

### Pindi Chana

*Soft chickpeas simmered in a spicy masala,  
redden of a caraway seed and garlic*

### Saag Bhaji

*Spinach leaves cooked with cumin seeds,  
ginger, garlic & onion*

### Saag Aloo

*Spinach leaves and potatoes cooked with spices*

### Saag Paneer

*Spinach leaves & pan fried homemade cottage  
cheese cooked with spice*

## Rice Breads

Plain Rice £2.95 Saffroni Pilau Rice £3.25

Mushroom Rice £3.95 Naan £2.95

Garlic Naan £3.25 Keema Naan £3.95

Peshwari Naan £3.95 Lachcha Paratha £3.95

Chapati £1.75

## Sundries

Mixed Raitha £3.50

*(Mildly spiced yoghurt with chopped cucumber,  
onions and tomatoes)*

Natural Yoghurt £2.50 Green Salad £2.95

## Haweli special Tuesday menu

*(Please select one from each section)*

One Poppadum served with freshly prepared chutney

### Appetisers

Onion Bhaji Lamb/Veg Samosa

Gilafi Sheek Kebab Chicken/Lamb Tikka

### Main Dishes

Chicken Tikka Lababdar Lamb Roagan Josh

Chicken Tikka Paneer Mirch Masala

Chicken Tikka Jalfrezi Garlic Chilli Chicken

Chicken/Lamb Tikka Masala

### Rice or Bread

Plain Rice Saffroni Pilau Rice Naan Garlic Naan

Only 12.95/person



### FOOD ALLERGY NOTICE

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT  
PLEASE INFORM OUR SENIOR MEMBER OF STAFF.

**THANK YOU**



॥ श्री गणेशाय नमः ॥

**Poppadum** (Plain or Spiced) £1 each

**Chutney tray** £1/ person

Mango, Mint, Onion Salad and mix pickle (on request)

## *Appetisers*

**Onion Bhaji** £3.95

**Chicken Tikka** £4.95

**Lamb/Vegetable Samosa** £3.95

*Stuffed with cumin, ginger, green chillies tempered with green peas and potato/lamb mince*

**Momo** £5.95

*Handmade steamed dumplings stuffed with herbs and lamb minced. Please allow us for around 15 min to let it steamed) A signature dish from Nepal*

**Chicken Choila** £5.95

*Barbecued with fresh garlic, ginger, mustard oil, fenugreek seeds and chilli served luke A signature dish from Nepal*

**Spicy Calamari** £5.95

*Squid tossed in mustard seeds, curry leaf and spicy sauce*

**Haweli King Prawn** £7.95

*Marinated King Prawn stir fried with corn flour and cooked with capsicum, tomatoes and chillies with oriental flavour.*

**King Prawn Puri** £6.95

*Jumbo prawns cooked in a spicy tangy sauce and served on deep fried home-made bread*

**Gilafi Seek Kebab** £5.95

*Minced lamb cooked in a clay charcoal oven deftly wrapped in fresh aromatic vegetables flavoured with ginger and hot spices*

**Haweli Lamb Chops** £6.95

*Succulent and tender lamb chops cooked in the charcoal clay oven marinated in yogurt, mustard oil and garam masala*

**Haweli Platter for 2 persons** £12.95

*The Chef presents his special selection of dishes which change regularly and will include sea food, chicken, lamb and Vegetables.*

# ॐ नमः शिवाय

## *Haweli Specials*

### **Garlic Chilli Chicken/Lamb £9.95/£10.95**

*Roasted chicken or lamb cooked in exotic fresh garlic sauce special Naga chilli*

### **Chicken Tikka Lababdar £9.95**

*Tender chicken cooked with chillies and onions, garlic, tomatoes and finished with fenugreek and cream*

### **Chicken Xacuti £9.95**

*World famous speciality chicken from Goa cooked with fiery fusion of rich individually roasted aromatic spices, coconut and curry leaf Served with slightly thin sauce*

### **Roast Lamb Laziz £10.95**

*Leg of lamb steeped in whole spices, ginger with garlic and slowly pot roasted with cardamom flavoured spicy Masala sauce*

### **Laal Maas £10.95**

*A traditional Rajasthani speciality of diced lamb cooked with dried red chillies and crushed garlic*

### **Raani Lamb Shank £11.95**

*Marinated lamb shank slowly cooked overnight in tomatoes and onion sauce, making the lamb so soft it falls off the bone. Highly Recommended*

### **Nizami Gosht £10.95**

*A very famous dish of hyderabadi's royal kitchen. Slowly cooked lamb, very tender with special hyderabadi ground spices finish with tamarind and coconut*

### **Jangali Maas £10.95**

*Famous Mewadi meat from royal hunter use to cooked in forest*

### **Awadhi Chicken/Lamb £9.95/£10.95**

*Slow cooked meat or chicken from Muslim Emperor in rich smooth gravy*

### **Hariyali Chicken Masala £9.95**

*Marinate chicken cooked with spinach, mint and coriander puree served in a creamy sauce*

### **Goan Prawn Curry £14.95**

*Queen prawns cooked with caecum and tempered with mustard seeds and curry leaves*

### **Monk Fish Malabar £14.95**

*A South Indian Delicacy of Monk Fish cooked with coconut & onions and flavoured tamarind.*

*One of Signature Dishes*

### **Fish Chilli Karahi £12.95**

*Cooked with spring onions, tomatoes, green chillies & green peppers*

# *Tandoori Specialites*

*Served with green salad*

Chicken/Lamb Tikka £8.95/£9.95

Chicken/Lamb Shaslik £9.95/£10.95

Haweli Lamb Chops £14.95

Tandoori Chicken £8.95

Tandoori King Prawn £14.95

Salmon Shaslik £14.95

Tandoori Mixed Grill (*served with plain naan*) £15.95

## *The Classics*

*Chicken £8.95 Lamb £9.95 King Prawn £13.95 Vegetable £7.95*

Chicken Tikka Masala

Butter Chicken

Jalfrezi

Pasanda

Korma

Dhansak

Madras

Vindaloo

Saag

Rogan

Pathiya

Bhuna

Karahi

Balti

**Biryani** (*served with mixed vegetable curry*)

Vegetable £9.95 Chicken/lamb £11.95 King Prawn £14.95

## *Vegetable Dishes*

*(Can be served as a Main Dish £6.50 or as a Side Dish £4.50)*

### **Mixed Vegetable Curry**

*Fresh vegetables cooked together in spices and herbs to our own special recipe*

### **Bombay Aloo**

*Spiced potatoes cooked with onions and spices served dry*

### **Tarka Dal**

*Lentils cooked with spices, onions & hot garlic on top*

### **Dal Makhani**

*Black lentils cooked over night on live charcoal fire with cream and butter*

### **Baigan Massala**

*Baby aubergines cooked with onions and achari masala*

### **Okra Kurmuri**

*Fresh okra pan cooked with onions and garlic*

### **Aloo Gobi**

*Cauliflower cooked with sliced potatoes and special herbs*

### **Muhsroom Bhaji**

*Button Mushroom sautéed in tangy masala*