

- Dalcha Beef** ..... \$16.90  
(Hyderabadi Haleem style - very nutritious)
- Beef Pumpkin** ..... 16.90  
Mild beef Curry with butter nut pumpkin, spices and touch of coconut milk
- Goat Curry** ..... \$16.90  
(Goat with bones cooked in thick onion & tomato gravy)

### Sea Food Special

- Fish Malabar** ..... \$19.90  
(Fish file d cooked in an exotic combination of tomatoes, herbs, coconut milk, and spiced reduced to an aromatic gravy)
- Fish Masala** ..... \$19.90  
(Tender pieces of fish cooked in onion, capsicums, tomatoes & spices in a thick gravy)
- Fish Jalfrezi** ..... \$21.90  
Cooked with a Ajwain, fresh green chilli & garam masala in tomato gravy
- Prawn Masala** ..... \$21.90  
Tender prawns cooked in onion, capsicums, tomatoes & spices in a thick gravy
- Prawn Malabar** ..... \$21.90  
Prawns cooked in an exotic combination of tomatoes, herbs, coconut Milk, and spiced reduced to an aromatic gravy
- Gin Garlic Prawn Curry** ..... \$21.90  
(Prawns tossed in fresh garlic with sliced capsicums with mustard & spices & finished with cream (cooked with wine)
- Prawn Jalfrezi** ..... \$23.90  
Cooked with a Ajwain, fresh green chilli & garam masala in tomato gravy)



### Duck Special

- Duck Shank Masala** ..... \$21.90  
Choicest Duck shanks gently cooked in rick cashew, tomato & onion base sauce



### Salads

- Garden Green Salad** ..... \$5.90
- Kuchumber Salad** ..... \$5.90
- Onion Salad** ..... \$4.50

### Raitas

- Plain Yoghurt** ..... \$2.00
- Sweet Mango Chutney** ..... \$2.00
- Cucumber Riata** ..... \$3.90
- Mixed Pickle** ..... \$2.00
- Boondi Raita** ..... \$3.90
- Papadams** ..... \$2.00

### Haveli Deserts

- Gulab Jamun** ..... \$5.00
- Spongy Rasgulla** ..... \$5.00
- Mango Kulfi** ..... \$6.00
- Pistachio Kulfi** ..... \$6.00
- Haveli Special Hot Chocolate Brownie with Ice cream** ..... \$8.00
- Ras Malai** ..... \$5.00

## Biryanis & Rice Specials

- Vegetarian Dum Biryani** ..... \$15.90  
(A unique melange of vegetables cooked on a slow fire with basmati rice, condiments and spices, served with Raita)
- Chicken Tikka Biryani** ..... \$16.90  
(Chicken spiced with traditional Indian Spice treasure, with long Basmati Rice, served with saffron, onion & capsicum and coriander, served with Raita)
- Gosht Biryani** ..... \$16.90  
(Pearl rice cooked with selected pieces of lamb with chef's own blend of spices, served with Raita)
- Beef Biryani** ..... \$16.90  
(Beef spiced with traditional Indian Spice treasure, with long Basmati Rice, served with saffron, onion & capsicum & coriander, served with Raita)
- Sea Food Biryani** ..... \$19.90  
(Basmati rice cooked with Fish & Prawns, with the blend of spices, served with Raita)
- Kashmiri Pulao** ..... \$8.50  
(Basmati Rice tossed in Ghee & dried fruits and nuts with saffron)
- Steam Rice** ..... Small - \$3.50 ..... Large-\$5.50
- Saffron Rice** ..... Small - \$4.00 ..... Large-\$6.00
- Peas Pulao** ..... Small - \$4.50 ..... Large-\$7.00  
(Rice wok tossed in ghee & pea and finished off with cashew & dried shallots)
- Veg Pulao** ..... Small - \$5.00 ..... Large-\$7.50  
(Rice with vegetables & turmeric finished off with fresh coriander)



### Indian Breads

- Plain Naan** ..... \$3.00
- Garlic Naan** ..... \$3.50
- Cheese Naan** ..... \$4.50
- Chilli Cheese Naan** ..... \$4.90
- Garlic Cheese Naan** ..... \$4.90
- Garlic Chilli Cheese Naan** ..... \$5.00
- Potato Kulcha** ..... \$5.00
- Keema Naan** ..... \$5.50
- Onion Kulcha** ..... \$5.00
- Amritsari Kulcha** ..... \$5.00
- Kashmiri Kulcha** ..... \$5.00
- Bhatura** ..... \$3.00



### Meals to Go

- Meal for single** ..... \$25.50  
1 Serve of samosa, any main of choice, Regular Rice, Plain Naan, 1 Serve of Gulabjamun or Mango Kulfi, pappdam or can of soft drink
- Meal for double** ..... \$48.50  
1 Serve of chicken tikka, 2 main of choice, Large Steam Rice, 2 Plain Naan, 1 Raita, 1 Serve of Gulabjamun or Mango Kulfi, pappdam or can of soft drink



