



# HAVELI

MODERN INDIAN CUISINE

## JAIN/SWAMINARYAN MENU

### APPETIZERS

#### **Gobi Manchurian – 12.00**

Fried cauliflower coated in sweet, tangy, spicy sauce.

#### **Paneer Tikka – 14.00**

Succulent cubes of cottage cheese and crisp bell peppers marinated in a spiced hung curd mixture

#### **Mixed Vegetable Pakoda – 8.00**

Crispy assortment of seasonal vegetables like cauliflower, bell pepper, and broccoli

#### **Paneer Pakoda – 8.00**

Soft cubes of cottage cheese coated in a spiced gram flour batter

#### **Tandoori Broccoli – 16.00**

Tender florets marinated in a creamy, spiced hung curd mixture

#### **Tandoor Veg Mix Grill – 16.00**

Assorted platter of paneer cubes, cauliflower florets, and bell peppers marinated in a spiced hung curd mixture

#### **Veg Croquettes – 8.00**

Croquettes filled with crispy mix vegetables, finely breaded mixture of spices served with dip

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.

## ENTREES

### **Dal Tadka — 16.00**

Yellow lentils tempered with chilli and ghee

### **Chana Masala — 16.00**

Chickpeas simmered in a hearty spiced tomato gravy

### **Gobi Taka Tin — 18.00**

Stir-fried crispy cauliflower florets and bell peppers in a tangy tomato-based masala

### **Paneer Bhurji — 20.00**

Crumbled fresh cottage cheese sautéed with tomatoes, green chilies, and bell peppers

### **Paneer Mahkani — 18.00**

Fresh cottage cheese cooked in a creamy tomato sauce

### **Kadai Paneer — 18.00**

Succulent paneer cubes and crunchy bell peppers tossed in a spicy, freshly ground coriander and red chili masala

### **Bhindi Masaala — 18.00**

Fried indian okra dish cooked with tangy tomatoes and aromatic spices

### **Vegetable Jalfrezi — 16.00**

Stir-fried seasonal vegetables in tangy tomato sauce

### **Vegetable Kolhapuri — 16.00**

Coconut-based dish featuring seasonal vegetables like beans, and peas simmered in a bold, chili-forward masala

### **Gobi Masala— 18.00**

Cauliflower florets simmered in a rich, spiced tomato gravy

### **Vegetable Curry — 16.00**

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

### **Mutter Paneer — 18.00**

Succulent paneer cubes and tender green peas simmered in a creamy, spiced tomato gravy

### **Vegetable Pulav — 14.00**

Long-grain basmati steamed with green peas seasoned with aromatic whole spices

### **Vegetable Biryani — 16.00**

Flavorful rice layered with spiced seasonal vegetables

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