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Haveli Indian Restaurant

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Menu Prices — October 24, 2026

Haveli Indian Restaurant menu with prices in United States, updated November 2019: 147 items across 15 categories, prices from $0.99 to $19.99.

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Haveli Indian Restaurant Menu with Prices (United States)

Haveli Indian Restaurant menu with prices in United States, updated November 2019: 147 items across 15 categories, prices from $0.99 to $19.99. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/haveli-indian-restaurant

Menu categories: Most Ordered · Appetizers · Soups · Bread · Tandoori Specialties · Chicken Specialties · Lamb Delicacies · Seafood Specialties · Vegetarian Selections · House Recommendations · Rice Specialties (Basmati) · Chef's Specials · Zaika, Accompaniments · Desserts · Beverages

Most Ordered

ITEM	PRICE
Chicken Tikka Masala Boneless chicken breast marinated in yogurt and spices. Roasted on the skewer sautéed in tomato and butter sauce.	**$15.49**
Garlic Naan Naan stuffed with fresh garlic, cilantro, and seasoning.	**$3.49**
Vegetable Samosas (2) Crisp triangular patties stuffed with peas & potatoes cooked with spices & deep-fried.	**$3.99**
Butter Chicken/ Chicken Makhani Boneless tandoori chicken cooked in appetizing tomato and butter sauce with crushed cashews.	**$15.49**
Paneer Masala Tender chunks of homemade cheese cooked with tomato and butter sauce.	**$11.99**
Mango Lassi Traditional Indian drink with mango and yogurt.	**$3.99**
Onion Bhaji (5) Thinly sliced onions mixed and coated in chickpea flour.	**$3.99**
Saag Paneer Homemade cottage cheese cooked in creamed spinach and mustard greens.	**$11.99**
Chicken Coconut Curry Tender pieces of chicken cooked in coconut curry sauce.	**$14.99**
Paneer Kulcha Naan stuffed with homemade cheese and spices.	**$3.49**
Chana Masala A north Indian specialty subtly flavored chickpeas tempered with ginger & garlic.	**$10.99**
Vegetable Pakoras (6) Fritters of assorted fresh vegetables gently seasoned and deep-fried.	**$3.99**

Appetizers

ITEM	PRICE
Vegetable Samosas (2) (Appetizers) Crisp triangular patties stuffed with peas & potatoes cooked with spices & deep-fried.	**$3.99**
Onion Bhaji (5) (Appetizers) Thinly sliced onions mixed and coated in chickpea flour.	**$3.99**
Paneer Pakora (5) Pieces of homemade cheese, dipped in chickpea batter and deep-fried.	**$5.49**
House Special Platter Combination of all above appetizers, including chicken tikka.	**$9.99**
Veg Spring Rolls (3-Piece) Crispy rolls filled with a mix of vegetables, typically including cabbage, carrots, and onions, wrapped and deep-fried.	**$4.99**

ITEM	PRICE
Chicken Pakora (5) Tender pieces on boneless chicken marinated in spices and batter fried.	**$5.49**
Vegetable Pakoras (6) (Appetizers) Fritters of assorted fresh vegetables gently seasoned and deep-fried.	**$3.99**
Samosa Chaat Crispy pastry filled with spiced vegetables, drizzled with yogurt and chutney on a chickpea base.	**$8.99**
Vegetarian Platter Assorted vegetable appetizers.	**$8.99**
Aloo Tikki Chaat Classic street snack made with crispy potato patties, topped with tamarind chutney and aromatic spices	**$7.99**
Aloo Tikki (2) Spicy potato stuffing dipped in chickpea batter, then breaded and deep-fried.	**$3.99**
Fish Pakora Pieces of fish marinated in spices and batter fried.	**$9.99**
Chole Bhature or Poori A combination of chana masala, chickpeas, and deep-fried.	**$10.99**
Gobi Manchurian Fried cauliflower coated in a delicious sweet and tangy manchurian sauce.	**$10.99**

Soups

ITEM	PRICE
Chicken Soup Soothing Chicken Broth with Tender Meat and Vegetables	**$3.99**
Lentil Soup Hearty Lentil Soup, Seasoned Vegetables, and Warm Spices	**$3.99**
Coconut Soup A blend of coconut milk, lightly sweetened, with a hint of Indian spices and garnished with nuts.	**$3.99**

