

## Shuruwat

(Appetizers)

### Vegetarian

1. **Vegetable Samosa** – 2 pcs. 2.99  
Seasoned potatoes and green peas encased in a crisp pastry and fried
2. **Vegetable Pakora** 4.99  
Chopped onions, potatoes, cauliflower, and spinach dipped in spiced chickpea batter and fried
3. **Spinach Pakora** 3.99  
Spinach deep fried in chickpea batter
4. **Aaloo Tikki** 2.99  
Delicious fried potato and green pea's patties
5. **Onion Bhajia** 3.99  
Mildly spiced onion slices dipped in chickpea batter and fried
6. **Chili Pakora** 3.99  
Picked Chilies dipped in spiced chickpea batter and fried
7. **Tofu Pakora** 4.99  
Tofu dipped in chickpea batter and deep fried
8. **Paneer Pakora (6 pcs.)** 5.99  
Homemade cheese fritters in chickpea batter and deep fried
9. **Gobi Pakora** 4.99  
Cauliflower dipped in spiced chickpea batter and deep fried
10. **Haveli Special** 7.99  
Vegetable Samosa, Vegetable Pakora, Aaloo tikki, Tofu (or Paneer) Pakora

### Non-Vegetarian

11. **Chicken Samosa** 3.99  
Homemade pastries stuffed with chicken and peas
12. **Chicken Pakora** 4.99  
Tender pieces of chicken dipped in chickpea batter and fried
13. **Fish or Shrimp Pakora (6 pcs.)** 7.99  
Boneless pieces of our fresh fish or shrimp dipped in spiced chickpea batter and fried
14. **Haveli Special** 9.99  
Chicken Samosa, Chicken Pakora, Vegetable Pakora, Chicken Kebab and Tofu Pakora

### Haveli's Chat Specialty

15. **Dahi Vada** 3.99  
Chilled patties of ground lentils soaked in spiced yogurt
16. **Bhel Puri** 4.99  
Puffed Rice, Onion & Tomatoes tossed with fresh herbs, tamarind & cilantro chutney
17. **Papdi Bhalla Chat** 5.99  
Crisp wafers with potatoes, yogurt & tamarind chutney garnished with cilantro
18. **Samosa / Aaloo Tikki - Chana Chat** 7.99  
Hot Samosa, crushed and covered with chickpea curry

### Swad Ke Liye Sath-Sath

(Accompaniments)

19. **Chutney** – Mango, Onion, Mint, Tamarind 2.99
20. **Pickles** – Spicy assorted vegetables in a pungent, spicy marinade 1.99
21. **Papad** – Thin, crisp Indian cracker (or flatbread) 1.99
22. **Raita (or Plain Yogurt)** – Home yogurt with cucumbers and tomatoes 2.99

## Shorba & Bagh-e-Subz

(Soups & Salad)

23. <b>Lentil Soups</b>	2.99
24. <b>Tomatoes Soup</b>	2.99
25. <b>Chicken Soup w/ Lentil</b>	3.99
26. <b>Vegetable Soup</b>	3.99
27. <b>Ginger Cauliflower Soup</b>	3.99
28. <b>Fresh Garden Salad</b>	3.99
29. <b>Kachumber Salad</b>	3.99
Diced Onions, Cucumbers, Tomatoes, Green Peppers mixed with Chef's special dressing	

## Rotiyan

(Indian bread – prepared in a clay oven)

