



# 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 patty 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

20% 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

## D R I N K S

### **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

## R I C E

### **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

## D E S S E R T

### **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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