Bread

ITEM	PRICE
Garlic Naan (Bread) Naan stuffed with fresh garlic, cilantro, and seasoning.	**$3.49**
Naan Plain unleavened bread made in tandoor.	**$2.49**
Assorted Basket Naan, garlic naan, and kulcha.	**$8.99**
Aloo Paratha Whole wheat bread stuffed with mashed potatoes and green peas.	**$3.49**
Naan Kashmiri Naan stuffed with raisins, nuts, and coconut.	**$3.49**
. Poori (2) or Butura (2) Fried whole wheat bread. Puff bread.	**$3.49**
Chili Naan Naan stuffed with fresh chili, cilantro, and seasoning.	**$3.49**
Keema Naan Naan stuffed with ground lamb and cilantro.	**$3.99**

ITEM	PRICE
Onion Kulcha Spicy and hot bread stuffed with onions.	**$3.49**
Paratha Multi-layered whole wheat flour cooked in tandoor.	**$3.49**
Paneer Kulcha (Bread) Naan stuffed with homemade cheese and spices.	**$3.49**
Tandoori Roti / Chapathi Whole wheat flour bread cooked in tandoor.	**$2.49**

Tandoori Specialties

ITEM	PRICE
Tandoori Chicken Chicken marinated in yogurt with spices and grilled in tandoor oven.	**$8.99**
Tandoori Shrimp Spiced jumbo shrimp cooked on a skewer in tandoor oven.	**$16.99**
Chicken Tikka Tender boneless pieces of chicken breast marinated in yogurt with spices and grilled in tandoor oven.	**$15.99**
Paneer Tikka Kabab Marinated roasted cubes of farmers cheese.	**$14.99**
Seekh Kababs Finger rolls of spiced ground lamb cooked on a skewer in tandoor oven.	**$14.99**
Tandoori Mixed Grill A delicious combination of chicken, lamb, seekh kebab, and shrimp.	**$17.99**
Tandoori Fish Swordfish marinated in yogurt with spices and grilled in tandoor oven.	**$17.99**

Chicken Specialties

ITEM	PRICE
Chicken Tikka Masala (Chicken Specialties) Boneless chicken breast marinated in yogurt and spices. Roasted on the skewer sautéed in tomato and butter sauce.	**$15.49**
Chicken Coconut Curry (Chicken Specialties) Tender pieces of chicken cooked in coconut curry sauce.	**$14.99**
Chicken Saag Tender pieces of chicken sautéed with spinach and blended with green herbs.	**$14.99**
Chicken Vindaloo Chicken cooked in hot and spicy sauce with potatoes.	**$14.99**
Chicken Curry Chicken cooked with spices in a thick curry sauce.	**$14.99**
Chicken Shahi Korma Boneless chicken cooked with cashews and raisins with a touch of cream.	**$14.99**
Chicken Patia Boneless chicken cooked with sweet & sour mangoes spices in curry sauce.	**$14.99**
Chicken Jalfrezi Tender pieces of chicken cooked with mixed vegetables.	**$14.99**
Chicken Methi Mushrooms Boneless chicken sautéed in ginger and garlic with and mushrooms.	**$15.49**

ITEM	PRICE
Chicken Do Pyaza Tender pieces of chicken cooked with onion, green peppers, spices, and dal / lentils.	**$14.99**
Chicken Tikka Mughlai Tender pieces of boneless chicken, fresh spices, and creamy tomato sauce.	**$15.99**
Chicken Chili Boneless chicken pieces simmered in tomato sauce with seasoned bell pepper and shredded onions.	**$14.99**

Lamb Delicacies

ITEM	PRICE
Lamb Curry Chunks of lamb cooked with herbs and spices in gravy sauce.	**$15.99**
Lamb Vindaloo Lamb cooked in hot and spicy sauce with potatoes.	**$15.99**
Boti Kabab Masala Tender cubes of tandoori kabab sautéed in tomato and butter sauce.	**$15.99**
Lamb Saag Tender pieces of lamb cooked with spinach and flavored with fresh spices.	**$15.99**
Lamb Mushrooms Tender pieces of boneless lamb cooked with mushrooms & a blend of herbs & spices in tomato sauce.	**$15.99**
Lamb Patia Lamb cooked with sweet & sour mangoes spices in curry sauce.	**$15.99**
Keema Mattar Spiced ground lamb cooked with peas, onion, and diced tomato.	**$15.99**
Lamb Dopiaza Tender pieces of lamb cooked with onions, bell pepper, and dal / lentils.	**$15.99**
Lamb Jalfrezi Tender pieces of lamb cooked in specially prepared vegetables.	**$15.99**
Lamb Coconut Curry Tender pieces of lamb cooked in coconut curry sauce.	**$15.99**
Lamb Shahi Korma Lamb cooked in cream sauce with cashews and raisins.	**$15.99**