30. <b>Tandoori Roti</b>	1.99
Unleavened whole wheat bread baked in the Tandoor	
31. <b>Tawa Roti</b>	1.99
Whole wheat bread cooked on Tawa (Pan)	
32. <b>Naan</b>	1.99
Soft leavened white flour bread baked in clay oven	
33. <b>Lachedar Parantha</b>	2.99
Multilayered whole wheat bread	
34. <b>Bhature or Puri</b>	3.49
Two Puffed, deep fried white flour bread	
35. <b>Garlic Naan</b>	3.49
Naan topped with garlic and cilantro	
36. <b>Onion Kulcha</b>	3.49
Delicious white flour bread stuffed with onion and cilantro	
37. <b>Cheese Naan</b>	3.49
Naan stuffed with mozzarella cheese, chopped onions & tomatoes with cilantro	
38. <b>Peshawari Naan</b>	3.99
Naan stuffed with coconut, raisin, pistachios and homemade cheese	
39. <b>Aaloo Parantha</b>	3.99
Whole wheat bread stuffed with moderately spiced potatoes cooked on tawa (Pan)	
40. <b>Paneer Bhatura</b>	3.99
Puffed, deep fried white flour bread filled with Paneer and onions	
41. <b>Chicken Tikka Naan</b>	3.99
Naan stuffed with minced Tandoori chicken tikka	
42. <b>Keema Naan</b>	4.99
Naan stuffed with minced lamb and herbs	
43. <b>Bread Basket</b>	11.99
Naan, Garlic Naan, Onion Kulcha, Tandoori Roti and Lachedar Parantha	
44. <b>Mint Parantha</b>	2.99
Parantha topped with fresh mint and cilantro and baked in clay oven	
45. <b>Ajwain Parantha (Tandoori)</b>	2.99
Parantha topped with Ajwain (carom seeds) and cilantro and baked in clay oven	
46. <b>Paneer Naan</b>	3.99
Naan stuffed with onions and homemade cheese	
47. <b>Onion Chilli Naan</b>	3.49
Naan stuffed with onions and chillies	
48. <b>Black Olive Naan with Onions</b>	3.49
Naan stuffed with black olives, onions and cilantro	
49. <b>Black Olive Naan with Garlic</b>	3.49
Naan stuffed with black olives, garlic and cilantro	

## Our Special Meals – Thali

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|---|-------|
| 50. <b>Vegetarian Thali</b>   | 16.99 |
| Navrattan Korma, Saag Paneer (or Aaloo Gobi), Dal Makhani, Rice, Naan, Raita and Kheer  |       |
| 51. <b>Non-Vegetarian Thali</b>   | 18.99 |
| Tandoori Chicken, Chicken Makhani, Lamb Curry, Dal Makhani, Rice, Naan, Raita and Kheer |       |

## Khazana-e-Aatish

(Treasures from the Tandoor- on a sizzler, all entrees served with Rice)

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| 52. <b>Tandoori Chicken</b>  | 12.99 |
| Chicken marinated in yogurt, garlic, ginger, spices & fresh herbs  |       |
| 53. <b>Chicken Tikka</b>   | 13.99 |
| Boneless, succulent pieces of chicken breast marinated in yogurt, delicate spices & herbs, and then cooked to perfection in clay oven                            |       |
| 54. <b>Chicken Malai Kebab</b>   | 15.99 |
| Boneless pieces of chicken breast marinated in cream cheese, delicate spices & herbs, and then cooked to perfection in clay oven                                 |       |
| 55. <b>Chicken Kebab</b>   | 13.99 |
| Ground Chicken prepared with green peppers, onions & herbs   |       |
| 56. <b>Boti Kebab</b>  | 14.99 |
| Tender lamb cubes marinated in spices & herbs  |       |
| 57. <b>Seekh kebab</b>   | 15.99 |
| Grounded lamb mixed with onion, green peppers, herbs and spices, skewered and roasted in a clay oven   |       |
| 58. <b>Fish Tikka</b>  | 17.99 |
| Chunks of salmon marinated in yogurt, spices & baked in clay oven  |       |
| 59. <b>Tandoori Shrimp</b>   | 17.99 |
| Jumbo shrimp marinated in Tandoori mixture, skewered and roasted in a clay oven  |       |
| 60. <b>Paneer Tikka</b>  | 14.99 |
| Cubed fresh homemade cheese marinated in a yogurt base along with onions, green peppers and tomatoes   |       |
| 61. <b>Tofu Tikka</b>  | 14.99 |
| Marinated tofu cooked in yogurt and spices with onions, green peppers and tomatoes   |       |
| 62. <b>Haveli's Grilled Special</b>  | 19.99 |
| An assortment of Tandoori chicken, chicken tikka kebab, chicken malai kebab, seekh kebab, Tandoori shrimp & lamb Kebab, Naan and choice of chicken or lamb curry |       |

