i>	
VADA SAMBAR	14.00		
<i>A savory spiced donuts made with Black Gram Lentils and aromatic Spices</i>			
MASALA DOSA	15.00		
<i>Masala dosa is a crispy soft and savory crepes made with Rice and Lentil batter added with boiled Potato masala inside</i>			

*Products available from 8 am to 11:30 am | 4 pm to 8 pm



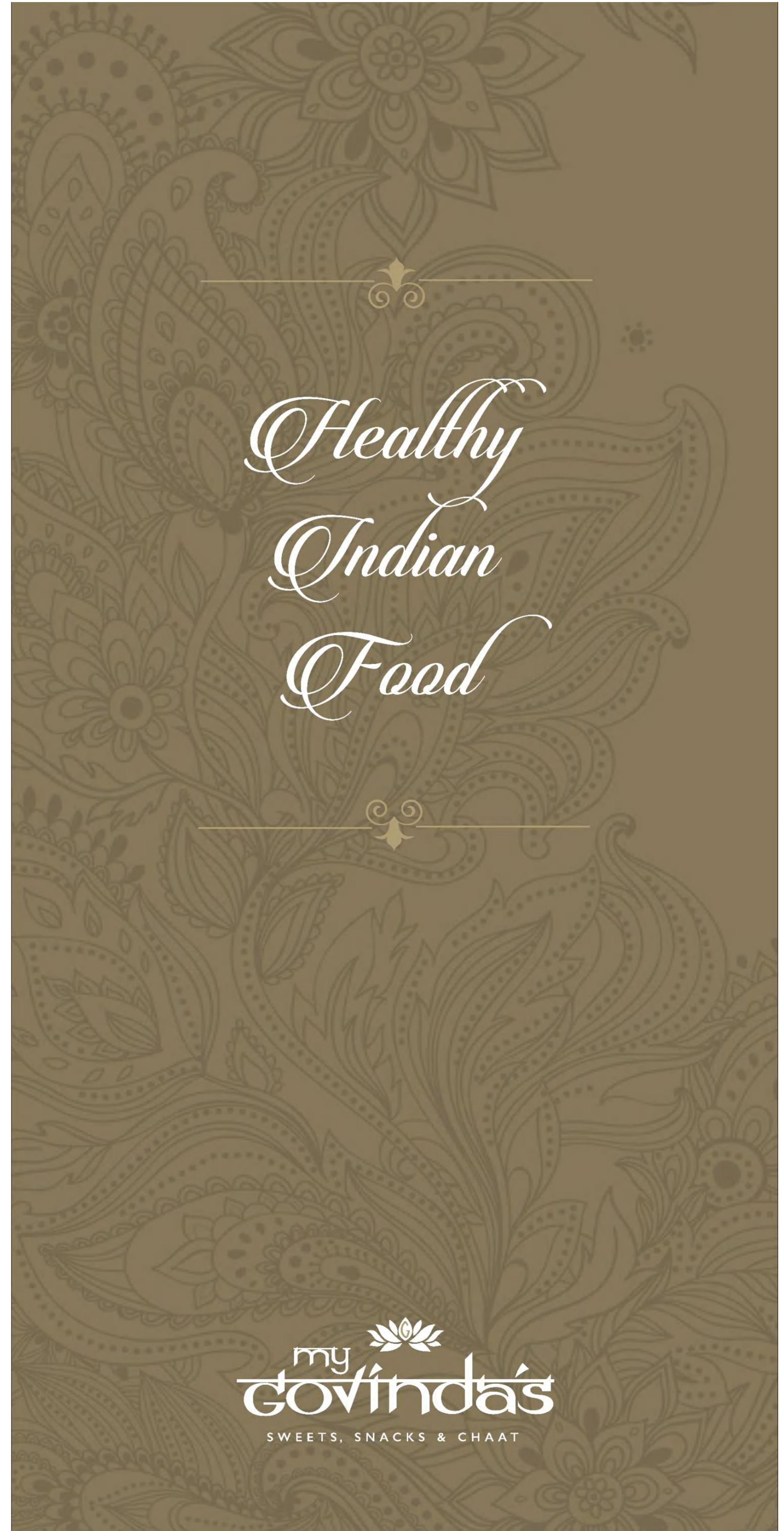
IDLI SAMBAR



CAPPUCCINO

HOT BEVERAGES

ESPRESSO (SINGLE / DOUBLE)	10.00 / 14.00
AMERICANO	10.00
CAPPUCINO	12.00
CAFÉ LATTE	12.00
MASALA CHAI	05.00



COOL COOL CORNER

BUTTER MILK <i>Yoghurt, Cumin Powder, Salt</i>	12.00
PUNJABI LASSI <i>Yoghurt (Salt or Sweet)</i>	15.00
FRESH JUICE <i>Orange, Sweet Lime, Pineapple, Watermelon, Pomegranate, Carrot</i>	18.00
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
SOFT DRINK	06.00
MINERAL WATER	
<i>Small</i>	03.00
<i>Large</i>	05.00



MOCKTAIL

MY GOVINDAS PARADISE <i>Watermelon, Pomegranate, Strawberry</i>	22.00
MANGO TANGO <i>Mango, Milk, Mango Ice Cream</i>	22.00
PINA COLADA <i>Pineapple, Vanilla Ice Cream</i>	22.00
JAL JEERA MOJITO <i>Ginger, Mint, Lime, Soda</i>	18.00
PLANTERS PUNCH <i>Orange, Sweet Lime, Pineapple, Ginger & Honey</i>	22.00
COCONUT BREEZER <i>Coconut Water, Coconut Milk, Tender Coconut Icecream</i>	20.00



SOUP

CREAM OF TOMATO	22.00	HOT N' SOUR	22.00
