



# Makhan Bhog

INDIAN VEGETARIAN AND VEGAN RESTAURANT

## SANDWICHES (11am-10pm)

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

## 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
<b>Chole Bhature</b> <i>(Combination of chick pea curry and bhatura, a deep-fried bread made from maida)</i>	150k
<b>Paav Bhaji</b> <i>(A spiced mixture of mashed vegetables in a thick gravy served with bread)</i>	130k
<b>Extra Butter Paav</b>	40k

\*VAT will be charged extra at actual

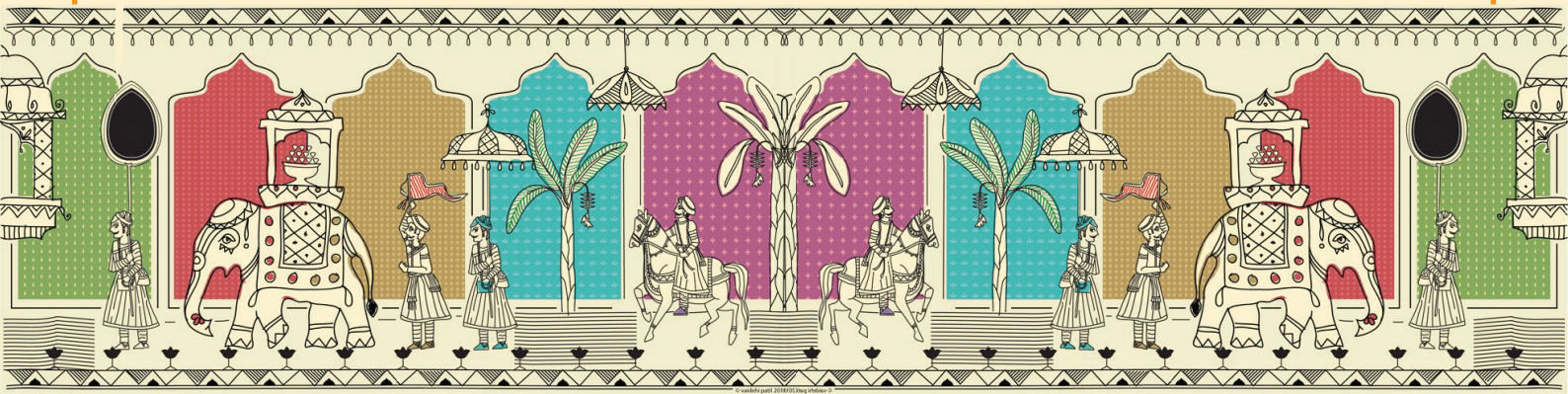




## ALL DAY SNACKS (11am-10pm)

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

<b>Tacos</b> <i>(Corn tortilla folded around a filling of bakes beans &amp; vegetables topped with cheese)</i>	<b>180k</b>
<b>Basil &amp; Tomato Pasta</b>	<b>180k</b>
<b>Spaghetti Alla Marinara</b> <i>(Spaghetti cooked in spicy marinara sauce)</i>	<b>180k</b>
<b>Spaghetti in Bechamel Sauce</b> <i>(Spaghetti cooked in cheesy white sauce)</i>	<b>180k</b>
<b>Cheese Macroni</b> <i>(A dish of cooked with macaroni pasta and a cheese sauce)</i>	<b>180k</b>
<b>Cannelloni Classic</b> <i>(Cannelloni shaped pasta, stuffed with filling, covered with sauce &amp; cheese)</i>	<b>200k</b>
<b>Augratin</b>	<b>200k</b>
<b>Mexican Baked Rice</b> <i>(Mildly spicy Mexican rice, tossed with Beans &amp; Baked)</i>	<b>200k</b>
<b>Crispy Corn</b> <i>(American corn kernels sauted with onion &amp; bellpeppers)</i>	<b>110k</b>
<b>Crispy Babycorn</b> <i>(Fried Babycorn sauted in hot garlic sauce)</i>	<b>110k</b>



## ALL DAY SNACKS (11am-10pm)

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<b>Mangolian Potato</b> <i>(Fried Potato finger sauted in hot garlic sauce)</i>	90k
<b>Crispy Lotus Stem</b> <i>(Lotus stem sauted in hot garlic sauce)</i>	90k
<b>Fully Loaded French Fries</b>	120k
<b>Onion Pakora</b>	80k
<b>Paneer Pakora</b>	90k

## INDIAN - CHINESE (11am-10pm)

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



The background features a repeating pattern of elephants in traditional Indian attire, set against a backdrop of intricate geometric and floral motifs in shades of orange, red, and yellow. The elephants are depicted in profile, facing right, and are adorned with colorful jewelry and headgear. The overall aesthetic is reminiscent of traditional Indian textile designs.

## 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)*

## 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

*(Potato in a cumin delicacy)*

100k

### Dum Aloo

*(Chef's special spicy potato in tomato gravy)*

120k

### Aloo Mutter

*(Potatoes cooked in rich tomato gravy mixed with green peas and indian spices)*

100k

### Adraki Gobhi

*(Flowrets of cauliflower cooked on dum, with onion, tomatoes & spices)*

100k

### Deewani Handi

*(Combination of cottage cheese and vegetable cooked in an Indian Gravy)*

110k

### Veg Jhalfrezi

*(Assorted vegetables juleins wrapped in a spicy tomato gravy)*

110k

### Chana Masala

*(Chick peas cooked with dry indian spices in rich tomato gravy)*

110k

### Chana Peshawari

*(Dry Chickpeas cooked in a spicy tomato gravy)*

110k

### Daal Butter Fry

*(Yellow moong lentil cooked to perfection, tempered with butter)*

120k

### Daal Makhani

*(Black lentils prepared with spices and butter)*

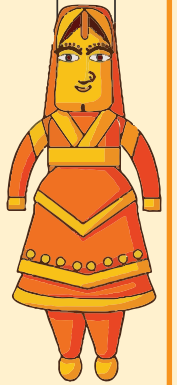
140k





## 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)

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

## PAPADAMS

*A crisp thin cracker made from yellow lentil flour*

<b>Fried Papadam</b>	<b>30k</b>
<b>Fried Masala Papadam</b>	<b>40k</b>
<b>Roasted Papadam</b>	<b>30k</b>
<b>Roasted Masala Papad</b>	<b>40k</b>

## SALADS & RAITA

<b>Green Salad</b>	<b>50k</b>
<b>Mix Vegetable Raita</b>	<b>55k</b>
<b>Plain Yogurt</b>	<b>45k</b>

## DESSERT

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

☆☆ *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**

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