



Vatika

INDIAN RESTAURANT & SWEETS

Indian | Takeout & Catering Menu

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Sweets

Gud Barfi (Jaggery):

A traditional Indian sweet made with jaggery and milk solids, known for its rich caramel flavor.

Pista Barfi:

A soft fudge-like dessert flavored with pistachios.

Rose Barfi:

A sweet delicacy infused with the essence of rose and often garnished with dried rose petals.

Gajrella / Khoya Gajrella:

A carrot-based sweet dish cooked with milk and khoya (thickened milk solids).

Milk Cake Plain / Milk Cake Nuts:

A dense and grainy milk-based sweet, optionally mixed with nuts for added texture.

Dodha Barfi:

A chewy and nutty sweet made with milk, sugar, and cracked wheat.

Gulab Jamun:

Soft, spongy milk-solid balls soaked in rose-flavored sugar syrup.

Kala Jamun:

A darker version of gulab jamun with a slightly thicker and caramelized texture.

Kalakand Plain / Kalakand Nuts:

A soft and crumbly milk-based sweet, sometimes garnished with nuts.

Besan Barfi / Besan Laddu:

A gram flour-based sweet with a rich, nutty flavor, often shaped into flat pieces or round balls.

Rasgulla:

A gram flour-based sweet with a rich, nutty flavor, often shaped into flat pieces or round balls.

Kaju Katli:

A diamond-shaped cashew-based sweet, thinly rolled and often garnished with edible silver foil.

Kaju Rolls:

Cashew-based sweets shaped like cylindrical rolls, sometimes filled with pistachios or other nuts.

Kaju Watermelon:

A cashew sweet shaped and colored to resemble watermelon slices.

White Peda:

A milk-based sweet flavored with cardamom, usually white in color.

Saffron Peda:

A peda flavored with saffron, giving it a distinct yellow hue and rich aroma.

Pink Chum Chum:

A Bengali sweet with a spongy texture, often pink and soaked in sugar syrup.

Khoya Gulab Jamun:

Gulab jamun made with khoya, offering a richer and denser texture.

Coconut Laddu / Motichoor Laddu:

Sweet balls made with desiccated coconut or small gram flour pearls, flavored with cardamom.

Petha Laddu / Boondi Laddu:

Sweets made with petha (ash gourd candy) or boondi (tiny gram flour pearls) bound with sugar syrup.

Malai Laddu:

Creamy and soft laddus made from milk solids and cream.

Pakija:

Likely a milk-based or nutty sweet with a unique regional touch.

Paan Barfi:

A paan (betel leaf)-flavored fudge-like dessert with a refreshing aftertaste.

Diamond Burfi:

A traditional milk-based burfi, cut into diamond shapes.

Dry Agra Petha:

Dry and sugar-coated versions of petha.

Angoori Petha In Syrup:

Small pieces of grapes with petha soaked in sugar syrup.

Jalebi:

Crisp, coiled perfection soaked in saffron-infused syrup.

Balushai:

A crispy, flaky dessert similar to a glazed doughnut, made with flour and sugar syrup.