



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

Crispy Shrimp Balls — 14.00

Juicy shrimp dumplings fried golden, with a crunchy bite

CLAY OVEN

Tandoori Momo — 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 (V/NV) — 14.00/15.00

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

Noodles (V/NV) — 14.00/15.00

Wok-tossed noodles with indo-chinese seasoning

Paneer/Chicken chilli — 12.00

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

 = GLUTEN FREE  = VEGAN  = SPICY

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.

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



Hyderabadi 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

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 — 10.00

Spiced chicken wrapped in flaky paratha with chutneys

Paneer Roll — 10.00

Grilled paneer with onions and spices rolled in paratha

Lamb Roll — 12.00

Succulent lamb wrapped with chutneys and herbs

18% gratuity added to all parties of 4 or more

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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

Rose/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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