



MENU

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havelifinedining.co.uk

Call us on
0 115 922 7778

Haveli is an ideal venue for your private function, corporate events, engagement & wedding receptions, charity & fundraising campaigns and more ...

Bespoke menus for off-site catering to suit any budget and occasion: birthdays, anniversaries, corporate events, hen & stag parties, graduation celebrations, get-togethers, BBQs etc ...

No artificial colours and flavourings, preservatives or GM products are knowingly used in our food dishes.

Please speak to your waiter about the ingredients used in our dishes if you have food allergies or intolerances such as to dairy or ghee (clarified butter or NUTS).
All price inclusive of VAT.



NIBBLES

Poppadoms, Pickles & Chutney Tray (for two)
Chilli & Garlic Olives

STARTER (VEG)

Veg Pakora

Mixed Vegetables and spinach deep fried in a coating of gram flour, seasoned with herbs and spices

Onion Bhaji

The secret is to cook them fresh and quickly in an authentic spiced batter

Aloo Tikki

Popular Indian street food made with potatoes, aromatic spices and herbs

Veg Samosa

Golden fried Indian savoury pastry filled with vegetables

Achari Aloo

Tender potatoes cooked to perfection in a flavorful blend of traditional Indian pickles

Chilli Paneer

A popular Indo-Chinese dish, cottage cheese cooked with fresh onion and pepper, mixed with rich piquant chilli sauce

Tandoori Garlic Mushrooms

Farm fresh mushrooms marinated with ginger and garlic, skewered with fresh onions and bell pepper in a charcoal grill tandoor

Tandoori Paneer Tikka

Tandoor-cooked skewers of marinated Indian cottage cheese and bell peppers

Dahi Kebab

A delightful fusion of hung yoghurt and aromatic spices

Sev Puri

Indian street food delight served with a crispy puris mixed with chutneys, spiced potatoes, and topped with a sprinkle of fine gram flour vermicelli

Haveli special salad

Leaf salad, olives, cherry tomato, mango, avocado and salad dressing freshly prepared and mixed together

Kurkuri Bhindi

Super crispy fries made with tender okra pods, gram flour & spices

CHAAT

Indian street snack with a chickpea bedding, topped with various sweet and savoury sauces, herbs and spices

Papdi Chaat

Samosa Chaat

Aloo Tikki Chaat

Veg Selection (For two)

Onion Bhaji, Veg Samosa and Chilli Paneer
Served on a platter for sharing

Meat Selection (For two)

Chicken Tikka, Chilli Chicken and Seekh Kebab
Served on a platter for sharing

Seafood Selection (For two)

Fish Pakora, Chilli Prawns and Tandoori King Prawns
Served on a platter for sharing

RICE

Pilau Rice

Boiled Rice

Keema Rice

Vegetable Rice

Mushroom Rice

Lemon Rice

Egg Rice

Garlic Rice

Coconut Rice

Jeera (cumin) Rice

BREAD

Plain Naan

Garlic Naan

Peshwari Naan

Keema Naan

Cheese Naan

Cheese Garlic Naan

Garlic Coriander Naan

Chilli Coriander Naan

Tandoori Roti

Lachha Paratha

Besan Roti (gluten free)

Ginger & Date Naan

SALAD & SUNDRIES

Mango Chutney

Mixed Pickles

Mint Chutney

Spicy Onion

Lacha onion

Raita

Plain Yoghurt

Green Salad

Plain Chips

Masala Chips

Main Course

Chicken

Karahi Chicken

Tender chicken pieces cooked with fresh onions and bell peppers with a hint of garlic, herbs and chillies

Achari Chicken

Chicken cooked with an unique tangy masala that is prepared by expertly blending a variety of spices and pickles

Butter Chicken

One of our chef's signature dishes, tender chicken cooked in a tomato and creamy sauce flavoured with dried fenugreek leaves

Chicken Tikka Masala

Mildly marinated grilled chicken tikka pieces in a creamy tomato sauce with herbs and spices

