

Shareable Appetizers

Served with tamarind & mint chutneys

Samosa **Channa Chaat** | 14
Samosa, chickpeas curry, chutneys, onions, tomatoes, cilantro

Stuffed **Paneer Pakoda** | 18
Cottage Paneer, Gram flour Batter, spices, seasonings

Masala **Papad** | 12
Traditional cone papdum, backed, filled with greens

Gulp And Gone **Golgappa** | 14
Crispy gol gappa, chickpeas, potatoes, aromatic water

Crispy **Honey Chilly Gobhi** | 17
Battered cauliflower, dried honey chilli

Ring Road **Veg Momos** | 18
Steamed dumplings, sesame tomato chutney, chilly soya sauce, vegetables

Spicy **Chicken 65** | 19
Chicken breast, Chettinad spices, curry leaves, chilli

Ajwainee **Amritsari Fish** | 18
Batter Fried basa, carom seeds, paprika, seasonings

Kashmiri **Chapli Kabab** | 24
Minced lamb, chopped onion, ginger, garlic, spices

Dahi **Kabaab** | 17
Stuffed & bettered, hung curd, house cracked spices

Dilli Tikki Channa Chat | 14
Potato croquettes, chickpeas curry, onions, tomatoes, cilantro, chutneys

Chit Chat **Papdi** | 14
Fried wafers (papdis), potatoes, chickpeas, tamarind

Garam **Spring Rolls** | 11
Stuffed pastries, potatoes, cabbage, carrots, chilly sauce

Hyderabadi **Paneer 65** | 19
Paneer, Hyderabad spices, curry leaves, chilli

Hara Bhara Veg **Kabab** | 17
Fresh spinach, paneer, peas, potatoes mixed & backed

Kebab Specials

Stuffed **Tandoori Mushroom** | 19
Button mushroom, cheese, fragrant herbs & yoghurt

Achari **Soya Chaap** | 19
Soya chaap cooked on slow charcoal, pickle flavor

Chicken **Gilafi Kebab** | 22
Colored paper, minced chicken, mint

Haweli **Raan E Dumpukhat** | 89
Whole goat leg marinated in house spices
Pre order - required a day notice

Beef **Barra Boti** | 23
boneless beef rib meat, yoghurt, ginger, garlic

Lamb **Galoti Kebab** | 24
Minced lamb mixed with lentils, cooked to melt

Tandoori Sizzler's

Tandoori Chicken | 18 | 29
Whole chicken, ginger, garlic, spices

Tandoori **Soya Chap** | 19
Soya chaap, house tandoori masala

Lamb **Seekh Kabab** | 23
Lean ground lamb, ginger, green chillies, cilantro

Punjabi **Chicken Tikka** | 21
Boneless house tandoori chicken

Tandoori **Fish Tikka** | 19
Basa fillet, ginger, garlic, red chilli, lemon juice

Murg **Malai Tikka** | 21
Chicken breast, yogurt, cheese, coriander, cardamom

Shashlik **Paneer Tikka** | 21
Paneer, garlic, white pepper, cardamom, bell peppers

Tandoori **Jumbo Prawns** | 27
Jumbo Prawns, Yogurt, Lemon, Coloured Bell Peppers

Pudina **Rack of Lamb** | 29
Tender lamb, roasted garam masala, mustard, cayenne pepper, Tandoor baked

Day Special's

Chhole Bhature | 19
Crispy puffed bhatura, Punjabi chana, pickle, seasoned chillies

Punjabi Kadi Pakoda | 18
Lentil Fritter, yogurt gravy, curry leaves served with basmati Rice

Makki Ki Roti Sarson ka saag | 19
Corn flour roti, mustard leaves gravy, white butter

