

## VEGETABLE DISHES

as side £7.95 main £10.95

### Bihari Aloo 🍟

Balti potato sauted in fried onion, green chilli black cumin seed, balti spices

### Broccoli Masala

Broccoli in tomato & butter sauce

### Khatte Baingan

Aubergine in a gravy made of onions, red chillies & coriander seeds

### Rajasthani Aloo Dum

Potato with butter, cream, fenugreek, tomato, garlic and coconut milk

### Bhindi Masala

Okra tossed with onions, tomatoes, cumin, spices and coriander leaves

### Tadka Dal

Yellow lentils finished with browned garlic, cumin and red chillies

### Mushroom Bhaji

Mushrooms lightly spiced with cumin and turmeric

### Sag Bhaji

Fresh spinach cooked with onion, tomato and ground spices

### Mutter Paneer

Peas flavoured with cheese and ground spices

### Palak Paneer

Fresh spinach flavoured with grated cheese and ground spice

### Bombay Potato

Fresh potato cooked with onion and ground spice

### Aloo Gobi

Cauliflower and potato cooked with onion and fresh ground spices

### Sag Aloo

Spinach and potato cooked with onion and fresh ground spices

### Chana Massala

Chick peas cooked with onion, tomatoes, cumin, spices and coriander leaves

## SUNDRIES

|                     |       |
|---------------------|-------|
| Plain Basmati Rice  | £3.95 |
| Pilau Rice          | £4.95 |
| Coconut Rice        | £4.95 |
| Special Fried Rice  | £4.95 |
| Mushroom Fried Rice | £4.95 |
| Lemon Rice          | £4.95 |
| Garlic Rice         | £4.95 |
| Sag Rice            | £4.95 |
| Kemma Rice          | £4.95 |
| Vegetable Rice      | £4.95 |

## INDIAN BREADS

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|--------------------------|-------|
| Nan                      | £3.95 |
| Peshwari Nan             | £4.50 |
| Garlic Nan               | £4.50 |
| Kemma Nan                | £4.50 |
| Cheese and Coriander Nan | £4.95 |
| Kemma and Cheese Nan     | £4.95 |
| Kulcha Nan               | £4.50 |
| Tandoori Roti            | £3.95 |
| Paratha                  | £3.95 |
| Stuffed Paratha          | £4.95 |
| Chapati                  | £2.50 |
| Chips                    | £4.95 |

## BIRYANI DISHES

All lightly spiced, mixed, fried with basmati rice and served with vegetable curry

### Vegetable Biryani 🌱 £13.95

seasonal vegetables cooked with onion and freshly ground spices, then mixed and fried with basmati rice

### Paneer Biryani 🌱 £15.95

Paneer Biryani made with paneer, basmati rice, spices and herbs

### Tandoori Chicken Tikka Biryani £14.95

Spring chicken marinated in tandoori sauce, then mixed and fried with basmati rice

### Lamb Biryani £14.95

Lamb marinated in Tandoori sauce, then mixed and fried with basmati rice

### Mix Biryani £15.95

Basmati rice with green herbs and a special blend of spices served with vegetable curry

### Tandoori King Prawn Biryani 🐠 £16.95

King prawns marinated in yoghurt and freshly ground spices grilled in tandoor, then mixed with fried basmati rice

### Fish Biryani 🐟 £17.95

A layered rice dish made with fish, basmati rice, spices & herbs Served with raita



INDIAN HAVELI

Authentic  
INDIAN RESTAURANT

## FOOD ALLERGIES

Food prepared in our restaurant may contain the following  
Ingredients: Milk, Egg, Soyabean, Fish, Shellfish & Wheat  
(If you have a "food allergy", please notify your server)

## ACCOMPANIMENTS

|                                      |       |
|--------------------------------------|-------|
| Plain Papadum (V)                    | £1.00 |
| Spicy Popadum (V)                    | £1.00 |
| Chutneys (V)                         | £1.00 |
| Mango chutney/Mint sauce/Onion salad |       |
| Cucumber Raita (V)                   | £3.95 |
| Dahi (V)                             | £3.95 |

