



Keeping People Happy With Their Own Food

Our Story:

From Celebrations to a Restaurant **Welcome to Kathiyavadi Krunch**



A dream born from a kitchen filled with tradition, love, and the aroma of home. Over the past 10+ years, we've had the honour of being part of more than 1,600 celebrations—from weddings, baby showers, and housewarmings, to birthdays and festivals—each crafted with heart, heritage, and our signature hospitality. What began as a humble catering venture by **Vidhi** and **Jignesh Pathak** two chefs united by passion and purpose has blossomed into a name trusted by families across Melbourne. People didn't just come for the food—they came for the warmth, the consistency, and the memories that lingered long after the plates were cleared.

Many of our guests became our family, inviting us back again and again for their most treasured moments. Kathiyavadi Krunch isn't just about food. It's about celebrating traditions, sharing stories, and creating flavours that feel like home. Whether it's a sizzling plate of Ghughra, a slow-simmered Undhiyu, or a fiery KK's Veg Tawa—each bite tells the tale of Kathiyavad and its soulful spices. And now, we bring all that love and legacy to you—under one roof, with our very first restaurant at KK. We welcome you not just as customers but as part of our journey. Because at KK, every dish is a celebration.

Let's make more memories—together.



Weekend Special

KK'S Gujarati / Kathiyavadi Thali Unlimited - \$35.91

Saturday Lunch and Dinner and Sunday Lunch 11.00 to 15.00
Dinner 17.00 to 23.00 Unlimited Thali, Not Unlimited Waste!

We're happy to serve you unlimited food — but kindly,

Eat what you take, take what you'll eat.

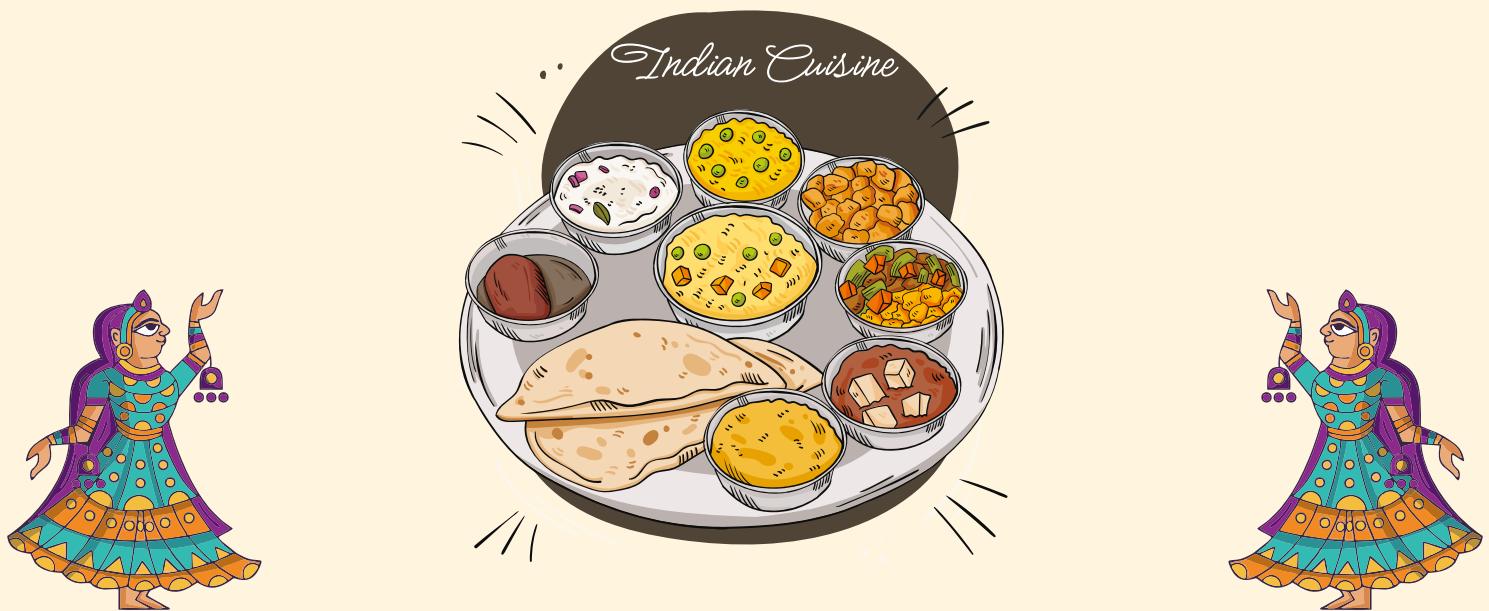
No joy in wasting the love we've cooked with ❤

Let's thali responsibly!

