

STARTER

- 1. CHICKEN MOMO**  €15.95
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**   €7.95
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**  €8.15
Filo pastry, savoury delight which is mildly spiced, stuffed with mince meat & deep fried until golden brown. (1)
- 4. GRILL PRAWN** €12.95
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**  €7.95
Chicken tikka slice marinated with five chef special spices and deep fried (1)
- 6. ALOO CHOP**  €6.95
Crispy potato cake made with crushed rooster potato, red onion, ginger, garlic, cumin, coriander and sweet & sour tomato chutney (9)
- 7. CHICKEN MALAI TIKKA**  €7.95
Crispy of chicken tikka marinated in yoghurt, Indian spices with a pickling flavour (9)
- 8. ALOO KERAU PANEER CHAAT**  €7.95
A mix of potatoes, paneer, green peas cooked with pepper, onion, and special spices (9)
- 9. CHICKEN WINGS**  €7.95
Overnight marinated BBQ chicken wing melting in your mouth with crispy salad, sweet and sour glaze, (6 Pieces) (1,6)
- 10. FISH GARLIC PAKORA**  €7.95
Fresh COD fish marinated in lemon juice and yellow mustard paste and deep fried (4 Pieces) (4,12)
- 11. LAMB KEBAB**  €7.95
Spring minced lamb flavoured with fresh herbs and cooked in clay oven. (3,9)
- 12. LAMB CHOPS 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. (2 Pieces) (9,12)
- 13. ONION BHAJI**  €6.95
Sliced of onion, completely deep flavoured and fried with a touch of herbs & spices. (1,3)
- 14. VEG. PAKORA**  €6.95
Assorted vegetables marinated with spices coated in gram flour and deep fried. (1,3)
- 15. HAVELI VEGETERIAN PLATTER**  €11.95
Assorted onion bhaji, samosa & vegetable pakora. (1,3,9)

SIZZLERS

- 16. CHICKEN TANDOORI**  €15.95
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**  €19.95
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. (4,9,45)
- 18. CLAY OVEN MONKFISH** €19.95
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**  €19.95
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**  €19.95
Mix of king prawn, tandoori chicken, chicken tikka and lamb slice served in sizzling hot plate. (4,9,12)
- 21. SEEKH KEBAB**  €19.95
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)
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|---------|---------|---------|
| CHICKEN | LAMB | PRAWN |
| € 14.95 | € 15.95 | € 19.95 |
- 30. KASHMIRI** €15.95
A mildly spiced creamy sauce, cooked with almonds, coconut, mango & mixed fruit. (7,9,14,16)
- 31. CHICKEN TIKKA MASALA** €15.95
Marinated & cooked in the traditional tandoor oven, before simmering in tomatoes, almonds and coconut powder with delicate spices & finished with cream (9,14,10)
- 32. BHUNA (check with chef)** 
A roast dish tossed with red onion, spring onion & herbs.
- 33. PUNJABI SAAG**  €12.95
Cooked with onion & tomato sauce, spinach & finished with fresh ginger & carriander leaves. Medium (9)
- 34. LAMB SAAG**  €15.95
Boneless pieces of lean lamb cooked with fresh spinach and flavoured with garlic fenugreek leaves and fresh ginger. (9)
- 35. DANSAK**  €12.95
Curried with lentils & pineapple in a sweet & sour sauce Medium Hot (9)
- 36. BALTI** 
Traditional specialties, 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 pepers, 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

COMPLIMENTARY PLAIN NAN OR RICE

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	LAMB	PRAWN
€14.95	€15.95	€19.95

45. HAVELI SPECIAL FISH CURRY €19.95

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

46. HAVELI CHICKEN CHILLI €15.95

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

47. CHICKEN SHAHI PASANDA €14.95

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

VEGETABLE CURRY

48. JHANEKO DAAL €11.95

Slowly cooked yellow dal tempered with cumin seed, ginger and garlic. (9)

49. PANEER GARLIC CHILLI €13.95

Cottage cheese cooked with tomato sauce, garlic, onion, peppers, fresh herbs and chilli. (8,9)

50. SAAG PANEER €13.95

Cottage cheese cooked with tomato sauce, garlic, onion, peppers, fresh herbs and chilli. (8,9)

51. HAVELI MIX VEG €13.95

Seasonal fresh vegetables cooked with tomato sauce, garlic, ginger, spring onion and coriander.

52. BHINDI GARLIC CHILLI €13.95

Stir-fried okra with onion, tomatoes, ground dry mango spices and coriander.

53. DAM ALOO TARKARI €11.50

Diced potatoes cooked with brown onion, tomatoes, fresh coriander and ground spices

54. CHANA MASALA €11.50

Slow cooked chickpeas with onion, ginger, garlic, plum tomato and curry spices.

55. VEGETABLE KOFTA €11.50

Vegetable dumplings with Indian cottage cheese and cashew nuts cooked in a tomato sauce and finished with fresh cream. (9,10)

56. DAL MAKHNI €11.50

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. (3)

57. CHICKEN CHOWMEIN (3) €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 (3,9) €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 €5.95

Authentic Indian sweet balls made of flour, milk and nuts.

76. BROWNIE €5.95

Authentic Indian Inc-cream made from whole milk and nuts.

SPECIAL THALI €19.95

CHOLE BHATURE (2 PCS.)

& LASSI (1 GLASS)

Served with yogurt & Onion. (1,9)



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 |



INDIAN TAKEAWAY & RESTAURANT

18 DRUMCONDRA RD LOWER,
DUBLIN, CO. DUBLIN, D09VX73

Delivery Price

1 km - 2 km	- 2.50
2 km - 4 km	- 4.00
4 km - 6 km	- 5.00
6 km - 10 km	- 8.00

TIMING

OPEN 7 DAYS

Monday to Thursday - 5:00 pm to 11:00 pm

Friday to Sunday - 1:00 pm to 12:00 am



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