

JAIN MENU



vaghaär

Vaghaär Indian Restaurant

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WELCOME TO VAGHAAR

As you go through our menu, you may be curious about the origin of our name - "Vaghaar." Allow us to share the story behind it:

"Vaghaar" means Tadka in Hindi, and Tempering in English. Vaghaar is a fundamental element of Indian cuisine, it is the final step of many dishes that brings out the aroma, flavour, and depth of each dish.

From North to South and East to West, every region in India has its unique style of tempering. It's the one thing that unites all Indian cuisines.

We chose the name "Vaghaar" to pay homage to this beloved technique, which is now synonymous with Indian cooking.

We hope that every dish we serve; brings a burst of flavour, aroma, and warmth to your palate, and that you'll leave our restaurant feeling like you've just experienced a piece of India.

Thank you for joining us on this journey.

OPENINGS [JAIN]

PAPAD / SOUP

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| Masala Papad 1.99 A crisp fried or roasted papad topped with a tangy mixture of spices, cucumber, and tomatoes. | Cream of Tomato Soup 3.49 A smooth and creamy soup made from tomatoes, heavy cream and seasonings. |
| Fry Papad 1.49 A snack made by deep-frying or roasting thin, circular crackers made by lentil flour, spices, and oil. | Hot & Sour Soup 4.49 A soup including finely chopped cabbage, capsicum, and vinegar, mixed with a spicy broth seasoned with chilli sauce, soy sauce. |
| Roasted Papad 1.49 A crispy, thin, savoury cracker made from lentil flour | Sweet Corn Veg Soup 4.49 A creamy soup made from sweet corn kernels, vegetables, and various seasonings |
| Furfur Papad 1.99 A circular, puffed cracker made from ground lentils and fried in oil. | |

COMBOS [JAIN]

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| Paneer Paratha with Dahi 5.99 A flat-bread stuffed with a spiced mixture of crumbled Paneer; served with yogurt. | Dahi Thikhari with Rotlo 6.49 A traditional Gujarati dish in which sauteed spiced curd is served with a millet flat-bread. |
| Mix Veg Paratha with Dahi 5.99 A flat-bread stuffed with a mixture of spices and various chopped vegetables; served with yogurt. | Chole Bhature 7.49 A North Indian dish consisting of spicy chickpeas served with a deep-fried flat-bread. |
| Aam Ras with Puri 6.49 A sweet mango puree served with a deep-fried puffed bread | Pav Bhaji 7.49 A popular street food from Mumbai, consisting of a vegetable curry served with soft bread rolls. |
| Shrikhand with Puri 6.49 A dessert consisting of sweet, creamy yogurt served with a deep-fried puffed bread. | Daal Baati 9.49 A traditional delicacy of Rajasthan consisting of "daal" (lentil curry), "baati" (wheat bread balls) served with pure ghee some spicy chutney. |

GUJARATI CUISINE [JAIN]

STARTERS

Khaman 4.99

A mixture of gram flour and spices steamed to form a spongy, savoury cake; served with chutneys.

Samosa 5.29

A deep-fried, triangular-shaped pastry filled with a mixture of spices, Paneer, and Peas; served with chutneys.

Daal Kachori 4.99

A circular, deep-fried pastry filled with a mixture of spices and split yellow lentils; served with chutneys.

Peas Kachori 4.99

A circular, deep-fried pastry filled with a mixture of spices and peas, served with chutneys.

Khandvi 5.99

A mixture of chickpea flour and yogurt that is rolled into thin spirals and seasoned with spices and coconut.

Vegetable Handavo 5.99

A mixture of rice and lentil flour, fermented and mixed with vegetables then steamed served with chutneys

Veg Spring-roll 5.49

A deep-fried, thin pastry wrapper filled with a mixture of vegetables and spices, served with a dipping sauce.

Bhel 6.99

A popular Indian street food made from puffed rice mixed with vegetables, spices and chutneys.

BREADS

Rotli 1.99

A flat-bread made of wheat flour, prepared in traditional Gujarati style

Methi Thepla 2.99

A Gujarati flat-bread made from whole wheat flour along with fenugreek leaves, yogurt, and some spices.

Puri 1.49

A deep-fried bread made from unleavened whole-wheat flour

Plain Paratha 2.49

An unleavened flat-bread made with finely ground whole wheat flour, folded repeatedly for a flaky texture.

Bhakhri 2.49

A flat-bread made from a whole wheat flour, thicker and biscuit like texture, topped with some pure ghee.

Bajri Rotlo 3.29

A plain and simple flat bread made from pearl millet flour, must try with Ringan Oro.

MAINS

Kathiyawadi Undhyu 7.49

A dish from the Kathiyawadi region of India, made from a mixture of mixed vegetables, spices and a unique blend of flavours.

Bhinda nu Shaak 8.99

A traditional Gujarati dish made with okra cooked with various spices.

Sev-Tomato 7.49

A popular Indian street food made from a tangy tomato-based curry, topped with crispy sev (spicy gram flour noodles) and spices.

