



Haveli Indian Restaurant

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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
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

ITEM	PRICE
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
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

ITEM	PRICE
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
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
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

ITEM	PRICE
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
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

ITEM	PRICE
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) Boneless tandoori chicken cooked in appetizing tomato and butter sauce with crushed cashews.	\$15.49
Paneer Makhani Homemade cottage cheese cooked in a bell pepper, tomato, and butter sauce with crushed cashews.	\$11.99
Karahi Chicken Tender pieces of chicken cooked with onions, green peppers, and spices.	\$14.99

ITEM	PRICE
Karahi Paneer Homemade cottage cheese cooked with bell peppers & onions in spicy masala.	\$11.99
Paneer Shahi Korma Homemade cheese cooked with nuts and touch of cream.	\$11.99
Karahi Lamb Cubes of lamb cooked with fresh-cut tomatoes, bell pepper, and onions.	\$15.99

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

ITEM	PRICE
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