Drinks

Cocktails & Mocktails

1 oz liquor | 9 | 2 oz liquor | 12 | virgin | 7

Blue Lagoon

Vodka, blue curaçao, lime juice, 7 Up

Caesar

Vodka, clamato juice, Worcestershire sauce, Haweli mix

Funky Buddha

White rum, cointreau, cranberry juice, blue curaçao

Mango Tango

White wine, mango juice, coconut rum, lime

Mojito

White rum, mint, sweet syrup, soda, lime

Singapore Sling

Gin, pineapple juice, orange juice, 7 Up, lime

Berries & Bubbles

Raspberry vodka, Chambord, soda

Kerala's Island

Vodka, cranberry, orange juice

Sangria

Haweli's bar mix, red or white wine

Highballs

1 oz | 2 oz

Highballs | 8 | 11

Rye, Rum, Vodka, Gin, Tequila

Premium Tequila | 9 | 14

Premium Scotch & Whisky | 9 | 14

Martinis

2 oz liquor | 14

Cosmopolitan

Vodka, triple sec, cranberry juice

Kama Sutra

Godet liqueur, baja rosa

Mumbai Madness

Bacardi rum, malibu rum, mango juice, lime juice

Haweli's Classic

Bombay gin, vermouth mist, olive

Bangalore Beauty

Rum, melon liquor, cranberry juice

Non-Alcoholic

Lassi

Sweet | Salted | 6 | Mango | 6

Kids|Drinks

Shirley Temple

Seasonal Juices | 5

Apple | Orange | Pineapple

Exotic Juices | 6

Mango | Lychee | Guava

Hot Beverages | 5

Masala Chai (Tea)

Coffee | Herbal Tea

POP | 5

Wines

5oz | 8oz | BTL

HOUSE WHITE

Moonlight Harvest Pinot Grigio, 9 | 12 | 29

Bodacious Smooth White, 11 | 14 | 39

HOUSE RED

Moonlight Harvest Shiraz, 9 | 12 | 29

Bodacious Smooth Red, 11 | 14 | 39

HOUSE ROSE

Moonlight Harvest, Rose, 9 | 12 | 29

RED BTL

Bodacious Dark

Canada | 33

Mirassou Winery Pinot Noir

California | 34

Carnivor Shiraz

South Austeria | 36

Alamos Malbec 2019

Malbec from Mendoza, Argentina | 38

Modello Massi Merlot 2019

Italy | 40Hess

Allomi Napa Valley

USA | 68

WHITE BTL

Monkey Bay Sauvignon Blanc,

New Zealand | 33

Wallaroo Trail Chardonnay,

Australia | 39

ROSE BTL

Jacob's Creek Moscato Rose,

Australia | 39

Beers From The Tap

Domestic

Glass | 7

Pint | 9

Pitcher | 19

Imported

Glass | 9

Pint | 11

Pitcher | 24

From The Cap

Domestic Bottle (350 ml) | 8

Imported Bottle (350 ml) | 9



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Haweli's Delicacy

Methi Matar Malai | 22
Fenugreek Leaves, Peas, Cream, Mild Spice

Malai Kofta | 23
Panner, Khoya, Potato Creamy Tomatoes

Shahi Paneer | 22
Homemade Paneer, Butter Sauce, Exotic Spices, Yoghurt

Lamb Nihari | 29
Boned Lamb, Ginger, Garlic, Curry Leaves, Garcinia Cambogia

Navratan Mix Veg | 22
Mix Vegetables, Paneer, Onions, Tomatoes, Coloured Peppers

Tangy Goan Fish | 22
Basa, Coconut Milk, Ground Spices, Curry Leaves

Labaabdar Murg | 23
Chicken Breast, Ginger, Garlic, Onion, Tomato Creamy Sauce

Beef Vindaloo | 23
Alberta Beef, Portuguese Vindaloo

Malai Butter Chicken | 22
Tandoori Grilled Chicken, Tomatoes, Fenugreek, Yogurt

Jungle Murgi | 22
Boned Chicken Special Sauce, Aromatic ground spices, Plain Yougurt

Chicken Chettinad | 23
Chicken, Black Pepper, Coconut-milk, Curry Leaves

Lamb Saagwala | 24
Lamb Served with Spinach, Ginger, Garlic, Spices Cream

Chicken Kadhai | 22
Chicken, Whole Cayenne Pepper, Onion, Tomato, Peppers

Gt. Road Goat Curry | 24
Goat, Onion, Tomatoes, Ginger, Garlic, Laal Maas Masala.

Lamb Roganjosh | 23
Lamb, Onion, Tomatoes, Ginger, Garlic, Kashmiri Masala.

Manglorian Chicken Curry | 22
Boned Chicken, Special Coconut Sauce, Aromatic ground spices, Curry Leaves

Haweli's Vegetarian

Daal Bhukhara | 19
Black Lentils, Kidney Beans, Fenugreek, Garam Masala.