Authentic, Homely, Full of Flavour with Kathiyavadi
Hospitality Indulge in the true taste of Gujarat
every weekend with our specially curated thali –
a perfect balance of sweet, spicy, tangy, and comforting
dishes served the traditional way.

Served with love,

our Gujarati Thali includes: 3 Farsan (including a chaat of the day),
3 shabji (kathol, gujarati/Kathiavadi, north indian),
roti/puri, Puran Poli, Gujarati Daal/kadhi Rice/Khichdi,
1 Sweet, salad, Pickle, chutneys, papadum, fryums





Bahubali Thali

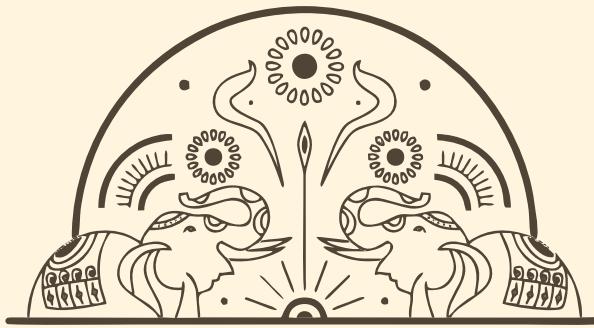
can be enjoyed 4-5 people - \$198.00

A Royal Feast for the Truly Hungry!

For those with a king-sized appetite and an even bigger love for authentic Gujarati food, our Baahubali Thali is the ultimate indulgence!

One thali. 18+ items. Endless satisfaction.

This mega feast includes: 1 Vada Paav and Daabeli, 4 Farsan, 4 shabji of the day, daal, kadhi, rice, Unlimited breads, 2 Sweets, chutneys, salad, papadum, a jug of butter milk and a jug of soft drink



Lunch Menu

Monday, Wednesday to Friday 11:00 to 14:00

Mini Gujarati Thali \$17.90

Shabji of the day, 3 Fulka Roti, Gujarati Daal, Rice

Premium Gujarati Thali \$22.90

Farsan, Shabji, 3 Fulka Roti, Gujarati Daal, Rice, Sweet

KK's Delhiwale Chhole Bhature \$17.90

Chhole, 2 Bhature, Raita, Pickle

Aloo Paratha/Paneer/Chilli Onion/Mooli/ \$11.90

Gobi/Cheese Chilli(\$1 Extra)

Choice of Paratha, Yoghurt, Pickle

Amritsari Kulcha with Tawa Paneer \$18.90

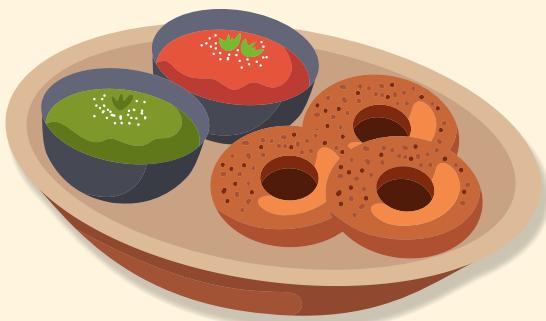
Tawa Paneer, A Kulcha, Raita, Pickle

Idli Sambhar \$12.90

Idlis, Sambhar, and Chutney

Creamy Mushroom and Spinach Fettuccine \$14.90

Fettuccine tossed in garlic, creamy béchamel sauce, sautéed mushrooms, baby spinach, and herbs.



Idli



Mi Goreng Veg Noodles \$15.90

Stir-fried Hakka-style noodles tossed in hot garlic oil with seasonal crunchy vegetables, soy-chilli flavour, and a hint of spice.

Penne Arrabbiata \$14.90

A spicy tomato-based pasta with garlic, olive oil, and crushed red chillies. Served with fresh basil.