<i>Blanched & Smoked Tomato with a hint of Bay Leaf</i>		<i>Carrot Julienne, French Beans, Cabbage, Green Chilli, Vinegar, Soya Sauce (V) (OF)</i>	
CLEAR VEGETABLE	22.00	MANCHOW	22.00
<i>Broccoli, Asparagus, Carrot, Beans, Cabbage (V) (GF) (OF)</i>		<i>Carrot, Cabbage, Capsicum, Ginger, Chili, hint of Soya Sauce, fried Noodles</i>	
SWEET CORN VEGETABLE	22.00		
<i>Sweet Corn, Carrot, Beans (V) (OF) (GF)</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	MASALA PAPAD	10.00
<i>Five Spice Powder, Broccoli, Cottage Cheese, Indian Spices, Sweet Chili Dip</i>		<i>Chili, Cucumber, Tomato, Coriander, Chaat Masala (V)</i>	
PANEER METHI TIKKI	30.00	FRENCH FRIES	18.00
<i>Cottage Cheese, Fenugreek, Bread Crumbs, Indian Spices</i>		<i>Deep Fried Potato sticks (V)</i>	

TRADITIONAL RAITA'S

BOONDI RAITA	16.00	CUCUMBER RAITA	16.00
ALOO BOONDI 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
KASTURI GOBI & BROCOLLI <i>Roasted Broccoli and Cauliflower Florets, Fenugreek marination (V) (GF) (OF)</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

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



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

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



NANDGAON KI MANDI SE (VEGETABLE DISH)

KADAI VEGETABLE / BABY CORN	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>	

