



 haveli

## HAVELI

### A QUICK WORD

#### AUTHENTIC

*We are proud that our menu and our approach to Indian Cuisine is genuine and authentic. Our head chef is Gerald Joseph, to the best of our knowledge the only Indian born and trained chef in Cork city, hailing from New Dehli.*

#### NATURAL

*You won't find artificial colours so our tikka is not bright orange! Our biryani is faithful to Indian culture. We use only the finest traditional methods of cooking our dishes. Our tandoori dishes are cooked in the tandoor on live wood charcoal to produce a real taste of kebabs and freshly baked breads. Our meats have full traceability. Our beef is Irish. Try our homemade traditional Indian desserts.*

#### UNIQUE

*Our menu is therefore a bit different and we hope you agree, a lot tastier. Oh and by the way we can cater for any special dietary requirements, from the low fat option, to coeliac friendly, diary free etc.*

#### HEAT

*Indian food is about flavour not heat, if you like chillies we can point you in that direction of some of our traditionally hotter dishes, but for a taste of true Indian cuisine without the burn, ask your server to help you select from our heat free, flavour full selection.*

#### TIME

*It takes time to produce good quality food, we don't prepare any of our dishes in advance so do allow enough time to enjoy your meal. We cannot produce any of our dishes instantly and the time does increase when we have a greater volume of orders to get through.*

### ALLERGEN INFO

#### 1. CEREALS

*containing gluten (wheat, rye, barley & oats)*

#### 2. CRUSTACEANS

#### 3. EGGS

#### 4. FISH

#### 5. MILK

#### 6. NUTS

*(almonds, hazelnuts, walnuts, cashews, pecan, brazil, pistachio, macadamia)*

#### 7. MUSTARD

#### 8. SULPHUR DIOXIDE & SULPHITES



## PEHLA SHAUKEEN KADAM

### THE FIRST CHERISHED STEP

#### ALOO BONDA

*Potatoes & peas cooked with lentil, mustard seeds, fresh herbs, crisp fried and served with a sweet & sour chutney – a real treat for the potato lover*

**€7.50** (7, 5)

#### VEGETABLE SAMOSAS

*Delicious peas & potatoes cooked with fresh herbs and spices, filled in a homemade pastry and served with a tamarind sauce*

**€7.50** (1, 5)

#### RESHMI KEBAB

*Silky soft chicken mince enhanced with cardamom, saffron, herbs and spices, skewered and rolled over glowing charcoal*

**€9.10**

#### MURGH TIKKA

*Boneless morsels of chicken delicately marinated with garlic, ginger, yoghurt, herbs and spices and barbecue*

**€9.10** (5)

#### TANDOORI PRAWNS

*Plump juicy prawns matured in a richly spiced marination of ginger, garlic, lemon, yoghurt, herbs and spices, roasted in the clay oven, a finger licking delight*

**€10.80** (2, 5)

#### SEEKH KEBAB

*Silky soft lamb mince enhanced with cardamom, mace and nutmeg cooked with fresh herbs and spices, skewered and rolled over glowing charcoal.*

**€9.50** (3)

#### PANEER TIKKA

*Exotic pieces of cottage cheese cooked in clay oven with fresh herbs and spices*

**€7.80** (5)

#### HAVELI KHAZANA

*A Simple way to savour a selection of haveli tandoori starters (platter for two)*

**€15.90** (3, 4, 5)



## DOOSRA BADSHAHI KADAM

### THE SECOND PRINCELY STEP FROM THE CLAY AND COAL OVEN

#### TANDOORI MURGH

*Whole baby chicken marinated in yoghurt, ginger, garlic, lemon juice, fresh herbs and spices roasted to perfection over charcoal fire*

**Half: €12.80 Full: €19.20** (5)

#### MURGH MALAI TIKKA

*Delicious chicken pieces marinated in cream cheese enhanced with mild spices, nutmeg and coriander*

**€15.90** (5)

#### MURGH ACHAARI TIKKA

*Breast pieces marinated in hung yoghurt, home made pickle, cream, herbs and spices*

**€15.90** (5)

#### MURGH HARYALI TIKKA

*Spring chicken soaked in velvety green spinach marinade and roasted over charcoal*

**€15.90** (5)

#### TANDOORI GHARANA

*An assortment of boneless chicken kebabs served on a platter*

**€16.50** (5)

#### PESHAWARI KEBAB

*Succulent lamb pieces steeped in pineapple, selective Indian spices, Greek style yoghurt skewered and cooked in the tandoor*

