



18 DRUMCONDRA RD LOWER, DUBLIN, CO. DUBLIN, D09VX73  
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 **[havelidublin.ie](http://havelidublin.ie)**

# STARTER



1. **CHICKEN MOMO**   **€18.95**  
*Nepalese authentic flour dumplings stuffed with vegetables, spices of curry flavour, shallot, ginger, garlic, coriander & served with home made mustard oil, tomato and sesame chutney. (10 Pieces)*  
*(sharing for 2 @ €18.95) (1,6,8,9,12)*
2. **SAMOSA CHAAT**   **€8.95**  
*Soft and crispy fried savoury parcel filling with potato, green peas, sweet onion, coriander, cumin served with crunchy bombay mix, natural yogurt and tamarind sauce. (1,5,9)* 
3. **MEAT SAMOSA**   **€9.95**  
*Filo pastry, savoury delight which is mildly spiced, stuffed with mince meat & deep fried until golden brown. (1)*
4. **GRILL PRAWN** **€13.95**  
*Freshly marinated Tiger Prawn with ginger garlic flavour of curry spices, black salt, fennel seeds and lemon cooked in clay oven. 2 Pieces*  
*(4,9,12)*
5. **CHICKEN SEVEN SPICES**   **€9.95**  
*Chicken tikka slice marinated with five chef special spices and deep fried (1)*
6. **ALOO CHOP**   **€7.95**  
*Crispy potato cake made with crushed rooster potato, red onion, ginger, garlic, cumin, coriander and sweet & sour tomato chutney (9)*
7. **CHICKEN MALAI TIKKA**   **€8.95**  
*Cubes of chicken tikka marinated in yoghurt, Indian spices with a pickling flavour (9)*
8. **ALOO KERAU PANEER CHAAT**   **€8.95**  
*A mix of potatoes, paneer, green peas cooked with pepper, onion, and special spices (9)*
9. **CHICKEN WINGS**   **€9.95**  
*Overnight marinated BBQ chicken wing melting in your mouth with crispy salad, sweet and sour glaze. (1,6) 6 Pieces*
10. **FISH GARLIC PAKORA**   **€9.95**  
*Fresh COD fish marinated in lemon juice and yellow mustard paste and deep fried (4,12) 4 Pieces*
11. **LAMB KEBAB**   **€9.95**  
*Spring minced lamb flavoured with fresh herbs and cooked in clay oven. (3,9)*
12. **LAMB CHOP STARTER**   **€13.95**  
*Overnight marinated spring lamb chops with ginger, garlic, cumin and a hint of yogurt, slowly cooked in clay oven served with mint and mango gel. (9,12) 2 Pieces*
13. **ONION BHAJI**   **€7.95**  
*Sliced of onion, completely deep flavoured and fried with a touch of herbs & spices. (1,3)*
14. **VEG. PAKORA**   **€7.95**  
*Assorted vegetables marinated with spices coated in gram flour and deep fried. (1,3)*
15. **HAVELI VEGETERIAN PLATTER**   **€13.95**  
*Assorted onion bhaji, samosa & vegetable pakora. (1,3,9)* 

## SIZZLERS

16. CHICKEN TANDOORI  €18.95  
*Half free-range chicken marinated with tandoori spice, natural yogurt, lemon juice & slowly cooked in clay oven served on a bed of mix pepper and onion. (9,12)*
17. TANDOORI PRAWN  €22.95  
*Freshly marinated Tiger Prawns with fennel seeds, ginger, garlic, black salt and lemon, cooked in the clay oven and served on a sizzling hot plate. (4,9,12)*
18. CLAY OVEN MONKFISH €22.95  
*Freshly marinated monkfish with authentic tandoori spice, yogurt, ginger, garlic, paper, mushroom cooked on clay oven served on a sizzling hot plate. (4,9,12)*
19. LAMB CHOP SIZZLER  €22.95  
*Overnight marinated spring lamb chops with ginger, garlic, cumin and a hint of yogurt, slowly cooked in clay oven served in a sizzling hot plate. (9,12)*
20. HAVELI MIX SIZZLER  €21.95  
*Mix of king prawn, tandoori chicken, chicken tikka and lamb slice served in sizzling hot plate. (4,9,12)*
21. SEEKH KEBAB  €20.95  
*Kebabs of spring lamb minced, Smokey garlic, sweet onion, fenugreek leaf, ginger, chilli, fresh coriander & cumin. (9,12)*
22. CHICKEN SHASHLIK  €22.95  
*Diced chicken marinated in mild spices cooked over charcoal with onion, tomato and peppers. (9,12)*
23. PANEER TIKKA  €17.95  
*Made with cubes of paneer & veggies marinated with yogurt and spices. Traditionally it's grilled in a tandoor (9)*

