



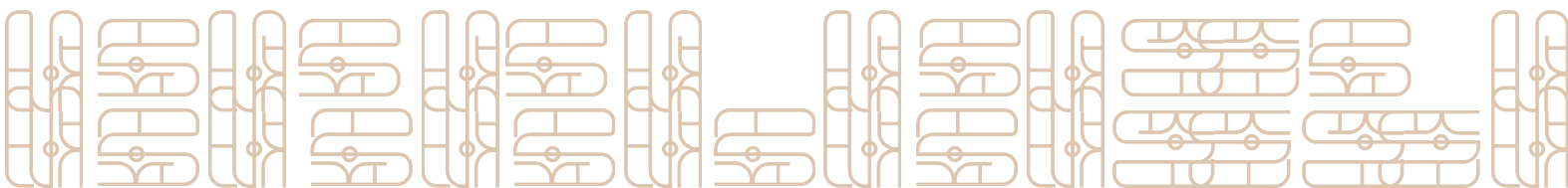
KALINDA

FOOD  
menu

SPROUT HOSPITALITY LLP

Kalinda, Link Plaza Building, Near Inorbit Mall, Malad  
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We levy a 10% Service Charge Distributed between Service.  
Kitchen, Housekeeping & Purchase Staff.  
Government Taxes As Applicable.










# INDIAN menu



## SHORBA | SOUP

- Chilgoze Ka Shorba**   325  
Carrots, coriander root, tomatoes & pine nut flavor soup
- Tamatar Aur Nariyal Ka Shorba**   285  
Tomato & fresh coconut flavor soup
- Subz Santre Ka Shorba**   285  
Root vegetable & malta orange flavor soup
- Roasted Pumpkin Aur Fennel Root Shorba** 245  
Red pumpkin fennel flavored soup
- Shorba Pubahar** 295  
Shorba of lentils cooked with fresh ginger, green coriander & chillies served with sprinkling of ground cumin and a dash of lemon juice
- Nalli Ka Awadhi Shorba**  325  
Smoked marrow soup
- Murgh Dhanewal Shorba**  295  
Chicken and fresh coriander soup

## APERITIF | SALAD

- Akhrot Santra Aur Naspati Ka Salad**    275  
Orange, pears & roasted walnut with feta cheese salad
- Fresh Green With Orange & Walnut Salad**    275  
California roasted walnut, romaine lettuce and arugula and fresh pomegranate salad
- Hare Seb Aur Till Tadke Ka Salad**    275  
Green apple & roasted white sesame seeds mix with orange mustard dressing
- Angoor Aur Kaju Ka Salad**    245  
Roasted cashew and grapes salad
- Khamang Kakadi Ka Salad**    225  
Green cucumber, roasted peanut, tempered with curry leaves & mustard seeds
- Tandoori Murgh Ka Salad**  325  
Roasted shredded tandoori chicken salad with arugula & feta cheese
- Jhinga Aur Santre Ka Salad**  395  
Shrimps, romaine lettuce, cherry tomato & goat cheese

## RAITA | YOGHURT

- Mixed Vegetable Raita**   175  
Fresh mint, onion, tomatoes, green cucumber tempered with roasted cumin seeds
- Gajjar Anardane Ka Raita** 185  
Carrot & fresh pomegranate raita
- Chilgoze Ka Raita**   225  
Brown garlic paste flavor & pine nut raita
- Nizami Kakdi Raita**   185  
Cucumber & pomegranate raita with peanut curry leaves & cracked mustard tempering

## VEGETARIAN KEBABS

- Alleppey Aloo** 425  
Wok-tossed baby potatoes in spicy kerala spices
- Aloo Panchforan** 425  
Tandoor charred baby potatoes flavor with three types of pickles
- Nadru Ki Shami** 485  
Skillet grilled lotus stem & bengal gram patties
- Malai Ajwaini Broccoli**   455  
Tandoor-charred broccoli, flavor with carom seeds and yoghurt
- Sarson Wali Gobhi**   385  
Yellow mustard & yoghurt marinated, tandoori cooked cauliflower
- Shetbar Ki Galawati** 625  
Green asparagus flavor skillet grilled patties
- Rajma Aur Chukandar Ki Galawati** 525  
Skillet grilled white kidney beans and beetroot patties



