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As you go through our menu, you may be curious about the origin of our name...

Well, "Vaghaar" means Tadka in Hindi and Tempering in English, a vital element in Indian cuisine. It's the final step in many dishes, unlocking their full aroma, flavor, and depth.

We chose "Vaghaar" to honor this cherished technique, now synonymous with Indian cooking. We hope every dish brings a burst of flavor, aroma, and warmth, leaving you with a taste of India.

Thank you for joining us on this journey.

## OPENING ACT

### SOUPS

- 🍲 **Cream of Tomato** 🌶️ 5.49  
A smooth and creamy soup made from tomatoes, heavy cream and seasonings.
- 🍲 **Hot & Sour** 🌶️🌶️ 5.99  
A spicy and tangy vegetable soup flavored with soy sauce with crispy noodle toppings.
- 🍲 **Vegetable Broth** 6.99  
Exotic boiled vegetable soup with salt, pepper, and lemon juice.
- 🍲 **Soup Of The Day** 6.99  
Special soup selected by our chef, unique everyday. Roll the dice?

### POPPADUMS

- 🍲 **Masala Papad (Fried/Roasted)** 🌶️ 3.49  
A crisp fried or roasted papad topped with a tangy mixture of spices, onions, cucumber, and tomatoes.
- 🍲 **Fry Papad (2 pcs)** 2.99  
A snack made by deep-frying thin, circular crackers made by lentil flour, spices, and oil.
- 🍲 **Masala Khichiya Papad** 🌶️🔥 3.99  
Thin crispy rice flour discs infused with green chillies, salt, and cumin seeds, topped with a tangy mixture of spices, onion, cucumber, and tomatoes.
- 🍲 **Roasted Papad (2 pcs)** 2.99  
A crispy, thin, savoury cracker made from lentil flour.
- 🍲 **FurFur Papad (2 pcs)** 2.99  
A circular, puffed cracker made from ground lentils and fried in oil.

### SALADS

- 🍲 **Greek Salad** 7.99  
A mix of fresh tomato, cucumber, bell pepper, lettuce, olives, and crumbled feta cheese tossed with vinegar dressing.
- 🍲 **Corn Broccoli Salad** 6.99  
American sweet corn and broccoli with sour cream dressing.
- 🍲 **Pan Toasted Salad** 7.49  
Exotic pan roasted vegetable with garlic, olive, and balsamic vinegar dressing.
- 🍲 **Green Salad** 6.99  
Cucumber, tomato, onion, carrot slice with lemon and green chilli.

## SOMETHING TO SHARE

### FIRANG BITES

- 🍲 **French Fries** 6.99  
Golden crisp potato slats, spiced with salt and pepper, served with ketchup.
- 🍲 **Pasta (Fusilli / Penne)** 10.99  
Selection of sauces (Arrabiata/ Alfredo/ Pesto)
- 🍲 **Pizza - Make Your Own** 9.99  
Flat bread topped with tomato sauce and toppings of your choice ( sweet corn, jalapeno, capsicum, onion, grated cheese, olives, paneer cubes )
- 🍲 **Pizza - Margherita** 8.49  
Flat bread topped with tomato sauce, mozzarella cheese and basil leaves.
- 🍲 **Corn Cheese Balls** 8.99  
Crispy & golden brown American sweet corn and cheese balls with herbs and chilli flakes.
- 🍲 **Mexican Fried Rice** 🌶️ 9.49  
Featuring long grain rice cooked with chopped bell pepper and red kidney beans and chilli flakes.

### DESI BITES

- 🍲 **Pani Puri** 7.99  
Semolina shell balls filled with spiced potato & black chickpeas; served with mint-coriander water.
- 🍲 **Indian Desi Pizza** 🌶️ 9.49  
A Pizza topped with paneer tikka cubes, capsicum, onion, tomato, green chillies, coriander
- 🍲 **Veg Jumbo Club Sandwich** 10.49  
A toasted three-layered sandwich filling of tomato, cucumber, coleslaw, cheese and lettuce.
- 🍲 **Masala Grilled Sandwich** 9.49  
A grilled sandwich made with Indian spice flavored mashed potato filling and cheese slice.
- 🍲 **Pav Bhaji Fondue** 10.99  
Butter toasted bread cubes with cheesy bhaji fondue.
- 🍲 **Daal Baati** 🌶️ 11.49  
A Rajasthani delicacy of "daal" (lentil curry) & "baati" (wheat bread balls) with ghee and spicy garlic chutney.

