



CITY OF SAN PABLO
City of New Directions

PLANNING DIVISION
1000 Gateway Avenue
San Pablo, CA 94806
Tel: (510) 215-3030
Fax: (510) 215-3014

Permit No: _____
Application Fee: \$ 4,190
Application Date: _____
Hearing Date: _____

PLANNING APPLICATION FORM

<input type="checkbox"/> ADU/SB9	<input type="checkbox"/> Subdivision/Parcel Map
<input type="checkbox"/> Design Review (Minor/Major)	<input type="checkbox"/> Temporary Use Permit
<input type="checkbox"/> General Plan/Specific Plan Amendment	<input type="checkbox"/> Use Permit (Conditional/Administrative)
<input type="checkbox"/> Home Occupation Permit	<input type="checkbox"/> Variance/Minor Adjustment
<input type="checkbox"/> Lot Line Adjustment/Parcel Map	<input type="checkbox"/> Zoning Amendment (map/text)
<input type="checkbox"/> Sign Review	<input checked="" type="checkbox"/> Not sure/Other: CUP AMENDMENT

PROPERTY INFORMATION

Street Address: 3550 San Pablo Dam Rd # A EL-Sobranite CA 94803
Assessor's Parcel No(s): _____ Zoning: _____
Present Use of Property: Paradise Indian Restaurant
Lot Size: 5100? Feet. General Plan Designation: _____
Reason for filling this application: ABC Licence of 47
eating place Hard Liqueur Licence.

APPLICANT INFORMATION

Applicant/Authorized Agent: Gurjinder Singh
Mailing Address: 3550 San Pablo Dam Rd # A EL-Sobranite CA 94803
Daytime Telephone: 510 417 1818
Email Address: GURJINDER.SINGH 77 @ GMAIL.COM

Property Owner (s): Hill & Sketchley Properties
Mailing Address: 3550 San Pablo Dam Rd # A-200 EL-Sobranite CA 94803
Daytime Telephone: 510 504 3950
Email Address: _____

I HEREBY CERTIFY THE TRUTH OF THIS APPLICATION AND ACKNOWLEDGE THAT ANY INACCURACIES IN IT SHALL, AT THE CITY'S OPTION, RESULT IN AUTOMATIC INVALIDATION OF THE ACTION BASED THEREON AND THAT FINAL APPROVAL IS DEPENDENT UPON COMPLIANCE WITH CITY REQUIREMENTS.

Chas W. Scott
Signature of Applicant
Chas W. Scott
Signature of Property Owner

01/23/26
Date
1/23/2025
Date

TANDOORI BAKD BREADS

NAAN	2.00	ALOO NAAN	5.00
Classic unleavened bread fresh from the clay oven.			
ONION NAAN	4.00	GARLIC NAAN	3.00
Naan topped with fresh onions.			
KASHMIRI NAAN	4.00	MIXED VEGGIE NAAN	5.00
Naan bread stuffed with fresh fruits and nuts into a sweetened bread.			
LACHHA PARANTHA	4.00	TAWA ROTI	2.00
Whole wheat flat bread made with a simple unleavened dough with lots of layers.			
ALOO PARANTHA	6.00	TANDOORI ROTI	2.00
Parantha stuffed with delicately spiced potatoes & cilantro, served with plain yogurt.			
GOBI PARANTHA	6.00	PANEER PARANTHA	6.00
Parantha stuffed with fresh chopped cauliflowers. Served with plain yogurt.			
		PLAIN PARANTHA	4.00
		Unleavened layered bread. Served with plain yogurt.	

BIRYANI & RICE

VEGETABLE BIRYANI	11.00	CHICKEN BIRYANI	12.00
Basmati rice with garden fresh vegetables in a blend of mild spices & raisins.			
SHRIMP BIRYANI	14.00	LAMB BIRYANI	14.00
Basmati rice with flavorful whole shrimp, cooked in a blend of mild spices.			
BASMATI PLAIN RICE	2.00	RAITA	4.00
PLAIN YOGURT	3.00	Home made yogurt with boondi (Chick pea flour) & spices.	