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GLUTEN FREE





NON VEG


# INDIAN menu



**Tulsi Patte Ka Paneer Tikka**   485  
Tandoor cooked cottage cheese  
flavor with holy basil leaves

**Peshawari Paneer Tikka**   485  
Tandoor-cooked cottage cheese,  
rubbed with crushed peshawari spices

**Bharwan Khumb**  455  
Spinach & cheese stuffed fresh button  
mushrooms cooked in a tandoor


**Peshawari Ratalu**  455  
Tandoor-cooked chunks of sweet potatoes,  
rubbed with crushed peshawari spices

**Sofiyani Paneer Tikka** 485  
Tandoor cooked cottage cheese stuff with aniseed flavor

**Kandhari Paneer Tikka**   485  
Fresh pomegranate, poached beetroot flavored  
cottage cheese cooked in sigdi

**Kasundi Aur Hara Mirch Ka Sakharkhand** 455  
Sigdi roasted sweet potatoes with traditional  
home ground mustard & green chilli

**Subz Makai Seekh Kebab** 455  
American corn & fresh vegetables seekh kebab

**Mattar Malai Ke Kebab**   455  
Fresh green peas & cashew nut patty flavored  
with thickened & golden raisins

**Jaituni Khumb Tikka**   485  
Green olive rubbed, tandoor cooked mushrooms

## GOSHT | LAMB / MUTTON

**Kakori Kebab** 775  
A traditional sigdi cooked seekh,  
made with chef's signature blend of spices

**Lucknowi Seekh Kabab** 745  
Sigdi cooked, coarsely ground  
spicy mutton seekh

**Gosht Ke Kabab** 745  
Kid goat boneless leg pieces cooked  
with nutmeg & saffron flavor

**Raan-e-Changezi** 2,245  
Delicately spiced, slow tandoor  
roasted kid goat leg

**Barra Kebab** 795  
Tandoor cooked lamb chops flavor  
chef's signature blend of spices

**Dum Ki Chop** 1,645  
Slow cooked new zealand chop marinate  
with poppy seeds, cashew nut & yoghurt

**Galawati Ke Kebab** 775  
Tawa-seared kebab of pasted baby goat meat,  
flavored with blend of hakimi spices

## MURGH | CHICKEN / POULTRY

**Desi Saundha Murgh** 575  
Tandoor-roasted chicken, flavor with fresh  
crushed black peppercorn and fresh cilantro

**Malai Lasooni Tikka** 575  
Tandoor-roasted succulent chicken breast  
pieces with fried garlic

**Bhatti Ka Murgh**  
Tandoori chicken done the kalinda way  
Half 545  
Full 945

**Murgh Karachi Kebab** 575  
Tandoor-roasted chicken tikka in a unique  
blend of beetroot and spices

**Jaituni Murgh Tikka** 575  
Green olive rubbed chicken cooked in tandoor

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# INDIAN menu



## SAMUDRA SE | SEAFOOD

**Kalinda Ki Machhli** 795  
Oven baked pomfret with sour cream topping

**Sarson Rawas Tikka** 745  
Sigdi-cooked rawas, flavor with stone ground mustard paste

**Ajwaini Rawas Tikka** 745  
Tandoor-cooked rawas, flavor with carom seeds

**Awadhi Sunheri Jhinga** 875  
Tandoor-cooked tiger prawns, flavor with saffron, crushed pepper & green olives

**Konkani Tawa Jhinga** 815  
Tawa seared prawns marinated with fresh green konkani spices

**Nizami Tawa Pomfret** 845  
Pomfret fillet flavor with fresh green herbs and spices

**Masaledar Tawa Surmai** 775  
Slices of fresh king fish, coated with coastal spices & pan-seared

## MAIN COURSE

**Hyderabadi Paneer ka Salan** 575  
Cottage cheese in saffron almond gravy

**Khade Masale Ka Paneer**   575  
Cottage cheese tossed with three pepper and roasted, crushed whole spices

**Lucknowi Aloo Korma** 475  
Potatoes cooked in lucknowi dum gravy

**Hyderabadi Khatta Mittha Baingan**   445  
Baby aubergine tossed in tangy & spicy sweet gravy

**Taazi Bhuni Subzi**   475  
Fresh seasonal vegetables tossed with onions, tomatoes and roasted crushed spices

**Uttari Lahsooni Saag** 475  
Mixed fresh greens with garlic & chilli tempering


**Bhindi Kali Mirch**   475  
Okra tossed with yoghurt & fresh ground pepper



**Amritsari Chholey**   445  
Chickpeas cooked with a blend of spices