## CHAAT CORNER

- 🍲 **Samosa Chaat** 9.49  
A popular street food dish made by crumbling samosas and mixing them with sweetened yogurt, chutneys, and tangy spices.
- 🍲 **Papdi Chaat** 9.49  
A dish consisting of crisp fried dough wafers (papdi) topped with boiled potatoes, sweetened yogurt, chutneys, tangy spices, and chickpeas.
- 🍲 **Masala Peanut Chaat** 🌶️ 7.99  
An Indian peanut salad, mixture of chopped onion, tomato, cucumber, peanuts, chaat masala, lemon juice, and Kashmiri chilli powder.
- 🍲 **Aloo Tikki Chaat** 8.99  
Golden potato patties topped with tangy tamarind chutney, creamy yogurt, thin crunchy gram flour noodles, and a sprinkle of aromatic spices.
- 🍲 **Dahi Bhalle** 7.99  
Fried lentil balls soaked in spicy-sweet yogurt, chutneys and tangy spices.
- 🍲 **Dahi Sev Puri** 8.99  
Crispy puffed puri stuffed with spiced yoghurt and topping with sev (spicy gram flour noodles).
- 🍲 **Gujarati Bhel** 7.99  
A popular street food made from puffed rice and savouries, mixed with vegetables, spices, peanuts, and chutneys.

## DESI COMBOS

- 🍲 **Aloo Paratha with Dahi** 8.49  
A flat-bread stuffed with a spicy mashed potato filling; served with yogurt.
- 🍲 **Paneer Paratha with Dahi** 8.99  
A flat-bread stuffed with a spiced mixture of crumbled Paneer; served with yogurt.
- 🍲 **Aam Ras with Puri** 9.49  
A sweet mango puree served with a deep-fried puffed bread.
- 🍲 **Aam Ras with White Dhokla** 9.49  
Authentic white dhokla with a temper of sesame seeds and mustard seeds; served with mango pulp.
- 🍲 **Shrikhand with Puri** 9.49  
A dessert consisting of sweet, saffron flavoured yogurt served with a deep-fried puffed bread.
- 🍲 **Puran Pori with Suki Bhaji** 9.49  
A traditional Maharashtrian flatbread stuffed with a sweet lentil filling, spiced with saffron & cardamom; served with dry spiced potato.
- 🍲 **Chole Bhature** 🌶️ 9.99  
A North Indian dish consisting of spicy chickpeas served with a deep-fried puffed bread.
- 🍲 **Bombay Pav Bhaji** 🌶️ 11.49  
A popular street food from Bombay, consisting of a vegetable curry served with soft bread rolls.

## SOULFUL STARTERS

### DESI DELIGHTS

- 🍲 **Vegetable Samosa (3 pcs)** 6.49  
A deep-fried, triangular-shaped pastry filled with a mixture of spices, potato, carrot, onion, and peas; served with chutneys.
- 🍲 **Khaman Dhokla** 7.49  
A mixture of gram flour and spices steamed to form a spongy, savoury cake; served with chutneys.
- 🍲 **White Dhokla** 7.49  
A steamed sour cake made from rice, black gram and sour yogurt; served with chutneys.
- 🍲 **Daal Kachori (4 pcs)** 6.49  
A deep-fried ball shaped pastry filled with a mixture of spices and split yellow lentils; served with chutneys.
- 🍲 **Peas Kachori (4 pcs)** 6.49  
A deep-fried ball shaped pastry filled with a mixture of spices and peas, served with chutneys.
- 🍲 **Khandvi** 7.49  
A mixture of lentil flour and yogurt that is rolled into thin spirals and seasoned with spices; garnished with sesame.
- 🍲 **Veg Spring-roll (4 pcs)** 7.49  
A deep-fried, thin pastry wrapper filled with a mixture of vegetables and spices.
- 🍲 **Vagharelo Bajara Rotlo** 🌶️🔥 9.99  
A spicy preparation made with spicy yogurt, pearl millet flat bread, garlic paste, and some spices.
- 🍲 **Hara Bhara Kebab** 🌶️ 8.49  
A deep fried veg kebab made of spinach, green peas, and spices; coated with bread crumbs.
- 🍲 **Cheese Bhara Kebab** 9.49  
A deep fried mixed veg kebab stuffed with cheddar cheese, coated with bread crumbs.
- 🍲 **Crispy Bhajia** 8.49  
Crispy, deep-fried potato fritters coated in batter.
- 🍲 **Mix Bhajia** 🌶️ 8.49  
A mix of various deep-fried, crunchy, vegetarian fritters - potato, mix vegetables, and green chilli.
- 🍲 **Kurkuri Bhindi** 🌶️ 8.99  
A spicy, crispy dish made with tender okra with gram flour and corn starch with chat masala.

