



Haveli

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15% OFF
COLLECTION
MINIMUM ORDER £25

01380 859 859

71 St Edith's Marsh, Bromham, Chippenham, SN15 2DF

www.haveliindian.co.uk

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Welcome to the Haveli which means to taste, chef Ramesh Prasad talent as a changed the way people perceive and experience Indian cuisine.

ACCOMPANIMENTS



Papadum (Plain or Spiced)	£0.90	Mixed Pickles (Per Person) (Dairy, Mustard) Homemade mango chutney, mint yogurt, mixed onion salad.	£0.80
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STARTERS

Platters

Haveli Special Mixed Platter (Egg, Dairy, Fish) A collection of lamb chop, salmon tikka, king prawn and chicken lollipop.	£10.95	Shahi Veg Platter (Wheat, Dairy) Three types of vegetable starters selected by our chef.	£8.95
Sea Food Mixed Platter (Dairy, Fish) Keshri king prawn, dill yoghurt salmon cooked in a Tandoori, fresh water Crab Cake.	£9.95		

Vegetarian Starters

Onion Bhaji (Wheat, Egg) Sliced onion rings mixed with gram flour, onion seeds, coriander, ginger, garlic, eggs, stirred well to combine, deep fried until crisp and golden brown.	£4.95	Panner Chilli (Dairy, Soya, Celery)  Indian cottage cheese cooked with onion ginger and garlic, capsicum, spring onion. Green chilli stir fried with chef's signature spicy sauce.	£6.95
Panjabi Samosa (Wheat, Dairy) Crispy pastry dough filling with onion, garlic, cumin seeds, crusted potato, green peas, gram masala, deep fried until golden brown.	£5.50	Haveli Spring Roll (Wheat, Soya)  Stir fried mixed vegetables with sesame oil, soya souse rolled in a pastry dough	£5.95
Atithi Panner (Dairy, Soya)  Homemade cottage cheese marinated with a hung yogurt, green herbs, garlic and cooked in a Tandoori clay oven.	£6.95		

ALLERGY ADVICE

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide
If you are allergic or have any food intolerance, kindly let us know when ordering.

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STARTERS

Chicken & Lamb Starters

Chicken Lollipop (Egg, Wheat) ½ £6.50

Chicken niblets marinated with fresh ginger, garlic, coriander, seasoned sauce and then mixed with corn flour and deep fried until golden.

Chicken Tikka Trio (Dairy, Egg) £6.50

Diced tender pieces of different chicken breast marinated in a house special marinade and given the grilled treatment.

Chicken Tikka (Dairy) £5.95

Sliced pieces of chicken overnight marinated with ginger garlic, lime juice, yoghurt and Tandoori spice cooked in a clay oven and complete.

Lamb Tikka (Dairy) £6.50

Sliced pieces of Lamb overnight marinated with ginger garlic, lime juice, yoghurt and Tandoori spice cooked in a clay oven and complete.

Achary lamb chop (Dairy) ½ £7.95

Lamb rack marinated with fresh mint and ginger garlic garam massala. Grilled until brown colour.

Nawabi Seekh Kebab (Egg) ½ £5.50

Classic Lucknow kebab made of mincemeat, garam massala, chopped onion.

Tandoori Chicken (Dairy) ½ £5.95

Overnight marinated on the bone, piece of leg or breast chicken with olive oil, lime juice, Cajun, black pepper, cooked in a Tandoori clay oven.

Haveli Mix Tandoori Kebab ½ £6.50

(Dairy, Egg)
A combination of tender tikka, seasoned sheek kebab and chicken tikka, fennel and coriander.

Seafood Signature Starters

Hand Pick Crab Cake (Fish) £7.95

Fresh crab meat with fried onions, dill, crushed potato, cheddar cheese, mayonnaise, mustard, grill with clarified butter served with fried potato salad and signature chutney.

Keshri Jinga (Dairy, Wheat, Fish) £8.95

King Prawn marinated with chef special spices grilled in the tandoor. Served with mixed salad and signature chutney.

Golden Prawn (Fish) £6.95

Tiger prawn marinated in garlic, ginger, seasoned with salt & paper, lemon juice, dipped in gram flour and deep fried.

Salmon Tikka (Dairy, Fish) ½ £7.95

Salmon fish marinated in yogurt, garlic and ginger paste and mix of Indian spice, cooked in tandoor. Served with salad and signature chutney.

FROM THE TANDOOR

These dishes are marinated with special spices and prepared in the tandoor, our clay oven to give a special grilled and smoked flavour.

Chicken & Malai Tikka £12.95

(Dairy, Nuts)

A mixed selection of marinated breast chicken cooked using tandoori spices & served with salad.

Chicken Tikka (Dairy) ½ £11.95

Slices of tender chicken marinated in yoghurt with various tandoori spices and served with salad.