**Kathal Ki Kaliya** 475  
Green jackfruit cooked awadhi flavor gravy

**Nadru Palak ki Chaman**   445  
Fresh fenugreek leaves, spinach & lotus root tossed in golden garlic & onion

**Dum Subz Handi** 475  
Seasonal veggies mix cooked in almond, cashew nut, yoghurt & saffron flavor gravy

**Paneer Methi Makhni**   575  
Stuffed cottage cheese cooked with onion & almond base gravy

**Veg Lawabdar**   445  
Fresh seasonal vegetables cooked in cashew nut, yoghurt, tomato gravy

**Subz Miloni**   445  
Fresh seasonal vegetables cooked in a smooth green puree of spinach, flavor with cumin seeds & garam masala

**Mirch Baingan Ka Salan** 445  
Large whole green chillies & baby eggplant, simmered in a velvet smooth gravy of yoghurt, tamarind, coconut and peanut

**Jodhpuri Aloo** 445  
Tandoor roasted baby potatoes flavored with five spice and cucumber seeds

**Bhindi Do Pyaza** 445  
Okra & shallots onion cooked tomato, cashew nut & yoghurt gravy

**Aloo Bukhara Kofta Curry**   485  
Vegetable kofta, stuffed with apricots & finished in a smooth capsicum-infused gravy

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## GOSHT | LAMB / MUTTON

**Bhoona Laal Maas** 775  
Mutton cooked rajasthani style  
with fiery red chillies

**Lagan Ki Nihari** 745  
Slow-cooked mutton with traditional nihari spices

**Burani Gosht** 745  
Kid goat cooked in thick onion-based gravy

**Bhuna Gosht Adraki** 745  
Kid goat meat boneless cooked in  
curd, poppy seed, and dry ginger flavor

**Hare Masale Ka Kheema** 775  
Kid goat meat minced cooked with fresh greens

## MURGH | CHICKEN / POULTRY

**Murgh-e-Khaas** 545  
Tandoor-roasted spring chicken in rich  
tomato, red pumpkin gravy

**Murgh Baradari Korma** 545  
Chicken leg boneless braised in onion  
and lazeez masala gravy

**Murgh Mulla Do pyaza** 545  
Chicken cooked with shallots, almonds  
and yoghurt based gravy

**Khade Masale Ka Murgh** 545  
Tandoor cooked chicken tossed  
with roasted and coarse spices

**Chowk Ka Murgh Curry** 545  
Homemade-style chicken curry

## SAMUDRA SE | SEAFOOD

**Jhinga Siya Mirch** 785  
Skillet seared prawns flavor with black  
pepper corn & fresh three pepper

**Jhinga Hara Pyaz** 785  
Prawns tossed with green onion,  
garlic & brown cashew nut paste

## Meen Moilee


Seafood cooked in gravy redolent with coconut  
milk powder & fresh spices  
Pomfret 785  
Rawas 725

**Teekhi Tamatar Ki Machhli** 725  
Rawas cooked in onions, almonds,  
tomatoes & indian spices

**Hyderabadi Machhli Ka Salan** 725  
Rawas cooked with almonds & brown  
onion, garlic and tamarind paste

## DAL | LENTILS

**Kabul Ki Dal**  445  
Our specialty slow simmered black lentils

**Tadkewali Dal**  345  
Toor dal tempered with onions, garlic,  
cumin and tomatoes

**Dal Palak Ki Katli**  345  
Yellow lentils tempered with spinach  
and burnt garlic, curry leaves

## CHAWAL | RICE

**Steamed Rice** 275  
Plain basmati rice

**Motiya Pulao**   325  
Aromatic basmati rice tempered  
with cottage cheese & three pepper

**Gucchi Birayani** 985  
Aromatic basmati rice cooked with stuffed  
morel mushroom, couscous & pomegranate

**Kathal Ki Biryani** 515  
Aged basmati rice and baby jackfruit  
cooked in a traditional dum style



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# INDIAN

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## Nawabi Dum Subz Biryani 545

Fresh mixed vegetables biryani  
cooked in dum style

## Subz Chukandar Pulao 545

Aromatic basmati rice pulao with  
beetroot, carrots & mushrooms

## Gosht Ki Dum Biryani 685

A traditional awadhi biryani cooked with  
tender mutton, aged rice in dum style

## Kolambichi Biryani 745

A maharashtrian delicacy  
with shrimps (prawns)

