Uber Eats

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Haveli

INDIAN CUISINE

TRADITIONAL FLAVOURS



141-16 ROCKAWAY BLVD, JAMAICA, NY 11436

haveliindiancu.com

APPETIZERS



Vegetable Samosa (2 Pcs) $4.00
Crispy triangular pastry filled with mildly spiced potatoes and peas.

Aloo Tikki (2 Pcs) $3.99
Delicately seasoned potato patties fried golden brown.

Samosa Chaat $9.99
Crispy samosas topped with chick peas, yogurt, tangy chutneys, and flavorful spices.

Aloo Tikki Chaat $9.99
Golden potato patties topped with chickpeas, yogurt, tangy chutneys, and aromatic spices.

Chaat Papri $9.99
Crispy papri topped with chickpeas, potatoes, yogurt, tangy chutneys, and flavorful chaat spices.

Pani Puri (8 Pcs) $7.99
Puffed flour shells served with spiced chickpeas, potatoes, and tangy flavored water.



Vegetable Pakora $8.99
Mildly spiced assorted vegetable fritters.

Stuffed Paneer Pakora (8 Pcs) $14.99
Paneer tikka filled with mint chutney and fried to golden perfection.

Punjabi Chole Bhature/Poori $9.99
Fried, puffed bread served with chef's special Punjabi-style chole, garnished with onions and cilantro, with homestyle yogurt on the side.

Soya Chaap (Malai / Chili / Tandoori) $15.99
Tender soya chaap pepared in your choice of creamy Malai, spicy Chili, or smoky Tandoori style.

Gobi Manchurian / Chili $14.99
Crispy cauliflower tossed in a flavorful Indo-Chinese Manchurian or spicy chili sauce.

Paneer Manchurian $16.99
Crispy paneer tossed ina flavorful Indo-Chinese Manchurian sauce with aromatic spices and fresh vegetables.

Mushroom Manchurian / Chili $16.00
Crispy mushrooms tossed in a flavorful Manchurian or spicy chili sauce with

Mix Manchurian (Gobi, Paneer, Mushroom) $15.99
Crispy gobi,paneer,and mushrooms tossed in flavorful Manchurian sauce.

Chili Paneer $16.99
Homemade paneer, fried and tossed in a flavor ful tomato-garlic chili sauce.

Spring Roll $6.99
Crispy pastry rolls filled with a savory mixture of shredded vegetables.

Stuffed Mushroom Pakora (8 Pcs) $11.99
Mushrooms stuffed with cottage cheese, dipped in seasoned chickpea flour,and deep-fried to golden perfection.

Vegetable Noodles $9.99
Stir-fried noodles tossed with fresh vegetables and flavorful Indo-Chinese seasonings.

NON-VEG



Chili Chicken $15.99
Spicy fried chicken tossed with green onions, ginger, and garlic.

Chili Fish $22.00
Crispy fish fritters sautéed with bell peppers and onions, cooked with flavorful spices.

Seekh Kabab $12.00
Spiced chickens kewers slow-cooked in the tandoor with diced onions and peppers.

Punjabi Style Wings (8 Pcs) $12.99
Juicy chicken wings seasoned with aromatic Punjabi spices.

Amritsari Fish Fry $17.00
Fish marinate dinspiced batterand deep-fried golden. Served with potatosalad.

Fish Finger Fry $14.99
Crispy golden fish fingers seasoned with flavorful spices.

Tawa Fish $22.00
Fish marinated in yogurt and fresh herbs, skewered and grilled in the tandoor.

Chili Chicken with Bone $19.99
Juicy bone-in chicken tossed ins picy chili sauce with onions, peppers, ginger, and garlic.

Egg Butter Masala $14.99
Boiled eggs simmered in a rich, creamy butter masala sauce with aromatic spices.

VEGETABLE ENTREES

Yellow Dal Tadka $13.99
Yellow lentils slowly simmered, then sautéed with aromatic spices and tadka.

