



राखेरवा

MODERN INDIA

MENU

ROOTED IN TRADITION,
CRAFTED FOR TODAY



vakhraa
MODERN INDIA

**A STORY OF HERITAGE.
A VISION OF MODERN DINING**

The name **VAKHRAA** means unique—something distinct and unforgettable. Inspired by the rich diversity of Indian cuisine, we bring together authentic flavours, traditional cooking techniques, and a modern dining experience.

From smoky tandoor creations to timeless regional recipes, every dish celebrates India's culinary heritage while adding a contemporary touch.

At Vakhraa, every meal is a journey through the flavours, traditions, and stories of India—served with pride.

Entrées (Veg)

Mushroom Duplex Crispy

\$21.90

Golden fried mushroom pockets stuffed with spiced paneer, spinach and coated in crisp crumbs for the perfect crunch.

Malai Soya Chaap Creamy (GF)

\$19.90

Tender soya chaap marinated in fresh cream, cashew and mild spices, slow cooked in the tandoor.

Pani Puri

\$13.90

Crispy hollow shells filled with spiced potato and chickpeas, paired with icy mint pudina water and sweet tamarind for a refreshing burst of flavour.

Palak Patta Chaat Crispy

\$14.90

Golden spinach leaves topped with whipped yoghurt, tamarind reduction, and fresh pomegranate for a perfect balance of crunch and freshness.

Vegetable Samosa

\$11.90

Hand-folded pastry parcels filled with gently spiced potato and peas, served with mint chutney and tamarind relish.

Paneer Tikka (GF)

\$19.90

Paneer marinated in saffron yoghurt and kasuri methi roasted in the tandoor until smoky and aromatic.

Onion Bhaji Pyaz Bhaji (GF)

\$13.90

Thinly sliced onions seasoned with ajwain and coriander, fried until perfectly crisp and served with signature chutney.

Paneer Chilli Milli (GF)

\$19.90

Crispy paneer wok-tossed with peppers, onions and bold Indo-Chinese chilli sauce.

Beetroot Tikki (Chukandar Tikki)

\$19.90

Golden beetroot and potato patties pan-seared in desi ghee, served with cool mint yoghurt.



** In case of any allergies, kindly inform your server before.

(GF) Gluten-Free |  Chilli

Non-Veg Starters

Tandoori Chicken Full/Half (GF)

\$22.90/12.90

Whole chicken marinated overnight in saffron yoghurt and signature tandoori spices. Roasted in the clay oven until smoky, charred and falling off the bone.

Amritsari Fish

\$21.90

Fish fillet coated in an ajwain and ginger marinade, fried until perfectly golden and crisp. Served with mint chutney and tamarind glaze.

Lamb Cutlet 4pcs (GF)

\$27.90

Slow-marinated lamb on the bone infused with aromatic spices and roasted in the tandoor until tender, smoky and richly flavoured.

Lamb Seekh Kebab

\$21.90

Hand-minced lamb blended with green chilli, coriander, and roasted spices, skewered and chargrilled in the tandoor for a smoky finish.

Chicken Tikka (GF)

\$21.90

Chicken thigh marinated overnight with saffron, ajwain, ginger and yoghurt, roasted until juicy and lightly charred.

Chicken 65 Chef Style (Dry/Gravy)

\$21.90

Crispy fried chicken tossed with curry leaves, dried red chilli and South Indian spices finished with a fresh squeeze of lemon.

Tandoori Prawns(GF)

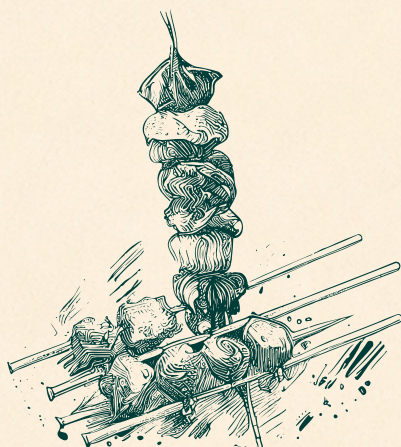
\$29.90

Whole tiger prawns marinated in saffron, ginger and yoghurt, flame roasted in the tandoor until smoky and delicately sweet.