Shukhibhaji and Thepla \$12.90

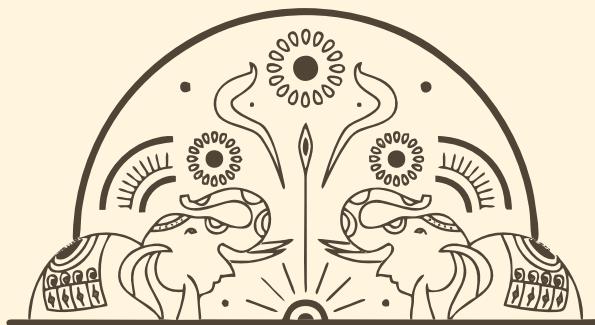
3 Thepla, Shukhibhaji, Raita, and Pickle

Puri Bhaji \$10.90

5 Puris, Potatobhaji, Raita, and Pickle

Sczheawan Tofu Panini \$14.90

Tofu tossed with Sczheawan sauce, onion Capsicum, and lettuce



Indian Street Food



KK's Jumbo Daabeli

Spiced mashed potato filling with tamarind chutney, pomegranate, roasted peanuts, and crunchy sev served in a toasted bun.

\$9.90

KK's Jumbo Vada Pav

Mumbai's iconic spicy potato vada dipped in gram flour batter and fried golden, served inside a buttery pav with chutneys.

\$9.90



Paani Puri (6 pcs)

Crispy puris filled with spicy mint water, sweet tamarind chutney, and potato-chickpea mix an explosion of flavours!

\$11.90

Papdi Chaat

Crisp papdis topped with yoghurt, tamarind, mint chutney, potatoes, and crunchy sev

\$10.90

Samosa Chhole Chaat

\$12.90

Crushed crispy samosas smothered in Punjabi-style Chhole, yoghurt, tamarind chutney, and onions – sweet, spicy, crunchy.

Dahi Bhalla Papdi Chaat

Soft lentil dumplings with crunchy papdi in chilled yoghurt, drizzled with chutneys and dusted with spice mix.

\$11.90

Rajkotian Spicy Ghughra (4 pcs)

\$11.90

Potato and peas stuffed puff topping with Secret Sweet and Garlic spicy chutney

Mix Bhajiya

\$14.90

Assorted fritters of onion, potato, and chillies, eggplant, and tomato fried until golden – served with green chutney.

Lilva Kachori Chaat (2 pcs)

\$10.90

Crispy flat pea stuffed kachori served chaat-style with yoghurt, chutneys, and sev.

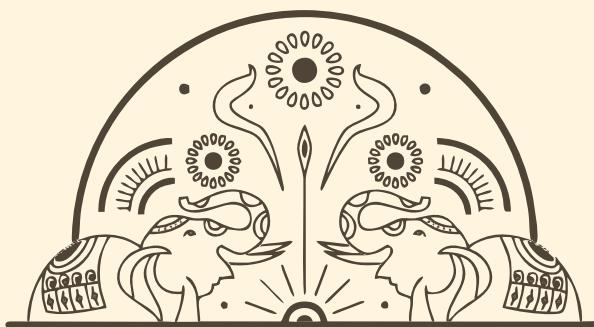
Dahi Puri (6 pcs)

\$11.90

Mini puris filled with potatoes and curd, topped with sweet chutney, spices, and sev – perfect bite-sized chaat.

Monday to Sunday
Available from 3 PM onwards

Kathiavadi Krunch Street Specials



Sev Puri (6 pcs) \$10.90

Flat puris layered with potatoes, chutneys, onions, and a generous topping of crunchy sev.

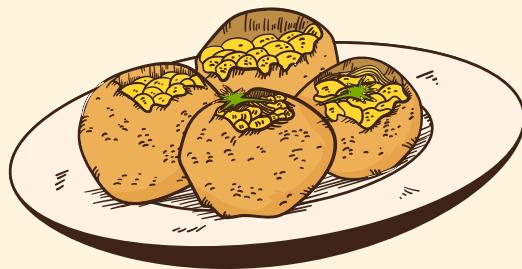


Stuffed Chilli Vada (3 pcs) \$10.90

Mild green chillies stuffed with spicy potato masala dipped in besan batter, and deep-fried – a true Kathiyawadi delight.

KK's Butter Pav Bhaji \$15.90

Mumbai-style mashed mixed vegetable bhaji loaded with butter served with two soft buttery pavs, onions, and lemon.