Lamb Tikka (Dairy) ½ £12.95

Slices of tender lamb marinated in yoghurt with various tandoori spices and served with salad.

Chicken Shashlik (Dairy) ½ £12.95

Chicken tikka grilled with onions, tomato and capsicum

Lamb Shashlik £13.95

Lamb tikka grilled with onions, tomato and capsicum

Tandoori chicken (Dairy) ½ £11.95

On the bone, 2 pieces of chicken marinated for at least 24 hrs in our special tandoori spice which cooked in clay oven.

Tandoori Khajana ½ £13.95

(Dairy, fish, Egg)

A platter of Tandoori chicken, chicken tikka, lamb tikka and seekh kebab. Served with salad.

Nawabi Seekh Kebab (Egg) ½ £9.95

Classic Lucknow kebab made of mincemeat, garam massala, chopped onion. Served with salad and chutney.

King Prawn Tandoori (Dairy, fish) ½ £15.95

Marinated King Prawns cooked in Tandoori.

Salmon Tikka (Fish, yogurt) ½ £14.95

Salmon fish marinated in yogurt, garlic and ginger and mix of Indian spice, cooked in Tandoori Clay oven.

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THE HAVELI SEAFOOD SPECIALTIES

Our chef's seafood specialties from different regions of India & influenced by East India cooking techniques.

Ceylon Fish Curry **}}** (Fish, Mustard)

£14.95

Salmon fish cooked with chef's secret spices & a fresh coconut spiced sauce, curry leaves, onion, tomato.

South Indian Fish Curry **}}** (Fish, Mustard)

£14.95

A south Indian curry using a touch of tamarind and black pepper to bring out the flavours of the mixed fish fillets pan fried prior to adding a dash of coconut milk and tempered with mustard seeds and fresh curry leaves.

Fish Rara (Fish, Mustard) **}}**

£14.95

Stir fried sea bass fish tossed with onion, garlic, pepper, and coriander, cooked with North Indian spice.

Haveli Chingri (Coconut, Mustard) **}}**

£15.95

(Kolkata style) Traditional Bengali preparation of king prawns cooked in mustard paste, coconut oil, green chilli, onion seeds, coconut paste and coconut water.

Garlic Chilli King Prawn **}}** (Celery)

£15.95

King prawn cooked dry with fresh garlic, chilli, onion & pepper. Served with a separate accompaniment of a spicy tangy sauce.

Chingri Jhal Massala **}}**

£15.95

A Parsi west Indian dish with king prawns cooked in its shell using mixed spices & served in an onion, tomato & mustard sauce & flavoured with chopped fenugreek leaves.

King Prawn Malai Curry **}}** (Mustard)

£15.95

A Bangladeshi dish with king prawns prepared with various spice, coconut milk and a touch of Dijon mustard.

THE HAVELI HOUSE SPECIALTIES

Chicken

Chicken Chattinad **}}** (Wheat, Celery, Egg)

£12.95

A favourite in South India. Crispy chicken tossed with diced onion and tomato, cumin seeds, Kashmiri chilli, black pepper and coriander.

Pahadi Murgh (Wheat, Egg) **}}**

£12.95

A favourite in North India. Julien cut chicken with stired of green & red paper in a north Indian bhuna style sauce.

Ceylon Chicken Curry **}}** (Coconut)

£12.95

Tender pieces of succulent chicken prepared using Goan spices with a fresh coconut spiced sauce.

Kolapuri Chicken (Dairy, Mustard) **}}**

£12.95

A famous Moghul era dish using onion seed, chunks of mustard chicken infused with garam masala and crushed ginger in a light sauce.

Murgh Lajawab (Dairy, Egg) **}}**

£13.95

A beautiful Parsi dish with fragrant spices, complex flavours which allows it to be dark, rich, sweet and soft all at the same time served with egg.

Butter Chicken (Dairy, Nuts) **}}**

£12.95

North Indian style tandoori chicken breast in a buttery, tomato sauce flavoured with kashthuri methi.

Garlic Chilli Chicken **}}** (Celery, Celery)

£13.95

Chicken cooked dry with fresh garlic, chilli, onion & pepper. Served with a separate accompaniment of a spicy tangy sauce.

Haveli Special (Dairy, Nuts)

£13.95

Supreme slices of marinated chicken prepared with cream, cashew nuts, mushrooms, tomato & saffron with a drop of grand marnier.

Hariyali Murgh Masala **}}** (Dairy, Nuts)

£12.95

Chicken breast marinated in a green herby sauce made with coriander leaves, mint leaves, green chillies and cooked with fenugreek leaves and spinach served with sprinkle of cheese.