UNDER  
NEW  
MANAGEMENT



HAVELI

CONNOISSEURS OF FINE INDIAN CUISINE

Dine in Take Away, In Door / Out Door Catering



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Open & Days

Lunch - 11.30am - 2pm

Dinner - 5pm to 10pm

Delivery Available

SHOP 2, 161-167 GLYNBURN ROAD  
FIRLE SA 5070

## Starters/ Quick Bites Entrée

<b>Papadums Stuffed/ Platters</b> .....	\$4.90
(Roasted Papadum with filling)	
<b>Cocktail Vegetable Samosa (2 Pieces)</b> .....	\$5.50
(Pastry Triangles with Vegetable fillings)	
<b>Veg Pakoda (6 Pieces)</b> .....	\$9.00
(Fried vegetable dumplings in chickpeas flour batter)	
<b>Paneer Pakora (6 Pieces)</b> .....	\$12.90
(Cottage cheese marinated in chillies and herbs & deep fried with chickpeas flour)	
<b>Veg Manchurian</b> .....	\$10.90
(A Chinese vegetarian dish, with vegetable dumpling cooked in soya sauce, garnished with spring onions)	
<b>Fire balls (for chilli lovers)</b> .....	\$10.90
(Potato and vintage cheddar cheese balls cooked in spicy sauce)	
<b>Gobi (Cauliflower) Manchurian</b> .....	\$9.90
(Indo-Chinese Dish, marinated cauliflower in herbs, deep fried & served with Manchurian sauce)	
<b>Onion Bhaji</b> .....	\$6.90
(onion fritters coated with chickpea batter and served with tamarind sauce)	
<b>Cheese Chilli</b> .....	\$11.90
(Paneer coated with corn flour, deep fried, cooked in soya sauce with capsicums & onions, garnished with spring onion)	
<b>Mix Veg Entree</b> .....	\$16.00
(Samosa, Veg pakora, Onion bhaji, Paneer Pakora)	



## Non- Veg Starters/ Quick Bites

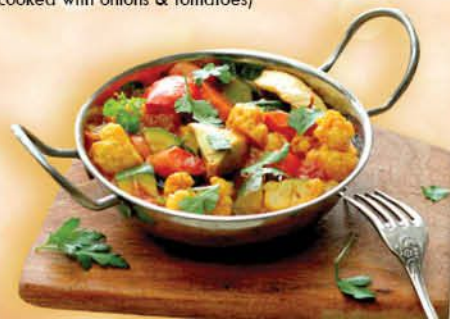
<b>Chicken Tikka (5 Pieces)</b> .....	\$12.50
(Succulent chicken pieces marinated in yoghurt and mild spices & roasted in the tandoor)	
<b>Seekh Kabab (5 Pieces)</b> .....	\$12.50
(Minced meat blended with aromatic spices (Resta) and finished in Tandoor)	
<b>Tandoori Chicken</b> .....	Half \$11.50 Full \$21.50
(Chicken with bones marinated in herbs and spices cooked in Tandoor)	
<b>Tandoori Tail Prawns</b> .....	\$14.90
(Fresh prawns marinated in yoghurt and herbs and cooked in Tandoor)	
<b>Fish Tikka</b> .....	\$14.50
(Tender pieces of fish marinated in spices and yoghurt)	
<b>Fish Koliwada</b> .....	\$13.90
(Fish coated with chickpea batter, crisp fried and served with mint sauce as Koliwada (Mumbai Style)	
<b>Prawn Koliwada</b> .....	\$14.90
(Prawn coated with chickpea batter, crisp fried and served with mint sauce as Koliwada(Mumbai Style)	
<b>Chilli Chicken</b> .....	\$12.90
(Tender chicken coated with Haveli special spices, deep fried, cooked in soya sauce with capsicums and onions, garnished with spring onions)	
<b>Mix Non-veg Entree</b> .....	\$20.00
(Seekh Kabab, Chicken tikka, Tandoori Chicken, Fish tikka)	

## Chat Special

<b>Samosa Chat</b> .....	\$8.50
<b>Papdi Chat</b> .....	\$8.90
<b>Allo Tikki</b> .....	\$8.90
<b>Stuffed Golegappa chat</b> .....	\$7.50
<b>Dahi Bhalla</b> .....	\$8.90
<b>Bhel Puri</b> .....	\$7.90