Palak Paneer | 19
Fresh Spinach, Homemade Paneer, Ginger, Garlic, Cumin

Methi Malai Soya | 21
Soya Chunks, Creamy Sauce, Black Pepper, Fenugreek

Daal Tadka | 18
Yellow Lentils, Tomato, Ginger, Garlic, Chef Special Tadka

Brinjal Bharta | 17
Rosted Egg Plant, Onion, Tomato, Ginger, Cumin, Cilantro

Mattar Mushroom | 21
Button Mushroom, Peas, Onion, Tomatoes & Cream

Kadhai Paneer | 21
Panner, Whole Cayenne Pepper, Onion, Tomato, Pepper

Sookhi Aloo Ghobi | 17
Potatoes, Cauliflower, Turmeric, Cumin, Cilantro, Ginger

Aamchoori Chana Masala | 18
Chickpeas, Onion, Garlic, Tomato, Dried Mango

Mashroom Do Pyaza | 21
Button Mushroom, Onion Chunks, Tomatoes, Garlic & Cream

Massala Bhindi | 17
Baby Okra, Turmeric, Ginger, Onion, Cumin, Cilantro

Paneer Bhurji | 21
Shredded Paneer, Tomatoes Onion & Peas

Singh & Ching

Gobi Pepper Fry | 19
Battered Cauliflower, Soya, Green Onions, Peppers

Manchurian | 18 Chk | 21
Chopped colour bell pepper, onion, Soya Garlic

Red Chilly Shredded Beef | 22
Sliced Beef, Red Chilly, Soya, Onion, Garlic & Ginger

Toban Fried Rice | 18 Chk | 21
Stir fried rice with toban djan

Dry Chilly Chicken | 23
Chicken Breast, Light Soya, Black Pepper, Red Onion, Garlic

Chilli Paneer | 21
Capsicum, onion, ginger tossed in soya and garlic chilli sauce.

Hakka Noodles | 18 Chk | 21
Lo-mein noodles, Stir fried, Tossed vegetable

Stir Fry Chilly Fish | 21
Basa Fish, Soya, Garlic, Ginger, Pepper, Crush Chillies

Lollipop Chicken | 21
Chicken, Ginger-garlic paste, Soya, Red chilly sauce

Garlic Blackened Fish | 19
Basa fish, garlic & cooked in cast iron with blackened seasoning.

Chilly Baby Corn | 18
Baby Corn, Homemade Tomato Puree, Soya, Chilly, Onion

Teriyaki Garlic Shrimp | 27
Tailed In Shrimp, Colored Pepper, Mushroom, Onion, Teriyaki Sauce

Naan & Roti

Tandoori Roti | 4
Whole Wheat Flour, Tandoor Baked

Garlic Naan | 6
Leavened bread in our clay oven.

Bajra Roti | 6
Millet Flour, Pan Roasted

Warqi Lacha Paratha | 7
Tandoori whole wheat, layered bread.

Butter Naan | 4
Leavened bread in our clay oven.

Bhatura | 5
Wholewheat speciality Fried Bread.

Akki Rice Roti | 6
Rice Flour, Pan roasted

Paneer walla Naan | 7
Naan stuffed with homemade paneer.

Tawe ki Chapati | 4
Whole wheat pan grilled roti.

Alu walla Naan | 6
Potato stuffed naan.

Pooda | 6
Chickpeas Flour, Pan Fried Bread.

Coconut Naan | 8
Naan, coconut, glazed with honey.

Poori | 5
Wholewheat speciality Fried Bread.

Tandoori Alu Paratha | 7
Potato stuffed whole wheat bread.

Makki Di Roti | 6
Flour, Corn Meal, Makki Atta, Ghee, Salt

Peshawari Naan | 9
Pistachios, almonds, raisins stuffed naan.

Rice & Biryani

Basmati Rice | 7
Indian aged basmati rice

Jeera Rice | 11
Jerra, Desi Ghee, Basmati Rice

Haweli Chicken Biryani | 23
Boneless chicken, basmati rice, whole spices

Kashmiri Saffron | 7
Saffron flavored Indian Basmati rice.

Udupi Curd Rice | 12
Basmati Rice, Curd, Curry Leaves

Zafrani Goat Biryani | 23
Boned Goat, Basmati Rice, Whole Spices

Sweet Coconut | 8
Coconut flavored Indian basmati rice.

Vegetable Biryani | 19
Mix vegetables, basmati rice, whole spices

Hyderabad Lamb Biryani | 24
Boneless lamb, basmati rice, whole spices

Sides

Raita | 7
Mix grated vegetables, yogurt

Plain Yogurt | 6
Homemade yogurt

Desi Salad | 9 | 14
Lettuce, onion, tomato, green chilli, cucumber

Papadam (2pcs) | 4
Indian flatbread made with peeled black gram flour

Haweli's Buffet

(coming soon)

Lunch | 24

(Fri- Sat- Sun : 11am - 3pm)

Weekend Brunch | 27

(Fri- Sat- Sun : 4 - 9pm)

Dinner | 29

Before placing your order, please inform us if a person has a food allergy or any special dietary need. Gratuity will be added to parties of eight or more.



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