**€16.80** (5)

#### SALMON TIKKA

*Delicate chunks of salmon wrapped in greek yoghurt with green coriander, chillies, carom seeds and lemon juice cooked over glowing amber's - a pure delight.*

**€17.60** (4, 5)

#### TANDOORI SHASHLIK JHINGA

*Luscious juicy king prawns marinated in garlic, ginger, lemon juice, yoghurt combined with red onion, pepper, tomatoes and roasted in the clay oven*

**€20.90** (2, 5)

#### PANEER SALAD

*Cottage cheese chunks, pepper, onion, and tomato draped in cream, carom seed and gram flour cooked in the tandoor*

**€15.20** (5)

**ALL OF THE ABOVE DISHES ARE SERVED WITH A FRESH GREEN SALAD, FRESH MINT AND CORIANDER SAUCE**



## TEESRA KADAM YEH LAZEEZ AUR KHAAS

### THIRD STEP TO ENHANCE THE HUNGER IN YOU

#### MURGH AFGHANI

*Tender chicken cooked in cashew nut, cream selective Indian spices- a yummy mild option*

€15.90 (5, 6)

#### MURGH HARYALI

*Select chicken pieces cooked in spinach, red onion, cream, selective Indian spices and fresh herbs flavoured with mace and green cardamon*

€15.60 (5, 6)

#### METHI MURGH

*A firm favourite in our restaurant- diced chicken cooked in a simmering yoghurt and fenugreek based gravy*

€15.90 (5, 6)

#### MURGH NIZAMI

*A tradition hydrabadi delicacy, aromatic chicken cooked with coconut, cashew nut, cream combined with coriander and spices*

€15.80 (5, 6)

#### MURGH MAKHANI

*Roast chicken simmered in satin smooth tomato, cream, cashew nut and a honey based sauce – a popular choice*

€15.90 (5, 6)

#### RARA GOSHT

*A Punjabi delicacy - a spectacular preparation of lamb pieces cooked with fried red onion, tomatoes, yoghurt based sauce, tempered with selective spices and coriander*

€16.80 (5, 6)

#### ACHAARI GOSHT

*An in-house speciality - a blend of lamb, pickle, heeng, nigella seeds cooked in a tomato and curried gravy*

€16.90 (5, 6, 7)

#### DALCHA GOSHT

*A delectable coupling of curried lamb and lentils, cooked in a slow heat to awaken your palate*

€16.60 (5, 6)



## TEESRA KADAM YEH LAZEEZ AUR KHAAS

### THIRD STEP TO ENHANCE THE HUNGER IN YOU (CONTINUED)

#### GOSHT KOFTA

*Juicy mincemeat balls cooked in yoghurt, red onion, tomato based sauce flavoured with a touch of saffron and cardamon*

**€16.80** (3, 5, 6)

#### NALLI GOSHT

*Exquisite lamb shanks (on the bone) cooked in a slow process, flavoured with subtle home-pounded spices, saffron, cardamon and fresh coriander*

**€17.90** (5, 6)

#### NARIYAL WALA BEEF

*Tender beef pieces cooked in cream, coconut and tomato based sauce with an aniseed flavour – a true delight*

**€16.50** (5, 6)

#### KEEMA KHUMB MATAR

*Beef mince cooked with mushroom & peas flavoured with mace and selective spices and cooked to perfection over a slow heat*

**€16.80** (5, 6)

#### LAMB VINDALOO

*Goan delicacy- pieces of lamb cooked with potatoes, seasoned with herbs and spices, cooked to your heat level requirement*

**€16.80** (5, 6, 7, 8)

#### MACHHI TAMATAR

*Mouth watering chunks of cod cooked in tomato, cashew nut and coconut based sauce with fresh herbs and spices garnished with cream and coriander*

**€16.90** (4, 5)

#### JHINGA MASALA

*Tasty prawns cooked with onion, yoghurt and a cashew nut based sauce flavoured herbs and spices*

**€20.90** (2, 5, 6)

#### DUM LAMB/CHICKEN BIRYANI

*A meal in itself, this chicken or lamb with rice dish is cooked in a dum style (layered) with fresh herbs, saffron, cream, spices and served with burani raita - a true delight*

