

MOTHER'S DAY BRUNCH MENU

VAJRA NEPALI BHOJAN SET | 60,00 per person

limited availability

jimmu kalo dal - black lentils tempered with himalayan garlic leaves
gobhi tarkari - sautéed cauliflower
rayo ko saag - sautéed mustard leaves
khasiko masu | kukhura ko masu - goat curry | chicken curry | bone in
palpali chukauni - yoghurt potato salad
tamatar ko bhyatal - tomato relish
kodo ko kheer - millet pudding
nepali mohi - salt & spice yoghurt drink

SMALL | BRUNCH PLATES

PAAV BHAJI mashed vegetables. brioche. truffle butter	16	MUTTON BURGER brioche. masala dusted fries. tango ketchup	20
GOBHI 65 cauliflower tempura. makhani sauce. frisée salad	16	ACHARI LAMB CHOP pickled daikon. smashed persian cucumber	20
CHICKEN SEEKH KEBAB cream sauce. mango habanero marmalade	18	GUNPOWDER PRAWN gunpowder podi. watermelon radish salad	20



LARGE PLATES

served with saffron rice & lachha butter naan

PANEER BUTTER MASALA paneer cheese. makhani gravy.	28	LAAL MAANS goat. mathania chilli - yoghurt gravy	32
NARGISI KOFTA minced chicken. quail eggs. tomato gravy	32	LOBSTER MOILEE canadian lobster tail. coconut. curry leaves	40
HIMALAYAN GUCCHI BIRYANI morel mushroom. *served with burrani raaita	35*		

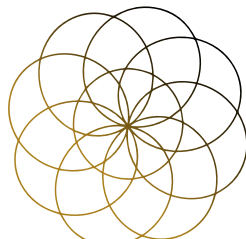


SIDES

DAL MAKHANI black dairy lentils	14	SAFFRON RICE basmati rice. saffron water.	8
CHANA MASALA curried chickpeas	14	LACHHA BUTTER NAAN layered butter naan	6
SAAG PANEER creamed spinach. paneer cheese	15	BLACK GARLIC NAAN black garlic. naan.	8
BUTTER CHICKEN chicken. tomato gravy. butter powder	15	MALABAR PAROTTA layered paratha kerala style	8

DESSERT

MILLET KHEER BRÛLÉE | 10
millet pudding. brown sugar. fresh berries.
pear crystals



VAJRA
RESTAURANT

DESSERT

SHAHI RABRI TUKDA | 12
brioche. rabri. maple syrup. besan crumble