Available from 5 pm onwards only

Sunday, Monday, Wednesday to Friday Only

Indo-Chinese

Sunday, Monday, Wednesday to Friday Only

Veg Manchurian (Dry or Gravy) \$15.90

Crispy vegetable balls tossed in a spicy soy-garlic sauce with spring onions and capsicum.

Veg Fried Rice \$13.90

Fragrant basmati rice stir-fried with colourful vegetables, garlic, ginger, and classic Indo-Chinese spices.

Paneer Chilli (Dry or Semi-Gravy) \$17.90

Cubes of soft paneer stir-fried in a sizzling blend of chilli sauce, capsicum, onion, and garlic. Slightly sweet, tangy & spicy.

Schezwan Noodles \$15.90

Hakka-style noodles tossed with veggies and house-made Schezwan sauce for that fiery kick. A true Indo-Chinese classic!

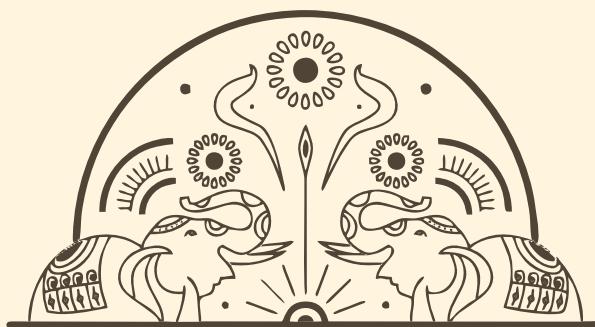
Veg Chowmein \$14.90

Soft noodles stir-fried with garlic, veggies, soy sauce, and a dash of chilli oil. Street style! Slightly smoky, perfectly spiced.

Optional Add ons:

Extra Schezwan Sauce \$1.50

Upgrade to Paneer/Tofu \$3.00



Tandoori & Indo-Fusion Starters

Veg Lollipop (5 pieces)

Crispy deep-fried veggie balls tossed in Indo-Chinese spices, served with spicy Schezwan sauce.

\$11.90

Hara Bhara Kebab (5 pieces)

Spinach, green peas, and potato patties are blended with herbs and pan-fried till golden. A healthy and tasty vegetarian starter.

\$11.90

Tandoori Mushrooms (6 pieces)

Juicy mushrooms marinated in yoghurt, garlic, and tandoori spices, then grilled to perfection.

\$14.90

Tandoori Paneer Tikka (6 pieces)

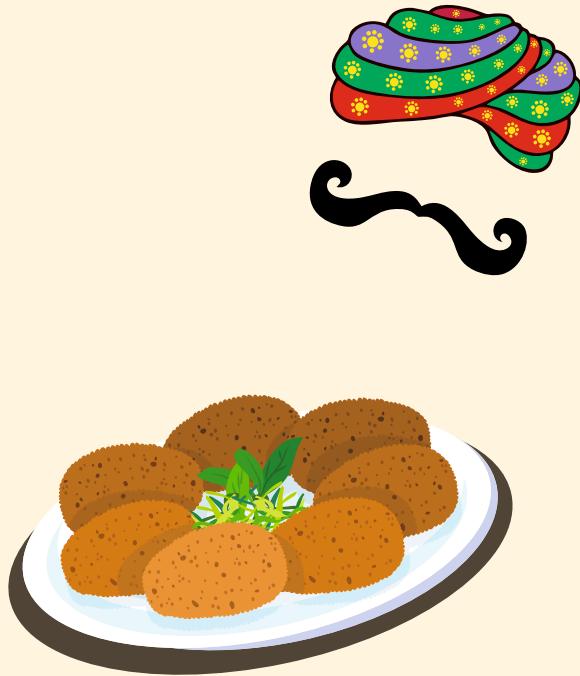
Chunks of soft paneer marinated in a smoky tandoori masala, skewered with capsicum and onions, cooked in the tandoor.

\$16.90

Hariyali Paneer Tikka (6 pieces)

Fresh paneer cubes coated with a vibrant green mint-coriander marinade, grilled for a herby punch.

\$16.90



Fried Indian Favourites

Samosa (2 pieces)

Crispy pastry filled with a spicy mix of potatoes, peas, and masala. A timeless classic served with chutney.