## Basmati Degh

(Savory Rice Dishes)

All Biryani dishes come with Raita

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|---|-------|
| 63. <b>Vegetable Biryani</b>  | 12.99 |
| Basmati Rice sautéed with fresh vegetables, herbs, & spices, with nuts and raisins              |       |
| 64. <b>Chicken Tikka Biryani</b>  | 13.99 |
| Basmati Rice cooked with succulent pieces of chicken tikka, with nuts and raisins               |       |
| 65. <b>Meat Biryani</b> (Lamb or Goat)  | 15.99 |
| Basmati Rice cooked with juicy meat in masterful blend of spices garnished with nuts and raisin |       |
| 66. <b>Seafood Biryani</b>  | 16.99 |
| Basmati Rice cooked with shrimp, scallops, & crabmeat, nuts & raisins                           |       |
| 67. <b>Shrimp Biryani</b>   | 16.99 |
| Basmati Rice cooked with fresh shrimp, green peppers, broccoli, spiced, nuts & raisins          |       |
| 68. <b>Haveli Special Biryani</b>   | 16.99 |
| Basmati Rice cooked with Chicken, Lamb, Shrimp, green peppers, broccoli, nuts and raisins       |       |
| 69. <b>Pulao Rice</b>   | 5.99  |
| Basmati Rice cooked with peas and potatoes  |       |
| 70. <b>Plain Basmati Rice</b>   | 2.99  |

## Balti Specialties

(Only fresh-diced chicken breast is used in our Balti dishes. All Balti dishes are cooked in white wine with fresh onions, tomatoes, green peppers, finest herbs, spices, and gently garnish coriander served as a "Balti")

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| 71. <b>Dhamaka Balti</b>  | 14.99 |
| Boneless chicken breast, cooked with fresh chilies, bell pepper, onion and tomatoes |       |
| 72. <b>Chicken or Meat Chana Balti</b>  | 14.99 |
| Breast of chicken or meat cooked with garbanzo beans                                |       |
| 73. <b>Chicken or Meat Mushroom Balti</b>   | 14.99 |
| Breast of chicken or meat cooked with fresh mushrooms                               |       |
| 74. <b>Lamb, Shrimps, and Mushroom Balti</b>  | 16.99 |
| Lamb and shrimps cooked with fresh mushroom   |       |
| 75. <b>Seafood Balti</b>  | 17.99 |
| Shrimps, Scallops, crabmeat, and fish   |       |

## Murg

(Chicken & all entrees served with Basmati Rice)

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| 76. <b>Chicken Curry</b>   | 12.99 |
| Boneless chicken with onion, ginger, garlic, home-style gravy & spices & herbs                       |       |
| 77. <b>Chicken Shahi Korma</b>   | 13.99 |
| Boneless chicken cooked with cream, raisins, cashews, & sauce  |       |
| 78. <b>Chicken Vindaloo</b>  | 13.99 |
| Boneless chicken breast sautéed with gravy & potatoes  |       |
| 79. <b>Chicken Tikka Masala</b>  | 13.99 |
| Boneless chicken from oven cooked with onion, green peppers, tomato sauce, & cream                   |       |
| 80. <b>Chicken Makhani</b>   | 13.99 |
| Succulent chicken broiled in Tandoor then cooked in delicious blend of creamed tomato sauce          |       |
| 81. <b>Chicken Palak</b>   | 13.99 |
| Boneless chicken cooked with fresh spinach, garlic, ginger, tomatoes, and onion gravy                |       |
| 82. <b>Kadai Chicken</b>   | 13.99 |
| Diced chicken cooked with onion, green pepper, fresh tomatoes, mustard seeds, & spices               |       |
| 83. <b>Chicken Jalfrezi</b>  | 13.99 |
| Diced chicken sorted in a wok with fresh vegetables & herbs  |       |
| 84. <b>Chicken Kesari</b>  | 13.99 |
| Cubed chicken from clay oven prepared with mustard seeds, curry leaves, tomato sauce, cream & spices |       |
| 85. <b>Chicken Chilly</b>  | 13.99 |
| Spicy Chicken with green peppers and sliced onion served along with chili sauce                      |       |
| 86. <b>Chicken Josh</b>  | 13.99 |
| Chicken cooked in yogurt sauce with exotic spices  |       |
| 87. <b>Chicken Dal Piazza</b>  | 13.99 |
| Boneless, skinless chicken breast cooked with onions, lentils and spices                             |       |
| 88. <b>Chicken Xacutti</b>   | 13.99 |
| Spicy chicken curry made with roasted coconut, mustard seeds and curry leaves                        |       |