Dal Makhani $13.99
Black lentils slow-simmered with spices and light cream.

Channa Masala $12.99
Chickpeas slow-simmered with onions, tomatoes, ginger, and garlic, Punjabi style.

Kadhi Pakora $13.99
Yogurt and chickpea flour gravy topped with vegetable pakoras.

Baingan Bharta $12.99
Roasted eggplant mashed and sautéed with aromatic seasoning.



Bhindi Masala $12.99
Garden-fresh okra stir-fried with onions and savory spices.

Punjabi Saag $13.99
Fresh spinach sautéed with savory Punjabi spices.

Aloo Palak $12.99
Spinach and potatoes sautéed with savory spices.

Mutter Mushroom $12.99
Green peas and mushrooms in a savory gravy.

Mixed Vegetable $13.99
Assorted vegetables sautéed with aromatic seasoning.

Navaratan Korma $15.99
Assorted vegetables sautéed in a savory cream sauce.

Aloo Mutter $11.99
Green peas and potatoes cooked in a savory gravy.

Aloo Rajma $12.99
Red kidney beans and potatoes sautéed with savory spices.

Mutter Paneer $15.99
Green peas in savory gravy with homestyle paneer.

Jeera Aloo $12.99
Tender potatoes sautéed with cumin seeds & aromatic spices.

Palak Paneer $14.99
Fresh spinach sautéed with homestyle paneer.

Aloo Gobi $12.99
Cauliflower and potatoes cooked with onions and tomatoes.

Malai Kofta $15.99
Vegetable and cheese dumpling scooked in a savory cream sauce.

Malai Methi Mutter $15.99
Green peas sautéed with fenugreekina savory cream sauce.

Shahi Paneer $15.99
Homestyle paneer cooked in a savory cream sauce.

Paneer Tikka Masala $15.99
Paneer and peppers simmered in creamy tomato and fenugreek sauce.

Paneer Bhurji $15.99
Shredded paneer cooked with diced onions and tomatoes.

Karahi Paneer $15.99
Paneer cooked with tomatoes, onions, bell peppers, and savory spices.

CHICKEN ENTREES



Chicken Curry .....
Boneless chicken cooked in delicate gravy of tomatoes, onions, and savory spices. $14.99

Achari Chicken $14.99
Tender chicken cooked with tangy achari spices.

Chicken Korma $15.99
Boneless chicken cooked in creamy saffron gravy.

Chicken Saag $13.99
Boneless chicken sautéed with spinach & savory spices.

Karahi Chicken $14.99
Boneless chicken sautéed with vegetables and savory spices.

Chicken Tikka Masala $15.99
Tandoori boneless chicken and peppers simmered in creamy tomato and fenugreek sauce.

Butter Chicken $16.99
Boneless chicken slowly simmered in creamy tomato sauce.

Chicken Vindaloo $13.99
Boneless chicken and potatoes cooked in hot and tangy sauce.

Chicken Keema Mutter $15.99
Ground chicken and peas slowly simmered in onion gravy and savory spices.

Chicken Masala $15.99
Boneless chicken cooked in thick aromatic tomato, onion, and spice gravy.

Chicken Curry with Bone $15.99
Bone-in chicken slow-cookedin tomato, onion, and savory spice gravy.

Kabab Masala $14.99
Seekh kababs sautéed with house spice blend.

GOAT ENTREES

Goat Vindaloo $17.99
Goat and potatoes slowly simmered in hot and tangy sauce.

Goat Saag $17.99
Goat sautéed with spinach and savory spices.

Goat Curry $17.99
Goat cooked in delicate gravyof tomatoes, onions, & savory spices.

Karahi Goat $17.99
Goat sautéed with vegetable sand savory spices.

Goat Masala (Goat Bhuna) $17.99
Goat cooked in thick aromatic gravy of tomatoes, onions, and savory spices.