**€18.90** (5, 6)



## KADAM AUB SUBZ-E-GULISTAN

### NEXT STEP IN THE GARDEN OF VEGETABLES

#### DAL HAVELI

*A velvety smooth combination of whole black lentils, red kidney beans, fresh tomato puree and garlic simmered overnight, finished with fresh cream*

€13.80 (5)

#### PANEER-DO-PIAZA

*Batons of cottage cheese cooked with chunks of onion cooked in a tomato based sauce with fresh herbs and spices*

€14.10 (5, 6)

#### PANEER MAKHANI KASSORI

*Slices of fresh cottage cheese, simmered in a rice creamy tomato sauce, finished with dry fenugreek to facilitate pungency*

€14.50 (5, 6)

#### SUBZ MILONI

*A delightful combination of sautéed mixed vegetables cooked with spinach, fresh herbs and spices*

€13.90 (5, 6)

#### BAINGAN KA BHARTA

*Aubergine roasted and hashed tempered with tomatoes, onion, chillies and fresh herbs*

€13.90 (5, 6)

#### KADHAI CHOLEY

*Fluffy chickpeas cooked with crackled coriander, dry fenugreek cooked in a tomato based sauce with herbs and selective spices*

€13.80 (5)

#### DAHI WALI BHINDI

*Tender okra sautéed with chunks of onion and mustard seeds cooked with a special blend of spices and garnished with fresh coriander*

€13.90 (5)

#### KADHAI PANEER

*Cottage cheese pieces cooked with crackled coriander, dry fenugreek cooked in a tomato based sauce with herbs and spices*

€13.90 (5)

## KADAM KE SAATH SAATH

### YOGHURT AND SALAD TO SUBDUE YOUR VIBES

#### RAITA

*Home made fresh yoghurt mix with selective spices and roasted cumin with herbs (choice of cucumber/tomatoes/onion/pineapple)*

€3.90 (5)

#### FRESH GREEN SALAD

€5.20



## KADAM KHAZANE KI AUR

### MOVE ALONG WITH TREASURES OF RICE

#### BASMATI BOILED RICE

*Steamed rice for healthy living*

€3.00

#### BASMATI PULAO RICE

*Rice cooked with butter and mild spices*

€3.50

#### ONION/MUSHROOM/MIX-VEG/ZEERA(CUMIN)/PEA

*Choice of any one sautéed in butter, herbs and mild spices cooked with basmati rice*

€3.90

## KADAM YEH ANGAAR KA

### BREADS TO COMPLIMENT A ROYAL MEAL

#### PLAIN NAAN

*Leavened Indian bread with nigella seeds*

€3.20 (1, 5)

#### GARLIC/CORIANDER NAAN

*Leavened Indian bread with garlic or coriander*

€3.50 (1, 5)

#### PESHAWARI NAAN

*Leavened bread stuffed with almond, coconut and cherries finished with butter*

€3.70 (1, 5, 8)

#### STUFFED NAAN

*Choice of stuffing in leavened bread, (onion, potato, mince or cottage cheese) or mixture of any two of your choice*

€3.95 (1, 5)

#### TANDOORI ROTI

*Unleavened bread made with whole-wheat flour*

€2.60 (1, 5)

#### LACHHA PARATHA

*Unleavened multi-layered bread made with whole-wheat flour*

€4.10 (1, 5)

#### PUDINA PARATHA

*Unleavened multi-layered bread made with mint and wheat flour*

€4.10 (1, 5)

#### STUFFED PARATHA

*Choice of stuffing in unleavened bread, (onion / potato / mince / cottage cheese) or mixture of any two of your choice*

€4.50 (1, 5)

10% SERVICE CHARGE TO GROUPS OF 8 OR MORE





## HYDERABADI FOOD

### HARA KEBAB

*Home made nutritious cottage cheese, vegetables and spinach blended together with fresh herbs and spices and cooked on a griddle*

### MURGH ANGARA

*Aromatic chicken pieces marinated with fresh yoghurt, herbs, spices and black salt – roasted in the clay oven*

### MURGH NIZAMI

*Tender chicken pieces, cooked with coconut, cashew nut and cream cooked in a very traditional way*

### GOSTH-DO-PIAZA HYDERABADI

*A seductive combination of lamb cooked with lots of onion, spices and cashewnut in yoghurt and tomato based sauce*

### DALCHA GOSHT

*A delectable coupling of lamb with channa dal, tamarind, aromatic spices and fresh herbs*