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





BIRYANI

PANEER TIKKA BIRYANI (S/L) <i>Grilled Cottage Cheese, Rich Tomato Gravy, Clarified Butter (GF)</i>	32.00 / 42.00	MYGOVINDA'S VEGETABLE BIRYANI (S/L) <i>Exotic Vegetables, Cottage Cheese, Basmati Rice, Tomato Gravy (OF) (GF)</i>	32.00 / 42.00
MOUTH MELTING BIRYANI (S/L) <i>Cheese Dumpling, Rich Tomato Sauce, Clarified Butter (GF)</i>	32.00 / 42.00	HANDI HYDERABADI BIRYANI (S/L) <i>Spinach Gravy, Cottage Cheese, Exotic Vegetables, Clarified Butter (GF)</i>	32.00 / 42.00
QUINOA BIRYANI (S/L)	36.00 / 46.00	SOYA TIKKA BIRYANI (S/L) <i>Grilled Soya Chaap, Clarified Butter, Tomato Gravy (GF)</i>	32.00 / 42.00

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



16

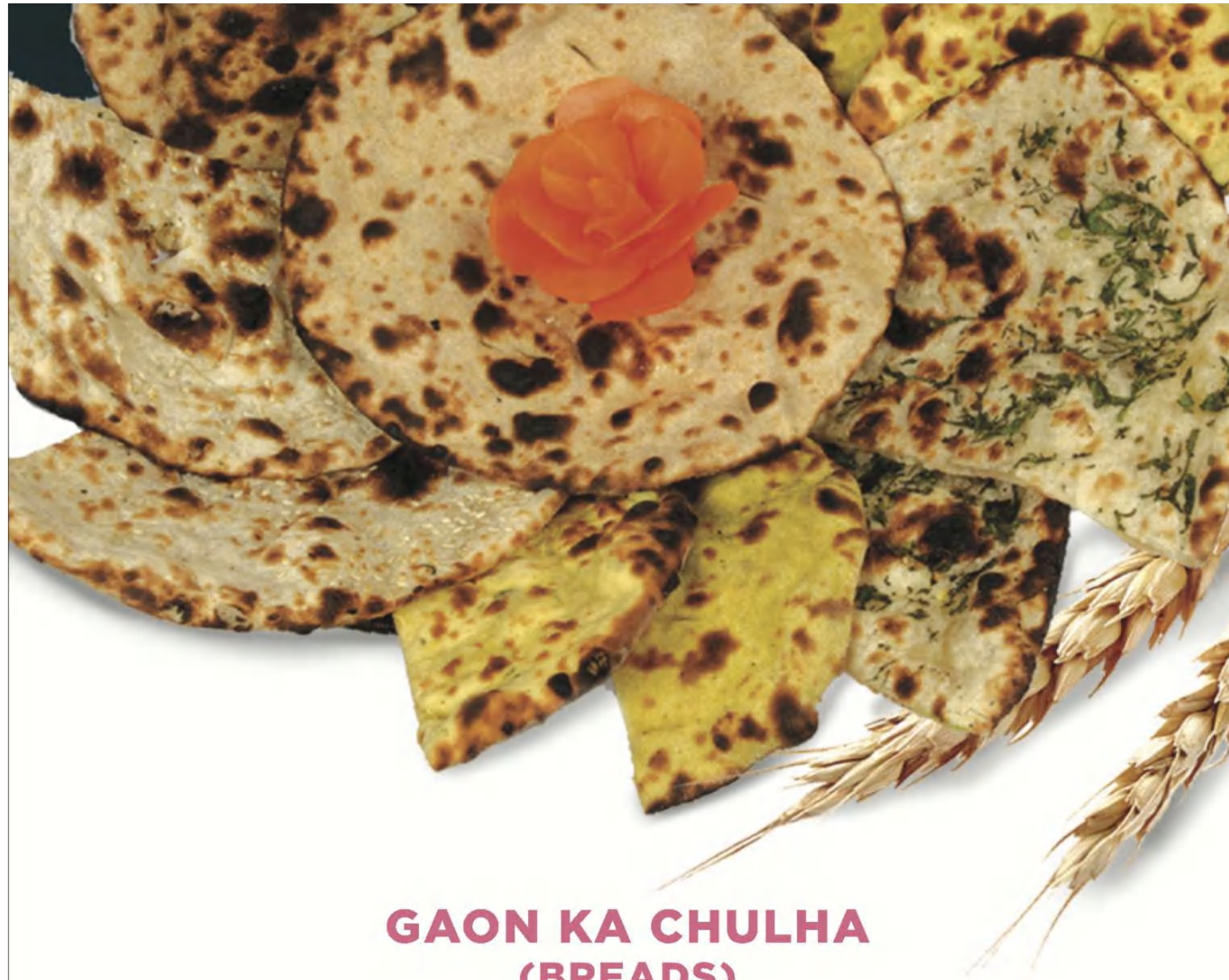
BASMATI KA KHAZANA

PLAIN RICE <i>Basmati Rice Steamed to Perfection (V) (OF) (GF)</i>	24.00
JEERA RICE <i>Basmati Rice, Roasted Cumin Seeds (V) (OF) (GF)</i>	26.00