\$7.90

Veg Cutlets (5 pieces)

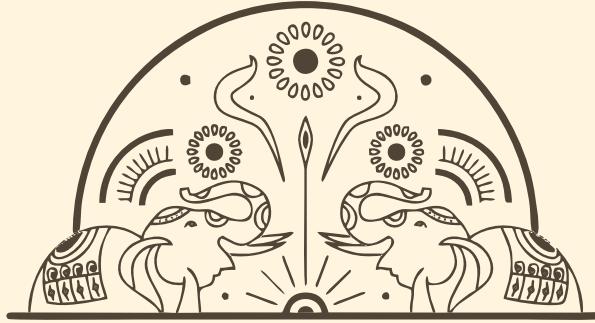
Golden-fried patties are made with mixed vegetables, breadcrumbs, and house spices. Crispy outside, soft inside.

\$10.90

Paneer Pakoda (4 pieces)

Soft cubes of paneer dipped in seasoned gram flour batter and deep-fried. A crunchy, cheesy delight.

\$11.90



Mains – From North India

Sunday, Monday, Wednesday to Friday Only

Palak Paneer

Soft paneer cubes simmered in a smooth spinach purée with garlic and mild spices.

\$21.90

Paneer Butter Masala

A rich and creamy tomato-based gravy loaded with butter and soft paneer. A true comfort dish.

\$21.90

Spinach Kofta Curry

\$21.90

Crispy spinach dumplings in an onion-tomato-based gravy, mildly spiced.

Cashew Paneer Masala

Silky cashew cream curry blended with Indian spices and cubes of paneer. A royal indulgence.

\$22.90

Veg Makhanwala

\$21.90

Mixed vegetables in a buttery, creamy tomato-based gravy with mild spices.

Paneer Tikka Masala

Tandoori paneer cubes in a spicy, smoky tomato and capsicum gravy.

\$22.90

Daal Makhni

\$18.90

Slow-cooked black lentils in butter, cream, and mild masalas.

Paneer Jalfrezy

Paneer sautéed with julienned capsicum, onions, and tangy tomato sauce. A dry and spicy dish.

\$21.90

Daal Fry

\$17.90

Toor + Chada Daal cooked and tempered with garlic, red chillies, cumin, and ghee.

Sham Saver

Spinach-potato dumplings stuffed with paneer served in a creamy tomato gravy. A signature chef dish.

\$22.90

Daal Tadka

\$18.90

Yellow lentils cooked to perfection and finished with a sizzling ghee tadka.

South Indian Favourites

Sunday, Monday, Wednesday to Friday Only

Plain Dosa

A thin, golden, crispy rice and urad dal crepe served with coconut chutney and flavourful sambhar.

\$9.90

Cheese Dosa

\$11.90

A fusion twist! Crispy dosa filled with melted cheese, a hit with kids & adults alike. Gooey. Crispy. Delicious.

Masala Dosa

Crispy dosa filled with spiced potato masala, served with chutney and sambhar. Light, comforting & full of flavour!

\$13.90

Mysore Masala Dosa

\$14.90

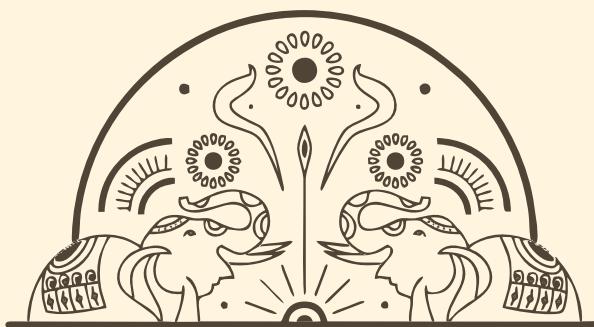
A fiery upgrade! Dosa spread with spicy Mysore chutney and stuffed with potato masala, served with sambhar & chutney.

Idli Sambhar

Idli Sambhar

\$12.90

Steamed rice-lentil cakes served with hearty sambhar and coconut chutney. Soft, fluffy & soul-satisfying!



TRADITIONAL SHAAK (SUBZI)

MENU – KATHIYAVADI & GUJARATI STYLE



Sunday, Monday, Wednesday to Friday Only

Rasavala Bataka

Classic Gujarati-style curry of potatoes simmered in a tangy tomato and spiced gravy with a hint of hing and mustard seeds.