Vakhraa Maharaja Platter (For 2 Persons)

\$38.90

A grand selection of our signature entrées featuring Jhinga Tandoori, Fish Amritsari, Zafrani Chicken Tikka, Paneer Tikka and Crispy Vegetable Samosas. Perfectly crafted for sharing and bursting with authentic flavours.



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MUKHYA BHOJAN (Main Course) (Vegetarian)

Where fire meets flavour and every curry is crafted with soul, spice and tradition.

Dal Makhni (GF) **\$21.90**

Whole black lentils slow cooked on a gentle flame, enriched with hand churned butter and finished with a touch of cream.

Paneer Butter Masala Velvety (GF) **\$24.90**

Soft cottage cheese simmered in a luxurious tomato and butter gravy, delicately spiced and finished with fresh cream.

Paneer Pasanda Royal **\$27.90**

Stuffed paneer pockets filled with aromatic spices, pan seared in ghee and served in a rich cashew gravy.

Palak Panner (GF) **\$21.90**

Sweet corn and fresh spinach simmered in a rich, creamy palak-style gravy with tomato, garlic and aromatic Indian spices.

Kadhai Paneer (GF) **\$23.90**

Soft paneer cubes and capsicum tossed in a bold onion-tomato gravy, finished with freshly crushed kadhai spices for a rich smoky flavour straight from the pan.

Nargisi Kofta Creamy **\$24.90**

Delicate paneer and potato dumplings stuffed with nuts and dried fruits, served in a silky saffron cream sauce.

Veg Korma **\$24.90**

Fresh seasonal vegetables braised in a mild korma gravy of coconut, cashew, and aromatic whole spices.

Mix Veg **\$22.90**

A wholesome sauté of fresh seasonal vegetables cooked in rich Indian spices, finished with aromatic herbs.

Paneer Lababdar (GF) **\$24.90**

Chunky cottage cheese simmered in a rich onion and tomato masala, layered with kasuri methi and fresh coriander for a hearty finish.

Kurkuri Bhindi (GF) (VEGAN) **\$24.90**

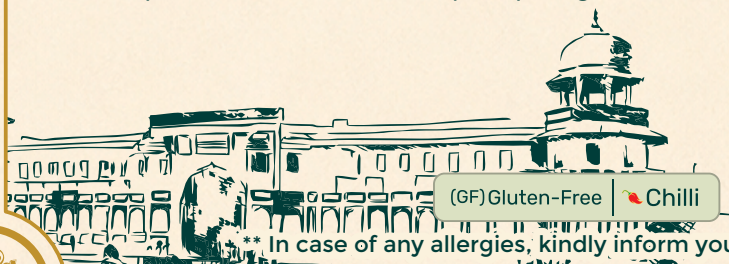
Thinly sliced okra tossed in seasoned rice flour and fried until crisp, finished with chaat masala, raw mango powder and fresh lemon.

Eggplant Masala Smoky (GF) (VEGAN) **\$24.90**

Baby eggplants slow cooked in a smoky onion and tomato masala infused with roasted whole spices for rich layered flavour.

Daal Tadka(GF) (VEGAN) **\$19.90**

Yellow lentils slow cooked with onions, tomatoes, garlic and traditional Indian spices, finished with a smoky tempering of cumin and fresh coriander.



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MURGH (Chicken)

Bold marinades, smoky heat, and deeply comforting gravies
chicken classics crafted the traditional way.

Butter Chicken 🍲

\$25.90

Tender tandoori chicken folded into a luxurious tomato and butter gravy, enriched with cream and finished with smoky butter and a whisper of kasuri methi.