DAL KHICHDI <i>Green Gram Lentil, Toor Lentil, Basmati Rice, Cumin, Coriander (V) (OF) (GF)</i>	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 / CORN <i>Basmati Rice, Green Peas (V) (OF) (GF)</i>	32.00

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



17



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>	
MYGOVINDA'S NAAN / CHEESE NAAN	09.00
<i>Cherry, Cheese, Cashew Nut, Raisins</i>	
LACHA PARATHA PLAIN / BUTTER	09.00
<i>Layered Wheat Flour Dough</i>	
KULCHA PLAIN / BUTTER	09.00
<i>Breads Cooked in an authentic Clay Oven</i>	
STUFFED PARATHA / KULCHA	10.00
<i>Breads Cooked in an authentic Clay Oven</i>	

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



PATIALA DI PASAND

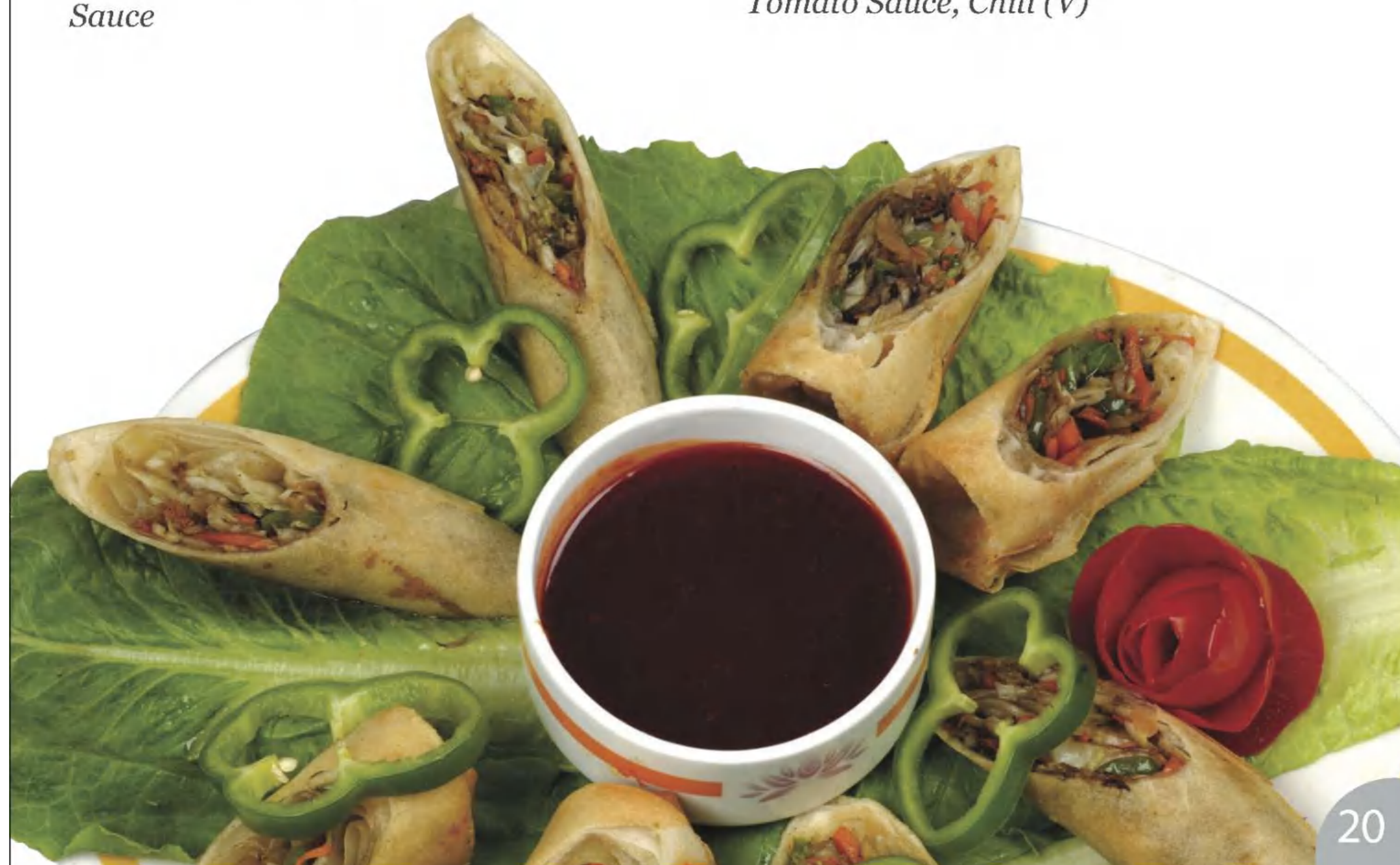
SOYA MALAI TIKKA	30.00
<i>Soya Chaap, Yoghurt, Sugar, Cashew Nut paste (GF)</i>	
SOYA HARIYALI TIKKA	30.00
<i>Soya, Spinach Paste, Mint-Coriander Sauce, Indian Spices (GF) (V)</i>	
SOYA ACHARI TIKKA	30.00
<i>Soya, Yoghurt, Pickle, Ginger, Indian Spices (GF) (V)</i>	
SOYA CHAAP MAKHNI	32.00
<i>Soya Chaap, 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>	

