



HAVELI

MODERN INDIAN CUISINE

LUNCH SPECIALS

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

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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

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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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