SPECIAL THALI

Veg Thali $11.99
Includes 2 sabjis, 3 rotis, rice, salad, achar, & 2 pcs Gulab Jamun.

Non-Veg Thali $13.99
Includes 2 sabjis, 3 rotis, salad, achar, rice, & 2 pcs Gulab Jamun.



HAVELI ENTREES

Served on a bed of grilled onions, bell peppers, & mint chutney.



VEG

Mushroom Tikka $15.99
Tender mushrooms marinated in aromatic spices and grilled in the tandoor.

Mix Veg Grill $18.99
Assorted vegetables marinated in aromatic spices & grilled in the tandoor.

Paneer Tikka $22.99
Paneer and bell peppers marinated in aromatic spices and grilled in the tandoor.

Soya Chaap $15.99
Tender soya chaapmarinated in aromatic spices and grilled in the tandoor.

Achari Chaap $15.99
Tender soya chaap marinated in aromatic spices and grilled in the tandoor.

Malai Chaap $15.99
Soya chaap marinated in creamy malai marinade and grilled in the tandoor.

Tandoori Chaap $15.99
Soya chaap marinated in tandoori spices and grilled in the tandoor.

NON-VEG

Chicken Seekh Kabab $12.99
Seasoned ground chicken skewered and grilled in the tandoor.

Malai Tikka Kabab $16.99
Chicken pieces marinated in creamy malai marinade and grilled in the tandoor.

Salmon Fish Tandoori $22.99
Salmon marinated with tandoori spices and grilled in the tandoor.

Lamb Chaap (5 Pcs) $29.99
Salmon marinated with tandoori spices and grilled in the tandoor.

Shrimp Tandoori $24.99
Shrimp marinated in tandoori spices and grilled in the tandoor.

Chicken Tikka $15.99
Boneless chicken marinated in yogurt and savory spices, then grilled in the tandoor.

Malai Kabab $17.99
Chicken marinated in spices and sour cream, then grilled in the tandoor.

Achari Tikka $17.99
Chicken marinated with house achari spice blend and grilled in the tandoor.

Paneer Tikka $16.99
Paneer marinated with sour cream and spices, cooked with bell peppers and onions in a clay oven.

Tandoori Chicken $17.99
Whole chicken roasted in clay oven, marinated in yogurt and savory spices.

Tandoori Catfish Tikka $17.99
Catfish slow-roasted in a clay oven w/ aromatic tandoori spices.

Fish Tikka $19.99
Salmon marinated in yogurt and spices and roasted in the tandoor.

Tandoori Shrimp $19.99
Shrimp marinated with savory spices and roasted in the clay oven.

Mixed Grill $21.99
Chicken tikka,malai kabab,seekh kabab, and tandoori fish.

SEAFOOD ENTREES



Fish/Shrimp Curry $19.99
Fish or shrimp cooked in delicate tomato, onion, and savory spice gravy.

Fish/Shrimp Tikka Masala $19.99
Fish or shrimp and peppers simmered in creamy tomato and fenugreek sauce.

Fish/Shrimp Masala $19.99
Fish or shrimp cooked in thick aromatic tomato, onion, and savory spice gravy.

BIRYANI SPECIALTIES

Basmati rice sautéed with savory spices. Served with traditional homestyle yogurt.



Vegetable Biryani $13.99
Basmati rice cooked with mixed vegetables, herbs, nuts, and spices.

Chicken Biryani $15.99
Boneless chicken cooked on low heat with long grain basmati rice.

Goat Biryani $17.99
Goat cooked on low heat with long-grain basmati rice.

Lamb Biryani $17.99
Lamb cooked on low heat with long-grain basmati rice.

Shrimp Biryani $19.99
Shrimp cooked on low heat with long-grain basmati rice.

Egg Biryani $14.99
Boiled egg cooked on low heat with long-grain basmati rice. House-special biryani prepared with fragrant basmati rice, aromatic spices, and tandoori specialties.

