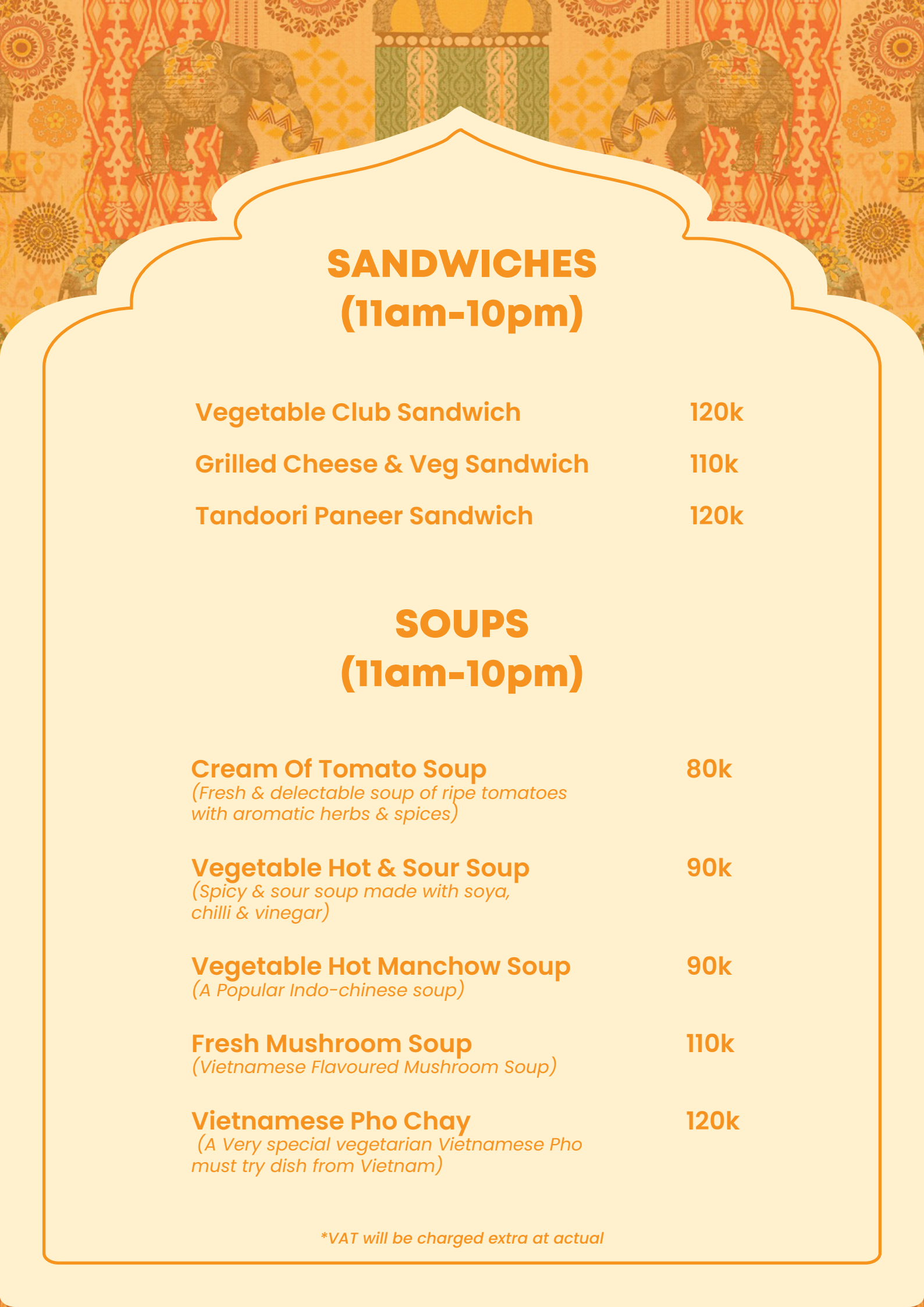




Makhan Bhog

INDIAN VEGETARIAN AND VEGAN RESTAURANT



SANDWICHES

(11am-10pm)

Vegetable Club Sandwich	120k
Grilled Cheese & Veg Sandwich	110k
Tandoori Paneer Sandwich	120k

SOUPS

(11am-10pm)

Cream Of Tomato Soup <i>(Fresh & delectable soup of ripe tomatoes with aromatic herbs & spices)</i>	80k
Vegetable Hot & Sour Soup <i>(Spicy & sour soup made with soya, chilli & vinegar)</i>	90k
Vegetable Hot Manchow Soup <i>(A Popular Indo-chinese soup)</i>	90k
Fresh Mushroom Soup <i>(Vietnamese Flavoured Mushroom Soup)</i>	110k
Vietnamese Pho Chay <i>(A Very special vegetarian Vietnamese Pho must try dish from Vietnam)</i>	120k

