

DESSERTS

Jalebi

Spiral shapes of deep-fried white flour batter, which are soaked in sugar syrup, sprinkled with some assorted nuts.

- 4.49 -

Jalebi + Rabdi

Jalebi served with "Rabdi" - a sweet made with full fat milk, clotted cream, sugar, cardamom, saffron, and nuts. A classic combination.

- 5.99 -

Gulab Jamun

Fried dough balls soaked in a sweet syrup, sprinkled with some assorted nuts.

- 3.99 -

Gulab Jamun + Ice-cream

Fried dough balls soaked in a sweet syrup, sprinkled with some assorted nuts, served with a scoop of vanilla ice cream.

- 5.99 -

Angoori Ras Malai

Soft paneer dumplings soaked in sweetened, thickened milk, sprinkled with some assorted nuts.

- 5.49 -

Gajar Halwa

A dessert made of grated carrots, milk, sugar, pure ghee, and nuts.

- 4.99 -

Gajar Halwa + Ice cream

A dessert made of Grated carrots, milk, sugar, pure ghee, and nuts; served with a scoop of vanilla ice cream.

- 6.49 -

Malai Kulfi

A frozen dessert made from thickened milk & sugar, with tiny flavourings of saffron, cardamom, pistachio, and some assorted nuts.

- 4.99 -

Mohanthal

A crumbly, traditional Indian sweet made with chickpea flour, pure ghee, sugar, and milk, garnished with nuts.

- 4.99 -

Aam Ras

A serving of sweetened mango pulp.

- 3.99 -

Shrikhand

A sweet dish made with strained yogurt, sugar, and various flavours such as saffron, cardamom, pistachio, sprinkled with some assorted nuts.

- 4.49 -

Sizzling Brownie

Hot chocolate brownie with vanilla ice cream and chocolate sauce, served on a bed of pineapple in a sizzling hot plate.

- 6.99 -

Boondi & Jamun / Raisins

A mix of bundi and mini jamuns (rasins for vegan) garnished with some nuts

- 4.99 -

Ice Cream

(Chocolate /  Vanilla / Strawberry)

- 3.99 -

Sweet Paan

A classic Indian mouth fresher made by wrapping fennel & cardinal seeds, tutti frutti, coconut shreds, gulkand, and rose petals in a betel leaf.

- 2.99 -

DESSERTS MENU



vaghaär

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