

**fine**  
**indian cuisine**



**haveli**

**MANSSION**

[www.havelinc.com](http://www.havelinc.com)

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**Free Delivery**

Min \$25(limited Area only)



- Dine in -Take out
- Lunch Buffet
- Full Service Catering
- Banquet Facility
- Great selection of beer&wine



Open 7 days a week

HOURS

LUNCH

Mon-Tue- 11am-2.30pm

Sat-Sun - Noon-3pm

DINNER

Mon-Fri - 5pm-10pm

Sat - 5pm 10.30pm

Sun - 5pm-9pm

962-B Airport Blvd,  
Morrisville.Nc 27560

(behind mobil gas station)

## VEG APPETIZERS



1. **Aloo Papri** 5.00  
A medley of chickpeas, potatoes and flour crisps topped with chutney and yogurt dressing.
2. **Bhel Puri** 5.00  
A tangy melange of puffed rice crisps and lentil vermicelli tossed in chutney. "A Haveli Specialty."
3. **Mixed Vegetable Pakoras** 4.00  
An assortment of vegetables dipped in chickpea flour batter and fried.
4. **Aloo Tikki** 4.00  
Potato patties served with peshawari red chutney.
5. **Vegetable Samosa** 5.00  
Seasoned potatoes and peas wrapped in a light pastry.
6. **Samosa Chat** 7.00  
Samosas split open and covered with spicy chick peas, minced onion, cilantro and yogurt.
7. **Tikki Chole** 7.00  
Potato patties placed under hot chickpeas minced onions tomato, cilantro and yogurt.
8. **Gol Gappa** 7.00  
Crispy fried pooris, served with homemade special dipping water potato, chickpeas, onions for stuffing
9. **Pav Bhaji** 7.00  
Minced vegetables sauted with butter, seasoned with special herbs and served with grilled bread.
10. **Gobi Pakoras** 7.00  
Cauliflower dipped in chickpea flour batter and fried for perfection.

## NON-VEG APPETIZERS



11. **Fish Pakora** 8.95  
Cubes of seasoned red snapper batter fried.
12. **Chicken '65'** 7.95  
Tender pieces of chicken, delicately spiced and fried.
13. **Assorted Platter** 10.95  
Assortment of vegetable pakoras, samosa, chicken tikka and seekh kabab.
14. **Kabab Platter** 11.95  
Chicken reshmi kabab, seekh kabab, chicken tikka and tandoori shrimp.
15. **Chicken Tangdi kabab** 12.95  
Hot spiced chicken WINGS grilled over charcoal.
16. **Alu Kheema Tikki** 7.95  
Potato patties with minced lambs.

## SALAD



17. **Chef Salad** 5.00  
Combination of fresh greens, tomato, carrots, peppers, celery served with chutney and yogurt dressing.
18. **Spicy Cucumber Salad** 5.00  
Julienne of onions, peppers, tomatoes in a tangy lemon dressing.

## SOUPS



19. **Mulligatawny Soup** 5.95  
A spicy favorite of all, made with split peas, vegetables and chicken broth.
20. **Vegetable Soup** 5.00  
Garden fresh mixed vegetable soup
21. **Sweet Corn Chicken Soup (indian style)** 5.95  
Mildly spiced soup with chicken and sweet corn.
22. **Tomato Soup** 5.00  
Tomato flavored soup mixed with mustard seeds.

## HAVELI RECOMENTS

### HAVELI FEAST (for two) 54.95

#### A Royal Banquet Spread

Tandoori chicken, chicken reshmi kabab, tandoori shrimp, lamb seekh kabab, chicken saag, lamb rogan josh, creamed lentils, raita, rice, bread, dessert and tea



### THALI (Vegetarian) 14.95

#### A Traditional Vegetarian Meal

Nutritionally well balanced, this platter is comprised of a variety of the day's three vegetarian specialties served with homemade yogurt, naan or poori, samosa and dessert.



### SIZZLING GRILL THALI 22.95 (non-veg)

#### A Feast for Kabab Lovers

An assortment of lamb seekh kabab chicken tikka, chicken reshmi kabab and tandoori shrimp served on a sizzler accompanied by freshly baked kulcha, vegetables and raita.

