


INDIAN

MENU

KITCHEN



STARTERS
**Pani Puri 6.25**

Haveli's popular street snack deep fried hollow crisps puri stuffed with chickpeas and potato mixture in a tangy tamarind juice

Popadoms 3.75

Served with homemade chutneys
GF

Onion Bhaji 5.25

Onions in fragrantly spiced batter
GF DF NF

Vegetable Samosas 6.25

Homemade pastries stuffed with vegetables
DF NF

Sufiyana paneer tikka 6.95

Infused grilled cheese in spices served with salad
GF NF

Lamb Chops 7.95

Succulent lamb in a yoghurt and spice marinade & flamed in the clay over
GF NF

Keema Naan 4.25

A perfect combination of deliciously spiced minced lamb stuffed in a soft fluffy naan

Machlee Pokara 6.95

Boneless pieces of red snapper fish coated in our special lightly spiced batter & fried until golden
GF NF DF

Fried Calamari 6.95

Caesar dressing, lemon & corriander

Jugal Bandi Sheekh Kebab 6.95

A succulent mix of lamb & chicken minced
GF NF DF


MAIN COURSES
**Butter Chicken from Delhi 14.75**

Cooked in butter cream, tomato, roasted fenugreek and almonds GF

Achari Murgh 14.75

Chicken cooked in a pickled curry sauce GF

Chicken Karahi 14.75

Chicken mixed in its various complex flavours in a tomato based puree DF GF NF

Paneer Lababdar 13.75

Cheese from the indian continent cooked in a creamy tomato sauce GF

Baigain Moilee 13.95

Charcoaled aubergine cooked in our moilee sauce
DF GF NF

Veg Karahi 12.75

Vegetables mixed in its various complex flavours in a tomato based puree DF GF NF

Machlee Jalfrezi 17.25

Fish of the day cooked in our classic jalfrezi mix
DF NF GF

Prawn Moilee 18.25

Prawns cooked in a lightly fragranced utterly delicious south Indian styled sauce & tempered cocunut milk GF DF NF

Goan Fish Curry 17.25

Fish of the day cooked in a citrus sauce, hint of cumin, black pepper sweetened with Havelis chefs special ingredient DF NF GF

Nihaari Gosht 18.25

Tenderised lamb shank in an aromatic gravy garnished with fresh ginger GF NF DF

Kashmiri Rogan Josh 15.95

Kashmiri lamb cooked in mixed herbs, tomato and garlic GF NF DF

lamb Chetinaad 14.95

Enrobed in a wonderful light secret chefs sauce DF GF

Saag Gosht 15.95

Slow cooked lamb in a blend of baby spinach & spices GF NF

Please advise a member of staff if you have any allergies the team may need to be aware of
(Please note Haveli's menu is prepared using many ingredients including allergens , whilst every precaution is taken we can not completely eliminate the risks of allergen transfers)
A discretionary 10% of service charge will be added to your bill.

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MENU

KITCHEN

DUM BRIYANI

Originated from Hyderabad, India made with basmati rice a house special biryani mix infused with a secret garnish to finish
NF GF

Vegetables	13.75
Chicken	14.95
Lamb	15.95
Prawn	17.95

SIDE DISHES 6.75

All Vegetarian

- Saag Aloo** DF GF NF
- Mushroom Bhaji** DF GF NF
- Tarka Daal** DF NF GF
- Amritsii Chaana Masala** DF NF
- Bindhi Do Pyza** DF NF
- Bombay Aloo** DF GF NF
- Saag Paneer** DF GF NF

HAVELI'S TANDOOR

Tandoori Murgh 14.75

Chicken breast served with a marinated fresh salad alongside a mild curry sauce **GF**

Paneer & Mushroom Tikka 14.75

Served with marinated fresh salad alongside a mild curry sauce **GF**

Machlee Tikka 16.50

Catch of the day fish mixed in tandoor special marinade & charcoaled over Havelis grill **GF NF**

Haveli Mix Grill 18.50

A selection of tandoori murgh, lamb tikka, sheikh kebab & succulent lamp chops served on a bed of sizzling onion and peppers **GF NF**

Garlic Tandoori Prawn 18.25

Juicy king prawns mixed in tandoor garlic marinade charcoaled over Havelis grill **GF NF**

CLASSIC'S

Choose one of Haveli's classic dishes accompanied with either Vegetable (11.95) Chicken (12.95) Lamb (13.95) or Prawn (16.95)

Korma GF

Bunnah DF NF GF

Dansak DF NF GF

C.T.M. GF

Jalfrezi DF NF GF

Madras DF NF GF

RICE 3.75

- Mushroom Rice**
- Boiled Basmati Rice**
- Coconut Rice**
- Saffron Rice**
- Lemon Rice**

NAAN 3.25

- Plain**
- Buttered**
- Peshwari**
- Khurmi Garlic**
- Garlic**
- Tandoori Roti**

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