



# HAVELI

*MODERN INDIAN CUISINE*

## STARTERS

### Samosa — 8.00

Golden-fried pastry filled with spiced potatoes, peas, and herbs, served crisp and hot

### Jalapeno Cheese Samosa — 8.00

A fusion twist with creamy cheese and jalapeños wrapped in a crisp shell

### Samosa Chaat — 10.00

Crumbled samosas topped with yogurt, chutneys, and spices for a tangy street-food favorite

### Palak Chaat — 10.00

Crispy spinach fritters drizzled with sweet and tangy chutneys

### Methi Gota — 10.00

Traditional fenugreek fritters, fluffy inside and crisp outside

### Lasooni Gobi — 12.00

Cauliflower tossed in garlic, chili, and spices for a bold, smoky flavor

### Mango Avocado Bhel — 12.00

A refreshing twist on classic bhel with ripe mango and creamy avocado

### Aloo Tikki — 10.00

Spiced potato pattie stopped with chutneys and fresh garnishes

### Dahi Puri — 8.00

Crispy puri with yogurt, potatoes, tangy chutneys, and sev

## CLAY OVEN

### Tandoori Chicken Momos — 14.00

Chicken dumplings roasted in tandoor, infused with smoky spice flavors

### Achari Paneer Tikka — 18.00

Cottage cheese cubes flavored with tangy pickling spices and roasted

### Thecha Paneer — 18.00

Paneer grilled with fiery chili-garlic thecha for a spicy kick

### Trio Kebab — 14.00

A chef's platter of three signature kebabs, showcasing diverse marinades and flavors

### Tandoori Lamb Chop — 26.00

Tender lambchops marinated overnight and grilled to smoky perfection

### Kandhari Murgh Tikka — 22.00

Juicy chicken tikka infused with pomegranate and aromatic spices

### Tandoori Chicken/Shrimp — 20.00/22.00

Jumbo shrimp/chicken marinated with Indian spices, char-grilled for a smoky finish

### Salmon Kasundi — 24.00

Fresh salmon fillet marinated in mustard kasundi and grilled to perfection

### Banjara Kebab — 22.00

Rustic chicken kebabs marinated in bold, earthy spices

## INDO CHINESE

### Soup — 8.00/10.00

Manchow (veg/non veg)

Lemon coriander (veg/non veg)

### Fried rice (Veg/Chicken) — 14.00/15.00

Fragrant rice stir-fried with vegetables, soy, and spices

### Gobi/Vegetable Manchurian — 14.00

Fried cauliflower/vegetables balls coated in sweet, tangy, spicy sauce.

### Noodles (Veg/Chicken) — 14.00/15.00

Wok-tossed noodles with indo-chinese seasoning

### Paneer/Chicken chilli — 14.00/14.00

Tender paneer/chicken tossed in soy, garlic, and green chillies

### Szechuan Fried Rice Veg with Gravy — 23.00

Stir-fried vegetable rice with a Schezwan sauce, garlic, and mixed vegetables

## VEG ENTREES

-   **Bhindi Masala — 18.00**  
Fried indian okra dish cooked with crisp onions, tangy tomatoes and aromatic spices
-   **Chana Masala — 18.00**  
Chickpeas simmered in a hearty spiced tomato gravy
-  **Palak Paneer — 18.00**  
Cottage cheese cubes cooked in smooth spinach puree
-  **Malai Kofta — 18.00**  
Fried balls of potato paneer and nuts in a rich and creamy mild gravy made with sweet onions
-  **Vegetable Jalfrezi — 18.00**  
Stir-fried seasonal vegetables in tangy tomato sauce
-  **Nizami Handi — 18.00**  
Mughlai-style mixed vegetable curry, slow-cooked in spices
-   **Hyderabad Bagara Baingan — 18.00**  
Baby eggplants in a nutty, tangy peanut-sesame curry
- Shaam Savera — 18.00**  
Spinach dumplings stuffed with paneer in a rich curry
-   **Aloo Gobi — 18.00**  
Classic potato and cauliflower curry with warm spices
-  **Paneer Lababdar — 20.00**  
Paneer in a luscious, spiced tomato-onion gravy
-  **Kadai Paneer — 20.00**  
Bell peppers, and onions cooked in a spicy, aromatic gravy or a semi-dry base