## INDIAN BREADS



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| <p><b>Naan</b> 3.00<br/>Leavened white flour bread baked in clay oven.</p> <p><b>Roti</b> 3.00<br/>Whole wheat bread baked in clay oven.</p> <p><b>Tandoori Lachadar Paratha</b> 5.00<br/>Multi layered whole wheat bread, lightly buttered.</p> <p><b>Aloo Paratha</b><br/>Whole wheat bread stuffed with potatoes, lightly spiced.</p> <p><b>Onion Kulcha</b> 5.00<br/>A fluffy white bread topped with onions and bell peppers.</p> <p><b>Garlic Kulcha</b> 4.00<br/>Freshly baked white bread topped with garlic and fresh butter.</p> | <p><b>Haveli Naan</b> 6.00<br/>A light bread stuffed with tender chopped chicken or minced lamb and herbs, lightly spiced.</p> <p><b>Kashmiri Naan</b> 5.00<br/>King size leavened bread stuffed with mixed dried fruits and conuts. <i>A Delicacy.</i></p> <p><b>Paneer Kulcha</b> 5.00<br/>White flour bread stuffed with grated homem ade cheese, lightly spiced.</p> <p><b>Assorted Bread Basket</b> 11.95<br/>Assortment of different breads consists of onion kulcha, pudina paratha, naan and kashmiri naan.</p> <p><b>Poori (Chef's Special)</b> 3.00<br/>Puffy whole wheat bread.</p> |
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## VEGETABLE SPECIALITY



23. **Palak Paneer** 13.00  
Fresh homemade cheese cooked in a creamy spinach sauce.
24. **Malai Kofta Curry** 13.00  
Croquettes of fresh cheese simmered in light creamy sauce. Garnished with nuts and raisins. 13.00
25. **Mushroom and Peas with Cashew Nuts** 11.95  
Fresh mushrooms with cashew nuts and green peas, cooked in a light creamy sauce. 11.95
26. **Chana Peshawari** 11.95  
Chic peas slowly simmered with tart pomegranate seeds cooked with onions, tomatoes and spices. *Truly a Delicacy of Peshawar.*
27. **Jeera Aloo** 11.95  
**(Specialty of the House)**  
Cubes of potatoes smothered and simmered with cumin, mustard seeds, herbs and spices. *chef special*
28. **Paneer Shahi Korma** 13.00  
**(Chef's Special)**  
Homemade cheese cooked with onions, bell peppers, tomatoes and spices topped with dry fruits & nuts
29. **Baingan Bharta** 13.00  
Eggplant grilled over charcoal, mashed and cooked with fresh tomatoes, onions, garlic, ginger & spices. *A House Specialty.*
30. **Aloo Gobi Masala** 13.00  
Fresh cauliflower and potatoes cooked with ginger, tomatoes, peas and mild spices. 13.00
31. **Okra do Piazza** 13.00  
Fresh okra simmered with diced onions and tomatoes, lightly spiced.
32. **Vegetable Jalfrezi** 11.95  
Stir-fried fresh garden vegetables sauteed with mild spices.
33. **Stuffed Baby Eggplant (Seasonal)** 13.00  
Baby eggplant stuffed with mild spices and herbs. *A Delicacy.*
34. **Dal Makhani** 11.95  
Simmered black lentils and red kidney beans sauteed with tomatoes, ginger, cumin, onions and fresh garlic.
35. **Navaratna Korma** 13.00  
Assortment of vegetables cooked with dry fruits in a light creamy sauce.
36. **Dum Aloo Kashmiri** 13.00  
Whole potatoes stuffed with homemade cheese, nuts and a combination of onions and tomato sauce. *A Specialty of Kashmiri.*
37. **Paneer Makhni** 11.95  
Fresh homemade cubes of cream cheese cooked in a delicate tomato cream sauce.
- 37a. **Sarson da saag te makki di roti** 16.95  
Fresh mustard green curry sauted with special haveli tempering and served with corn bread yogurt and kheer (house special)\*\*\*\*\*

