



HAVELI

MODERN INDIAN CUISINE

LUNCH SPECIALS

Includes one lentil, one samosa, one subji, and choice of bread.
Served 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.