Methi Chicken

Marinated succulent boneless chicken cooked with fresh methi (fenugreek leaves)

Chicken Jalfrezi

Chicken cooked with diced onions, bell peppers and tomatoes with a hint of fresh green chillies to a robust finish

Garlic Chilli Chicken

Tender chicken cooked with fresh garlic and green chilli

Tandoori Chicken Tikka (main)

Skewered char-grilled chicken breast pieces coated in a spicy marinade accompanied with a sauce on the side

Chicken Shashlik

Skewered char-grilled chicken breast pieces coated in a spicy yoghurt marinade along with diced onions and bell peppers served with sauce on the side

Tandoori Chicken (On The Bone)

Char-grilled chicken on-the-bone coated in a spicy marinade accompanied with a sauce on the side

Seafood

King Prawn Karahi

Juicy king prawns cooked with onions and bell peppers in a rich spicy tomato sauce with garlic, herbs and chillies cooked in an open iron karahi (wok)

Goan Fish Curry

Fresh sea bass fillet tossed in a blend of green chillies, cumin, ginger paste and coconut milk and the taste enhanced with curry leaves

Salmon Tikka

Skewered char-grilled fresh salmon pieces coated in a spicy marinade accompanied with a sauce on the side

Grilled Seabass

Fresh sea bass filets prepared with the exquisite delicacy of the East to maintain the fish's exquisite flavour and moist, light texture

Cod Bhuna

Fresh cod pieces simmered and sauteed over a slow fire to retain flavour, then served in a spicy tomato onion sauce

Tawa Tak-a-Tak (sizzling)

Choice of meat cooked on the tawa with chunky onions, tomatoes and green chillies

Chicken

Lamb

King Prawns



Main Course

Lamb

Desi Lamb

A classic dish from northern India, lean lamb off the bone cooked in a rich spicy sauce

Lamb Saag

Traditional dish of lamb and spinach cooked in a special sauce

Methi Lamb

Marinated succulent boneless lamb cooked with fresh methi (fenugreek leaves)

Lamb Karahi

Succulent pieces of lamb, onions and peppers in a spicy tomato sauce with garlic, herbs and chillies cooked in an open iron karahi (wok)

Lamb Chettinad

The authentic lamb dish from south India, preparation combining ground coconut, curry leaves and black pepper done to perfection

Biryani

Pan-roasted seasonal vegetables or your choice of meat, cooked with basmati rice mixed with fresh mint, ginger, coriander, and biryani masala. Accompanied by cucumber, raita and a side sauce

Vegetable

Chicken

Lamb

Prawns

Classic Dishes

Korma, Rogan Josh, Madras, Dansak, Bhuna, Dopiaza, Balti, Vindaloo

Vegetable

Chicken

Lamb

King Prawns

Haveli Special

Soya Chaap Butter Masala

A very popular Indian street food, called as vegan meat cooked in our chef signature tomatoe and creamy sauce

Haveli Chicken

Succulent pieces of chicken in a rich curry sauce infused with herbs, spices, ginger and garlic paste

Haveli Lamb

Tender pieces of lamb cooked in a rich curry sauce infused with dried fenugreek leaves

Lamb Handi (on the bone)

A traditional Indian dish with a spicy flavour, give this dish a try and you will not be disappointed

Haveli Prawns

Succulent pieces of prawns in a rich curry sauce infused with herbs, spices, ginger and garlic

Balti Special Mix

Balti cuisine at its best. Spicy chicken, lamb and king prawns prepared together in the balti way, fresh and spicy. A unique complex aromatic taste

Haveli Tandoori Mix Grill Feast

Lamb chop, tandoori chicken tikka, salmon tikka, malai tikka and grilled sea bass hot from our tandoori oven and grill

Haveli Special Thali

(Served only on Sunday)

A delightful platter featuring an array of diverse Indian dishes, providing a comprehensive taste of India's rich and vibrant flavours in a single, satisfying meal.