### TANDOORI TADKA

- 🍲 **Achari Paneer Tikka** 🌶️ 9.99  
Cottage cheese marinated in hung curd, flavored with indian pickle spices; roasted in tandoor.
- 🍲 **Afghani Paneer Tikka** 9.49  
Cottage cheese marinated in cashewnut paste and hung curd, with turmeric; roasted in tandoor.
- 🍲 **Chutney Paneer Tikka** 🌶️ 9.49  
Cottage cheese marinated in coriander leaf, green chilli, mint leaves, and hung curd; roasted in tandoor.
- 🍲 **Malai Paneer Tikka** 9.99  
Cottage cheese marinated in cashewnut paste, cheddar cheese, cream, and hung curd.
- 🍲 **Subz Gilafi Seekh Kebab** 🌶️ 8.99  
Mix vegetable sheekh kebab coated with chopped bell pepper.
- 🍲 **Kaju Paalak Seekh Kebab** 🌶️ 9.49  
Spinach, cottage cheese, and potato kebabs coated with chopped cashewnuts (mild garlic flavor).
- 🍲 **Bharwan Mushroom** 🌶️ 8.49  
Cheese stuffed button mushrooms marinated with red marinade; roasted in tandoor.
- 🍲 **Tahini Garlic Mushroom** 8.99  
Button mushroom marinated with tahini paste and chopped garlic; roasted in tandoor.

### INDI-WOK WONDERS

- 🍲 **Honey Chilli Potato** 🌶️ 8.49  
Corn starch coated deep fried potatoes with honey chilli sauce.
- 🍲 **Chilli Broccoli** 🌶️ 8.99  
Corn starch coated deep fried broccoli with chilli sauce.
- 🍲 **Chilli Baby Corn** 🌶️ 8.99  
Corn starch coated deep fried baby corn with chilli sauce.
- 🍲 **Chilli & Garlic Mushroom** 🌶️ 8.99  
Mushrooms sautéed in spicy garlic sauce.
- 🍲 **Sautéed Crispy Veg** 🌶️ 8.99  
Exotic vegetable coated with corn starch and deep fried sautéed with tangy chinese sauce.
- 🍲 **Crispy Corn** 🌶️ 8.99  
Deep fried coated American sweet corn sautéed with chopped bell pepper giving a tangy taste.
- 🍲 **Corn Salt n' Pepper** 9.49  
Deep fried coated American sweet corn sautéed with chopped bell pepper seasoned with salt & pepper.
- 🍲 **Veg Manchurian Dry** 🌶️ 9.99  
A spicy stir-fried dish made of vegetable balls in a tangy sauce.
- 🍲 **Paneer Chilli Dry** 🌶️ 9.99  
Made with crispy cottage cheese cubes coated in a spicy, tangy sauce.
- 🍲 **Kung Pao Paneer** 🌶️ 8.99  
Deep fried cottage cheese with the perfect combination of salty, sweet and spicy garnish with split peanuts.
- 🍲 **Chinese Spring-roll** 🌶️ 8.99  
Vegetables and noodles sautéed in a tangy sauce, filled in a deep-fried pastry wrapper.
- 🍲 **Chinese Bhel** 🌶️ 8.99  
A mix of crispy fried noodles, fresh veggies, in a spicy tangy sauce.
- 🍲 **Spiced Masala Chips** 🌶️ 8.99  
Potato fries coated in a spicy, tangy soy chilli sauce.
- 🍲 **Chilli Garlic Chips** 🌶️ 8.49  
Potato fries coated in a spicy chilli garlic sauce.
- 🍲 **Masala Mogo** 🌶️ 8.49  
Lightly spiced fried cassava (mogo) cubes.
- 🍲 **Chilli Garlic Mogo** 🌶️ 9.99  
A flavourful dish made from cassava (mogo) in a spicy chilli garlic sauce.