Seafood Specialties

ITEM	PRICE
Shrimp Tikka Masala Shrimp marinated in tandoori masala sautéed in tomato sauce.	**$15.99**
Fish or Shrimp Coconut Curry Choice of shrimp or chicken cooked in coconut curry sauce.	**$15.99**
Fish Saag Fish cooked in spinach and fresh spices.	**$15.99**
Shrimp Curry Shrimp cooked in gravy sauce with herbs and spices.	**$15.99**
Fish Tikka masala Marinated fish, sautéed in tomato sauce.	**$15.99**
. Fish Curry Fish cooked with fresh spices in our thick curry sauce.	**$15.99**

ITEM	PRICE
Karahi Shrimp Shrimp cooked in specially prepared vegetables with a touch of ginger & garlic.	**$15.99**
Shrimp Vindaloo Shrimp cooked in hot and spicy sauce with potatoes.	**$15.99**
Shrimp Saag Shrimp cooked in spinach and fresh spices.	**$15.99**
Shrimp Korma Shrimp cooked in cream sauce with cashews and raisins.	**$15.99**
Shrimp Patia Shrimp cooked with sweet & sour mangoes spices in curry sauce.	**$15.99**
Shrimp Mushrooms Shrimp cooked with mushrooms and a blend of herbs and spices.	**$15.99**
Shrimp Jalfrezi Shrimp cooked in specialty prepared vegetables.	**$15.99**

Vegetarian Selections

ITEM	PRICE
Paneer Masala (Vegetarian Selections) Tender chunks of homemade cheese cooked with tomato and butter sauce.	**$11.99**
Saag Paneer (Vegetarian Selections) Homemade cottage cheese cooked in creamed spinach and mustard greens.	**$11.99**
Chana Masala (Vegetarian Selections) A north Indian specialty subtly flavored chickpeas tempered with ginger & garlic.	**$10.99**
Aloo Gobhi Cauliflower and potatoes cooked with herbs and spices.	**$11.99**
Navratan Shahi Korma 9 assorted garden fresh vegetables sautéed in fresh herbs with cashews and raisins.	**$11.99**
Dal Makhani or Yellow Dal Lentils flavored with freshly ground spices and sautéed in cream.	**$10.99**
Punjabi Bhaji Vegetable fritters, shredded onions, & bell peppers cooked in tomato & butter sauce.	**$11.99**
Mushroom Saag Mushrooms cooked in creamed spinach and mustard greens.	**$11.99**
Paneer Chili Homemade cottage cheese cooked in tomato sauce with seasoned bell peppers shredded onion.	**$11.99**
Malai Kofta Minced garden fresh vegetable balls cooked in a rich gravy and mildly spiced.	**$11.99**
Aloo Sag Potatoes cooked in spinach and flavorful spices.	**$11.99**
Baingan Bharta Grilled and then mashed eggplant cooked in mild spices with green peas.	**$11.99**
Bhindi Masala Garden fresh okra cooked with garlic, ginger, and cilantro.	**$11.99**
Mattar Paneer Fresh homemade cottage cheese cooked gently with tender green peas and fresh spices.	**$11.99**
Chana Saag Chickpeas cooked in spinach and flavorful spices.	**$11.99**

ITEM	PRICE
Aloo Mattar Fresh green peas, cooked in spicy sauce with potatoes.	**$10.99**
Aloo Vindaloo Potato cooked in hot sauce.	**$10.99**
Vegetable Patia Fresh vegetables cooked with sweet & sour mangoes in curry sauce.	**$11.99**
Vegetable Jalfrezi Fresh vegetable cooked with spices in slightly tangy sauce.	**$11.99**
Kadhi Pakora Deep-fried fritters are dunked in a yogurt based curry made with spices.	**$11.99**
Mutter Mushroom Mushrooms and peas cooked in mild spices.	**$11.99**

House Recommendations

ITEM	PRICE
Vegetarian Thali A traditional Indian meal served in silver platter with vegetable samosa, navratan korma, saag paneer, dal, rice, raitha...	**$17.99**
Non-vegetarian Thali A traditional Indian meal served in silver platter with tandoori chicken, chicken pakora, lamb curry, chicken curry, dal...	**$19.99**