## TANDOORI SPECIALTY



38. **Tandoori Trout** 19.95  
**(Chef's Special)**  
Whole trout marinated with spices and baked to perfection in clay oven. *A Specialty of the House.*
39. **Fish Tikka -** 15.95  
**(haveli Specialty)**  
Cubes of fresh fish marinated and grilled to perfection in the clay oven.
40. **Shrimp Tandoori** 16.95  
Shrimp marinated and grilled over charcoal.
41. **Tandoori Chicken**  
Chicken marinated in yogurt and freshly ground spices, skewered and grilled to your order. Full 18.95 Half 13.95
42. **Chicken Tikka** 14.95  
Boneless cubes of chicken marinated in yogurt and freshly ground spices, finished in clay oven.
43. **Tawa Chicken** 14.95  
Boneless pieces of chicken sauteed with onions, peppers and spices - served on a hot plate.
44. **Lamb Chops Kandhari** 19.95  
Recipe from Kandhar Province of Afghanistan. Tender lamb chops marinated with ginger, herbs and fresh ground spices, then grilled over charcoal in clay oven.
45. **Seekh Kabab** 15.95  
Mildly spiced minced lamb skewered and grilled over charcoal.
46. **Lamb Tikka Peshawari** 15.95  
Well marinated choice lamb cubes grilled in clay oven. *A delicacy of Peshawar.*
47. **Paneer Tikka** 13.95  
Fresh homemade cubes of cream cheese marinated and grilled over charcoal.
48. **Chicken Reshmi Kabab** 14.95  
A boneless tender chicken marinated with yogurt, ginger and garlic, grilled over charcoal.



## SEAFOOD SPECIALTY



49. **Fish Malabari** 15.95  
Fish curry made with freshly ground coconut and array of blended spices. *A specialty of Malabar (South India).*
50. **Bombay Fish** 15.95  
Fish cooked in typical Bombay style in a light curry sauce with tomatoes and onions.
51. **Shrimp Masala** 18.95  
Large shrimp sauteed with garlic, ginger, golden onions and tomatoes.
52. **Shrimp Vindaloo** 17.95  
Large shrimp cooked with fiery red hot spices. *A Goan Specialty.*
53. **Shrimp Jalfrezi** 17.95  
Shrimps sauteed with bell peppers, onions, tomatoes and coriander. Quite tangy and tasteful.
54. **Lobster Masala** 26.95  
**(Chef's Special)**  
*A Seafood Delicacy.* Cubes of lobster with a blend of freshly ground spices and herbs cooked in thick sauce. Very tasteful.

## ACCOMPONIMENTS



92. **Raita** 3.00  
Whipped yogurt with cucumbers and tomatoes, lightly spiced.
93. **Hot Mixed Vegetables** 2.00  
Pickled
94. **Sweet Mango Chutney** 2.50
95. **Masala Papad** 2.00
96. **Papad** 2.00  
Lentil cracker.

## CHICKEN SPECIALITY



54. **Chicken Curry** 13.95  
A very traditional poultry dish prepared in a spicy curry sauce of ground onions, garlic, ginger, tomatoes and other seasonings.
55. **Chicken Tikka Masala** 15.95  
Barbecued cubes of chicken cooked with tomatoes, onions and yogurt. *An All Time Favorite.*
56. **Chicken Korma Kashmiri** 14.95  
Chicken cooked in creamy sauce with almonds and dried nuts, lightly spiced.
57. **Chicken Keema** 14.95  
Ground chicken cooked with fresh ginger, garlic and diced tomatoes. *A House Specialty.*
58. **Chicken and Spinach** 14.95  
Curried chicken cooked with chopped fresh spinach and lightly spiced.
59. **Chicken Vindaloo** 14.95  
Chicken cooked in fiery red hot curry sauce. *Goan Specialty.*
60. **Chicken Madras** 14.95  
Boneless cubes of chicken cooked with traditional spices. *A South Indian Specialty.*
61. **Chicken Jalfrezi** 14.95  
Chicken marinated with fresh ground spices and sauteed with tomatoes, onions and bell pepper
62. **Chicken Kadhai** 14.95  
Strips of chicken cooked with onions, tomato and bell pepper in an Indian wok.
63. **Butter Chicken** 15.95  
Boneless tandoori chicken cooked in a rich creamy sauce with fresh tomato and a combination of delicate spices.