# ROTLI NE SHAAK

## GUJARATI CURRIES

- 🍃 **Kathiyawadi Undhiyu** 9.99  
 A dish from the Kathiyawadi region of India, made from a mixture of mixed vegetables, spices and a unique blend of flavours.
- 🍃 **Surti Undhiyu** 9.99  
 A dish from the Surat region of India, made from a mixture of green vegetables, spices and a tempuring of garlic & sesame seeds.
- 🍃 **Masala Bhindi** 9.49  
 A traditional Gujarati dish made with deep fried okra cooked with various spices.
- 🍃 **Bateta Rasawala** 8.49  
 Semi-dry potato dish made with traditional Gujarati spices.
- 🍃 **Ringan Oro (Bharthu)** 9.99  
 A traditional Gujarati dish made by roasting eggplants on a flame until they are soft, then seasoned with spices and served.
- 🍃 **Sev-Tomato** 9.49  
 Tomato-based curry, topped with crispy sev (gram flour noodles) and spices; garnished with coriander leaves.
- 🍃 **Kadhi Pakoda** 9.99  
 Deep-fried fritters of lentil flour (pakodas) served in a sauce of chickpea flour, yogurt, and spices.
- 🍃 **Bhindi Kadhi** 9.99  
 Deep fried okra sautéed in gram flour, yogurt, and spices; creating a tangy and spicy dish.
- 🍃 **Lasaniya Bateta** 8.49  
 A traditional Gujarati dish made from garlic-flavoured potatoes.
- 🍃 **Dahi Tikhari (Fry Yogurt)** 8.49  
 A curry made with creamy yogurt with garlic and spice based seasoning.

## GUJARATI BREADS

- 🍃 **Rotli (Plain/Ghee) (2 pcs)** 3.49  
 A flat-bread made of wheat flour, prepared in traditional Gujarati style.
- 🍃 **Methi Thepla (2 pcs)** 4.49  
 A flat-bread made from whole wheat flour along with fenugreek leaves, yogurt, and some spices.
- 🍃 **Puri (2 pcs)** 3.49  
 A deep-fried bread made with whole-wheat flour.
- 🍃 **Puran Pori (Plain/Ghee) (2 pcs)** 4.99  
 A sweet flatbread stuffed with a sweet lentil filling spiced with saffron & cardamom.
- 🍃 **Plain Paratha (2 pcs)** 3.99  
 A flat-bread made with finely ground whole wheat flour, folded repeatedly for a flaky texture.
- 🍃 **Bhakhri (Plain/Ghee) (2 pcs)** 3.49  
 A flat-bread made from a whole wheat flour, thicker and biscuit like texture.
- 🍃 **Bajri Rotlo (Plain/Ghee/Butter)** 3.49  
 A plain and simple flat bread made from millet flour, must try with Ringan Oro.

# DAAL CHAAWAL

## LENTILS

- 🍃 **Gujarati Daal** 8.49  
 Gujarati style lentil soup.
- 🍃 **Gujarati Kadhi** 8.49  
 A sweet-tangy yogurt based soup made with gram flour, spices, herbs and seasonings.
- 🍃 **Rajasthani Kadhi** 8.49  
 A spicy-tangy yogurt based soup made with gram flour, cumin, chilli, and garlic.
- 🍃 **Sp. Daal Tadka** 10.99  
 Cooked pigeon pea lentils, seasoned with spices; tempered with ghee, garlic, dry paprika chilli, and cumin seeds.
- 🍃 **Daal Fry** 9.49  
 A dish of spiced, sautéed pigeon pea lentils.
- 🍃 **Daal Methi** 9.99  
 Blend of lentils infused with the subtle bitterness of fenugreek leaves.
- 🍃 **Daal Makhani** 10.49  
 A rich and creamy dish made from black lentils, kidney beans; simmered in a lot of butter with some traditional spices.