### MILONI TARKARI

*Seasoned mixed vegetables cooked with spinach and a tasteful blend of fresh herbs and spices*

### HYDERABADI KHATTI DAL

*A velvet smooth combination of chana and tur dal cooked with tamarind paste and fresh herbs*

### BOILED BASMATI RICE

*Steamed rice for healthy living*

### ONION PULAO RICE

*Basmati rice is cooked in butter with red onion and mild spices*

### MAKHANI NAAN

*Leavened Indian bread with nigella seeds, baked in clay oven with butter*

### SUBZI WALA PARATHA

*Unleavened bread stuffed with mixed grated veg and baked in the clay oven*



## MUGHLAI FOOD

### DIL PASAND SEEKH KEBAB

*A delectable coupling of lamb and beef mince marinated with fresh herbs, spices, cashew nut skewered and rolled over charcoal*

### AFGHANI TANGRI

*Succulent chicken drumsticks marinated with cream, cashew nut, fresh herbs and cooked on charcoal to perfection*

### BADSHAHAI BADAM PASANDA

*Lamb pieces marinated in yoghurt almond, fresh herbs and spices cooked over a slow fire – a mouthwatering dish*

### NARGISI KOFTA

*Doe eyed egg covered with mince cooked in a tomato, onion and cashew nut based sauce*

### MAKHANI MURGH – E – JAHANGIRI

*Marinated spring chicken cooked in the clay oven and then simmered with tomato, butter, cream and a cashew nut based sauce – a constant favorite*

### DAL MAKHANI

*A velvety smooth combination of whole black lentils, red kidney beans, fresh tomato puree and garlic, simmered overnight, finished with cream*

### SHAHI PANEER

*Homemade cottage cheese simmered in a rich tomato, almond and cream based sauce with fresh herbs and spices*

### LASOONI NAAN

*Leavened bread baked in the clay oven with a garlic flavor*

### LACCHA PARATHA

*Unleavened multi layered bread baked in clay oven*

### KEEMA PULAO

*Basmati rice cooked in butter with lamb mince in light spices*

### DHINGRI PULAO

*Basmati rice cooked in butter with mushrooms and herbs*



## **PUNJABI FOOD**

### **MAHI AMIRTSARI**

*Succulent chunks of cod marinated in gram flour, carom seed, fresh herbs and lemon juice and cooked on the griddle*

### **MURGH HARYALI TIKKA**

*Spring chicken soaked in velvety green spinach marinade and roasted over charcoal*

### **RARA GOSHT**

*A spectacular preparation of juicy lamb pieces cooked with fried red onion, tomatoes, yoghurt based sauce, tempered with selective spices and coriander*

### **MURGH FIROZPURI**

*Tender chicken fillet simmered in a deeply appetizing creamy cashew nut and saffron sauce flavored with fenugreek*

### **KEEMA TALWANDI**

*Lamb mince delicacy with a difference, cooked with fresh peas to perfection*

### **SAADA CHAWAL**

*Steamed basmati rice for healthy living*

### **SUBZI PULAO**

*Seasonal vegetables cooked in butter with basmati rice and mild spices*

### **AMRITSARI KULCHA**

*Cottage cheese or potatoes generously filled in leavened refined flour and baked*

### **MAKKI DI ROTI**

*Unleavened maize flour bread baked in the clay oven*

### **KANAK DI ROTI**

*Whole wheat flour bread baked in clay oven*



## HOME STYLE FOOD

### VEGETABLE SAMOSAS

*Delicious peas & potatoes cooked with fresh herbs and spices, filled in a homemade pastry and served with a tamarind sauce*

### CHICKEN PAKORA

*Delightful chicken stripes marinated and dipped in gram flour batter and deep-fried*

### CHICKEN PALAK

*Aromatic chicken cooked in tomato and fresh spinach puree combined with fresh herbs and spices*

### LAMB AND POTATO CURRY

*A blend of tender lamb pieces cooked with potatoes simmered in a tomato and onion based sauce*

### DAL FRY

*Moong and massor dal fried with butter cumin and fresh herbs*

### HARA PYAZ ALOO

*A delightful combination of scallion and potatoes combined in light spices and herbs*

### UBLA CHAWAL

*Boiled basmati rice*

### ZEERA PULAO

*Basmati rice cooked with cumin and butter*

### CHAPATI

*Whole meal flour bread cooked on a griddle.*