Comfort food at its best Shak

Ringan and Vatana

Eggplant and Peas are cooked together in a mild masala, balancing sweet, spicy, and tangy flavours typical of a home-style Gujarati meal.

Dudhi Bataka

Bottle gourd and potato combo slow-cooked in ginger-garlic masala with a hint of green chilli. Light and nutritious.

Valor Ringana

A rustic Kathiyavadi favourite featuring valor (broad beans) and brinjal, tossed in a garlic-heavy masala blend.

Cauliflower Potato

Cauliflower and potatoes cooked in onion-tomato masala with cumin and coriander seeds. A Punjabi-Gujarati fusion touch.

Bhindi Potato

Okra and potatoes cooked to perfection in traditional dry masala, flavoured with ajwain and garlic.

\$13.90

Dahi Bhindi

Okra cooked in a spiced yoghurt-based curry with mustard seeds, curry leaves, and a mild tang. Rich, creamy & light.

\$18.90

\$14.90

Stuffed Baby Eggplant & Potato (Bharela Ringan Bataka)

Tender eggplants and potatoes stuffed with spicy peanut-coconut masala, slow-cooked in Gujarati-style oil-rich gravy.

\$18.90

\$14.90

Dudhi Chana

Bottle gourd cooked with soft-boiled chana dal in a tomato-onion masala base. Wholesome and light on the palate.

\$15.90

\$15.90

Lasaniya Bataka

Spicy and garlicky red curry of potatoes with Kathiyavadi masala. A must-have for garlic lovers.

\$15.90

\$14.90

Ringan Olo

Smoky mashed eggplant mixed with garlic, green chilli, and coriander – Kathiyavadi's version of baingan bharta served with a zing.

\$19.90

\$14.90

Sukhi Bhaji

(Jeera Aloo) Dry-style potato stir-fry with mustard seeds, sesame, and curry leaves. Simple, comforting, and goes great with puri.

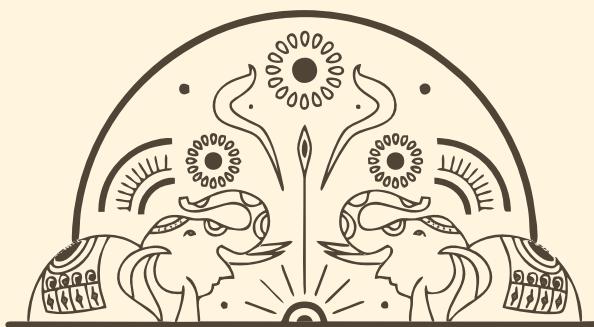
\$13.90

\$14.90

Kaju Lasan

Cashews tossed in spicy garlic cloves and chilli paste with Kathiyavadi masalas – bold flavours in every bite.

\$18.90



Kathiavadi Undhiyu

(Red) (Limited per day unless requested in advance)
Seasonal vegetables, methi muthia, potatoes, and
brinjal cooked in red masala gravy. Deeply spiced
and rich in taste.

\$19.90

**Surati Undhiyu**

(Green) (Limited per day unless requested in
advance) A winter delicacy! Green masala-based
undhiyu with mixed veggies, papdi, yam, and
methi muthia – packed with flavour.

\$19.90

**Gujarati Daal**

Sweet, tangy, and tempered with curry leaves,
mustard seeds, and peanuts. The iconic everyday daal.

\$9.90

Plain Khichadi

Comforting rice-lentil preparation with
ghee, cumin, and turmeric. A staple
that soothes the soul.

\$10.90

Gujarati Kadhi

Mild and creamy yoghurt-based kadhi, with hints of
ginger and green chilli – a lighter alternative to spicy
versions.

\$9.90

Rajwadi Khichadi

A royal version of khichadi is loaded with
dry fruits, vegetables, saffron, and
aromatic spices. Rich and wholesome.

\$14.90

TANDOOR, GUJARATI BREAD MENU

TRADITIONAL ROTI COLLECTION

Sunday, Monday, Wednesday to Friday Only

Butter Naan

Classic naan brushed with melted butter for
a rich flavour.

\$4.90

Butter Roti

Butter-brushed wheat flatbread cooked
in a clay oven, a healthier option.