## Vegetarian Main Course

<b>Dal Makhni</b> .....	\$12.90
(Split lentil cooked in thick cream sauce with an array of spice and finished with fresh coriander leaves)	
<b>Dal Tadka</b> .....	\$10.90
(Yellow lentil cooked in fresh tomatoes, coriander, herbs and spices)	
<b>Navratan Vegetable Korma</b> .....	\$12.90
(Rich mildly spiced nine gems vegetables & nuts dish)	
<b>Tawa Sabji (Mixed Veg)</b> .....	\$12.50
(Seasonal vegetables cooked in onion tomato gravy in traditional way)	
<b>Kashmiri Malai Kofta</b> .....	\$14.90
(Cottage cheese and potato dumplings, cooked in a rich creamy cashew nuts gravy)	
<b>Mushroom Mattar Masala</b> .....	\$12.90
(Sliced mushroom and peas, cooked with spices in mild onion gravy)	
<b>Mattar Malai Methi</b> .....	\$14.90
(Green peas and fenugreek leaf's cooked in rich cashew, onion sauce with Blend of aromatic spices)	
<b>Mattar Paneer</b> .....	\$14.50
(Indian cottage cheese and peas cooked in mild tomato and onion gravy)	
<b>Sahi Paneer</b> .....	\$14.90
(Diced cottage cheese cooked in delicious cashew and onion gravy)	
<b>Kadahi Paneer</b> .....	\$14.90
(Indian cottage cheese tossed in spice and onion gravy)	
<b>Paneer Butter Masala</b> .....	\$14.90
(Indian cottage cheese cooked in rich tomato & butter gravy garnished with Fresh coriander & spices)	
<b>Paneer Tikka Masala</b> .....	\$14.90
(Tandoor cooked cottage cheese, in a tomato based gravy, cooked with garam masala and exotic spices)	
<b>Paneer Laez</b> .....	\$14.90
(Indian cottage cheese cooked in rich yoghurt gravy with capsicums, onions & added Indian herbs & spices)	
<b>Palak Paneer</b> .....	\$13.90
(Spinach puree cooked in herbs & spices with Indian cottage cheese)	
<b>Chana Masala</b> .....	\$12.90
(White chickpeas cooked in onion & tomato gravy with spices)	
<b>Sarso Ka Saag</b> .....	\$11.90
(Punjabi Traditional Saag)	
<b>Aloo Gobi</b> .....	\$12.90
(Cauliflower & Potatoes cooked in Indian traditional way)	
<b>Zeera Aloo</b> .....	\$9.90
(Diced potatoes tossed in with pounded spices and garnished)	
<b>Baigan and Peas Bhartha</b> .....	\$12.90
(Roasted Eggplant puree & Peas cooked with delicious spices & herbs)	
<b>Pumpkin Madras</b> .....	\$14.90
(Pumpkin cooked in medium coconut based gravy with touch of spices, mustard seeds and curry leaves)	
<b>Bhindi Madsala</b> .....	\$12.90
(Okra cooked with onions & tomatoes)	



## Non-Veg Main Course

<b>Butter Chicken</b> .....	\$15.90
(Tender boneless chicken pieces marinated in yoghurt and spices cooked in tandoor with fenugreek leaves in thick tomato sauce with a touch of cream)	
<b>Chicken Tikka Masala (Chef Special)</b> .....	\$16.90
(Marinated boneless chicken pieces cooked in tandoor & simmered in mild sauce with onion, capsicums & tomatoes)	
<b>Chicken/Lamb/ Beef/Goat Korma</b> .....	\$15.90
(Marinated pieces of meat gently simmered in a rich cashew nut sauce, mildly spiced & finished with cream)	
<b>Haveli Spicy Chicken (Chef's special)</b> .....	\$16.90
(Chicken cooked in a South Indian style with mustard seeds, curry leaves and dry chilli)	
<b>Chicken /Lamb/ Beef/Goat Vindaloo</b> .....	\$15.90
(Tender pieces of meat cooked in tender chilli tomatoes and tamarind base sauce)	
<b>Chicken /Lamb/ Beef/Goat Madras</b> .....	\$15.90
(Pieces of meat flavoured with the variety of south Indian spices, cooked in onion sauce & coconut milk)	
<b>Chicken /Lamb/ Beef/Goat Saag</b> .....	\$15.90
(Meat pieces cooked in mustard leaves and spinach puree & finished with finely chopped ginger & garlic)	
<b>Mango Chicken</b> .....	\$16.90
(Chicken cooked in rich mild mango gravy)	
<b>Haveli Special Chicken Masala</b> .....	\$15.90
(Cooked in thick onion and tomato gravy)	
<b>Chicken Jalfrezi</b> .....	\$16.90
(Chicken cooked with onion & capsicum to a medium thick spicy gravy)	
<b>Chicken/Lamb/ Beef/Goat Do Pyaza</b> .....	\$17.90
(Meat curry tossed in onions in a medium thick spicy gravy)	
<b>Chicken Chicken Mumtaz (Chef's Special)</b> .....	\$17.90
(Chicken cooked in a rich cashew based gravy)	
<b>Kashmiri Lamb/Beef Rogan Josh</b> .....	\$15.90
(Lamb/beef curry cooked with tomatoes, onion & flavoured with star anise, cloves & Kashmiri red chillies)	
<b>Bhuna Gosht (Chef's Special)</b> .....	\$16.90
(Lamb cooked in yoghurt, pepper & spices to a medium thick/dry style gravy)	
<b>Lamb Rendang</b> .....	\$16.90
(Chunks of lamb stewed in coconut milk and chilli gravy, and tempered with exotic spices & broccoli)	
<b>Tandori Chicken</b> .....	