Home Style Chicken Curry

\$25.90

Tender chicken pieces slow-cooked in a rich onion, tomato and aromatic spice gravy, prepared in true Indian home-style fashion.

Chicken Tikka Masala

\$25.90

Chicken tikka simmered in a robust onion and tomato masala, finished with cream and roasted coriander for a deeply smoky finish.

Chicken Vindaloo 🌶️

\$25.90

Fresh chicken slow cooked in a bold blend of roasted chilli, vinegar, garlic, and warming spices. Vibrant, intense and spicy.

Chicken Chettinad

\$26.90

Chicken braised in an intensely fragrant chettinad masala of black pepper, curry leaves, kalpasi and roasted whole spices.

Mango Chicken

\$25.90

Tender chicken simmered in a golden alphonso mango sauce layered with ginger and gentle spices for a beautifully balanced finish.

Chicken Korma Gentle

\$27.90

Slow braised chicken in a delicate Mughlai gravy of cashew, saffron, kewra water and aromatic whole spices.

Saag Chicken

\$26.90

Tender chicken slow cooked with fresh spinach, mustard greens and warming spices for a rich Punjabi classic full of depth and soul.

Kadhai Chicken

\$25.90

Tender chicken, capsicum tossed in a bold onion-tomato gravy, finished with freshly crushed kadhai spices for a rich smoky flavour straight from the pan.

Madras Chicken

\$26.90

Chicken slow cooked in a bold South Indian masala of roasted red chilli, tamarind, mustard seeds and curry leaves.



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GOSHT (Lamb, Goat & Beef)

Slow simmered curries, bold spices and generations of tradition in every rich and hearty serving.

Lamb Rogan Josh

\$29.90

Tender lamb slow braised in a fragrant Kashmiri masala of deghi mirch, caramelised onion and whole spices for a deeply rich and aromatic finish.

Lamb Vindaloo

\$29.90

Slow cooked lamb simmered in a bold goan masala of roasted red chilli, vinegar, garlic and warming spices. Deep, fiery and full of character.

Lamb Korma Gentle

\$29.90

Tender lamb braised in a delicate saffron, cashew and rose-infused gravy layered with aromatic whole spices.

Palak Lamb

\$29.90

Slow cooked lamb folded into a silky spinach and mustard leaf gravy, gently spiced with ginger, garlic and warming aromatics.

Lamb Chettinad

\$29.90

Lamb slow braised in an intensely aromatic chettinad masala of black pepper, curry leaves, kalpasi and roasted spices.

Goat Curry Rustic | Deep | Soulful

\$29.90

Bone-in goat slow cooked in a robust onion and whole spice masala until tender and deeply flavourful.

Beef Vindaloo

\$29.90

Slow braised beef in a dark and smoky goan masala layered with roasted chilli, tamarind, vinegar and warming whole spices.

Beef Rogan Josh Crimson | Rich | Slow Cooked

\$29.90

Tender beef simmered in a Kashmiri-inspired masala of deghi mirch, caramelised onion and fragrant whole spices for a deeply comforting finish.

SAMUDRA (From The Ocean)

Coastal flavours, gentle spice, and fresh seafood crafted with warmth, fire and tradition.

Fish Curry

\$31.90

Tender fish simmered in a rich coconut and tamarind curry infused with mustard seeds, curry leaves and coastal spices for a deeply warming finish.

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Bread

Plain Naan Classic | Tandoor Naan

\$4.99

Traditional hand-stretched bread baked inside the tandoor until lightly charred and beautifully soft. Perfect for every curry.

Butter Naan | Glazed Naan

\$5.99

Fresh tandoor-baked naan brushed generously with melted butter for a rich and comforting finish.

Cheese Naan | Three Cheese Naan

\$7.99

Soft tandoor bread filled with a decadent blend of cheese, baked until golden and irresistibly melted within.

Garlic Naan

\$6.99

Traditional naan finished with roasted garlic and fresh coriander for a fragrant and savoury touch.