## Meat Specialties

(Lamb or Goat entrees, served with Rice)

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|------|--|-------|
| 89.  | <b>Meat curry</b>  | 13.99 |
|      | Tendered morsels of lamb or Goat cooked in curry sauce                                     |       |
| 90.  | <b>Rogan Josh</b>  | 14.99 |
|      | Lamb cooked in yogurt sauce with exotic spices   |       |
| 91.  | <b>Kadai Meat</b>  | 14.99 |
|      | Diced meat cooked with onion, green pepper, fresh tomatoes, mustard seeds, & spices        |       |
| 92.  | <b>Meat Vindaloo</b>   | 14.99 |
|      | Tendered lamb or Goat sautéed with gravy & potatoes with fresh herbs & spices              |       |
| 93.  | <b>Meat Palak</b>  | 14.99 |
|      | Boneless lamb or Goat cooked with fresh spinach, garlic, ginger, tomatoes, and onion gravy |       |
| 94.  | <b>Meat Shahi Korma</b>  | 14.99 |
|      | Boneless lamb cooked with cream, raisins, cashews & gravy                                  |       |
| 95.  | <b>Meat Jalfrezi</b>   | 14.99 |
|      | Lamb or Goat sautéed in a wok pan with fresh vegetables and herbs                          |       |
| 96.  | <b>Lamb Tikka Masala</b>   | 14.99 |
|      | Boneless Lamb from oven cooked with onion, green peppers, tomato sauce and cream           |       |
| 97.  | <b>Lamb Makhani</b>  | 14.99 |
|      | Succulent Lamb broiled in Tandoor then cooked in delicious blend of creamed tomato sauce   |       |
| 98.  | <b>Lamb Chilly Masala</b>  | 15.99 |
|      | Spicy Lamb with green peppers and sliced onion served along with chili sauce               |       |
| 99.  | <b>Lamb Achari</b>   | 14.99 |
|      | Tender Lamb cubes marinated and cooked to a delicious flavor along with pickle masala      |       |
| 100. | <b>Lamb Vegetable Curry</b>  | 14.99 |
|      | Lamb cooked with vegetables along with the in-house sauce                                  |       |
| 101. | <b>Lamb Madrasi</b>  | 14.99 |
|      | Lamb cooked with fresh tomatoes, onions and ginger   |       |
| 102. | <b>Lamb Dal Piazza</b>   | 14.99 |
|      | Lamb cooked with onions, lentils and spices  |       |

## Samundari Moti

(Sea Food: All entrees served with Rice)

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|------|---|-------|
| 103. | <b>Fish Masala</b>  | 15.99 |
|      | Fish fillet cooked in home-style gravy with green peppers, onions, & tomatoes         |       |
| 104. | <b>Goa Fish Curry</b>   | 15.99 |
|      | A Goa specialty, fish cooked in coconut based sauce with mustard seeds                |       |
| 105. | <b>Shrimp Masala</b>  | 15.99 |
|      | Shrimp sautéed with onions, tomatoes, & peppers in light home-style gravy             |       |
| 106. | <b>Shrimp Chili</b>   | 15.99 |
|      | Jumbo shrimp, stir fried garlic, onion and green peppers                              |       |
| 107. | <b>Shrimp Zhingha Masala</b>  | 15.99 |
|      | Shrimp served in tomatoes gravy with cream & mustard seeds                            |       |
| 108. | <b>Shrimp Vindaloo</b>  | 15.99 |
|      | Spicy tangy tomato and curry sauce cooked with fresh herbs & potatoes                 |       |
| 109. | <b>Shrimp Palak</b>   | 15.99 |
|      | Shrimp cooked in healthy blend of spinach, green onions, ginger, garlic, & spices     |       |
| 110. | <b>Seafood Makhani</b>  | 15.99 |
|      | Shrimps, scallops, crabmeat and fish sautéed in an herb and tomato sauce and cream    |       |
| 111. | <b>Kadai Shrimp or Kadai Fish</b>   | 15.99 |
|      | Fish sautéed with onions, green peppers, fresh tomatoes, spiced and cooked Home-style |       |