\$3.90

Garlic Naan

Naan topped with finely chopped garlic butter
and fresh coriander.

\$4.90

Cheese Chilli Naan

Spicy twist to cheese naan with
chopped green chilli.

\$5.90

Cheese Naan

Naan stuffed with melted cheese —
kids' favourite!

\$5.90

Fulka Roti

(Phulka) eachSoft, thin, puffed whole
wheat roti made without oil or ghee.
Light, healthy, and perfect to scoop
up any shaak.

\$2.50

Lachha Paratha

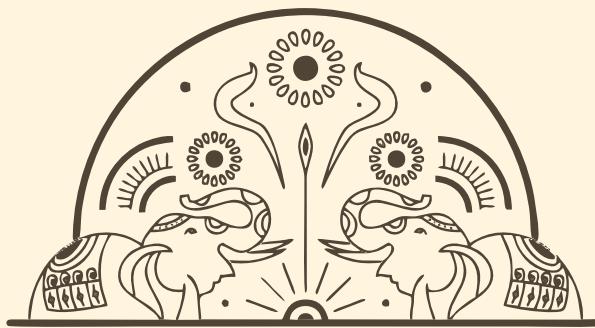
Flaky, layered paratha cooked with ghee
in the tandoor.

\$5.90

Stuffed Kulcha (Aloo/Paneer)

Soft naan stuffed with spiced mashed
potato or paneer, served with butter.

\$5.90



Best Enjoyed Hot With Ghee On Top!



Puri (2 pcs)

Deep-fried golden wheat discs that puff up beautifully. Crisp outside and soft inside. Ideal with Bataka Shaak, Aamras, or festive daals.

\$3.00

Bajari Rotla

\$5.90

each Gluten-free millet roti with a smoky earthy flavour, roasted on tawa or open flame. Traditionally served with Ringan No Olo and garlic chutney.

Masala Thepla

each Flatbread made from whole wheat flour, methi (fenugreek), garlic, turmeric, and spices. Slightly spiced and perfect for travel or breakfast.

\$2.90

Juwar Rotla

\$5.90

(Sorghum Roti) Light and gluten-free flatbread made with sorghum flour. Slightly chewy with a subtle nutty taste – ideal with lasaniya bataka or kadhi.

Tawa Paratha

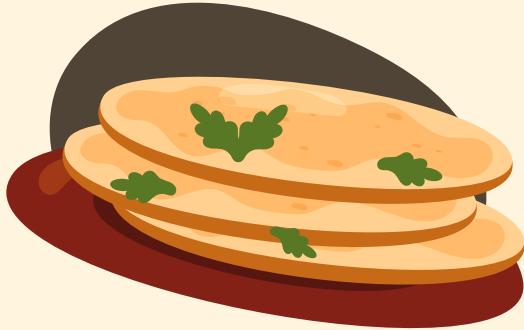
each Layered, flaky paratha cooked on a flat griddle with ghee or oil. Crispy edges and soft centre – pairs well with yoghurt or pickle.

\$2.90

Bakhari

\$4.90

each Thick, rustic wheat flatbread with a slightly crisp edge and soft inside. Made with coarse wheat flour and roasted on a tawa. A Kathiyavadi staple.



Rice

Plain Rice

\$5.90

Boiled Basmati Rice

Saffron Rice

\$7.90

Boiled Basmati rice with saffron

Jeera Rice

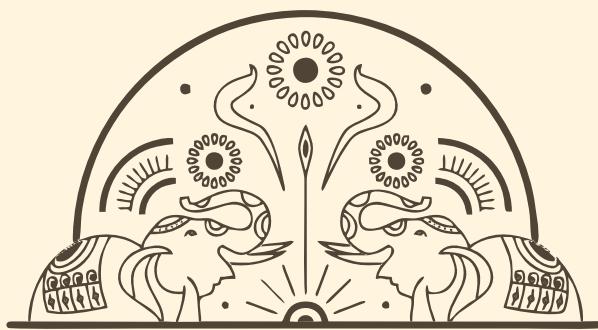
\$7.90

Basmati Rice, tossed with Jeera and curry leaves.

Veg Pullou

\$8.90

Vegetables tossed with Basmati Rice.



Accompaniments

Sunday, Monday, Wednesday to Friday Only

Onion Salad

Sliced onions served with lemon and a sprinkle of spice. Simple and zesty.