## Murshidabadi Murgh Biryani 585

Aged basmati rice cooked with chicken  
in truly mughlai way

## Murgh Yakini Pulao 585

Aromatic basmati rice, dum with  
curry cut chicken, mint powder,  
yellow chilli & chicken broth

## MISHTAN | DESSERTS

Agre Ka Ilaichi Jamun 285

Angoori Rabdi 285

Kesari Rasmalai 285

Parde Mein Khubani 345

Jalebi 245

Kesari Phirni 245

## ROTIYAN | FLAT BREADS

Roti (Plain, Butter) 75

Naan (Plain, Garlic, Butter) 105

Paratha (Plain, Pudina, Laccha) 105

Warqi Paratha 125

Malabari Paratha 105

Bakhumaas 125

Ulte Tawe Ka Paratha 105

Amritsari Kulcha (Without Stuffed) 120

Cheese Naan 120



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# CANTONese menu



## SOUP

<b>Spicy Cantonese Soup</b>  	325
With tofu	
<b>Sweet Corn Kernel Soup</b>  	325
<b>Veg Hot and Sour Soup</b>  	375
with mushroom tofu and chinese veg pickle	
<b>Sweet Corn Kernel Soup</b> 	345
With minced chicken and asparagus	
<b>Mince Lamb Soup</b> 	385
With celery, carrot, waterchestnut & shitake mushroom	
<b>Hot and Sour Soup</b> 	345
With shredded chicken	
<b>Spicy Chicken Cantonese Soup</b> 	345

## SALAD

<b>Mix Salad</b>	325
Lotus root & pomegranate with lemon grass sauce	
<b>Oriental Salad</b>  	325
Lotus root chips, edamame beans & plum sauce dressing	
<b>Prawn Salad</b>	385
Sweet thai chilli sauce & raw mango	

## DIM SUM

<b>Truffle Edamame Dumpling</b>	625
<b>Corn &amp; Waterchestnut Dumpling</b>  	375
<b>Vegetarian Poached Peking Dumpling</b> 	375
<b>Jade Treasure</b> 	375
<b>Asparguse &amp; Pumpkin Dumplings</b>  	375
<b>Bakchoy &amp; Garlic Dumplings</b> 	425
<b>Turnip Cake</b> 	499
<b>Assorted Dimsum Basket</b> 	999
<b>Veg Chive Dumpling</b> 	399
<b>Crunchy Ice burg Dumpling</b>  	399
<b>Crystal Dumpling</b> 	375
<b>Veg Roll</b> 	349

<b>Chicken Shanghai Dumpling</b> 	425
<b>Chicken Poached Peking Dumpling</b> 	445
<b>Chicken Bok Choy</b> 	385
<b>Chicken and Coriander Dumpling</b> 	445
<b>Chicken Sriracha Dumpling</b> 	425

## VEGETABLE

<b>Stir Fry Bok Choy</b>  	345
Ginger Garlic	385
Oyster Sauce	425
<b>Stir Fry Asparagus, Lotus Root</b>  	585
With crushed black pepper	
<b>Stir Fry Asparagus &amp; Mock Duck</b> 	545
In black pepper sauce	
<b>Five Style Vegetables</b>	545
In mountain chilli sauce	
<b>Stir Fry French Beans</b>	545
In toban sauce	
<b>Spicy Okra, Aubergine &amp; French Beans</b>	545
In chilli oil sauce	
<b>Vegetable Clay Pot Tofu</b>  	395
In toban sauce	
<b>Salted Edamame Beans</b>  	525
Plain / ginger & garlic / chilli	
<b>Braised Mapo Tofu &amp; Shitake Mushrooms</b>	625
With black bean sauce	
<b>Szechuan Mapo Tofu</b>	545
With chopped shitake mushrooms & toban sauce	
<b>Wild Mushroom Clay Pot</b>	625
In oyster sauce	
<b>Lo han Chai</b> (Buddha's Delight)	750
Bok choy, straw mushrooms & asparagus	
<b>Kung Pao Paneer</b>	575
<b>Crispy Tofu with Sweet Chilly Sauce</b>	575
<b>Black Bean Paneer</b>	475
(in black bean Sauce)	
<b>Mix Veg in Chilly Oil</b>	545