**VAT will be charged extra at actual*

CHATPATI CHAT

(11am-10pm)

Pani Puri	70k
Sev Puri	80k
Bombay Dahi Puri	80k
Papdi Chat	90k
Raj Kachori Chat	90k
Dahi Bhalla	80k
Aloo Tikki Chaat	90k
Vada Paav	60k
Samosa With Chutney	50k
Chole Bhature <i>(Combination of chick pea curry and bhatura, a deep-fried bread made from maida)</i>	150k
Paav Bhaji <i>(A spiced mixture of mashed vegetables in a thick gravy served with bread)</i>	130k
Extra Butter Paav	40k



The background features a vibrant, repeating pattern of elephants in various colors (gold, green, red, and purple) adorned with traditional Indian jewelry and headgear. The elephants are set against a backdrop of intricate geometric and floral motifs in shades of orange, yellow, and red. The overall style is reminiscent of traditional Indian textile art.

TANDOORI STARTERS (11am-10pm)

Paneer Tikka

130k

(cottage cheese and vegetable marinated in flavoured marinade grilled in tandoor)

Malai Paneer Tikka

140k

(Cottage cheese and vegetable marinated in a rich and creamy marinade, grilled in tandoor)

Hara Bhara Kebab

120k

(Patty made with fresh spinach and cashewnuts served with mint chutney)

Roasted Tandoori Broccoli

120k

(Fresh broccoli marinated with spices & grilled in the tandoor, served with green mint sauce)

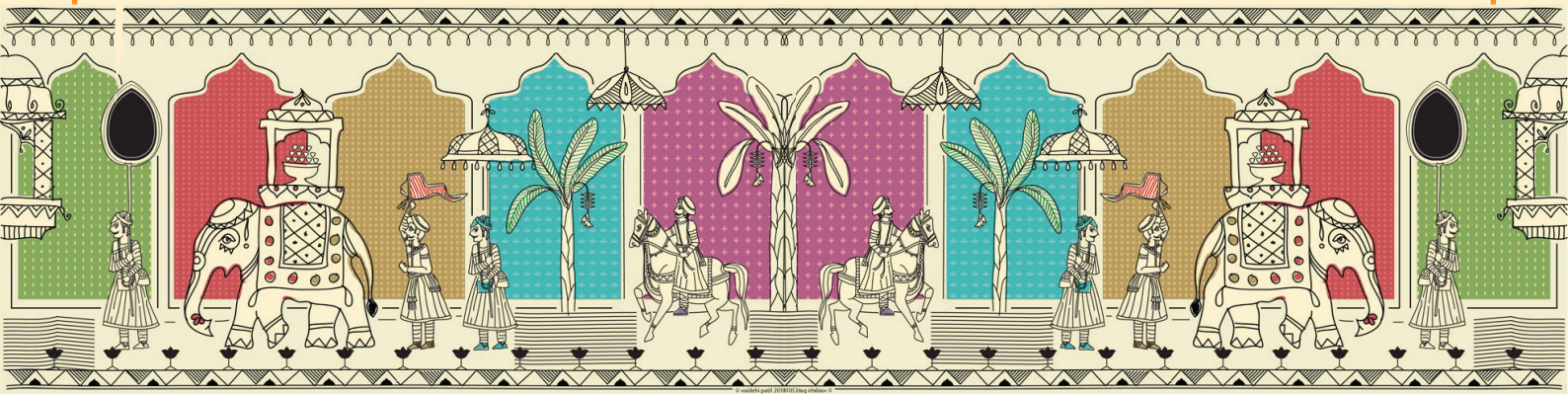


ALL-DAY SNACKS (11am-10pm)

***We are serving all these dishes over the world
with our Indian twist recipes*

- | | |
|--|------|
| ☆☆ Tacos
<i>(Corn tortilla folded around a filling of
bakes beans & vegetables topped with cheese)</i> | 180k |
| Vegetable Lollipop
<i>(Redbean tofu & veggie lollipop served with
vietnamese flavoured sauce)</i> | 120k |
| Nachos With Cream Cheese Sauce | 130k |
| Basil & Tomato Pasta | 180k |
| Spaghetti Alla Marinara
<i>(Spaghetti cooked in spicy marinara sauce)</i> | 180k |
| Spaghetti in Bechamel Sauce
<i>(Spaghetti cooked in cheesy white sauce)</i> | 180k |
| Cheese Macroni
<i>(A dish of cooked with macaroni pasta
and a cheese sauce)</i> | 180k |
| Canneloni Classic
<i>(Cannelloni shaped pasta, stuffed with filling,
covered with sauce & cheese)</i> | 200k |