DESSERTS

KHEER	4.00	GULAB JAMUN	3.00
Popular North Indian rice pudding blended with milk, almonds & cardamom.			
KULFI	4.00	GAJAR HALWA	5.00
Traditional homemade ice cream blended with pistachios.			
RAS MALAI	5.00		
Home made milk balls served in milky sweet syrup.			

DRINKS

SALTY LASSI	4.00	MANGO LASSI	4.00
Home made yogurt mixed with salt & spices.			
SWEET LASSI	4.00	TEA	3.00
Home made yogurt mixed with sugar.			
INDIAN COFFEE	4.00	MINERAL WATER	2.00
Milk mixed with coffee and chocolate cream.			
MANGO JUICE	3.00	COKE, SPRITE OR DIET COKE CAN	2.00

WE CATER !

WE SPECIALIZE IN CATERING
OF ALL SIZES.

CALL US FOR
YOUR SPECIAL EVENT.



BUTTER CHICKEN



CHICKEN TIKKA MASALA



DAL MAKHNI

CONTACTS FOR CATERING

Sanjeev Kumar
510-230-1902

PARADISE
INDIAN RESTAURANT
& SWEETS



DINE IN - TAKE OUT - DELIVERY - CATERING

ਇੱਥੇ ਵਿਆਹ ਸ਼ਾਦੀਆਂ ਲਈ ਕੈਟਰਿੰਗ
ਅਤੇ ਮਠਿਆਈਆਂ ਦਾ ਖਾਸ ਪ੍ਰਬੰਧ ਹੈ

3550 San Pablo Dam Road, Suite A
El Sobrante, CA 94803

510-222-1100

SAVE TIME
ORDER ONLINE
paradiseindiansweet.com



CHICKEN SEEKH KABAB



MANGO LASSI



VEGGI SAMOSA



CHICKEN WRAP

APPETIZERS

VEGETABLE PAKORA 8.00 Mixed vegetable fritters dipped in chickpea batter and deep fried.	CHICKEN PAKORA 10.00 Pieces of chicken dipped in chick-oea batter and deep fried.
VEGETABLE SAMOSA (2PC) 8.00 Crisp pastry stuffed with seasoned potatoes, green peas and cholle (garbanzo beans).	FISH PAKORA 12.00 Delicately spiced fish fritters.
CHICKEN SAMOSA (2PC) 6.00 Triangle pastries stuffed with mild spices, minced chicken. Fried and served with chulneys.	CHOLEY BHATURE (2pc) 11.00 Puffed fried bread served with garbanzo beans.
PANEER PAKORA (8pc) 8.00 Cheese dipped in chick-pea batter and deep fried.	FRENCH FRIES 5.00 Potato fries deep fried.
ALOO TIKKI WITH CHOLE 8.00 Potato patties deep fried with spicy & mint sauce.	VEGGIE SPRING ROLLS 6.00 Flour base filled with veggie mix with spices.
DAHI BHALLA CHAAT 8.00 Deep fried lentil fritters topped with yogurt, spicy green chutney and tamarind chutney.	AMRITSARI KULCHA (2pc) 13.00 Baked flat bread filled with potatoes and served with garbanzo beans.
PAPRI CHAAT 8.00 North Indian street food made with fried flour crispies, boiled chickpeas, potatoes, pakories & curd.	VEGGIE MANCHURIAN 11.00 Indo-Chinese dish made with mixed vegetables deep fried with Chinese ingredients.
VEGGIE NOODLES 11.00 Indo-Chinese dish of noodles with mixed vegetables deep fried with Chinese ingredients.	SAMOSA CHAAT 8.00 A lip smacking chaat made with samosa, chana masala, yogurt and various chutneys.
MALAI SOYA CHAAP 12.00 Thigh grilled chicken mix with cream, yogurt and Indian spices and herbs.	

SALADS AND SOUPS

PARADISE VEGGIE SALAD 6.00 Onions, cucumbers, lettuce and green chilly.	LENTIL SOUP 6.00 Moong Daal served with spices.
CUCUMBER SALAD 6.00 Lots of cucumbers served with dressing.	CHICKEN SOUP 7.00 Chicken served with spices.
PARADISE CHICKEN SALAD 8.00	

PARADISE WRAPS

CHICKEN WRAP 11.00 Onions, cucumbers, lettuce and green chilly.	LAMB WRAP 12.00 Moong Daal served with spices.
VEGGIE WRAP 10.00 Lots of cucumbers served with dressing.	

