



# H A V E L I

MODERN INDIAN CUISINE

## LUNCH SPECIALS

Monday - Friday from 11-3pm

### **Chicken Vindaloo – 15.00**

Morsels of chicken cooked in a chili, vinegar, garlic gravy not for faint hearted

### **Chicken Tikka Masala – 15.00**

Char-grilled chicken in a rich, spiced masala gravy

### **Chicken Methi – 15.00**

Chicken curry cooked with fresh fenugreek

### **Homestyle Chicken Curry – 15.00**

Comfort style chicken curry with homely flavors

### **Butter Chicken – 15.00**

Chicken pieces roasted in the clay oven and tossed in a creamy tomato sauce

### **Chicken Korma – 15.00**

Tender pieces of chicken cooked in a creamy saffron sauce with cardamom

### **Aloo Gobi – 14.00**

Classic potato and cauliflower curry with warm spices

### **Goat Curry – 16.00**

Goat meat stir-cooked in a semi dry brown sauce and caramelized onion

### **Goan Fish Curry – 16.00**

Fish curry cooked with coconut milk and indian herbs and spices

### **Lamb Rogan Josh – 16.00**

Braised lamb with brown onion and kashmiri spices

### **Goat Vindaloo – 16.00**

Morsels of goat cooked in a chili, vinegar, garlic gravy not for faint hearted

### **Shrimp Bhuna – 17.00**

Shrimp cooked in a wok with garlic, freshly ground spices, peppers and onions

### **Palak Paneer – 14.00**

Cottage cheese sautéed in spinach

### **Paneer Makhani – 14.00**

Fresh cottage cheese cooked in a creamy tomato sauce

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.