## STARTERS

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| <b>Onion Bhaji</b> 🌱   | £6.95 |
| Grated onions and fresh herbs, deep fried  |       |
| <b>Samosa Vegetables</b> 🌱   | £6.95 |
| Triangles of pastry stuffed with vegetables  |       |
| <b>Aloo Tuk</b> 🌱  | £6.95 |
| Pan fried cakes of potato with split lentils, ginger, toasted cumin and spinach stuffing                           |       |
| <b>Garlic Mushroom</b> 🌱   | £6.95 |
| Fried with fresh garlic and onion  |       |
| <b>Aloo Chat Puri</b> 🌱  | £7.95 |
| Street food snack made with potatoes, sweet sour spicy chutneys, sev and coriander leaves                          |       |
| <b>Grilled Paneer</b> 🌱  | £7.50 |
| Indian cottage cheese with red pepper, onion & mild spices grilled in a Tandoor                                    |       |
| <b>Chilli Paneer</b> 🌱   | £8.95 |
| Crispy cottage cheese with chilli, soya, onions, peppers & spring onion  |       |
| <b>Chicken Pakora</b>  | £7.50 |
| Diced marinated chicken deep fried in gram flour coating   |       |
| <b>Chicken 65</b> 🌶️   | £7.50 |
| Battered chicken tossed in hyderabadi style sweet and sour sauce with green chilli, curry leaves and mustard seeds |       |
| <b>Chicken Chat Puree</b>  | £7.95 |
| Marinated chicken with chat masala and other spices served with puree  |       |
| <b>Chicken/Lamb Tikka</b>  | £7.50 |
| Fresh Chicken/Lamb marinated with herbs and freshly ground spices, yoghurt and grilled in the tandoor              |       |
| <b>Samosa Meat</b>   | £7.50 |
| Triangles of pastry stuffed with meat  |       |
| <b>Sheek Kebab</b>   | £7.50 |
| Succulent skewered mince lamb kebabs   |       |
| <b>Mixed Kebab</b>   | £8.50 |
| Chicken Tikka, Lamb Tikka and Sheek Kebab  |       |
| <b>Mix Platter</b>   | £9.95 |
| Onion Bhaji, chicken tikka, lamb tikka, shish kebab and vegetable samosa   |       |

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| <b>King Prawn Butterfly</b> 🌊  | £8.95 |
| Fresh King Prawn deep fried in butter  |       |
| <b>King Prawn Puri</b> 🌊   | £8.95 |
| Tiger prawns flavoured with herbs and roasted spice served on Indian bread                       |       |
| <b>Jhinga Bezule</b> 🌊   | £8.95 |
| Crispy fried King Prawns tossed with mustard seeds, curry leaves and green chillies              |       |
| <b>Fish Pakora</b> 🌊   | £8.95 |
| White fish fillet mixed with yoghurt and spices and is dusted with gram flour before being fried |       |

## TANDOORI CUISINE & CHEF'S RECOMMENDATIONS (CHARCOAL BARBECUE)

|   |        |
|---|--------|
| <b>Tandoori Subzi</b> 🌱   | £12.95 |
| Delicately spiced aubergine, peppers, onion, mushroom and tomato marinated in yoghurt and grilled in the tandoor served with salad            |        |
| <b>Paneer Shashlic</b> 🌱  | £14.95 |
| Indian cottage cheese marinated with tandoori masala spice, chopped onion and capsicum. Served with salad                                     |        |
| <b>Chicken/Lamb Tikka</b>   | £13.95 |
| Diced boneless chicken/lamb marinated, mildly seasoned and cooked over charcoal. Served with salad  |        |
| <b>Tandoori Chicken</b>   | £14.95 |
| Half spring chicken marinated in tandoori sauce with delicate herbs and spices, barbecued over flaming charcoal on skewers, served with salad |        |
| <b>Chicken/Lamb Shashlic Kebab</b>  | £14.95 |
| Marinated chicken/lamb on skewers with spicy green peppers, tomatoes and onions served sizzling hot   |        |
| <b>Tandoori Mixed Grill</b>   | £17.95 |
| Tandoori chicken, sheekh kebab, lamb and tandoori king prawn. Served with salad   |        |
| <b>Tandoori Sea Bass</b> 🌊  | £18.95 |
| Sea bass, marinated in a selection of fresh herbs and spices then baked in the clay oven served with salad                                    |        |
| <b>Tandoori King Prawn</b> 🌊  | £17.95 |
| King Prawn marinated with a touch of herbs and spices cooked on skewers over charcoal. Served with salad                                      |        |
| <b>King Prawn Shashlic</b> 🌊  | £17.95 |
| Tandoori marinated King Prawns cooked in the tandoor with onions, peppers and tomatoes then stir fried with a blend of fresh spices           |        |
| <b>CharGrilled Wild King Prawn</b> 🌊  | £18.95 |
| King prawns grilled in a delicate, onion, yoghurt and freshly ground spices. Served on a creamy saffron sauce.                                |        |

## INDIAN HAVELI SPECIALS £13.95

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| <b>Murgh Musallam</b>   |  |
| Well cooked tandoori chicken come with Indian spice and rich garlic butter sauce. Served with egg |  |
| <b>Muragh Makhani</b>   |  |
| Chicken Tikka from the Tandoor. Immersed in a spiced creamy butter sauce with grated cheese       |  |

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| <b>Chicken Tikka Massala</b>   |  |
| Chicken Tikka cooked in a clay oven, then coated in a Tandoori sauce of herbs, spices and cream          |  |
| <b>Butter Chicken</b>  |  |
| Prepared in a buttery gravy with the addition of cream gives the curry sauce a silky smooth rich texture |  |
| <b>Rajasthani Chicken Delight</b>  |  |
| Sliced chicken tikka and minced meat cooked with garlic, onion and fresh green herbs                     |  |
| <b>Chicken Peshwari</b>  |  |
| Marinated chicken spiced with coconut, fenugreek and herbs in a creamy mild sauce                        |  |

