

HAVELI MENU

HAVELI PUNJABI NASHTA (breakfast)

Masala Pappad	\$7.00
Kachori	\$8.00
Samosa	\$7.00
Onion Pakora	\$7.00
Paneer Pakora	\$9.00
Chhole Bhature	\$12.50
Aloo Poori	\$12.00
Aloo Paratha (2 Pcs)	\$10.00
Gobhi Paratha(2Pcs)	\$10.00
Paneer Paratha(2Pcs)	\$12.00

All Paratha served with yoghurt



Haveli Sweet Corner

Gulab Jamun	\$12.00
Gajar Da Halwa (Seasonal)	\$12.00
Mango Ice Cream	\$10.00
Kulfi Faluda	\$10.00

Chatpata Chat

Pani Puri (6 pcs)	\$8.00
Dahi Puri	\$12.00
Raj Kachori	\$12.00
Dahi Bhalla	\$12.00
Papdi Chaat	\$12.00
Samosa Chaat	\$12.00
Aloo Tikki Chaat	\$12.00

Breads

Plain Roti	\$3.50
Plain Naan	\$3.50
Garlic Naan	\$4.50
Filled Naan	\$5.50
Lamb mince/Chicken/Potato	
Tandoori Parantha	\$4.50
Onion Kulcha	\$5.50
Chocolate Naan	\$5.50
Peshawari Naan	\$5.50
Filled with dry fruits	

Drinks

Tea	\$5.50
Indian Masala	
Coffee (Filter)	\$5.50
Lassi	\$5.50
Ask for a selection	
Soft Drinks	\$5.50
Juices	\$5.50
Ask for a selection	

STARTERS

Tandoori Chicken Tikka \$13.50

Marinated boneless pieces of chicken thighs cooked in tandoor.

Fish Pakora \$12.50

Tender fish lightly dipped in spiced channa butter and deep fried.

Seekh Kebab \$13.50

Lamb minces round kebabs, mixed with special spices coriander, garlic and cooked in tandoor.

Onion Bhaji \$8.00

Crispy Onion fritters, fresh herbs mixed with chana flour and deep fried.

Vege Potato Tikki \$9.50

Medium spicy mashed potato patties with vegetables and dry golden brown.

Paneer Pakora \$12.00

Indian Cheese layered with special sauce, then lightly dipped in spiced chana batter and deep fried.

Dum Biryanis

Basmati rice richly flavoured with saffron and spices complimented with yogurt

Vegetable Biryani	\$21.00
Chicken Biryani	\$23.00
Lamb Biryani	\$23.00
Prawn Biryani	\$23.00

PUNJABI RASOI

Aloo Bengan \$19.00

Flavour of full dish cooked of egg plant and potatoes cooked with onion tomatoes ginger garlic cooked with chef special sauce.

Punjabi Rajmah \$19.00

Red kidney beans cooked in onion and tomatoes based gravy with traditional punjabi spices.

Makki di roti and saag \$19.00

Corn flour bread cooked on traditional Indian pan served with saag (fine chopped mustered leaves and spinach cooked on low flame gas along with punjabi spices).

Kulche cholle \$19.00

Oven baked fluffy white flour bread, served with special white chickpeas curry.

Aloo puri \$19.00

A slightly tango thick gravy contains boiled potatoes served with puri (wheat flour fluffy deep fried bread).

Aloo gobi \$19.00

Fresh cauliflour and potato cooked with indian spices.

Bhindi massala \$19.00

Stirfried okra (ladyfinger) cooked with mixed spices and tomatoes.

Makhani Paneer \$19.00

Indian cottage cheese cooked in rich cashew nuts, tomato, onion and gravy.

Indian Style Butter chicken with bone \$23.00

Tandoori roasted chicken **with bones** in gravy of tomatoes, cashew paste, cream, ginger and garlic.

Punjabi Chicken Curry (fresh chicken) \$23.00

Fresh chicken cooked along with special Punjabi gravy and spices.

Goat curry Indian style \$23.00

Slices of goat with bones cooked in medium spicy Chef's special gravy of onion and tomato, ginger, garlic and spices.

MAINS

Choose your spice level:

» Mild » Medium
» Kiwi Hot » Indian Hot

Butter Chicken Haveli Se

Boneless pieces of tandoori roasted chicken in gravy of tomatoes, cashew paste, cream, ginger and garlic.

Chicken Saag Haveli Wala Lamb Saag Haveli Wala

Tandoori chicken/lamb tikka (boneless) cooked in fresh spinach with tomato, garlic, ginger and ground spices.

Chicken Tikka Masala Lamb Tikka Masala Fish Tikka Masala

Tandoori chicken/lamb/fish tikka (boneless) in medium spiced gravy of fresh herbs and spices.

Chicken Korma Lamb Korma Fish Korma

Boneless tandoori chicken/lamb in mild and rich gravy with cashew paste, cream and a touch of spices.

Haveli Chicken Balti

Boneless pieces of chicken cooked in spicy curry with broccoli, cauliflower, capsicum & onion.

Chicken Rogan Josh Lamb Rogan Josh

A challenging hot and spicy chicken/lamb curry.

Chicken Kadai Lamb Kadai

Choice of meat pieces cooked in mildly spiced gravy and tomato semi dry touch of capsicum.

Chicken Vindaloo Lamb Vindaloo

Slices of meat cooked in spicy gravy of onion and tomato with the touch of vinegar.

Haveli Fish Makhani

Boneless pieces of fish cooked with tomato, cashew paste, ginger, garlic, ground spices.

Special Goat Curry

Slices of goat cooked in medium spicy Chef's special gravy of onion and tomato, ginger, garlic and spices.

Haveli Chicken Rahra

Chicken pieces cooked in a mince with Chef's special sauce with touch of coriander and spices.

Chilli Chicken

Chicken cooked with onion, capsicum and green chillies in soya sauce.

VEGETARIAN

Paneer Mutter

Fresh homemade cottage cheese cooked with green peas with ginger garlic and herbs.

Palak Paneer

Indian cottage cheese in spinach gravy with tomatoes, garlic and ginger.

Kadai Paneer

Cottage cheese cooked in mildly spiced onion and tomato semi dry touch of capsicum.

Dal Makhani Heritage

A harmonious combination of lentils and beans cooked with cream and butter.

Dal Tadaka

Yellow lentils cooked in a Chef's special sauce to it perfection with garlic and green coriander.

Vegetable Korma (Navratan)

Chunky vegetables in rich tomato gravy with cashew nut.

Bhurji Paneer Masala

Mash cottage cheese cooked with capsicum, peas, fenugreek leaf and spices cooked to it excellence.

Vege Manchurian

Deep fried vegetable dumpling, cooked in Chef's special sauce with tomato, garlic and soy sauce.