## BIRYANI

*Traditional dish cooked with rice, meat or vegetables and whole spices in a sealed pot over the slow fire to seal the aroma and taste within.*

*(Can be prepared without nuts or dairy, if required - please ask your server) (10)*

24. CHICKEN BIRYANI €17.95
25. LAMB BIRYANI €18.95
26. VEGETABLES BIRYANI €15.95
27. SPECIAL BIRYANI €21.95
28. PRAWN BIRYANI €23.95

## HAVELI FAVOURITE CURRY

### 29. KORMA

*A fresh creamy sauce, from india with very mild spices & coconut (7,14,10)*

CHICKEN  
€ 17.95

LAMB  
€ 18.95

PRAWN  
€ 21.95

### 30. KASHMIRI

*A mildly spiced creamy sauce, cooked with almonds, coconut, mango & mixed fruit. (7,9,14,16)*

**€18.95**

### 31. CHICKEN TIKKA MASALA

*Marinated & cooked in the traditional tandoor oven, before simmering in tomatoes, almonds and coconut powder with delicate spices & finished with cream (9,14,10)*

**€18.95**

### 32. BHUNA (check with chef)

*A roast dish tossed with red onion, spring onion & herbs.*

### 33. PUNJABI SAAG

*Cooked with onion & tomato sauce, spinach & finished with fresh ginger & cariander leaves. Medium (9)*

### 34. LAMB SAAG

*Boneless pieces of lean lamb cooked with fresh spinach and flavoured with garlic fenugreek leaves and fresh ginger. (9)*

**€18.95**

### 35. DANSAK

*Curried with lentils & pineapple in a sweet & sour sauce Medium Hot (9)*

### 36. BALTI

*Traditional specialities, prepared in ethnic round bottom pots. cooked with peppers, cumin seed, onion, tomatoes, herbs & spiced pickling flavour. (12)*

### 37. ROGAN JOSH (check with chef)

*Freshly prepared in onion sauce, fresh herbs, ginger & carionder leaves. A nepatese Favourite. Medium*

### 38. KARAH

*Cooked with ginger, garlic, peppers, Onoin & caridander (9,12)*

39. JALFREZI 

*Fresh dish prepared with great culinary art with an infusion of diced peppers, Onion & carriander leaves, has a wonderful aroma. Medium Hot (9)*

40. MADRAS 

*A South Indian speciality of curry leaves, mustard seeds & coconut finished with lemon. Ho (12,10)*

41. VINDALOO (check with chef) 

*A Goan dish which is cooked in whole spices & hot indian Chillers. (Very hot)*

42. HAVELI BUTTER CHICKEN SPECIAL

*Made from tandoori chicken simmered in a buttery tomato & nut sauce with fenugreek flavouring. Punjabi indian favourite. (9,10)*

43. HIMALAYAN CURRY

*Traditional sherpa dish from the Himalayan region of Nepal cooked in Himalayan spices with yoghurt & mint (9,10)*

## AUTHENTIC CURRY

44. HAVELI SPECIAL CURRY 

*Fresh chicken breast in a spicy curry flavoured with ground red chilli, cumin, mustard seeds, curry leaves, coconut and garlic finished with a tamarind pulp. (9,10)*

CHICKEN  
€ 17.95

LAMB  
€ 18.95

PRAWN  
€ 21.95

45. HAVELI SPECIAL FISH CURRY 

*cod or tilapia fish simmered in a tamarind paste, mustard seeds, fresh curry leaves and fenugreek seeds (10,12)*

€21.95

46. HAVELI CHICKEN CHILLI 

*Crispy chicken cooked with tomato sauce, garlic, onion, peppers, fresh herbs and chilli. (8)*

€17.95

47. CHICKEN SHAHI PASANDA 

*Fresh breast of chicken stuffed with wild fruit collection mango pulp and fennel and served in saffron and cardamom flavoured sauce. (9,10)*