COCONUT CURRIES

COCO LAMB CURRY 14.00 Hearty coconut lamb curry cooked in coconut milk with Indian flavors.	COCO CHICKEN CURRY 14.00 Boneless chicken curry cooked in coconut milk with Indian flavors.
COCO SHRIMP CURRY 14.00 Jumbo shrimp cooked in coconut milk with Indian flavors.	COCO VEGGIE CURRY 14.00 Mixed vegetables cooked in coconut milk with Indian flavors.

VEGETARIAN

KARAHI PANEER 12.00 Homemade cheese cooked with bell peppers, onions and house spices.	CHILLI PANEER 12.00 Homemade cheese with lightly spiced chillies and herbs.
SHAHI PANEER 12.00 Homemade cheese cooked in creamy lightly spiced curry masala.	PANEER BHURJI 12.00 Scrambled homemade cheese spiced with herbs cooked to perfection.
MATTER PANEER 12.00 Homemade cheese and green peas cooked with herbs and spices.	PANEER TIKKA MASALA 12.00 Fresh homemade cheese cubes in a delicious blend of tomato masala & special herbs.
MUSHROOM MATTER PANEER 12.00 Fresh mushrooms mixed with home made cheese, peas cooked in house sauce.	BHINDI MASALA 12.00 Spicy okra sir fry with fresh tomatoes & onions.
MIX VEGETABLE CURRY 12.00 Assorted fresh vegetables cooked in a delicately spiced traditional curry sauce.	CHANA MASALA 12.00 Chickpeas sauteed with fresh tomatoes & onions in a blend of spices.
NAVRATAN KORMA 12.00 Fresh vegetables in a rich creamy blend of herbs, spices & nuts.	MALAI KOFTA 12.00 Vegetables & cheese balls in creamy tomato sauce blended with herbs & spices.
ALOO GOBHI 12.00 Spicy cauliflower and potato cubes sauteed with tomatoes & onions.	CHANA DAL 12.00 Split chickpea curry is a favorite of Veg and Non-Veg Indian cuisine.
ALOO MATTAR 12.00 Diced potatoes & green peas cooked in traditional mild curry sauce.	GOBI MANCHURIAN 12.00 Deep fried cauliflower spices, bell peppers and onions in tangerine sauce.
ALOO CHOLA 12.00 Diced potatoes & garbanzo beans cooked in lightly spiced curry sauce.	VEGGIE SOYA CHAAP 12.00 Vegetarian meat prepared with soybean chunks and flour cooked in spices.
BAINGAN BHARTA 12.00 Creamy roasted eggplant sauteed in fresh spices, tomatoes & green peas.	MIXED VEGGIES 12.00 Fresh picked vegetables in lightly spiced sauce cooked with herbs.
DAL MAKHNI 12.00 Creamed black lentils cooked over a slow fire with fresh tomatoes and exotic spices.	TOFU CURRY 12.00 Tofu with garam masala, tomato, olive oil, extra firm tofu, chilli powder cooked gently.
SAAG PANEER 12.00 Mustard greens are blended with spinach and home made cheese flavored with spices.	PUNJABI CURRY PAKORA 12.00 Punjabi kadhi pakora has deep fried pakoras (fritters) dunked in a tangy yogurt based curry
TOFU MASALA 12.00 Tofu cooked in spiced house masala, tomato, tomato masala & special spices.	



VEGGIE MANCHURIAN



AMRITSARI KULCHA

SEAFOOD

FISH TIKKA MASALA 14.00 Boneless fish pieces roasted and cooked in a creamy sauce.	FISH VINDALOO 14.00 Boneless fish spiced with fiery hot and spicy chillies!
SHRIMP TIKKA MASALA 14.00 Shrimp pieces roasted and cooked in a creamy sauce.	SAAG PRAWN 14.00 Prawns cooked in spinach.
PRAWN CURRY 14.00 Prawns cooked with traditional curry sauce.	