☆☆ *Weekend Special*





ALL-DAY SNACKS (11am-10pm)

***We are serving all these dishes over the world
with our Indian twist recipes*

Augratin 200k

Mexican Baked Rice 200k
*(Mildly spicy Mexican rice, tossed with
Beans & Baked)*

Crispy Corn 110k
*(American corn kernels sauted with
onion & bellpeppers)*

Crispy Babycorn 110k
(Fried Babycorn sauted in hot garlic sauce)

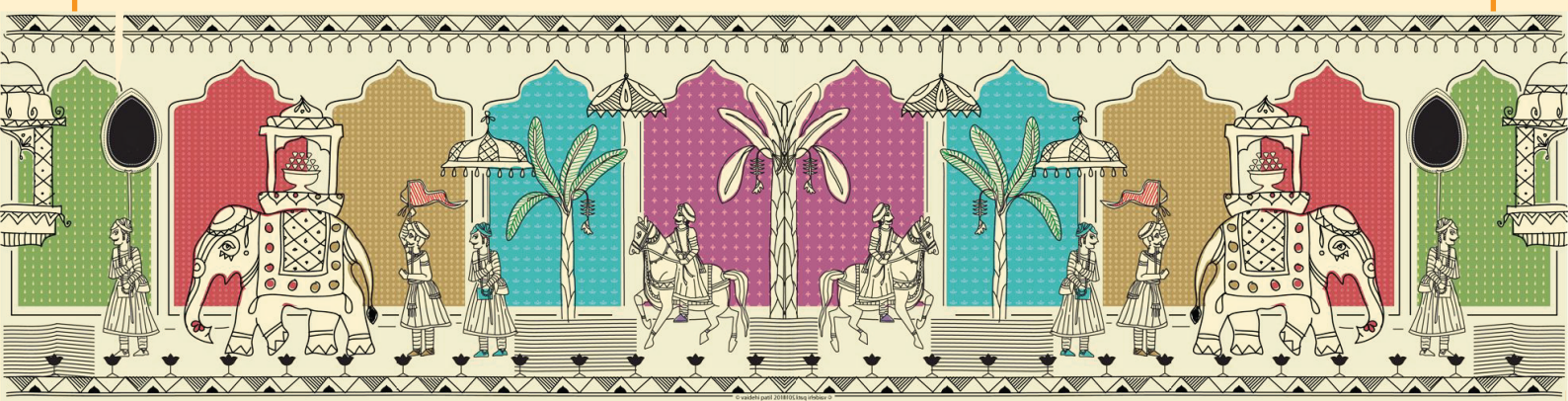
Mangolian Potato 90k
(Fried Potato finger sauted in hot garlic sauce)

Crispy Lotus Stem 90k
(Lotus stem sauted in hot garlic sauce)

Fully Loaded French Fries 120k

Onion Pakora 80k

Paneer Pakora 90k



INDIAN - CHINESE (11am-10pm)

Spring Roll <i>(Rice paper fried rolls stuffed with veggies served with dipping sauce)</i>	130k
Veg Hakka Noodles <i>(A Indo-Chinese stir fired noodles sauted with veggies and chinese sauce)</i>	110k
Stir Fry Noodles with Vegetable <i>(Fresh Vietnamese rice noodles in soy sauce, coupled with veggies)</i>	120k
Veg Fried Rice <i>(Stir fried rice with vegetable)</i>	110k
Schezwan Fried Rice <i>(Spicy chinese flavoured rice with vegetable & sauce)</i>	110k
Veg Manchurian <i>(A delicious Indo-Chinese dish made with wisps of vegetables formed into dumplings and dunked into a sauce)</i>	100k
Chilli Paneer <i>(Cubes of fried crispy paneer & bellpeppers tossed in a spicy sauce)</i>	110k



SOUTH INDIAN (11am-10pm)

Dosa: A thin pancake originating from South India, made from a fermented batter predominantly consisting of White lentil and rice

Plain Dosa **110k**

Masala Dosa

(A Dosa is stuffed with delicious mix of potatoes, onions and spices)

130k

Cheese Plain Dosa

140k

Cheese Masala Dosa

(A Cheesy Dosa stuffed with delicious mix of potatoes, onions and spices)

150k

Mysore Masala Dosa

(A Spicy Dosa stuffed with delicious mix of potatoes, onions and spices)

140k

Mysore Cheese Masala Dosa

150k

Rava Plain Dosa

(A quick and popular variant of dosa made with semolina)

120k

Rava Masala Dosa

140k

Onion Uttapam

130k

Tomato Uttapam

130k

Vegetable Uttapam

130k

Idli Sambhar

90k

NORTH INDIAN DELICACY (11AM-10PM)

Paneer Butter Masala 120k
(Cottage cheese in creamy tomato gravy)