## LENTILS

-   **Dal Tadka — 15.00**  
Yellow lentils tempered with garlic, chilli, and ghee
-  **Daal Bukhara — 16.00**  
Black lentils slow-simmered overnight in creamy sauce

## NON VEG ENTREES

-  **Butter Chicken — 20.00**  
A North Indian classic with chicken simmered in creamy tomato sauce
-  **Chicken Tikka Masala — 20.00**  
Char-grilled chicken in a rich, spiced masala gravy
-  **Homestyle Chicken Curry — 20.00**  
Comfort-style chicken curry with homely flavors
-  **Lamb — 22.00**  
Korma | Saag | Vindaloo | Rogan Josh  
Choose from creamy, leafy, tangy, or fiery lamb curries
-  **Chicken — 20.00**  
Korma | Saag | Vindaloo | Rogan Josh  
Traditional chicken curries in classic styles
-   **Goat Curry — 22.00**  
Goat slow-cooked in a robust blend of spices
-  **Goan Shrimp Curry — 22.00**  
Coastal delicacy with shrimp in a coconut-spiced curry
-  **Gussy Branzino — 22.00**  
Flaky branzino simmered in a coastal inspired tangy coconut curry, blending bold spices with a refreshing citrus twist

## ROLLS

- Chicken Roll — 11.00**  
Spiced chicken wrapped in flaky paratha with chutneys
- Paneer Roll — 11.00**  
Grilled paneer with onions and spices rolled in paratha
- Lamb Roll — 12.00**  
Succulent lamb wrapped with chutneys and herbs

20% gratuity added to all parties of 4 or more

Please inform your server of any food allergies. While we take precautions, we cannot guarantee any dish is free from allergens or cross-contact. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items, descriptions, prices and availability are subject to change without notice. Actual ingredients may vary. Special requests and substitutions may incur additional charges and/or extra preparation time.

## BREADS

### Butter Naan — 4.00

Soft, fluffy wheat flatbread brushed with butter

### Garlic Naan — 5.00

Soft, fluffy naan brushed with garlic butter

### Rosemary Naan — 5.00

Naan baked with a touch of rosemary aroma

### Goat Cheese Naan — 7.00

Soft naan filled with creamy goat cheese

### Chilli Cheese Naan — 7.00

Naan stuffed with melted cheese and green chili

### Roti — 4.00

Classic whole wheat flatbread, light and soft

### Laccha Paratha — 6.00

Multi-layered whole wheat bread with flaky texture

## DRINKS

### Mango Lassi — 6.00

Creamy yogurt drink blended with ripe mango

### Lemonade — 4.00

Light and cooling citrus beverage

### Blue lagoon — 8.00

Electric-blue citrus cooler with lemonade, curaçao flavor, and refreshing zing

### Mojito — 8.00

Classic mix of mint, lime, and soda with crisp sweetness

### Pina colada — 8.00

Tropical blend of pineapple and coconut, smooth, icy, and indulgent

### Canned Soda — 3.00

Coke, Diet Coke, Sprite

## RICE

### Jeera Rice — 8.00

Steamed basmati rice infused with cumin seeds

### Vegetable Biryani — 16.00

Flavorful rice layered with spiced seasonal vegetables

### Chicken Dum Biryani — 20.00

Aromatic rice layered with chicken, herbs, and saffron

### Lamb Biryani — 22.00

Basmati rice cooked with tender lamb and bold spices

### Goat Biryani — 24.00

Traditional biryani slow-cooked with goat meat

## DESSERT

### Ras Malai Tres Leches — 12.00

A fusion of rasmalai soaked in milk cake

### Gulab Jamun — 6.00

Soft milk dumplings in rose-cardamom syrup

### Mango Kulfi — 8.00

Creamy homemade ice cream infused with choice of luscious flavors

### Gajar Halwa — 6.00

Carrot pudding slow-cooked with milk and nuts

### Sitaphal Crumble — 12.00

Custard apple dessert topped with a buttery crumble



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