CHICKEN ENTREES

KARAHI CHICKEN 13.00 Chicken sauteed with fresh bell peppers, tomatoes, onions & ginger in a blend of aromatic spices.	CHICKEN TIKKA MASALA 12.00 Boneless grilled chicken thigh cubes in a creamy tomato masala sauce blended with special herbs & spices.
TIKKA MASALA SAUCE 8.00 Boneless grilled chicken in a spicy tomato based sauce blended with fresh butter and exotic herbs.	CHICKEN MAKHNI 12.00 Boneless grilled chicken in a spicy tomato based sauce blended with fresh butter and exotic herbs.
CHICKEN VINDALOO 12.00 Chicken and potatoes in tangy spicy chilli sauce.	CHICKEN CURRY 12.00 Chicken cooked in a traditional, mildly spiced curry masala.
BUTTER CHICKEN 12.00 Shredded roasted chicken cooked in a creamy butter sauce.	CHICKEN KORMA 12.00 Boneless chicken in a creamy sauce flavored with mild spices, herbs & nuts.
MANGO CHICKEN TANDOORI 12.00 Thigh chicken served with silky mango sauce and spices.	CHICKEN MUSHROOM KORMA 12.00 Roasted chicken and fresh vegetables in a rich creamy blend of herbs, spices & nuts.
CHILLI CHICKEN 12.00 Thigh grilled chicken with spiced chillies sauce and herbs.	

LAMB

LAMB CURRY 15.00 Lamb cooked in a traditional, mildly spiced curry masala.	LAMB KORMA 15.00 Tender cubes of lamb in a creamy sauce blended with mild spices, herbs & nuts.
KARAHI LAMB 15.00 Lamb sauteed with fresh bell peppers, tomatoes, onions, ginger in a fine blend of spices.	GOAT CURRY 16.00 Goat cooked in traditional, mildly spiced curry masala.
LAMB VINDALOO 15.00 Lamb and potatoes in tangy spicy chilli sauce.	LAMB SAAG 15.00 Lamb roasted in spinach and cooked in special sauce.
LAMB TIKKA MASALA 15.00 Lamb roasted and cooked in a creamy sauce.	