\$4.90

Green Salad

Freshly sliced cucumber, tomatoes, lettuce, and carrots tossed with chaat masala.

\$6.90

Raita

Chilled yoghurt with spices and cucumber or boondi. A perfect cooling side.

\$5.90

Pickle

(Achar) Tangy and spicy Indian mango or mixed pickle to spice up any dish.

\$3.90

Papad

(2 pcs.) Roasted or fried lentil crisps. Crunchy and addictive.

\$4.90

Masala Papad (1 pcs)

Papad topped with chopped onions, tomatoes, coriander, and tangy masalas.

\$4.90

Masala Buttermilk (Chas)

Lightly spiced yoghurt-based drink – refreshing and aids digestion.

\$4.90

Mango Lassi

Sweet mango yoghurt smoothie. A summer favourite!

\$6.90

Salted Lassi

Classic salted yoghurt drink, mildly spiced with roasted cumin.

\$6.90

Sweets (Mithai)

Sunday, Monday, Wednesday to Friday Only

Gulab Jamun

Soft, deep-fried milk dumplings soaked in warm rose-cardamom sugar syrup. Served warm or chilled.

\$6.90

Carrot Halwa

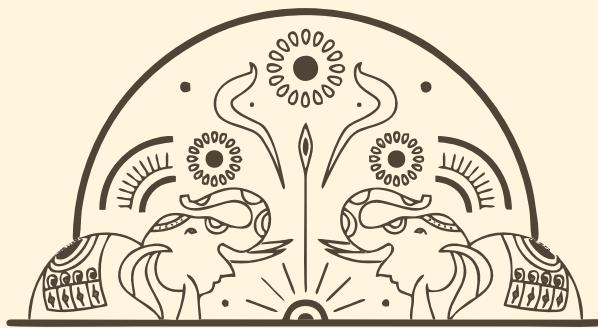
(Gajar Halwa) Traditional slow-cooked grated carrots in milk, ghee, and sugar, topped with almonds and pistachios.

\$6.90

Rajbhog Shrikhand

Creamy yoghurt dessert flavoured with saffron and cardamom, topped with chunks of Rajbhog sweet.

\$6.90



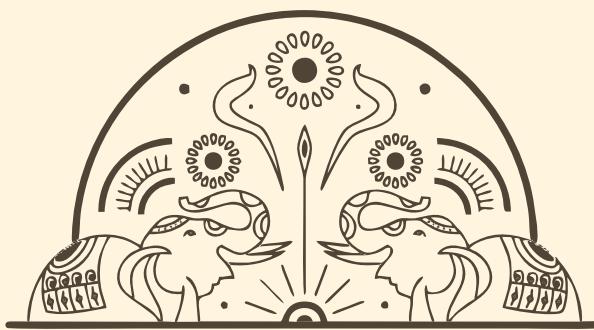
Terms & Conditions



1. Unlimited Thali is strictly for dine-in only.
2. Please do not share unlimited meals between multiple guests.
3. Food wastage is discouraged – leftover food may incur an extra charge.
4. We serve fresh food. Kindly allow preparation time during peak hours.
5. No outside food or drinks allowed.
6. All items are subject to availability. Items may vary slightly based on season or the chef's discretion.
7. Prices include GST.
8. Kids above 10 years will be charged full price for thali.
9. Advance booking is highly recommended.
10. We strive to maintain hygiene and quality – please inform us of any allergies or dietary restrictions before ordering.
11. Takeaway not included in Unlimited Thali.
12. Management reserves the right to make changes to the menu or service without prior notice.

The price Can be changed without prior notice. Allergy

Disclaimer : At Kathiyavadi Krunch, we take food allergies and dietary requirements seriously and will do our best to accommodate your needs. However, despite our efforts, we cannot guarantee the complete absence of allergens in our food, as all dishes are prepared in a shared kitchen. We do not take responsibility for any allergic reactions. Customers with severe allergies are advised to exercise discretion and inform our staff clearly at the time of ordering.





Keeping People Happy With Their Own Food

Opening Hours

Monday, Wednesday & Thursday - 11.00 to 22.00
Tuesday - Closed
Friday & Saturday 11.00 to 23.00
Sunday - 11.00 to 22.00

 03 7018 0623

 Kathiyavadikrunch@gmail.com

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