Chilli Garlic Naan | Fire Garlic Naan

\$7.99

A bold combination of garlic and chilli layered over soft tandoor bread for warmth and gentle heat.

Peshawari Naan | Peshawari Dry Fruit Naan

\$7.99

Luxurious naan filled with dried fruits, nuts, and subtle sweetness, inspired by the rich flavours of Kashmir.

Sweet Naan | Meetha Saunf Naan

\$7.99

Soft tandoor bread delicately layered with sugar and fennel seeds, offering a nostalgic sweet finish.

Lachaa Parantha | Layered Laccha Parantha

\$7.99

Traditional flaky whole wheat bread cooked in delicate layers until beautifully crisp and golden.

Tandoori Roti | Heritage Tandoori Roti

\$5.99

Rustic whole wheat bread baked in the tandoor for a wholesome and authentic accompaniment.

Butter Roti | Butter Brushed Roti

\$5.99

Traditional whole wheat tandoori bread finished with melted butter for added richness.

Tandoori Roti (GF)

\$6.99

Gluten-free dough and cooked on the tawa for a soft, wholesome flatbread with earthy flavour.



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Rice

Plain Rice

Steamed premium basmati rice, delicately cooked until light, fluffy, and fragrant. A timeless accompaniment to every meal.

\$5.90

Jeera Rice

Long-grain basmati rice tempered with roasted cumin and finished with aromatic herbs for comforting, earthy flavour.

\$7.90

Saffron Rice

Premium basmati rice infused with delicate saffron strands, offering subtle floral notes and royal aroma.

\$9.90

Chef Special Dum Biryani

Fragrant basmati rice layered with aromatic spices and slow cooked on dum for rich flavour, delicate aroma, and timeless biryani tradition.

Veg Biryani

\$25

Chicken Biryani

\$29.90

Beef Biryani

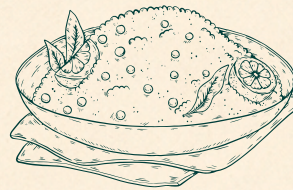
\$31.90

Lamb Biryani

\$31.90

Goat Biryani

\$31.90



Sides

Onion Salad

\$8

Fresh sliced onions finished with lemon and delicate seasoning for a crisp, refreshing accompaniment.

Green Garden Salad

\$12

A vibrant selection of fresh garden vegetables, lightly dressed for a clean and refreshing finish.

Kachumber Salad

\$7

A flavoursome mix of chopped tomatoes, cucumber and onion.

Cucumber Raita

\$5

Chilled yoghurt folded with fresh cucumber and gentle spices for a cooling balance.

Pineapple Raita

\$5

Pineapple raita yoghurt mix topped with pineapple cubes.

Mixed Pickle

\$4

Traditional Indian pickles bursting with bold spice and tangy flavours.

Mango Chutney

\$4

Sweet and tangy mango preserve crafted to complement rich Indian flavours.

Green Chillis (Fresh Cut)

\$3

Pappadam Basket

\$8

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Kids Menu

Chicken Nugget with Chips

\$11.99

Crispy golden chicken nuggets served with hot seasoned chips and tomato sauce. A simple favourite loved by kids and adults alike.

Potato Finger Fries

\$6.99

Golden crispy chips lightly seasoned and served hot with tomato sauce. Perfect as a side or snack to share

Fish and Chips

\$11.99

Golden battered fish served with crispy hot chips and tomato sauce. A classic favourite, perfectly crunchy on the outside and tender inside.