## RICE DISHES

- 🍃 **Rice** 5.99  
 A serving of perfectly cooked white rice.
- 🍃 **Jeera Rice** 6.99  
 A serving of perfectly cooked white rice with a cumin-seeds tempering for an aromatic touch.
- 🍃 **Peas Rice** 6.99  
 Boiled basmati rice made with green peas, spices, and herbs.
- 🍃 **Vegetable Pulao** 9.99  
 An aromatic and flavourful rice dish, made with mixed vegetables, cashew nuts, and spices.
- 🍃 **Veg Dum Biryani & Raita** 11.99  
 Slow cooked long grain rice with mixed vegetable cooked in aromatic spices, served with raita.
- 🍃 **Hyderabadi Biryani** 11.49  
 Aromatic rice dish cooked in spinach gravy with Hyderabad spices, cashew nuts, and vegetables.
- 🍃 **Sp. Vaghareli Khichdi** 10.49  
 A spicy combination of mixed rice, prepared in our house special curry. (Try with Rajasthani Kadhi.)

# ROTTI TE SABJI

## PUNJABI CURRIES

- 🍃 **Paneer Butter Masala** 10.99  
 A creamy, buttery, tomato-onion based gravy with chunks of soft, melt-in-your-mouth paneer.
- 🍃 **Paneer Lababdar** 11.49  
 Spicy cashew tomato paste cooked with sautéed onions with soft cubes of paneer.
- 🍃 **Paneer Tikka Masala** 11.99  
 Smoky, barbecued paneer pieces cooked in a spiced tomato-onion based gravy.
- 🍃 **Paneer Bhurji** 11.99  
 Grated paneer sautéed with bell peppers in a savory onion-tomato base gravy.
- 🍃 **Paalak Paneer** 11.49  
 Paneer pieces in a creamy spinach based gravy.
- 🍃 **Paneer Tava Masala** 11.99  
 Succulent paneer pieces in a delicious base of onions, tomatoes, capsicum and spices.
- 🍃 **Kadai Chole** 11.49  
 Chickpeas cooked in a spicy tomato-onion based sauce with bell peppers, onion and spices.
- 🍃 **Kadai Bhindi Masala** 11.99  
 A mix of fried okra with onions, mixed peppers, and spices cooked together.
- 🍃 **Kadai Karela** 11.99  
 Crispy bitter gourd cooked in a mix of onions, tomatoes, spicy paste, and bell peppers.
- 🍃 **Kadai Vegetables** 10.99  
 A mixture of veggies cooked in a spicy gravy, flavored with a special roasted masala.
- 🍃 **Vegetable Jaipuri** 11.99  
 A mix of vegetables cooked in a rich, flavourful gravy including pieces of poppadums.
- 🍃 **Vegetable Kohlapuri** 11.49  
 Julienne-cut vegetables, succulent paneer, mixed in a rich tomato-onion gravy with whole spices.
- 🍃 **Vegetable Kofta** 11.99  
 Deep fried mixed veggie dumplings; in a spicy, creamy tomato-onion based gravy.
- 🍃 **Malai Kofta** 11.99  
 Deep fried savoury paneer-potato dumplings; served in a rich, creamy and mildly spiced tomato-onion based gravy.
- 🍃 **Anjeer Malai Kofta** 12.49  
 Deep fried cottage cheese balls filled with chopped fig, in a rich cashew based gravy.
- 🍃 **Methi Mutter Malai** 11.49  
 Crispy fried fenugreek leaves and green peas with cashew based gravy.
- 🍃 **Methi Corn** 10.99  
 Tender sweet corn kernels infused in a luscious fenugreek and spinach gravy.

- 🍃 **Jeera Aloo** 10.99  
 Pan tossed diced potato with cumin, green chilli coriander leaves, turmeric flavored.
- 🍃 **Baby Corn Butter Masala** 10.99  
 Baby corn in a savory onion-tomato base gravy.
- 🍃 **Lasuni Corn Palak** 10.99  
 American sweet corn cooked in a rich onion & spinach gravy with a special garlic tempering.
- 🍃 **Khoya Kaju (sweet)** 11.99  
 A rich and creamy dish made of cashew gravy & double thick cream, and sweetened with sugar.
- 🍃 **Kaju Curry** 11.99  
 Split cashews nestled in a velvety tomato base, with a hint of our signature onion gravy.