## LAMB & GOAT SPECIALITY



64. **Rogan Josh** 17.95  
A specialty from Kashmir. Lean chunks of lamb cooked in a rich almond sauce with a blend of fragrant spices.
65. **Lamb Sali Boti** 17.95  
*A Parisi wedding specialty.* Tender lamb cubes cooked with freshly ground spices and dry apricots, garnished with fine straw potatoes.
66. **Lamb or Goat Vindaloo** 17.95  
Lamb or goat cooked in a fiery vinegar flavored sauce. *A Specialty of GOA.*
67. **Lamb Bhuna Punjabi** 17.95  
Chunks of lamb cooked with tomatoes, onions, fresh herbs and spices. *A Punjabi delicacy.*
68. **Hyderabadi Lamb Chop Masala (Chef's Special)** 24.95  
Tender lamb chops marinated with ginger, herbs, and spices, cooked in a very delicious onion and tomato sauce. *A Hyderabad Specialty.*
69. **Lamb Patiala** 17.95  
From the royal kitchens of Patialia State. Tender boneless lamb pieces cooked with ground onion, ginger, garlic and aromatic masala, cooked with potatoes.
70. **Lamb Korma Kashmiri** 17.95  
Cubes of lamb cooked in a creamy sauce and garnished with almonds and fruits.
71. **Goat Masala** 17.95  
Baby goat meat cooked in a traditional North Indian style with onions and tomatoes.
72. **Lamb and Spinach** 16.95  
Tender lamb pieces cooked with chopped creamy fresh spinach and traditional spices.
73. **Achar Goshi** 16.95  
**(Specialty of the House)**  
Tender pieces of lamb cooked in Indian pickle masala (spices). *A Hyderabad Specialty.*

## RICE & BIRYANI'S



74. **Peas Pulao** 3.95  
Long grain basmati rice cooked with fresh green peas and saffron.
75. **Pulao Rice** 2.95  
Long grain naturally aromatic rice brought to you from the foot hills of the Himalayas. 2.95
76. **Vegetable Biryani** 11.95  
Baked casserole of basmati rice and fresh vegetables, flavored with saffron, nuts and raisins.
77. **Kashmiri Pulao** 8.95  
Aromatic long grain rice cooked with dry fruits, nuts and saffron.
78. **Shajahani Biryani - Chicken** 13.95  
Baked casserole of basmati rice and chicken, richly flavored with saffron, nuts and raisins.
79. **Nawabi Biryani - (Lamb or goat)** 15.95  
Baked casserole of basmati rice and lamb cubes richly flavored with saffron nuts and raisins.
80. **Shrimp Biryani** 16.95  
Baked casserole of basmati rice and shrimps richly flavored with saffron, nuts and raisins.

## HAVELI SPECIAL



### GRILLED PARATHAS (BREAD)

ALL PARATHAS SERVED WITH YOGURT, KHEER, AND PICKLE CHOICE OF STUFFING

VEG 8.99

NON-VEG 9.99

Methi (fenugreek Leaves)  
Mooli (white raddish)  
Gobi (cauliflower)  
Aloo (Potato)



Chicken  
Lamb  
Egg

(all parathas made out of whole wheat flour)

## DESSERTS



81. **Kulfi's** 3.95  
Rich indian icecream made of thickend milk topped with cardomom available at three different variety **(Malai - Mango - Pistachio)**
84. **Rasmalai** 3.95  
A popular north indian desserts of homemade cheese served with reduced milk and pistachio
85. **Rice Pudding** 3.95  
Made with milk and basmati rice
86. **Carrot Halwa** 3.95  
A great carrot pudding studded with nuts and reduced milk
87. **Gulab Jamun** 3.95  
Reduced milk balls served inn rose flavored sugar syrub and cardomom