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



CHINESE STARTERS & MAIN COURSE

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



20



RICE & NOODLES

HONG KONG FRIED RICE	28.00
<i>Tabasco, Vinegar, Soya Sauce, Red Chili, Dry Fruits</i>	
TRIPLE SCHEZWAN RICE	29.00
<i>Schezwan Rice, Schezwan noodles, Schezwan gravy (V)</i>	
VEG FRIED RICE	28.00
<i>Carrot, Beans, Soya Sauce, Vinegar (V)</i>	
VEG HAKKA NOODLES	28.00
<i>Hakka Noodles in Soya Sauce, Vinegar, Cabbage, Carrots, Beans (V)</i>	
SCHEZWAN NOODLES	28.00
<i>Hakka Noodles, Schezwan Sauce, Cabbage, Carrot, Soya Sauce, Vinegar (V)</i>	



21



THALI

(Available only during lunch hours)

MYGOVINDA'S THALI (MON - THU)	32.00
<i>Drink, Salad, Papad, Starter, Vegetables, Lentil, Raita, Roti, Rice, Pickle, Dessert</i>	
MYGOVINDA'S SPECIAL THALI (FRI - SUN)	34.00
<i>Drink, Salad, Papad, Starter, Vegetables, Lentil, Raita, Roti, Rice, Pickle, Dessert</i>	
HEALTHY MEAL BOX	30.00
<i>Drink, Salad, Papad, Starter, Vegetables, Lentil, Raita, Roti, Rice, Pickle, Dessert (V) (HP) (LC) (DB)</i>	
<i>(Only available for take Away & Delivery)</i>	

(V) - Vegan | (HP) - High Protein | (LC) - Low Calories | (DB) - Diabetics



MEETHI MEETHI BAATEIN (SWEETS)

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

