RICE DISHES BASMATI BOILED RICE Steamed rice for healthy lwing E2:00 BASMATI PULAO RICE Rice cooked with butter and mild spices E2:00 MIX VEG/ONION/MUSHROOM/ZEERA/PEA PULAO RICE Choice of any one sauled in butter, herbs and spices E3:20 ALL OUR BEEF IS OF IRISH ORIGIN	ALL ABOVE DISHES ARE SERVED WITH BASMATI BOILED RICE	CHANA MASALA CHANA MASALA Chickpeas cooked with onion, tomato and lemon herb based sauce SAAG ALCO/PANEER Choice of any one in tomato and spinoch home based sauce (12.10 (5)) DAL KABILA Yellow lentil cooked in a traditional syle in herbs and spices BAINGAN KA BHARTA Aubergine roasted and Chopeed cooked with onion and fresh herbs E12.00 (5) ALCO MATAR	BIRYANI DISHES CHICKEN/LAMB/BEEF BIRYANI Rice and meat of your choice cooked with firesh herbs, saffron, cream and spices, served with burani raita ERAW BIRYANI Rice and prawns cooked with firesh herbs, saffron, cream and spices, served with firesh herbs, saffron, cream and ECTABLE BIRYANI Rice and mixed vegetables cooked with firesh herbs, saffron, cream and spices, served with firesh herbs, saffron, cream and
(wheat, nye: barley & oats) cashews, pecan, brazil, pistachio, 2. crustaceans macadamia 3. eggs 7. mustard 4. fish 8. sulpher dioxide & 5. milk sulphites DIETARY OPTIONS ALL OF OUR MENU IS COELIAG FRIENDLY APART FROM THE BREADS AND VEG SAMOSA - ANL OF THE TANDOORI MEALS ARE LOW FAT - ANK OF THE TANDOORI MEALS ARE LOW FAT - ANY OF THE TANY OF VEGGE OPTIONS AVAILABLE - A VAST ARRAY OF VEGGE OPTIONS AVAILABLE	ERGE	Unequenced bread indee C.S.G. LACHHA P. C.S.A PUDINA P PUDINA P PUDINA P STUFFED P Stuffing in unkeyened bread Cheese) or mixture of an cheese) or mixture of an CHEESE OF THE COMPANY CHEESE OF T	TANDOORI BREADS PLAIN NAAN Leovened Indian bead with nigelo seeds GARLIC/CORIANDER NAAN Leovened Indian bread with generational of an ingelia seeds STUFFED NAAN Choice of stuffing in leavened bread (onion/poddress/min.ec/cottage cheese) of a mixture of any wor of your choice cheese) of a mixture of any wor of your choice cheese) of a mixture of any wor of your choice cheeses) of a mixture of any wor of your choice cheese) of a mixture of any wor of your cheese cheese of a mixture of any wor of your cheese cheese of a mixture of any wor of your cheese cheese of a mixture of any wor of your cheese cheese of a mixture of any wor of your ch
Ciosed Mondays (apart from Bank Holidays) FIND US AT Haveli Indian Cuisine, Morris House, Douglas West, Cork PHONE +353 (0)21 4894482 WEB www.haveli.ie f			

over like charcoal	Beef mince marinated with fresh herbs and spices 66.50 (3) LAMB TIKKA	CHICKEN TIKKA Boneless morsels of chicken enclotterely morianded with garlic, ginger yoghut, herbs and spices and barbecued SEFKH KERAR	CHICKEN PAKORA Thin chicken fillets marinated with herbs and spices in gram flour 6.20	VEG SAMOSA Polatoes and peas with Fresh hebs and suffed in a homemade pastry	VEGETABLE PAKORA Assorted vegetables mixed with gram flour and spices	Sliced onion mixed with grant four ond spices and then deep-fried	STARTERS	collected as "good trings are worth waiting for". All our dishes are cooked to order so the greater the volume the longer the length of waiting time. Rest assured our ethos is quality over quantity.	Please allow extra time during our busy times for your order to be	preference might be.	heat options are catered for from the heat free to the chill hot kind, ask the server to direct you whatever you	HEAT Heat is optional. Indian food is about flavour not heat, all		All our produce is made to order and contains no artificial colours, is locally sourced and we cater for all kinds of dietary needs.	We are proud that our menu and our approach to Indian cuisine is genuine and authentic. We have a gourmet Indian chef that delivers the flavours of India to your plate.	AUTHENTIC	TAKEAWAY OR READY MEAL SERVICE FOR YOU TO ENJOY AT HOME	Haveli at home	