## Sabzi ke Baag Se

(Vegetarian Specialties all served with Rice)

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|------|--|-------|
| 112. | <b>Aaloo/Tofu Matar</b>  | 11.99 |
|      | Potato/Tofu with fresh green peas cooked in a tomato sauce, mildly spiced                                      |       |
| 113. | <b>Vegetable Curry</b>   | 11.99 |
|      | Nine fresh garden vegetables cooked in homemade onion and tomato gravy, herbs and spices                       |       |
| 114. | <b>Paneer Xacuti</b>   | 12.99 |
|      | Paneer cooked in tomato & cream sauce, roasted coconut, mustard seeds, curry leaves and spices                 |       |
| 115. | <b>Aaloo Gobi</b>  | 11.99 |
|      | Potatoes and cauliflower simmered in an onion tomato sauce   |       |
| 116. | <b>Chana Masala</b>  | 11.99 |
|      | Chickpeas cooked with onions, tomatoes, ginger, garlic and spices  |       |
| 117. | <b>Matter Paneer</b>   | 12.99 |
|      | Homemade cheese with fresh green peas cooked in a tomato sauce, mildly spiced                                  |       |
| 118. | <b>Saag Paneer</b>   | 12.99 |
|      | Fresh spinach cooked with homemade cheese  |       |
| 119. | <b>Saag Aaloo</b>  | 11.99 |
|      | Fresh spinach cooked with potatoes   |       |
| 120. | <b>Malai Kofta</b>   | 12.99 |
|      | Cheese Dumplings cooked with mild tomato & cream sauce, mildly spiced, with nuts and raisin                    |       |
| 121. | <b>Bhindi Masala</b>   | 12.99 |
|      | Fresh baby okra cooked with onions, tomatoes, and spices, garnished with cilantro                              |       |
| 122. | <b>Navrattan Korma</b>   | 12.99 |
|      | Nine fresh garden vegetables cooked in a cream, cashew based sauce, flavored with herbs, spices & dry fruit    |       |
| 123. | <b>Baingan Bharta</b>  | 12.99 |
|      | Baked eggplant sautéed with fresh tomatoes and peas  |       |
| 124. | <b>Kadai Paneer</b>  | 12.99 |
|      | Homemade cheese cooked with green peppers, onions, tomatoes and ginger   |       |
| 125. | <b>Dal Tarka</b>   | 11.99 |
|      | Yellow lentil tempered with ginger, garlic and fresh tomatoes, garnish with cilantro                           |       |
| 126. | <b>Dal Makhani</b>   | 11.99 |
|      | A traditional Punjabi dish with black lentils simmered overnight on a slow fire with sautéed onions and garlic |       |
| 127. | <b>Shahi Paneer</b>  | 12.99 |
|      | Homemade cheese made with tomatoes, cashew and touch of cream with cardamom powder                             |       |
| 128. | <b>Chana Bhatura</b>   | 12.99 |
|      | Chickpeas prepared with ginger, garlic, onions and tomato with two pieces of deep fried bread                  |       |
| 129. | <b>Chana Palak</b>   | 12.99 |
|      | Curried Spinach with chickpeas   |       |
| 130. | <b>Paneer Jalfrezi</b>   | 12.99 |
|      | Homemade cheese seasoned with onions, bell peppers, ginger, tomatoes, and lemon flavor                         |       |
| 131. | <b>Hariali Paneer</b>  | 12.99 |
|      | Multicolored peppers with fresh spinach green chilies, onions, ginger & garlic                                 |       |
| 132. | <b>Paneer Tikka Masala</b>   | 12.99 |
|      | Homemade cheese cooked with fresh onions, tomatoes, & bell peppers   |       |
| 133. | <b>Paneer Makhani</b>  | 12.99 |
|      | Fresh homemade cheese broiled in Tandoor then cooked in delicious blend of creamed tomato sauce                |       |
| 134. | <b>Kadi Pakora</b>   | 11.99 |
|      | Spinach, cauliflower, potatoes and onions rounded and prepared in a special yogurt sauce                       |       |
| 135. | <b>Matar Paneer Kesari</b>   | 12.99 |
|      | Homemade cheese and peas cooked with mustard seeds, tomato sauce, curry leaves and cream                       |       |
| 136. | <b>Mushroom Matar</b>  | 12.99 |
|      | Fresh Mushroom cooked with peas and tomato sauce, cream, & spiced  |       |