Dahi Thikhari (Fry Curd) 7.49

A curry made with creamy curd and spice based seasoning.

DAAL/RICE

Daal 6.99

Gujarati style Lentil soup

Gujarati Kadhi 6.99

A sweet-tangy yogurt based curry made with gram flour, spices, herbs and seasonings.

Rice 6.99

A serving of perfectly cooked white rice.

Peas Pulav 6.49

One pot rice pilaf made with green peas, spices, herbs & basmati rice.

Green Moong Daal Khichdi 6.49

A healthy combination of split green gram lentils and steamed rice, cooked in wholesome spices.

Tuver Daal Khichdi 6.49

A combination of pigeon peas and steamed rice combined with whole spices.

Sp. Vagareli Khichdi 7.99

A spicy combination of mixed rice, prepared in our house special curry.

NORTH INDIAN CUISINE [JAIN]

STARTERS

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| Paneer Tikka Dry 8.49 Cubes of cottage cheese marinated in yogurt & traditional spices; cooked on skewers. | Methi Bhajia 8.49 Deep-fried, crunchy, fritters made gram flour batter fenugreek. |
| Samosa Chaat 7.99 A popular street food dish made by crumbling samosas and mixing them with sweetened yogurt, chutneys, and tangy spices. | Marcha Bhajia 7.99 Crispy, deep-fried fritters made from a large chilly, coated in gram flour batter. |
| Papdi Chaat 7.99 A dish consisting of crisp fried dough wafers (papdi) topped with boiled matoke, sweetened yogurt, chutneys, tangy spices, and chickpeas. | Baked Macaroni (sweet) (with/ without pineapple) 8.49 Baked layers of macaroni, pineapple pieces, and cheese in sweet white sauce, with a golden brown layer cheese on top. |
| Dahi Bhalle 6.99 Fried lentil balls soaked in spicy-sweet yogurt, chutneys and tangy spices. | |

BREADS

(FROM CLAY OVEN)

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| Tandoori Roti (Plain/ Butter) 1.99/ 2.49 A soft crusty flat-bread made from wheat flour. | Cheese Chilly Naan 3.49 A naan stuffed with grated cheddar cheese, topped with some tangy spices, and chopped chillies. |
| Naan (Plain/ Butter) 2.99/ 3.49 A chewy flat-bread made from a mix of wheat flour & white flour. | Stuffed Paratha 2.99 A flat-bread stuffed with tangy spiced paneer, peas, and coriander leaves. |
| Cheese Naan 3.49 A naan stuffed with grated cheddar cheese | Lachha Paratha 3.49 A layered, flaky flat-bread made from whole wheat flour, pure ghee; topped with sesame seeds. |

MAINS

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| Paneer Butter Masala 9.49 A creamy, buttery, nutty tomato based gravy with chunks of soft, melt-in-your-mouth paneer. | Vegetable Jalfrezi 9.99 Stir-fried mixed vegetables in a spicy tomato & capsicum based gravy. |
| Paneer Makhani 9.49 A smooth & creamy tomato based gravy with soft cubes of paneer and a hint of fenugreek | Vegetable Jaipuri 9.99 A mix of vegetables cooked in a rich, flavourful gravy including pieces of papadams. |
| Paneer Tikka Masala 10.29 Smoky, barbecued paneer pieces cooked in a spiced tomato based gravy. | Kadai Paneer 9.99 A spicy paneer gravy made with fresh ground kadai masalas, paneer, tomatoes & bell peppers. |
| Paalak Paneer 9.49 Paneer pieces in a creamy spinach based gravy. | Paneer Balti 9.49 A paneer dish prepared in pahadi style with freshly ground whole spices served in a royal bucket shaped container - "Balti". |
| Shahi Paneer (sweet) 9.99 A rich & creamy dish made with paneer and spices in a white cashew gravy. | Veg Kadhai 9.49 A mixture of veggies cooked in a spicy gravy, flavored with a special kadai masala. |
| Mattar Paneer 8.99 Green peas and paneer in a rich and creamy tomato based gravy. | Paneer Tava Masala 9.49 Succulent paneer pieces in a delicious base of tomatoes, capsicum and spices. |
| Khoya Kaju (sweet) 10.49 A rich and creamy dish made of cashew gravy & double thick cream, flavoured with spices and sweetened with sugar. | Veg Makhnwala 9.49 A slightly sweet creamy gravy prepared with vegetables, butter and cream. |
| Kadai Chole 10.49 Chickpeas cooked in a spicy tomato based sauce with bell peppers and spices | Kadhai Karela 9.99 Marinated Bitter Gourd cooked in a mix of tomatoes, spicy pastes, and curd. |