BHUNA Home style dish of sautéed onion and meat cooked in tomato with fresh herbs and spices €13.60 (5)	DHANSAK A coupling of lentils with chosen meat cooked together in a tomato, onion with thesh herbs and spices ©13.20 (5)	KADHAI Beoutiful dish of meat of your choice cooked in a tomato and crackled contander seed bases gauge flayored with tenugreek £13.60 (5)	SAAG Spinach cooked with cumin, chilli, tomato, herbs, spices and a touch of craceam craceam craceam craceam	VINDALOO It's a goan delicacy, meat and potatees cooked together with herbs and ©13.80 (5, 6, 7, 8)	JALFREZI Sauce cooked with onion and peoper in a tomato based sauce ©13.50 (5)	A blend of your choice meet cooked in a tomato, onion, ginger, garlic and yoghurt cooked to perfection ©13.80 (5, 6, 7, 8)	South Indian delicacy cooked with mustard, curry leaves and a tamarind based souce €13.00 (5, 6, 7, 8)	All time favorite creany and lightly spiced dish	ALL TIME FAVOURTIES DISHES You choose one meet from the selection below Chicken / Lamb / Beef and an extra €1.50 for any Prawn dish	FROM THE POT		ALL TANDOORI DISHES ARE SERVED WITH SALAD AND MINT SAUCE	Firsh salmon chunks marinated in yaghurt and carom seeds with herbs	TANDOORI PRAWNS Juicy, tangy flavored prawns cooked with carom seeds and herbs 616.30 (2)	BOTI KEBAB Lamb pieces marinated in yoghurt, pineapple, herbs and spices	ACHAARI TIKKA Breast pieces marinated in hung yoghurt, home made pickle, cream, herbs and spices 67:13-50 (5)	Half - ©9.80 Full - ©16.95 (5) CHICKEN TIKKA Boneless morsels of chicken delicately marinated with garlic, ginger, yoghurt, herbs and spices and barbecued ©13.50 (5)	TANDOORI DISHES TANDOORI CHICKEN Whole/Half baby chicken marinated in yoghut, ginger, garlic, lemon	
	CHILDREN	ALL ABOVE DISH WITH BASMAT		E14.9 Fish pieces cooked in cei	Prawn cooked in cream	Fish cooked in tomato, cream and	Lamb pieces cooked with pepper	Lamb cooked with orion, tomo	States head find sninch colors	Mince beef and peas cooked logi	BEEF I Beef pieces cooked in onion, t	CHICKE Chicken pieces cooked in ginger. bosece	Chicken Ti Chicken tikka cooked in tor €13.1	Roasted boneless chicken cooked	- OTHER MEAT	ALL ABOVE DISH WITH BASMAT	A woncernu comonation of yog simmering in a tomato based sau €13.0	Chunks of onion cooked with fress sc PAS.	

AN JOSH mato and cashew nut based sauce 3.80 (5, 6) TI BOILED RICE **1A PALAK** ed in tomatoes with herbs and spices **3.60** (5) HES ARE SERVED MAKHANI d cashew nut and honey based sauce 60 (4, 5, 6) MASALA , tomato and yoghurt based sauce (.80 (5, 6) EN CURRY r. garlic, yoghurt, onion and a tomato ed sauce ..<mark>60</mark> (5, 6) **FIKKA MASALA** bmato and cream based sauce .**90** (5, 6) sauce .00 (5, 6) SANDA ghurt, onion, spices and fresh herbs auce with cashew nuts and almonds. .60 (5, 6) -**-PIAZA** esh herbs in brown and tomato based sauce : <mark>50</mark> (5, 6) MASALA eam and tomato based sauce 50 (4, 5, 6) N MASALA m and tomato based sauce 90 (2, 5, 6) IILLI MASALA r, tomotoes, chilies in selective spices sh cortander .90 (5, 6) A MATAR gether with herbs and spices in a light sauce .60 (5, 6) TH RICE/CHIPS 66.50 VITH RICE/CHIPS €6.50 **VS CORNER** & FISH DISHES MAKHANI in tomato, cream and a butter based