## PUNJABI BREADS

- 🍃 **Tandoori Roti** 2.99  
 A soft crusty flat-bread made from wheat flour.
- Bhatura (2 pcs)** 3.99  
 A puffed deep fried Indian bread.
- Naan** 3.49  
 A flat-bread made from white flour.
- Cheese Naan** 4.49  
 A naan stuffed with grated cheddar cheese.
- Garlic Naan** 3.79  
 A naan topped with grated garlic.
- Chilli Garlic Naan** 3.99  
 A naan topped with chopped garlic and some chopped chillies.
- Chilli Naan** 3.79  
 A naan topped with chopped green chilli.
- Cheese Chilli Naan** 4.49  
 A naan stuffed with grated cheddar cheese and topped with chopped chillies.
- Bullet Naan** 4.99  
 A naan stuffed with cheddar cheese and topped with green chilli, garlic, onion and coriander leaves.
- 🍃 **Paneer Kulcha** 4.99  
 A naan stuffed with cottage cheese with indian spices.
- 🍃 **Stuffed Kulcha** 4.99  
 A naan stuffed with potato, onion, cottage cheese mixture with indian spices.
- 🍃 **Lachha Paratha** 4.49  
 A layered, flaky flat-bread made from whole wheat flour.

# INDI-CHINI

## MAINS

- 🍃 **Veg Hakka Noodles** 11.49  
 Boiled noodles tossed with crunchy vegetables and with light soy sauces and salt & pepper.
- 🍃 **Veg Schezwan Noodles** 11.99  
 A spicy Indo-Chinese dish made with boiled noodles stir-fried vegetables, prepared in schezwan sauces.
- 🍃 **Veg Manchurian Noodles** 11.49  
 A dish made with boiled noodles, vegetables, and mix veggie balls in a savoury & spicy sauce.
- 🍃 **Veg Singaporean Noodles** 11.49  
 Stir fried rice noodles with home made curry powder flavoured with exotic vegetables.
- 🍃 **American Chopsuey** 11.99  
 Crunchy fried noodles with tangy saucy vegetables.
- 🍃 **Paneer Chilli Gravy** 12.49  
 Cottage cheese cubes tossed with stir fried vegetables and spicy-tangy sauce.
- 🍃 **Mushroom Chilli Gravy** 11.99  
 Crunchy fried mushrooms with chilli sauce.
- 🍃 **Veg Manchurian Gravy** 12.49  
 A spicy dish made with mix veggie balls prepared in soy-garlic sauce.
- 🍃 **Manchurian Rice** 11.49  
 Boiled rice made with finely chopped vegetables, soy sauce, and spices; with mix veggie balls.
- 🍃 **Schezwan Rice** 10.99  
 A spicy and flavourful rice dish made with stir-fried vegetables, cooked rice, and schezwan sauce.
- 🍃 **Singaporean Fried Rice** 10.99  
 Long grain stir fried rice with home made curry powder flavored with exotic vegetable.
- 🍃 **Veg Fried Rice** 10.99  
 A dish made by stir-frying cooked rice with vegetables; seasoned with soy sauce and chopped green onions.

## EXTRAS

- |                |      |        |      |
|----------------|------|--------|------|
| Ghee           | 1.49 | Yogurt | 1.99 |
| Gud (Jaggery)  | 1.49 | Baati  | 1.99 |
| Onion Salad    | 2.99 | Bun    | 1.99 |
| Garlic Chutney | 1.49 | Raita  | 2.49 |
| Butter         | 1.49 |        |      |

### ALLERGEN ADVICE & OTHER INFO:

- Let the staff know if any food may cause allergic reaction prior to ordering.
- Ask the manager for the list of ingredients used in a particular dish.
- Management reserves the right to refuse the service to anyone.
- Outside food & drinks not allowed.
- Discretionary service charge of 10% will be added to the bill.
- Management will not tolerate any rude or abusive behaviour, may take strict actions.

We cater for all occasions.

Group bookings welcomed.

For more details ask a member of our staff or email us on pinnerbookings@vaghaaar.co.uk

Google Page