## Muh Mitha Karo

(Desserts)

137. <b>Rasmalai</b>	Sweet spongy cheese dumplings flavored with cardamom	3.49
138. <b>Gulab Jamun</b>	Cake like spongy balls made from cheese and dry milk, soaked in sweet syrup	3.49
139. <b>Gajar Ka Halwa</b>	Grated carrots reduced in milk, glazed with butter and flavored with cardamom, garnished with nuts	3.49
140. <b>Kheer</b>	Creamy rice pudding garnished with pistachios	3.49
141. <b>Kulfi</b>	Homemade Indian ice-cream in your choice of flavors – Malai, Mango, Pistachio	3.49
142. <b>Fruit Custard</b>		3.49

## Dosa Specials

(All made from rice batter and black lentils & All Served with Sambar & Chutney)

143. <b>Plain Dosa</b>	Fermented crepe made from rice batter and black lentils	6.99
144. <b>Masala Dosa</b>	Plain Dosa stuffed with spiced potatoes	7.99
145. <b>Mysore Plain Dosa</b>	Plain Dosa coated with red chili paste	7.99
146. <b>Mysore Masala Dosa</b>	Mysore Plain Dosa stuffed with spiced potatoes	8.99
147. <b>Mysore Sesame Dosa</b>	Mysore Plain Dosa sprinkled with sesame	8.99
148. <b>Spring Dosa</b>	Includes green pepper, onion, cabbage, carrots and cilantro	9.99
149. <b>Sesame Spring Dosa</b>	Spring Dosa which includes sesame	9.99
150. <b>Paneer Masala Dosa</b>	Masala Dosa stuffed with sautéed cottage cheese (Paneer)	9.99
151. <b>Plain Uttapam</b>	Thick round Dosa	7.99
152. <b>Chili Onion Uttapam</b>	Uttapam made with onions and chilies	8.99
153. <b>Onion Uttapam w/ Cheese</b>	Uttapam made with onions and stuffed with mozzarella cheese	8.99
154. <b>Onion Uttapam w/ Coconut</b>	Uttapam made with onions, stuffed w/ fresh grated coconut	8.99
155. <b>Idli</b>	Fermented cake made from rice batter	5.99
156. <b>Medu Vada</b>	Made from dal and black lentils	5.99
157. <b>Sambar Vada</b>	Medu Vada served with Sambar (vegetable stew with toor dal)	6.99
158. <b>Chicken Masala Dosa</b>	Includes chopped Chicken, green peppers, onions and cilantro	9.99
159. <b>Gobi Manchurian (Dry)</b>	Crispy, battered deep-fried cauliflower with a spicy tomato sauce	10.99
160. <b>Vegetable Manchurian (Dry)</b>	Vegetables in a spicy sauce – (rice)	10.99
161. <b>Idli Manchurian (Dry)</b>	Vegetable Manchurian with deep-fried Idli – (rice)	10.99

## Dil Ki Pyaas

(Beverages)

162. <b>Soft Drinks</b>	Coke, Diet Coke, Sprite, Ginger ale, Iced –Tea, etc	1.69
163. <b>Lassi</b> (sweet, salty, mango, banana)		3.49
164. <b>Nimbu Pani</b> (Lemonade)		1.99
165. <b>Shakes</b> (mango, strawberry, vanilla,)		2.99
166. <b>Coffee</b>		1.99
167. <b>Masala Chai</b>		1.99
168. <b>Black Tea</b>		1.50
169. <b>Falooda Shake</b>		3.49