



vaghaar

Vaghaar Indian Restaurant

156 Kenton Road, Harrow - HA3 8AZ | 02089078399

+44 7359 629 456 | bookings@vaghaar.co.uk

@ /vaghaar.uk | www.vaghaar.uk

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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

PAPAD / SOUP

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

COMBOS

- | | |
|---|---|
| v French Fries 3.99
Deep-fried flat cut Potatoes which are crispy on the outside, soft on the inside; served with a tangy-cheesy dip. | Dahi Thikhari with Rotlo 6.49
A traditional Gujarati dish in which sauteed spiced curd is served with a millet flat-bread. |
| v Aloo Paratha with Dahi 4.99
A flat-bread stuffed with a spicy mashed potato filling; served with yogurt. | v Puran Pori with Suki Bhaji 6.99
A traditional Maharashtrian dish consisting of a sweet lentil filling wrapped in a flat-bread, served with a spiced curry |
| Paneer Paratha with Dahi 5.99
A flat-bread stuffed with a spiced mixture of crumbled Paneer; served with yogurt. | v Chole Bhature 7.49
A North Indian dish consisting of spicy chickpeas served with a deep-fried flat-bread. |
| v Mix Veg Paratha with Dahi 5.99
A flat-bread stuffed with a mixture of spices and various chopped vegetables; served with yogurt. | v Pav Bhaji 7.49
A popular street food from Mumbai, consisting of a vegetable curry served with soft bread rolls. |
| v Aam Ras with Puri 6.49
A sweet mango puree served with a deep-fried puffed bread | v Daal Baati 9.49
A traditional delicacy of Rajasthan consisting of "daal" (lentil curry), "baati" (wheat bread balls) served with pure ghee some spicy garlic chutney. |
| Shrikhand with Puri 6.49
A dessert consisting of sweet, creamy yogurt served with a deep-fried puffed bread. | |

GUJARATI CUISINE

STARTERS

- V Khaman** 4.99
A mixture of gram flour and spices steamed to form a spongy, savoury cake; served with chutneys.
- V Samosa** 5.29
A deep-fried, triangular-shaped pastry filled with a mixture of spices, Paneer, and Peas; served with chutneys.
- V Daal Kachori** 4.99
A circular, deep-fried pastry filled with a mixture of spices and split yellow lentils; served with chutneys.
- V Peas Kachori** 4.99
A circular, deep-fried pastry filled with a mixture of spices and peas, served with chutneys.
- V Patra** 5.49
A traditional Gujarati dish made from Colocasia leaves that are coated in a mixture of spices and gram flour, then steamed.
- V 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
- V Veg Spring-roll** 5.49
A deep-fried, thin pastry wrapper filled with a mixture of vegetables and spices, served with a dipping sauce.
- V Bhel** 6.99
A popular Indian street food made from puffed rice mixed with vegetables, spices and chutneys.
- Vagharelo Bajara Rotlo** 6.99
A spicy preparation made with pearl millet flat bread, special garlic paste, and some spices.

BREADS

- V Rotli** 1.99
A flat-bread made of wheat flour, prepared in traditional Gujarati style
- V Methi Thepla** 2.99
A Gujarati flat-bread made from whole wheat flour along with fenugreek leaves, yogurt, and some spices.
- V Puri** 1.49
A deep-fried bread made from unleavened whole-wheat flour
- V Plain Paratha** 2.49
An unleavened flat-bread made with finely ground whole wheat flour, folded repeatedly for a flaky texture.
- V Bhakhri** 2.49
A flat-bread made from a whole wheat flour, thicker and biscuit like texture, topped with some pure ghee.
- V Bajri Rotlo** 3.29
A plain and simple flat bread made from pearl millet flour, must try with Ringan Oro.

MAINS

- V 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.
- V Surti Undhyu** 7.49
A dish from the Surti region of India, made from a mixture of vegetables, and spices.
- V Bhinda nu Shaak** 8.99
A traditional Gujarati dish made with okra cooked with various spices.
- V Bharela Ringan Bateta** 7.99
Made with stuffed aubergine and potatoes, cooked with spices.
- V Turiya Patra nu Shaak** 7.99
A dish made made from taro leaves stuffed with a mixture of spices, steamed and then seasoned.
- V Batata nu Shaak** 7.49
A traditional Gujarati dish made from potatoes, cooked with spices.
- V Ringan Oro (Bharthu)** 8.49
A traditional Gujarati dish made by roasting eggplants on a flame until they are soft, then seasoned with spices and served.
- V 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.
- Kadhi Pakoda** 8.99
Deep-fried fritters of besan flour (pakodas) served in a sauce of chickpea flour, yogurt, and spices.
- Bhindi Kadhi** 9.99
Cooked okra with a mixture of chickpea flour, yogurt, and spices, creating a tangy and spicy dish.
- V Lasaniya Batata** 7.49
A traditional Gujarati dish made from garlic-flavoured potatoes.
- Dahi Thikhari (Fry Curd)** 7.49
A curry made with creamy curd with garlic and spice based seasoning.