€18.95

## VEGETABLE CURRY

48. JHANEKO DAAL  €13.50  
*Slowly cooked yellow dal tempered with cumin seed , ginger and garlic. (9)*
49. PANEER GARLIC CHILLI    €15.50  
*Cottage cheese cooked with tomato sauce, garlic, onion, peppers, fresh herbs and chilli. (8,9)*
50. SAAG PANEER €14.50  
*Cottage cheese and spinach cooked with creamy onion, tomato and curry spices. (9)*
51. HAVELI MIX VEG    €14.50  
*Seasonal fresh vegetables cooked with tomato sauce, garlic, ginger, spring onion and coriander.*
52. BHINDI GARLIC CHILLI    €14.50  
*Stir-fried okra with onions, tomatoes, ground dry mango spices and coriander.*
53. DAM ALOO TARKARI    €12.50  
*Diced potatoes cooked with brown onion, tomatoes, fresh coriander and ground spices*
54. CHANA MASALA    €13.50  
*Slow cooked chickpeas with onion, ginger, garlic, plum tomato and curry spices.*
55. VEGETABLE KOFTA    €13.50  
*Vegetable dumplings with Indian cottage cheese and cashew nuts cooked in a tomato sauce and finished with fresh cream. (9,10)*
56. DAL MAKHNI    €14.50  
*Choice lentils cooked with fresh ginger, garlic, fresh herbs and spices with a touch of butter. (9)*

**All vegetable curry available as sides @ 7.95**

## HIMALAYAN CHOWMEIN



*Flavourful and satisfying noodle that combines the influences of Chinese stir-fry techniques with Nepali spices, soya sauce, garlic, pepper, scallions, carrots, cabbage & coriander.*

57. CHICKEN CHOWMEIN €15.95
58. PRAWN CHOWMEIN €17.95
59. VEG CHOWMEIN €13.95





## SIDES

60. VEG. FRIED RICE (9)	€3.95
61. CHANA RICE (9)	€3.95
62. BASMATI BOILED RICE	€3.00
63. BASMATI PILAU RICE (9)	€3.50
64. LEMON & CUMIN RICE (9)	€4.00
65. EGG FRIED RICE (3,9)	€4.50
66. PLAIN NAAN (1,3,9)	€3.50
67. GARLIC NAAN (1,3,9)	€3.95
68. CHEESE NAAN (1,3,9)	€4.00
69. PESHAWARI NAAN (1,3,9,10)	€4.00
70. CHEESE CHILLI NAAN (1,3,9,)	€4.50
71. GARLIC ONION CORRIANDER NAAN (1,3,9,)	€4.50
72. GREEN SALAD	€5.95
73. LACCHA PRATHA (1,9)	€5.95
74. TANDOORI ROTI (1)	€3.00

## DESSERT

75. GULAB JAMUN <i>Authentic Indian sweet balls made of flour, milk and nuts.</i>	€5.95
76. KULFI <i>Authentic Indian Ice-cream made from whole milk and nuts.</i>	€5.95
77. BROWNIE <i>Served with a scoop of Vanilla Ice-cream</i>	€5.95
78. SELECTION OF ICECREAM <i>VANILLA / STRAWBERRY / CHOCOLATE ONE SCOOP EACH</i>	€5.95

## HOT BEVERAGES

79. TEA (9)	€3.00
80. AMERICANO	€3.00
81. CAPUCHINO (9)	€3.50
82. INDIAN TEA (9)	€3.50
83. ESPRESSO (9)	€3.00
84. IRISH COFFEE (9,15)	€9.95
85. BAILEYS COFFEE (9,15)	€9.95
86. SPECIAL THALI CHOLE BHATURE (2 PCS.) & LASSI (1 GLASS) <i>Served with yogurt &amp; onion. (1,9)</i>	€19.95



# ALLERGENS

- |                |             |              |
|----------------|-------------|--------------|
| 1. GLUTEN      | 6. SESAME   | 11. CELERY   |
| 2. CRUSTACEANS | 7. LUPIN    | 12. MUSTARD  |
| 3. EGGS        | 8. SOYBEANS | 13. MOLLUSCS |
| 4. FISH        | 9. DAIRY    | 14. SULPHUR  |
| 5. PEANUTS     | 10. NUTS    | 15. COFFEE   |