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| <b>Gujarati Chicken</b> 🌶️   |  |
| A special fairly hot dish cooked with spinach and fresh chillies   |  |
| <b>Chicken Rezala</b> 🌶️   |  |
| Coconut, cream, butter, garlic, aromatic spices  |  |
| <b>Achari Chicken</b> 🌶️   |  |
| An extremely popular Indian chicken recipe made using yoghurt, Indian masala and achari spices   |  |
| <b>Chicken Banjara</b> 🌶️  |  |
| Yoghurt, ginger, garlic, green chilli, aubergine, coriander  |  |
| <b>Tandoori Garlic Chilli Chicken</b> 🌶️   |  |
| Tandoori Garlic Chilli Chicken is a vibrant curry packed with garlic, green chillies, and tender chicken cooked in a spiced tomato-based sauce |  |

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| <b>Sahi Mushroom Gosht</b>   |  |
| Lamb cooked with fresh tomato, onion and mushrooms in a thick sauce  |  |
| <b>Kadhali Bonhoor</b>   |  |
| New Forest wild Lamb, diced, simmered with onions, tomatoes, capsicum and ground spices finished with coriander leaves |  |

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| <b>Lassoni Lamb</b>   |  |
| Hamshire Lamb, on a bed of crisp spinach with a sauce made of freshly ground spices and cream |  |
| <b>Satkari Lamb</b>   |  |
| Wild lemon, masala sauce with chefs special spices  |  |
| <b>Nawabi Lamb Masala</b>   |  |
| Fried garlic, cloves, masala, brown onion   |  |
| <b>Dhaba Gosh</b> 🌶️  |  |
| Red chilli, jeera, fenugreek, tomato and coriander  |  |
| <b>Chattinad Lamb</b> 🌶️  |  |
| Cooked with red chillies, tamarind and black pepper in a hot spicy sauce.                     |  |
| <b>Assam Lamb</b> 🌶️  |  |
| A spicy fairly hot curry cooked with green chillies & coriander                               |  |

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| <b>Naga Lamb</b> 🌶️  |  |
| Famous Bangladeshi chilli. Cooked with garlic and fresh coriander in a special flavoured sauce.      |  |
| <b>Shahie Paneer</b> 🌱   |  |
| Indian cottage cheese with butter, cream, saffron and spices   |  |
| <b>Paneer Passanda</b> 🌱   |  |
| Paneer cooked in yoghurt, cream & ground spices  |  |
| <b>Kadhali Paneer</b> 🌱  |  |
| Indian cottage cheese comes with bell peppers, chilli and crushed black pepper in a rich curry sauce |  |

## SEEFood SPECIALS £16.95

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| <b>Tandoori King Prawn Massala</b>   |  |
| King prawn cooked in a clay oven and then prepared in tandoori sauce with cream and yoghurt                              |  |
| <b>Jhinga Malai</b>  |  |
| King prawns marinated in spice. Sautéed in tomato, onion & cream   |  |
| <b>Jhinga Piri-Piri</b> 🌶️   |  |
| Marinated sea bass with various chilis, red pepper and red onion   |  |
| <b>Jhinga Dandas</b> 🌶️  |  |
| King prawns cooked in onion, coconut, tamarind, dry red chillies, green chillies, garlic, ginger and medium spices       |  |
| <b>Palak Machli Masala</b> 🌶️  |  |
| Marinated sea bass with masala, garlic, coriander, chilli, black pepper, spinach and grated paneer                       |  |
| <b>Nandan Meen Kari</b> 🌶️   |  |
| Pan fried marinated sea bass fillet served on a tamarind, chilli, and curry sauce.                                       |  |
| <b>Goan Fish Curry</b> 🌶️  |  |
| Marinated sea bass in spices and cooked with tamarind, red chillies, coconut, coriander and cumin                        |  |
| <b>Fish Malabar</b>  |  |
| A speciality of Kerala. Marinated sea bass cooked in coconut milk with curry leaves, mustard seeds, tamarind and fennel. |  |

## TRADITIONAL CURRY DISHES

Choice of Chicken £12.95/ Lamb £12.95  
King Prawn £16.50/ Vegetables £11.95  
Paneer £14.95

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| <b>Korma Curry</b>            | Very mild creamy curry<br>Medium, cooked in a traditional curry sauce                                       |
| <b>Madras Vindaloo</b> 🌶️🌶️   | Cooked with fairly hot spices<br>Very Hot   |
| <b>Jalferezi</b> 🌶️           | A spicy fairly hot curry cooked with diced onions, green peppers and hot chillies                           |
| <b>Dupiaza Sagwala</b>        | Medium sauce with onion cubes<br>Spiced chicken or lamb cooked with ginger, mustard and spinach             |
| <b>Balti</b>                  | A medium spiced curry cooked with traditional Indian herbs and Balti spice.                                 |
| <b>Pathia</b>                 | Persian style recipe of chicken or lamb pieces cooked in a hot sweet and sour sauce                         |
| <b>Mathi Bhuna Rogan josh</b> | Medium strenght curry with fenugreek<br>Moist medium spicy curry<br>A popular dish with fresh tomato medium |
| <b>Dhansak</b> 🌶️             | Fairly hot, sweet and sour with lentils   |