

Haweli's Delicacy

Methi Matar Malai | 19
Fenugreek Leaves, Peas, Cream, Mild Spice

Malai Kofta | 19
Panner, Khoya, Potato Creamy Tomatoes

Shahi Paneer | 19
Homemade Paneer, Butter Sauce, Exotic Spices, Yoghurt

Kerala Fish Moolie | 19
Basa Fish, Garcinia Cambogia Curry Leaves, Ginger, Garlic

Navratan Mix Veg | 19
Mix Vegetables, Paneer, Onions, Tomatoes, Coloured Peppers

Tangy Goan Fish | 19
Basa, Coconut Milk, Ground Spices, Curry Leaves

Labaabdar Murg | 19
Chicken Breast, Ginger, Garlic, Onion, Tomato Creamy Sauce

Lamb Vindaloo | 20
Boneless Lamb, Portuguese Vindaloo

Malai Butter Chicken | 19
Tandoori Grilled Chicken, Tomatoes, Fenugreek, Yoghurt

Jungle Murgi | 19
Boned Chicken Special Sauce, Aromatic ground spices, Plain Yoghurt

Chicken Chettinad | 19
Chicken, Black Pepper, Coconut-milk, Curry Leaves

Lamb Saagwala | 20
Lamb Served with Spinach, Ginger, Garlic, Spices Cream

Chicken Kadhai | 19
Chicken, Whole Cayenne Pepper, Onion, Tomato, Peppers

Gt. Road Goat Curry | 21
Goat, Onion, Tomatoes, Ginger, Garlic, Laal Maas Masala.

Lamb Roganjosh | 20
Lamb, Onion, Tomatoes, Ginger, Garlic, Kashmiri Masala.

Manglorian Chicken Curry | 19
Boned Chicken, Special Coconut Sauce, Aromatic ground spices, Curry Leaves

Haweli's Vegetarian

Daal Bhukhara | 18
Black Lentils, Kidney Beans, Fenugreek, Garam Masala.

Palak Paneer | 18
Fresh Spinach, Homemade Paneer, Ginger, Garlic, Cumin

Methi Malai Soya | 19
Soya Chunks, Creamy Sauce, Black Pepper, Fenugreek

Daal Tadka | 17
Yellow Lentils, Tomato, Ginger, Garlic, Chef Special Tadka

Brinjal Bharta | 16
Rosted Egg Plant, Onion, Tomato, Ginger, Cumin, Cilantro

Mattar Mashroom | 19
Button Mushroom, Peas, Onion, Tomatoes & Cream

Kadhai Paneer | 19
Panner, Whole Cayenne Pepper, Onion, Tomato, Pepper

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

Aamchoori Chana Masala | 17
Chickpeas, Onion, Garlic, Tomato, Dried Mango

Mashroom Do Pyaza | 19
Button Mushroom, Onion Chunks, Tomatoes, Garlic & Cream

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

Paneer Bhurji | 19
Shredded Paneer, Tomatoes Onion & Peas

Singh & Ching

Gobi Pepper Fry | 19
Battered Cauliflower, Soya, Green Onions, Coloured Pepper, Garlic

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

Red Chilly Shreded Lamb | 22
Sliced Lamb, 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 Noddles | 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.

Piyaji Naan | 7
Millet Flour, Pan Roasted

Warqi Lacha Paratha | 6
Tandoori whole wheat, layered bread.

Butter Naan | 4
Leavened bread in our clay oven.

Bhatura | 6
Wholewheat speciality Fried Bread.

Kerala Paratha | 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 | 7
Potato stuffed naan.

Daal da Pooda | 7
Chickpeas Flour, Pan Fried Bread.

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

Talli hui Poori | 6
Wholewheat speciality Fried Bread.

Tandoori Alu Paratha | 7
Potato stuffed whole wheat bread.

Makki Di Roti | 5
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.