Rice Specialties (Basmati)

ITEM	PRICE
Chicken Biryani Classic mughlai dish of curried chicken in rice.	**$13.99**
Lamb biryani Classic mughlai dish of curried lamb in rice.	**$14.99**
House Special Biryani Classic mughlai dish of curried chicken, lamb, shrimp, paneer, & vegetables in rice.	**$15.99**
Plain Basmati Rice Plain basmati rice, choice of small or large. Customize with mild, medium, or hot spice levels.	**$1.99**
Vegetable Biryani Classic mughlai dish of curried vegetables in rice.	**$11.99**
Chicken Tikka Biryani Boneless chicken sautéed with fresh onions and bell peppers then steamed with rice and spices.	**$14.99**
Shrimp Biryani Classic mughlai dish of curried shrimp in rice & simmered in ginger garlic & fresh coriander.	**$14.99**
Fish Biryani Fish sautéed with fresh onions and bell peppers then steamed with rice and spices.	**$14.99**
Egg Pulao Flavored basmati rice cooked with eggs.	**$10.99**
Peas Pulao Flavored basmati rice cooked with green peas.	**$9.99**

Chef's Specials

ITEM	PRICE

Butter Chicken/ Chicken Makhani (Chef's Specials) — **$15.49**
Boneless tandoori chicken cooked in appetizing tomato and butter sauce with crushed cashews.

Paneer Makhani — **$11.99**
Homemade cottage cheese cooked in a bell pepper, tomato, and butter sauce with crushed cashews.

Karahi Chicken — **$14.99**
Tender pieces of chicken cooked with onions, green peppers, and spices.

Karahi Paneer — **$11.99**
Homemade cottage cheese cooked with bell peppers & onions in spicy masala.

Paneer Shahi Korma — **$11.99**
Homemade cheese cooked with nuts and touch of cream.

Karahi Lamb — **$15.99**
Cubes of lamb cooked with fresh-cut tomatoes, bell pepper, and onions.

Zaika, Accompaniments

ITEM	PRICE
Raitha Whipped yogurt with cucumbers and chopped tomatoes.	**$1.99**
Papad (2) Crisp lentil wafers.	**$1.99**
Masala Sauce 8 Oz Tomato and butter sauce.	**$5.99**
Onion Chutney 4 Oz Diced onions blended with tomatoes, vinegar, mango powder, and a selection of Indian spices, creating a tangy and slight...	**$1.99**
Mango Chutney Sweet and sour mango relish.	**$1.99**
Yogurt Homemade fresh yogurt.	**$1.99**
Pickles Imported mixed pickles.	**$0.99**
Curry Sauce 8 Oz Spicy gravy sauce.	**$5.99**
Green Salad Fresh mixed greens with seasonal vegetables	**$4.99**

Desserts

ITEM	PRICE
Kheer / Rice Pudding A famous Indian sweet made from milk and basmati rice, flavored with nuts, raisins, and cardamom seeds.	**$2.99**
Kulfi Homemade ice cream, milk, and nuts.	**$2.99**
Mango Kulfi Homemade mango ice cream.	**$2.99**
Gulab Jamun (2) A North Indian sweet made mixture of flour and milk, fried in soybean oil, and soaked in honey syrup.	**$2.99**
Vanilla Ice Cream Smooth, creamy classic vanilla ice cream - a delightful frozen treat.	**$2.99**

Beverages

ITEM	PRICE
Mango Lassi (Beverages) Traditional Indian drink with mango and yogurt.	**$3.99**
Soft Drinks Coke, Diet Coke, Sprite, & lemonade.	**$1.99**
Mango Milkshake Creamy mango-flavored shake, blended to perfection with fresh milk and ice.	**$3.99**
Mango Juice Juice made from ripe mangoes, typically blended to a smooth consistency.	**$3.99**
Lassi A soothing yogurt drink sweet or salted.	**$3.99**
Indian Masala Tea Made with Indian spices and milk.	**$1.99**
Ice Tea Refreshing chilled tea, perfectly brewed for a revitalizing experience.	**$1.99**
Tea or Coffee Hot Indian beverages available in either tea or coffee options.	**$1.99**
Green Tea "Refreshing blend of leaves, providing a soothing and invigorating experience for tea lovers."	**$1.99**
Milk Fresh, cold, and creamy whole milk, perfectly refreshing and nutritious.	**$1.99**