

(HAVELI LOGO)

Haveli brings to you a wide variety of rich, flavourful traditional and diverse blend of spices creating dishes that are native to the Indian subcontinent.

Shruraat (Starters)

Bhutta Kabab	22
Hara Bhara Kabab	22
Crispy Paneer	25
Aloo Corn Tikki	22

Thande Ka Khazaana (Beverages)

Lawan Jal	15
Lassi (sweet / salted)	15
Lassi (flavoured)	15
Fresh Orange Juice	15
Lemon and Mint	12
Soft Drinks	6
Water (small / large)	3/6

Sharbe Ki Deg Se (Soups)

Lentil Soup	16
Cream of Tomato	16
Cream of Chicken	16
Shrimp Soup	25
Cream of Mushroom	16

Haveli, Indian Cuisine

Al Kalidiya, Abu Dhabi, UAE [Postal Code]
Phone: 01 6321 448 / 050 1310 752 Web: www.facebook.com/HaveliAbuDhabi

Salad Aur Dahi Ka Daur

Hara Bhara Salad	12
Kachumber Salad	12
Aloo Chaat	12
Channa Chaat	12
Raita (assorted)	12
Saada Dahi (plain yoghurt)	10

Tandoor Ke Khazaane Se (From the Clay Oven)

Fish Chutneywali (Fish marinated in yoghurt, mint & spices)	45
Jhinga Tandoori (Jumbo prawns marinated in a blend of spices)	55
Samunder Ke Moti (Boneless fish cubes & prawns marinated in yoghurt, lemon, gram flour, ajwain & spices)	75
Tandoori Murg (Chicken marinated in a blend of spices)	35
Murg Tikka Dilliwalla (Boneless chicken cubes seasoned in black cumin seeds)	35
Tangri Kabab (Chicken drumsticks marinated in creamy sauce)	35
Murg Malai Kabab (Boneless chicken cubes marinated in creamy sauce)	35
Boti Kabab (Lamb cubes marinated in a blend of spices and yoghurt)	35
Lazeez Seekh Kabab (Lamb mince marinated in a blend of spices)	35
Reshmi Seekh Kabab (Chicken mince marinated in a blend of spices)	35
Murg Guldash (Mixed platter with three styles of chicken)	38
Murg Pahadi Tikka (Boneless chunks of chicken marinated with mint & spinach)	35
Haveli Special (Mixed platted of selected favorites from the clay oven)	60
Murg Lahsuni Tikka (Boneless chicken cubes marinated in spices, garlic, coriander & chillies)	35

Kabab – e – Subzar (Vegetarian Kababs)

Paneer Shashlik (Cottage cheese marinated in a blend of spices, skewered to perfection)	28
Tandoori Khumb (Mushrooms marinated and cooked in the clay oven)	25

Samunder Ki Gehraiyon Se (Seafood Main Course)

Jhinga Hydrabadi (Shrimps in a spicy tomato and onion gravy)	55
Jhinga Makhani (Shrimps in a mild buttered gravy)	55
Jhinga Curry (Shrimps in a thin spicy tomato and onion gravy)	55
Fish Masala (Boneless fish cubes in a tomato and onion gravy)	45
Fish Makhani (Boneless fish cubes in a mild buttered gravy)	45
Goan Fish Curry (Boneless fish cooked with spices in rich coconut milk)	45

Murg Ke Nazraane Handi Se (Chicken Main Course)

Murg Hydrabadi (Chicken in a spicy ginger, garlic and tomato based gravy)	35
Murg Tikka Lababdar (Chicken tikka in a delicately spiced gravy)	35
Murg Makhani (Chicken tikka in a mild buttered gravy)	35
Murg Haveli Bemisaal (A Haveli speciality)	35
Murg Saagwala (A thick spinach based gravy with mild spices)	35
Kadai Murg Masaledar (A thick gravy seasoned with garlic and coriander leaves)	35
Murgh Methi (A thick gravy seasoned with fenugreek leaves)	35

Gosht Nosh Farmayen (Lamb Main Course)

Rogan Josh (A yoghurt based tomato & onion gravy)	35
Gosht Shashi Korma (A creamy cashew-nut gravy)	35
Rahra Gosht (A thick gravy with mince, tomato & onion)	35
Keema Matar (Lamb mince with a blend of spices & green peas)	35
Kadai Gosht (A thick traditional gravy with a blend of spices)	35

Subz – e – Bahar (Vegetarian Main Course)

Methi Paneer Bhurji (Minced cottage cheese tossed with spices and fenugreek leaves)	25
Shashi Paneer (Cottage cheese in a thick cashew-nut gravy)	28
Paneer Kali Mirch (Cottage cheese capsicum, tomato & onion tossed in black pepper)	25
Matar Paneer (Cottage cheese & green peas in a mildly spiced gravy)	25
Palak Paneer (Cottage cheese with spinach in a mildly spiced gravy)	25
Mushroom Do Payaza (Mushroom sautéed with a blend of spices, tomato & onion)	25
Palak Delight Kofta (Spinach & potato dumplings stuffed with onion in a thick gravy)	35
Sabzi Jalfrezi (Mixed veggies with freshly ground spices)	25
BMP Jodhpuri (Corn, fenugreek, & spinach in mild spices)	25
Channa Masala (Chick peas prepared in thick curry sauce)	25
Aloo Gobi Adrakwali (Potato and cauliflower flavored with ginger, tossed with dry spices)	25

Daalon Ki Potli Se (Lentils)

Daal Makhani (A rich, buttery mix of black lentils, kidney beans and grams)	30
Daal Tadka (Traditional yellow daal)	25

Chawal Basmati Ka Khazaana (Rice)

Gosht Biryani (Lamb)	35
Murg Biryani (Chicken)	35
Jhinga Biryani (Shrimp)	55
Fish Biryani	40
Subz Biryani (Veg)	25
Kashmiri Pulao	25
Peas Pulao	20
Jeera Pulao	20
Biryani Rice	20
Saffron Rice	18
Saada Chawal (Steamed rice)	15

Haveli Special Dum Biryani (Rice)

Lamb Dum Biryani	250
Chicken Dum Biryani	200
Indian Mutton Dum Biryani	250
Shrimp Dum Biryani	400
Fish Dum Biryani	300
Vegetable Dum Biryani	150

**Price for 10 persons. Orders must be placed 24 hours in advance*

Rotiyan (Indian Tandoori Breads)

Tandoori Roti (Indian tandoori bread)	3
Naan (White flour bread)	5
Makhani Naan (Buttered white flour bread with butter)	6
Lahsuni Naan (Garlic flavored white flour bread)	6
Paratha – Laccha / Makhani / Plain (Soft wheat bread)	5
Makki Di Roti (Special bread made with corn flour, best with Sarson Ka Saag)	6
Missi Masala Roti (Special bread made with gram flour & spices)	6
Pudina Paratha (Mint flavored flat wheat bread)	5
Methi Paratha (Flat wheat bread with fenugreek leaves)	6
Pyaz Ka Kulcha (Flat white bread stuffed with spiced onions)	8
Paneer Ka Kulcha (Flat white bread stuffed with cottage cheese)	8
Mixed Basket (Plain & garlic naan, roti & paratha)	14
Roomali Roti (Handkerchief thin Indian flat bread)	5
Masala Papad (Fried thin crispy flat bread with onions, chilies & spices)	8

Chuski Chai Ki (Hot Beverage)

Chai (Indian Tea)	10
Masala Chai (Tea with spices)	10
Cardamom Chai	10
Ginger Chai	10