Peas Pulao | 14
Basmati Rice, Green Peas, Desi Ghee Tadka

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
Lettuce, Onion, Tomatoes, Cucumber, Carrot, Chillies

Masala Papadam 1pc | 5 2pc | 9
Indian flatbread made with peeled black gram flour

**Haweli's Buffet
Dinner** | 29
Fri- Sat- Sun

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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Shareable Appetizers

Served with tamarind & mint chutneys

Samosa **Channa Chaat** | 12

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** | 15

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

Hatti De **Pakodiy** | 17

Mixed Veggie, gram flour, onion, carom, spices

Dilli Tikki Channa Chat | 12

Potato croquettes, chickpeas curry, onions, tomatoes, cilantro, chutneys

Chit Chat **Papdi** | 12

Fried wafers (papdis), potatoes, chickpeas, tamarind

Garam **Spring Rolls** | 9

Stuffed pastries, potatoes, cabbage, carrots, chilly sauce

Hyderabadi **Paneer 65** | 17

Paneer, Hyderabadi 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 & spices

Chicken **Gilafi Kebab** | 22

Colored pepper, minced chicken, mint

Lamb **Barra Boti** | 23

boneless lamb rib meat, yoghurt, ginger, garlic

Achari **Soya Chaap** | 19

Soya chaap cooked on slow charcoal, achari flavored

Tandoori **Murg Wings** | 22

Chicken wings tandoori favored, chard with charcoal

Lamb **Galoti Kebab** | 24

Minced lamb mixed with lentils, cooked to melt

Tandoori Sizzler's

Tandoori Chicken

Whole chicken. ginger, garlic, spices

H | 18

F | 29

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, ginger, garlic, white butter

Chaupati **Paav Bhaji** | 14

Sweet buns, mixed veg bhaji with gallop of butter.

Raseelay **Aloo Poori** | 19

Sweet and tangy, curried potatoes, deep fried flavored whole wheat poories.

Tandoori **Kulcha Choolay** | 18

Famous Amritsari chickpeas, flavored tandoori kulcha

South Indian New

Idly-Vada-Rice

VADA (2 Pcs) | 14

Lentil doughnuts, sambar, varieties of chutneys.

STEAMED **IDLY (2 Pcs)** | 9

Chutneys, sambar & chutneys powder.

Curd **Rice** | 11

Curd infused rice & curry leaves with herbs.

Lemon **Rice** | 14

Tangy lemon flavored rice, chutneys & Raita.

Tomato **Rice** | 14

Tomato flavored rice with chutneys & Raita.

Dosa-Vosa

Served with varieties of chutneys & sambar

Plain Dosa | 12

Thin rice crape, Lentils & fenugreek

Paper Masala Dosa | 15

Crispy dosa with or without mashed potatoes.

Masala Dosa | 14

Dosa, spicy masala, plain /spiced mashed potatoes.

Paneer Masala Dosa | 19

Dosa, spiced stuffing, paneer, onions, special masala.

Mysore Masala Dosa | 16

Dosa, fiery red chutney, mashed potatoes.

Cheese Masala Dosa | 19

Cheddar cheese, mashed potatoes.

Family Masala Dosa | 39

One stop dosay for family (feeds 4).

Rava-Dosa

Served with varieties of chutneys & sambar

Rava / Rava Masla Dosa | 15 | 17

Dosa, cracked wheat, garnished mashed potatoes.

Onion Rava Masala Dosa | 18

Rava dosa, onions, plain / mashed potatoes.

Onion Rava Paneer Masala Dosa | 19

Rava dosa, onion, paneer mashed potatoes.

UTTAPAM

Served with varieties of chutneys & sambar

Onion Uttapam | 15

Thicker Dosa, Topped with onion, cilantro

Veg Uttapam | 17

Thicker Dosa, Topped with mix-veg, cilantro

Paneer Uttapam | 19

Thicker Dosa, Topped with paneer, cilantro



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Ask your server to order