Basmati Fried Rice $12.99
Fragrant basmati rice stir-fried with aromatic spices and savory seasonings.

SOUP

Brewed slowly in traditional spices.



Vegetable Soup $7.99
Fresh vegetables slowly simmered with traditional spices.

Chicken Soup $8.99
Chicken and fresh vegetables slowly simmered with traditional spices.

Tomato Soup $6.99
Fresh tomatoes slowly simmered with aromatic herbs and traditional spices.

Yellow Lentil Soup $8.99
Yellow lentils slowly simmered with aromatic herbs and traditional spices.

Paya Soup (Karohe) $16.00
Slow-cooked traditional goat trotters simmered with aromatic spices forarich, hearty broth.

BREADS

Servedwithorwithout butter.



Tawa Roti $1.50
Traditional whole-wheat flatbread made on the griddle.

Poori $2.49
Deep-fried, puffed wheat flour bread.

Bhatura $3.00
Deep-fried, puffed white bread.

Tandoori Roti $1.99
Traditional whole-wheat bread baked in the tandoor.

Naan $1.99
Traditional soft white bread baked in the tandoor.

Garlic Naan $2.99
Soft unleavened bread topped with fresh garlic.

Butter Naan $2.49
Unleavened bread layered with butter and coriander.

Aloo Parantha $4.99
Whole-wheat flat bread stuffed with seasoned potatoes.

Mooli Parantha $4.99
Whole-wheat flatbread stuffed with seasoned grated radish.

Gobi Parantha $4.99
Whole-wheat flatbread stuffed with seasoned cauliflower.

Plain Parantha $2.50
Plain seared whole-wheat flatbread.

Stuffed Parantha $4.99
Pan-seared whole-wheat flatbread stuffed with spiced cauliflower, potatoes,or radish.

Lachha Parantha $3.99
Multi-layered whole-wheat bread topped with coriander.

Onion Kulcha $3.99
Soft bread stuffed with onions and aromatic spices.

Paneer Naan $4.99
Sof tunleavened white bread stuffed with paneer.

Keema Naan $4.99
Soft unleavened white bread stuffed with seasoned ground chicken.

Cheese Naan $3.99
Soft unleavened white bread stuffed with melted cheese.

DESSERTS



Gulab Jamun (2 Pcs) $2.99
Deep-fried milk pastries soaked in warm sugar syrup.

Rasmalai (2 Pcs) $3.99
Soft cottage cheese pastries soaked in rich creamy milk sauce.

ROLLS

Parantha Chicken Roll $8.99
Flaky pan-seared parantha wrapped around seasoned chicken with fresh vegetables and sauces.

Parantha Veggie Roll $7.99
Flaky pan-seared parantha wrapped with seasoned vegetables and sauces.

BEVERAGES

Soft Drink $2.00
Choice of Coke,Diet Coke, Sprite, Sunkist, Club Soda, or Ginger Ale.

Masala Chai $2.00
Brewed tea with aromatic Indian spices and herbs.

Salty Lassi $3.50
Homemade yogurt blended with water and a touch of salt.



Jal Jeera $3.99
Refreshingdrinkmade with mint, cumin, spices, and lemon.

Mango Lassi $3.99
Homemade yogurt blended with sweet mango.

Mojito Drink $4.99
Refreshing sparkling drink with zesty lime and fresh mint.

Tha-Tha Soda $4.99

Water $2.00

Limca $3.00
Refreshing lemon-lime sparkling soft drink.

Goli Aala Batta $3.00
Sweet, tangy, and fizzy Indian-style drink.

ACCOMPANIMENTS



Potato Salad $9.99
Creamy mixture of potatoes and savory spices.

Special Green Salad $9.99
Mediterranean-style salad with chopped vegetables and special house sauce.

Chicken Salad $13.99
Fresh mixed greens and vegetables topped with tender seasoned chicken and house dressing.