Vakhraa Banquet Menu

Minimum 4 Adults

UNLIMITED MAINS, RICE, NAANS, PAPPADUMS AND SIDES

Non-Vegetarian Banquet (\$55 per person)

Entrée

Chicken Tikka, Lamb Seekh Kebab, Fish Amritsari, Lamb Chop

Mains

Butter Chicken, Lamb Rogan Josh, Dal Tadka

Dessert

Gulab Jamun

Vegetarian Banquet (\$50 per person)

Entrée

Samosa, Paneer Tikka, Mushroom Duplex, Malai Soya Chaap

Mains

Paneer Butter Masala, Palak Panner, Dal Makhani , Mix Veg

Dessert

Gulab Jamun

Mix Banquet (\$48 per person)

Entrée

Chicken Tikka , Lamb Seekh Kebab, Samosa , Paneer Tikka

Mains

Butter Chicken, Lamb Rogan Josh, Kadai Paneer, Dal Tadka

Dessert

Gulab Jamun/ Vanilla Ice Cream

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(GF) Gluten-Free |  Chilli |  Veg. |  Non-Veg.



Vakhras
MODERN INDIA

**MOCKTAILS
MENU**



PURE FLAVORS. BRIGHT MOMENTS.



— ✦ MODERN INDIA ✦ —

MOCKTAIL

Passionfruit Mojito – \$13

Passionfruit pulp, fresh mint, lime, and soda water. Tropical and refreshing.

Kala Khatta Fizz – \$12

A refreshing blend of kala khatta syrup, fresh lime, and sparkling soda. Sweet, tangy, and bursting with nostalgic Indian street-flavour.

VAKHRAA SIGNATURE drink – \$12

A refreshing blend of raj jeera, lime, black salt, and sparkling water. Tangy, lightly spiced, and perfect for cleansing the palate.

Jamun Bliss – \$13

Jamun, lime, and sparkling soda with a touch of black salt.

Pineapple Chilli Mojito – \$14

Pineapple, mint, lime, and a touch of chilli for a sweet-spicy kick.



LASSI

Spiced Buttermilk (Masala Chaas)

Cooling yogurt drink seasoned with
roasted cumin, herbs and
Indian spices.

— \$6.50 —

Sweet Lassi

A refreshing Punjabi-style yogurt drink,
lightly sweetened and flavored
with cardamom.

— \$6.50 —

Mango Lassi

Traditional Indian yogurt smoothie
blended with ripe mangoes
and cardamom.

— \$6.50 —



SOFT DRINKS

Coke/Diet Coke/Coke Zero/
Sprite/ Fanta / Lemonade \$4.50

Orange/Apple/ Pineapple Juice \$5.50

Sparkling Water \$8

Coconut Water \$5.50

Ginger Beer \$6.50

Lemon Lime Bitter \$6.50

Dry Ginger Ale \$ \$ 5.50



HOT DRINKS

Masala Chai	\$7.50
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English Tea	\$5.50
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Green Tea	\$5.50
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GOOD TO KNOW & FUN TIPS

SIP. SAVOUR. SMILE.

MOCKTAIL MOMENTS



FRESH IS BEST

We use fresh herbs, real fruits, and quality ingredients for vibrant flavors in every sip.



ICE MATTERS

Perfectly chilled drinks with just the right ice to keep your mocktail refreshing till the last sip.



NATURAL GOODNESS

No artificial syrups here! Our flavors are crafted from real fruits and spices.



SPARKLING HAPPINESS

We use sparkling water and soda to add that perfect fizz and lift your mood instantly.



DID YOU KNOW?



Mint aids digestion and adds a natural cooling effect – perfect for a hot day!



Jamun is known to help maintain healthy blood sugar levels.



Lime is rich in Vitamin C and helps refresh and rejuvenate your body.



Cumin (Jeera) soothes your stomach and enhances digestion.



Cardamom not only adds aroma but also helps in digestion and freshens your breath.



Mangoes are packed with antioxidants and bring a natural sweetness to your drink.

SIP SMART



Stay hydrated – choose sparkling mocktails.



Prefer light & refreshing? Try our lassis or chaas.



Start with something cool, end with something warm.



Good drinks, good vibes, good times!

CHEERS TO REAL INGREDIENTS, REAL FLAVORS,
AND REAL MEMORIES.