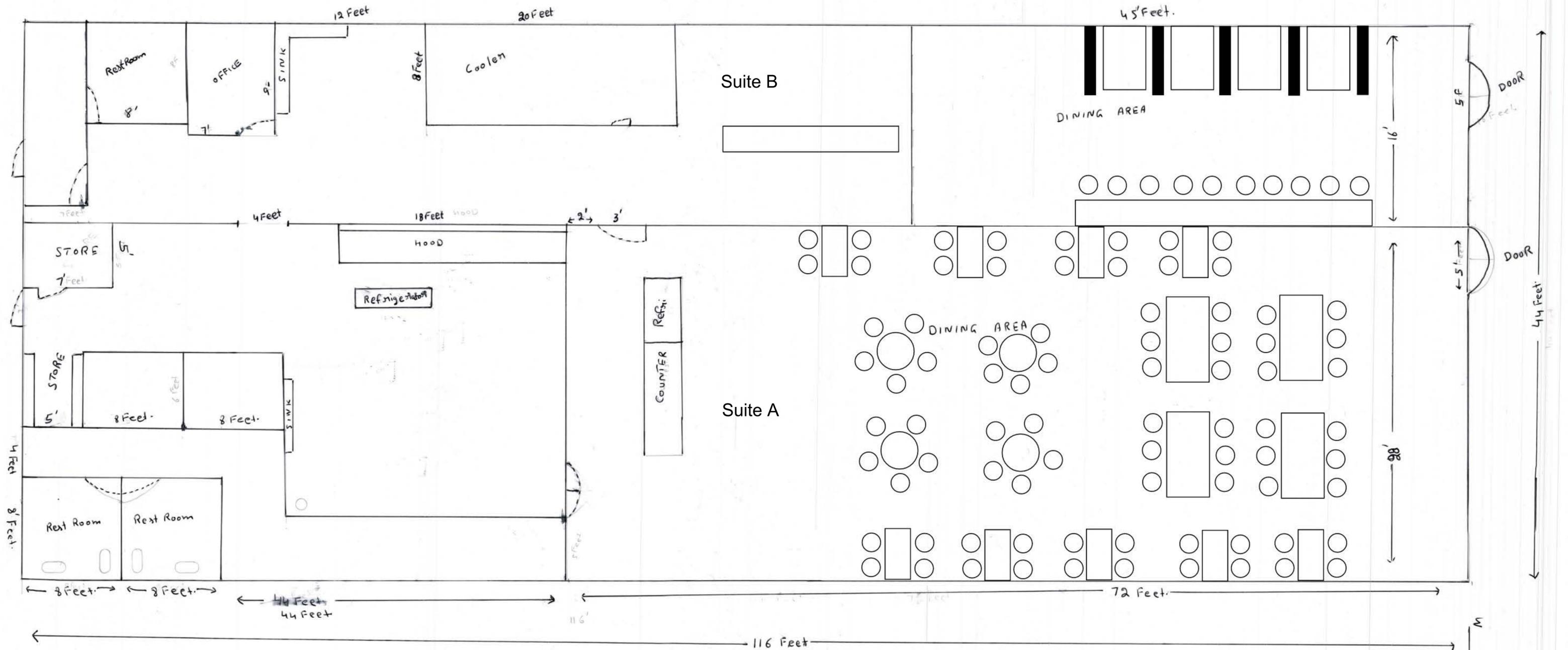
TANDOOR CLAY OVEN BAKED

TANDOORI CHICKEN (6pc) 14.00 Chicken legs marinated in Indian tradition and grilled in a clay oven.	CHICKEN SEEKH KABAB 14.00 Grounded chicken mixed with several spices, grilled in a clay oven.
LAMB SEEKH KABAB 14.00 Grounded lamb mixed with several spices, grilled in a clay oven.	CHICKEN TIKKA KABAB 15.00 Boneless chicken thigh marinated in yogurt and spices, grilled in a clay oven.
TANDOORI SHRIMP 16.00 Jumbo shrimp marinated in spices, grilled in a clay oven.	SOYA CHAAP TANDOORI 14.00 Chunks of soya marinated in yogurt and spices, grilled in a clay oven.
MALAI TIKKA KABAB 15.00 Tigh grilled chicken mix with cream, yogurt and Indian spices and herbs.	

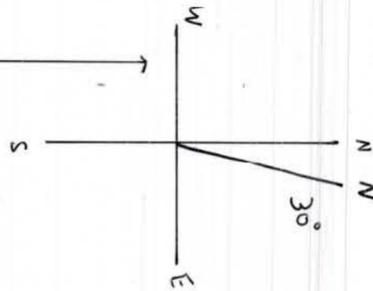
KIDS MENU

CHICKEN NUGGETS (4PC) + MED FRIES + COKE CAN	6.00
CHICKEN NUGGETS (6PC) + LRG FRIES + MANGO LASSI	10.00

Floor Plan - 3550 San Pablo Dam Road, Suites A & B



1 Foot = 0.5 Centimeters



Statement of explanation

Paradise Indian Restaurant and sweets

3550 San Pablo dam rd. # A El sobrante CA 94803

License Type: ABC 47

The application is requesting a conditional use permit (CUP) to allow for the service of a full line of alcoholic beverages for on-site consumption. This request is in conjunction with a 5000 square feet bona fide eating establishment.

Operational Plan

Paradise Indian Restaurant and sweets is a food- first establishment.

Food vs. Alcohol: We anticipate that approximately 75% plus of gross revenue will be derived from food sales.

Kitchen Facilities: The premise includes a full commercial kitchen. A full dinner menu will be available during all hours.

Seating: we offer 80 plus indoor seats. The floor plane is designed for table service.

Hours of operation: we served food 7 days a week from 10am -10pm. So we offering beverage for same time.

Staffing: the restaurant have 7 staff members 2 are only cooking food. Rest of them will be required to complete Responsible beverage service training within 60 days. We have type 41 licenses for serving beer and wine on site and our servers know ledged of RBS.

Customer: we anticipate serving local residents and families from surrounding neighborhood who seeking a full service dining experience. Most of our customers are coming in families and group who celebrate their birthday or special days making memorable.

Gurjinder Singh