DAAL/RICE

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| SP. Daal Tadka 9.49 Cooked yellow lentils, seasoned with spices; tempered with pure ghee, dry paprika chilli, and cumin seeds. | Rice (Plain/ Jeera) 7.29 A serving of perfectly cooked white rice with an option of adding a cumin seeds tempering for an aromatic touch. |
| Daal Fry 7.99 A dish of spiced, sautéed yellow lentils. | Vegetable Pulao 8.49 An aromatic and flavourful rice dish, made with mixed vegetables, cashew nuts, and spices. |
| Daal Makhani 8.99 A rich and creamy dish made from black lentils, kidney beans; simmered in a lot of butter with some traditional spices. | Hyderabadi Biryani 10.49 Aromatic rice dish cooked with Hyderabadi spices, cashew nuts, and vegetables; served with raita. |
| Panchratni Daal 8.99 A five (panch) bean lentil dish seasoned with spices and tempered with pure ghee and some spices. | Kashmiri Pulav (sweet) 9.99 A slightly sweet rice dish, including royal bits of saffron, dry fruits, nuts, and chunks of paneer. Originated in Kashmir. |

SOUTH INDIAN CUISINE [JAIN]

STARTERS

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| Plain Idli A dish made by steaming a batter made of fermented rice and black lentils. | 3.99 | Medu Vada Made from lentil batter, deep-fried into doughnut-shaped vadas and served with chutney. | 4.49 |
| Fried Mini Idli Bunch of little idlis, made by shallow or deep-frying them to give a crispy texture. | 4.99 | Idli Vada mix A dish that combines the steamed rice cakes (idlis) and deep-fried doughnut-shaped vadas. | 4.99 |
| Upma A popular dish made from roasted semolina, Vegetables and spices. | 4.49 | Sambar Vada A dish made by dipping deep-fried doughnut-shaped vadas into a tangy and spicy vegetable stew called sambar. | 4.99 |

UTTAPAM

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| Plain Uttapam A pancake like dish, made of fermented rice batter, cooked on a griddle | 5.99 | Podi Uttapam An uttapam spiced with traditional podi powder. | 7.49 |
| Tomato Uttapam An uttapam topped with tomatoes. | 6.49 | Coconut Uttapam An uttapam topped with grated dry coconut. | 7.49 |
| Bell Peppers Uttapam An uttapam topped with various colorful bell peppers. | 6.49 | Podi Coconut Uttapam An uttapam spiced with traditional podi powder, topped with grated dry coconut. | 7.99 |
| Chilly Bell Peppers Uttapam An uttapam topped with various colorful bell peppers & chopped chillies. | 6.99 | | |

DOSA

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| Plain Dosa A dish made by cooking a thin and crispy pancake made from a batter of fermented rice and black lentils. | 5.49 | Pure Ghee Dosa A thin crispy dosa made with pure ghee. | 6.49 |
| Masala Dosa A thin crispy dosa stuffed with a spiced mixture of matoke. | 6.99 | Pure Ghee Masala Dosa A thin crispy dosa made with pure ghee, stuffed with a spiced mixture of matoke. | 7.99 |
| Mysore Masala Dosa A thin crispy dosa stuffed with a spiced mixture of matoke known for its red chutney spread on the inside of the dosa. | 7.99 | Rava Dosa A thin crispy dosa made from semolina flour and spices. | 6.49 |
| Podi Masala Dosa A thin crispy dosa with a mixture of spiced matoke and serving it with a dry spice mix called podi. | 7.99 | Rava Masala Dosa A thin crispy dosa made from semolina flour, stuffed with a spiced mixture of matoke. | 7.99 |
| | | Paper Dosa A crispy, thin, and large South Indian crepe made from rice batter. | 7.99 |

INDO-CHINESE [JAIN]

STARTERS

Veg Manchurian Dry 8.99
A spicy stir-fried dish made of vegetable balls in a tangy sauce.

Paneer Chilly Dry 8.49
Made with crispy paneer cubes coated in a spicy, tangy sauce.

Chinese Bhel 8.49
A mix of crispy fried noodles, fresh veggies, in a spicy tangy sauce.

MAINS

Veg Hakka Noodles 8.99
A Chinese stir-fried noodle dish made with vegetables and served with various sauces.

Veg Schezwan Noodles 9.29
A spicy Indo-Chinese dish made with boiled noodles stir-fried vegetables, prepared in schezwan sauces.

Veg Manchurian Noodles 9.99
A dish made with stir-fried noodles, vegetables, and Manchurian balls in a savoury & spicy sauce.

Paneer Chilly Gravy 9.99
Made with paneer (cottage cheese) served in a spicy, tangy sauce.

Manchurian Rice 9.29
Fried rice with a savoury sauce made with vegetables, soy sauce, and spices, served with vegetable Manchurian.

Schezwan Rice 8.49
A spicy and flavourful rice dish made with stir-fried vegetables, cooked rice, and schezwan sauce.

Veg Manchurian Gravy 9.99
Made with vegetable balls in a soy sauce.

Veg Fried Rice 7.49
A dish made by stir-frying cooked rice with vegetables and seasonings like soy sauce..

NOTE:

- Management reserves the right to refuse the service to anyone.
- Outside food & drinks is not allowed.

ALLERGY ADVICE:

- Customers are advised to let our staff know if any food may cause allergic reaction prior to order.
- Ask the manager to know the list of ingredients used in a particular dish.