DAAL/RICE

- V 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.
- Rajasthani Kadhi** 6.49
A spicy-tangy yogurt based curry made with gram flour, cumin, chilli, and garlic.
- V Rice** 6.99
A serving of perfectly cooked white rice.
- V Peas Pulav** 6.49
One pot rice pilaf made with green peas, spices, herbs & basmati rice.
- V Green Moong Daal Khichdi** 6.49
A healthy combination of split green gram lentils and steamed rice, cooked in wholesome spices.
- V Tuver Daal Khichdi** 6.49
A combination of pigeon peas and steamed rice combined with whole spices.
- V Sp. Vaghareli Khichdi** 7.99
A spicy combination of mixed rice, prepared in our house special curry.

NORTH INDIAN CUISINE

STARTERS

- V Hara Bhara Kebab** 7.49
A vegetarian kebab made of spinach, green peas, and spices, coated with bread crumbs and deep fried.
- V Paneer Tikka Dry** 8.49
Cubes of cottage cheese marinated in yogurt & traditional spices; cooked on skewers.
- V Samosa Chaat** 7.99
A popular street food dish made by crumbling samosas and mixing them with sweetened yogurt, chutneys, and tangy spices.
- V Papdi Chaat** 7.99
A dish consisting of crisp fried dough wafers (papdi) topped with boiled potatoes, sweetened yogurt, chutneys, tangy spices, and chickpeas.
- V Dahi Bhalle** 6.99
Fried lentil balls soaked in spicy-sweet yogurt, chutneys and tangy spices.
- V Mix Bhajia** 8.49
A mix of various deep-fried, crunchy, vegetarian fritters.
- V Crispy Bhajia** 7.49
Crispy, deep-fried potato fritters coated in batter.
- V Chilly Garlic Mogo** 8.49
A flavourful dish made from cassava (mogo) in a spicy garlicy sauce.
- V Masala Mogo** 8.49
Lightly spiced cassava (mogo) fries.
- 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.

BREADS

(FROM CLAY OVEN)

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

MAINS

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

DAAL/RICE

- V SP. Daal Tadka** 9.49
Cooked yellow lentils, seasoned with spices; tempered with pure ghee, garlic, dry paprika chilli, and cumin seeds.
- V Daal Fry** 7.99
A dish of spiced, sautéed yellow lentils.
- V 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.
- V Panchratni Daal** 8.99
A five (panch) bean lentil dish seasoned with spices and tempered with pure ghee and some spices.
- V 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.
- V Vegetable Pulao** 8.49
An aromatic and flavourful rice dish, made with mixed vegetables, cashew nuts, and spices.
- V Hyderabadi Biryani** 10.49
Aromatic rice dish cooked with Hyderabadi spices, cashew nuts, and vegetables; served with raita.
- V 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

STARTERS

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

UTTAPAM

- v Plain Uttapam** 5.99
A pancake like dish, made of fermented rice batter, cooked on a griddle.
- v Podi Uttapam** 7.49
An uttapam spiced with traditional podi powder.
- v Tomato Uttapam** 6.49
An uttapam topped with tomatoes.
- v Coconut Uttapam** 7.49
An uttapam topped with grated dry coconut.
- v Onion Uttapam** 6.49
An uttapam topped with onions & spices.
- v Podi Coconut Uttapam** 7.99
An uttapam spiced with traditional podi powder, topped with grated dry coconut.
- v Chilly Onion Uttapam** 6.99
An uttapam topped with chopped chillies, onions & spices.

DOSA

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

INDO-CHINESE

STARTERS

- v Mushroom - 65** 7.49
Spicy and crispy fried mushrooms marinated in a blend of spices.
- v Chilly & Garlic Mushroom** 7.99
Spicy garlic flavored sautéed mushrooms dish.
- v Crispy Veg** 7.99
Deep-fried, crunchy, and flavourful vegetables made with a variety of spices.
- v 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.
- v Gobi 65** 8.29
A popular Indian vegetarian appetizer made with deep-fried cauliflower florets seasoned with spices and herbs.
- v Chinese Spring-roll** 7.49
Vegetables and noodles sautéed in a tangy sauce, filled in a deep-fried pastry wrapper.
- v Chinese Bhel** 8.49
A mix of crispy fried noodles, fresh veggies, in a spicy tangy sauce.

MAINS

- v Veg Hakka Noodles** 8.99
A Chinese stir-fried noodle dish made with vegetables and served with various sauces.
- v Veg Schezwan Noodles** 9.29
A spicy Indo-Chinese dish made with boiled noodles stir-fried vegetables, prepared in schezwan sauces.
- v 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.
- v Manchurian Rice** 9.29
Fried rice with a savoury sauce made with vegetables, soy sauce, and spices, served with vegetable Manchurian.
- v Schezwan Rice** 8.49
A spicy and flavourful rice dish made with stir-fried vegetables, cooked rice, and schezwan sauce.
- v Veg Manchurian Gravy** 9.99
Made with vegetable balls in a soy-garlic based sauce.
- v Veg Fried Rice** 7.49
A dish made by stir-frying cooked rice with vegetables and seasonings like soy sauce and green onions.

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.