Lukhnavi Dumpukth Paneer 140k
(A must try speciality of Makhan Bhog)

Mutter Paneer 120k
(Cottage cheese with green peas in a rich tomato gravy)

Palak Paneer 120k
(Cottage cheese commered in spinach gravy tempered with ginger)

Kadhai Paneer 120k
(Cottage cheese, bell peppers and onions cooked in coriander rich red gravy)

Paneer Bhurji 140k
(Scrambled cottage cheese commered with tomatoes, onions & spices)

Amritsari Paneer 120k
(Rectangular shaped cottage cheese cooked in kasuri meethi flavoured gravy)

Malai Kofta 140k
(Cottage cheese dumplings served in a creamy cashewnut rich gravy)

Mughlai Kofta 130k
(Cottage cheese & dumplings served in a creamy onion & cashew rich gravy)





NORTH INDIAN DELICACY (11am-10pm)

Jeera Aloo <i>(Potato in a cumin delicacy)</i>	100k
Dum Aloo <i>(Chef's special spicy potato in tomato gravy)</i>	120k
Aloo Mutter <i>(Potatoes cooked in rich tomato gravy mixed with green peas and indian spices)</i>	100k
Adraki Gobhi <i>(Flowrets of cauliflower cooked on dum, with onion, tomatoes & spices)</i>	100k
Deewani Handi <i>(Combination of cottage cheese and vegetable cooked in an Indian Gravy)</i>	110k
Veg Jhalfrezi <i>(Assorted vegetables juleins wrapped in a spicy tomato gravy)</i>	110k
Chana Masala <i>(Chick peas cooked with dry indian spices in rich tomato gravy)</i>	110k
Chana Peshawari <i>(Dry Chickpeas cooked in a spicy tomato gravy)</i>	110k
Daal Butter Fry <i>(Yellow moong lentil cooked to perfection, tempered with butter)</i>	120k
Daal Makhani <i>(Black lentils prepared with spices and butter)</i>	140k



BREADS (11am-10pm)

Plain Naan	40k
Butter Naan	50k
Garlic Naan	50k
Cheese Naan	60k
Cheese Garlic Naan	65k
Tandoori Roti	30k
Butter Tandoori Roti	40k
Tawa Roti (Chapati)	30k
Butter Tawa Roti	35k
Masala Kulcha	60k
Paneer Kulcha	70k
Laccha Paratha	50k
Pudina Paratha	60k
Missi Roti	60k





RICE

(11am-10pm)

Steam Rice	55k
Jeera Rice <i>(Basmati Rice flavoured with cumin seeds)</i>	75k
Mint Onion Rice <i>(Basmati Rice flavoured with mint and onion)</i>	85k
Veg Pulao <i>(Basmati Rice fried with mix vegetable)</i>	85k
Veg Dumpukth Handi Biryani with Raita <i>(Traditionally cooked handi biryani with authentic indian flavours - give it a try)</i>	130k
Daal Khichdi <i>(Serving homely food away from home)</i>	100k

PAPADAMS

A crisp thin cracker made from yellow lentil flour

Fried Papadam	30k
Fried Masala Papadam	40k
Roasted Papadam	30k
Roasted Masala Papad	40k

SALADS & RAITA

Green Salad	50k
Tradional Vietnamese Mango Salad <i>(Sweet & spicy mango salad)</i>	130k
Mix Vegetable Raita	55k
Plain Yogurt	45k

DESSERT

Gulab Jamun (2 Pcs) <i>(Mawa fried dumplings soaked in sweetened syrup)</i>	60k
Moong Dal Halwa (Bowl - 100gm) <i>(A delicious halwa variety made from mung lentils and ghee (clarified butter).)</i>	80k
Rasmalai <i>(Soft spongy milk dumpling soaked in saffron reduced milk)</i>	80k
☆☆ Kesar Jalebi <i>(1 plate - 6 pcs)</i> <i>Per Kg: 400.000 VND, Per 1/2Kg: 220.000 VND, Per 250gms: 150.000 VND</i>	60k
Malai Kulfi <i>(Tradional Indian ice cream with Pistachios)</i>	100k
Malai Kulfi with Falooda <i>(Tradional Indian Ice-cream served with rice noodles)</i>	120k

☆☆ Weekend Special



Hotline:

0764 760 630 - 0933 453 684



**Makhan Bhog 1: 23 Tôn Đức Thắng, Bến Nghé,
Quận 1, Thành Phố Hồ Chí Minh**

**Makhan Bhog 2: 32 Đặng Hữu Phổ, Thảo Điền,
Quận 2, Thành Phố Hồ Chí Minh**

 info@mb.restaurant

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

 [makhanbhogsaigon](https://twitter.com/makhanbhogsaigon)