    
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# CANTONESE



# CANTONese menu



## MEAT & POULTRY













<b>Stir Fry Chicken</b> In black pearl garlic sauce	699
<b>Crispy Lemon Chicken</b> In home made thai sauce	615
<b>Stir Fry Szechuan Style Chicken</b>	625
<b>Stir Fry Chicken</b> In black bean sauce	645
<b>Kung Pao Chicken</b>	625
<b>Wok Toss Chicken</b> In mountain chilli sauce	505
<b>Wok Toss Chicken</b> In black pepper sauce	585
<b>Braised Chicken Clay Pot</b> With shitake mushrooms	725
<b>Sanpei Chicken</b> With shimeji mushrooms & dry chilli	699
<b>Crispy Lamb and Raw Mango</b> In sweet & sour sauce	585
<b>Slice Lamb</b> In la-yum sauce	699
<b>Slice Lamb</b> In black pepper sauce	745
<b>Mongolian Style Lamb Chops</b> New zeland lamb chops	2,200

## SEAFOOD

<b>Crispy Grouper</b> In thai chilli sauce	645
<b>Steamed Indian Salmon</b> In black bean sauce	685
<b>Grouper</b> In assam sauce	775
<b>Steamed Chilean Sea Bass</b> In supreme soy sauce	2,200
<b>Salt and Pepper Squid</b> With fry garlic, Spring onion & red bell pepper	525
<b>Spicy Tiger Prawn</b> With king chilli and cherry tomatoes	875

<b>Tiger Prawn Curry</b> In spicy curry sauce	875
<b>Stir Fry Golden Tiger Prawn</b>	875
<b>Prawns And Chicken Shui Mai</b>	385
<b>Prawns in Fragrant Chilly Sauce</b>	799
<b>Stir Fry Chilean Seabass</b> In sanpei sauce	2,100

## RICE

<b>Steamed Jasmine Rice</b>	225
<b>Spicy Jasmine Fried Rice</b>   With taro & shitake mushrooms & edamame beans	625
<b>Vegetable Asparagus And Corn Rice</b>  	435
<b>Lotus Leaf Fried Rice</b>   With edamame beans & Shitake mushrooms	595
<b>Long Bean Egg Fried Rice</b> 	445
<b>Chicken Fried Rice</b>  Asparagus & spring onions	545
<b>Chicken Egg White Fried Rice</b>  Asparagus & spring onions	545
<b>Seafood Emperor Rice</b> 	1,025
<b>Shrimp Fried Rice</b>  With egg & edamame	585
<b>Truffle Rice</b> With exotic vegetables	1,200
<b>Edamame Egg Fried Rice</b> 	545

## NOODLES

<b>Stir Fry Spicy Ramen Noodles</b>	545
<b>Stir Fry Udon Noodles</b>   With mock duck	745
<b>Vegetable Singapore Vermicelli noodles</b>   Bean sprouts, bell pepper, onion & mock duck	645
<b>Spicy Ramen Noodles</b>  With chicken	625
<b>Singapore Vermicelli Noodles</b>  With seafood	745
<b>Wok Tossed Noodles</b> In black truffle sauce	925
<b>Chicken Hakka Style Noodles</b>  In toban sauce	585
<b>Crispy Pan Fry Noodles</b> In truffle sauce	775





KALINDA

Adorned with the rays of the Sun and burbling with the exotic flavors up north, we present to you Kalinda, now flowing through Malad in our own Mumbai. Kalinda offers you a culinary journey to the north, where you will experience the authentic flavors of Awadhi, Kashmiri, Punjabi and over the top Cantonese cuisine. It is our privilege to share our love for cooking and we hope to deepen your love for food.

We take food seriously, with over four decades of experience and multiple successful ventures, the restaurant is championed by Chef Sanjay Sutare and Chef Vishnu Lama. We are prepared to serve you the best of centuries old cuisine, done the right way.

Sutare, skilled under Chef Rahul Akerkar, is the visionary of the Awadhi cuisine. His depth of understanding ingredients, has empowered us to perfect dishes by the sole use of primary elements, enabling the food to be cooked with no additional extra fat. We achieve this in our curing room, hand picked ingredients get seasoned for extended hours followed by a Dum Pukht cooking to enhance your indulgent experience.

Lama, skilled under Chef Charles Kent, is the visionary of our Cantonese cuisine. A strong believer of the farm to table experience, his passion for fresh ingredients, sourced fresh from local farmers will mesmerize you with a gourmet indulgence, fueled with everything Mumbai.

Born in Mumbai nurtured Globally, the culinary artist brings a wider perspective to the art of traditional Cantonese cooking at ease.