Non Vegetarian

Chicken saag, Haveli lamb, Cod Bhuna, Bombay aloo, Chicken tikka, Pilau rice, Naan, Popadoms and pickles, Salad, Gulab jamun

Vegetarian

Tadka dal, Bombay aloo, Saag paneer, vegetable karahi, Paneer tikka, Pilau rice, Naan, Popadoms and pickles, Salad, Gulab jamun

Add a glass of sweet or mango lassi

Vegetable Main Course

Main Side

Achari Aubergine

Aubergine cooked with an unique, tangy masala that is made by expertly blending a variety of spices and herbs

Aloo Gobhi

Pan-roasted cauliflower florets and potatoes with turmeric, fresh ginger and coriander

Bhindi Masala

Freshly cut okra, tomatoes, onions tempered with cumin seeds and fresh ginger

Bombay Aloo

Pan-roasted potatoes in a tangy tomato puree with ginger, onions and home-made spice mix

Chana Masala

Chickpeas simmered with fresh tomatoes, roasted ginger, garlic and hint of herbs

Dal Makhani

Black lentils and red kidney beans, succulent plum tomatoes and ground spices stewed to extract full flavours with roasted cumin, fresh ginger and tempered with cream and butter

Karahi Paneer

Indian cottage cheese cooked in an open karahi (wok) with fresh onions and bell peppers

Paneer Makhani

Indian cottage cheese cooked in one of our chef's signature sauce based on tomato and cream

Karahi vegetable

Seasonal vegetable and bell peppers in a spicy tomato sauce with garlic, herbs and spices cooked in an open iron karahi (wok)

Saag Aloo

Spinach with tossed potatoes roasted ginger, garlic and fenugreek leaves

Saag Paneer

Spinach with Indian cottage cheese, roasted ginger, garlic and fenugreek leaves

Spicy Mushrooms

Farmed fresh button mushroom in a spiced onion tomato gravy

Tarka Dal

Split yellow gram dal and red lentils simmered in a fresh tomato sauce with roasted cumin, fresh garlic and red chillies

Malai Kofta

Fried balls of potatoes and paneer immersed in a creamy, rich sauce

Starter (Non-Veg)

Tandoori Chicken Tikka

Skewered char-grilled chicken breast pieces coated in a spicy marinade

Malai Tikka (Mild)

Skewered chicken pieces in a cream cheese marination grilled over charcoal

Chicken Pakora

Chicken pieces deep fried in a coating of gram flour, seasoned with herbs and spices

Chilli Chicken

A popular Indo-Chinese dish, boneless chicken cooked with fresh onion and pepper, mixed with rich piquant chilli sauce

Chicken Momo

Nepalese style dumpling with mince chicken served with a special chutney

Chilli Momo

Chicken momo flamed-tossed in a pan with a piquant chilli sauce

Meat Samosa

Dough pastry stuffed with minced lamb served with mint sauce on the side

Seekh Kabab

Skewered char-grilled lamb mince rolled with chopped green chillies, fresh coriander and mint

Tandoori Lamb Chops

Char-grilled lamb chops marinated in traditional Indian spices

Hot Chilli Fish

Chunks of fish flame-tossed in a pan with a piquant chilli sauce

Fish Pokora

Deep-fried fish pieces coated in a lightly spiced batter

Chilli Prawns

Prawns flamed-tossed in a pan with a piquant chilli sauce

Prawn Puri

Marinated prawns lightly sautéed served with freshly fried puri bread on the side

Tandoori King Prawns

Barbecued lightly marinated king prawns

Haveli Khazana

Chicken tikka, onion bhaji, malai tikka, seekh kebab, fresh and hot from our grill and tandoori oven

Kids Set Menu

Choose one dish from starter, main and desserts

Starter

Chicken Nuggets / Fish Fingers / Malai Tikka
Served with chips

Main

Chicken Korma / Chicken Tikka Masala
Served with boiled rice

Desserts

Punky / Vanilla Ice Cream