Kali Mirch Murgh **}}** (Dairy, Nuts)

£12.95

From nearly every village, this old favourite modernised with crushed coarse black pepper provides a distinct flavour to the spice seasoned chicken breast with hints of lemongrass, chopped green chillies provided in a full bodied rustic and earthy flavoured sauce made from fiery course spices and pastes.

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THE HAVELI HOUSE SPECIALTIES

Lamb

Royal Lamb Shank **V** £14.95

A king of curries. A classic Kashmiri dish cooked with whole lamb shanks in a rich onion and fresh tomato puree.

Lamb Rejala **V** £13.95

A north Indian dish. Tender pieces of lamb and lamb mince cooked with onion, tomato, garlic, and ginger: a secret recipe of our chef Ramesh.

Lamb chop Coriander (Dairy) **V** £14.95

Tender pieces of the finest rack of lamb locally sourced cooked with black pepper, lots of coriander with chefs' secret spices and gravy. (Subject to availability)

Garlic Chilli Lamb **V** £14.95

(Celery, Dairy)

Lamb cooked dry with fresh garlic, chilli, onion & pepper. Served with a separate accompaniment of a spicy tangy sauce.

Lamb Kolapuri (Dairy) **V** £13.95

Lamb cooked with roasted coconut red, chilli dry, black pepper, ginger with curry leaves and lots of coriander.

Rajasthani Lamb (Egg,Nuts) **V** £13.95

Tender pieces of succulent lamb flavoured with Rajasthani spices and an age-old cooking technique.

Lamb Spinach Balti (Dairy) **V** £14.95

Tender lamb along with the yoghurt cooked with fresh spinach, Julian cut capsicum, onion and garlic, ginger, green chillies.

Lamb Adraki (Mustard) **V** £13.95

A south Indian dish made famous during the Mughal Era using black mustard seeds with sliced chunks of roasted lamb infused with fragrant turmeric and garam massala and crussed ginger in a light but earthy sauce.

THE HAVELI HOUSE SPECIALTIES

Duck

Royal Lamb and Duck £14.95

(Dairy, Celery)

Chefs' special recipe. Please tell our waiting staff if you would like it mild, medium or hot.

Duck Dopiazza (Dairy) £14.95

Roasted duck breast, sliced onion, bell pepper, cooked with bhuna style with light spice and tomato sauce.

Duck Special (Celery, Dairy) **V** £14.95

Duck breast marinated with orange juice, ginger, lime, chilli and star anise. Served with red chilli sauce.



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THE OLD FAVOURITES

A selection of our famous old traditional dishes prepared to our special recipes

Chicken / Chicken Tikka £11.95 Lamb / Lamb Tikka £12.95
King Prawns £14.95 Vegetables £9.95

Korma (Nuts,Dairy)

Tender chicken or lamb, marinated overnight, cooked with cream, ground nuts, butter, coconut milk and cream.

Tikka Massala (Nuts,Dairy)

The popular dish with special Indian tikka spices in an onion, tomato & mild cream sauce.

Kashmiri (Nuts,Dairy)

An exotic & fruity dish. Cooked with cream, butter, mixed fruit and ground nut.

Pasanda (Nuts,Dairy)

Cooked with red wine fried onion, tomato butter, cream and ground nut.

Bhuna

Ginger, garlic, onion and tomato gravy served with fresh coriander and fried onion.

Rogon »

Rogon dishes are medium to hot, well spiced and cooked in butter and thick gravy with fried tomato on top.

Madras »

Cooked with mustard seed curry leaves, turmeric and roasted curry powder.

Vindaloo »»

Cooked with mustard seed curry leaves, turmeric and roasted curry powder.

CLASSIC DISHES

Chicken / Chicken Tikka £11.95 Lamb / Lamb Tikka £12.95
King Prawns £14.95 Vegetables £9.95

Jalfrezi »

Cooked with garlic, ginger, onions and tomatoes with a tempering of crushed coriander seeds and spicy red chillies.

Korai »

Cooked with garlic, ginger, onions and tomatoes with a tempering of crushed coriander seeds & spicy red chillies.

Balti

A very popular dish in the British curry industry.

Dopiaza »

Cooked with mixed peppers, ginger garlic, and onion tomato gravy.

Dhansak »

A Pershi dish, cooked with onion, ginger, garlic, curry leaves, roasted mixed powder, lentils and touch of lime juice.

Sagwala (Dairy)

Medium dish, well spices, cooked with fresh spinach.

BIRIYANI DISHES

Hyderbadi Dum Biryani (Dairy)

An aromatic rice dish where long grains of basmati pilau rice are stir fried with the various accompaniments using light mixed spice including turmeric. Garam massala, served with a mixed vegetable sauce.

Chicken / Chicken Tikka £12.95 Lamb / Lamb Tikka £13.95 King Prawns £14.95
Vegetables £10.95 Haveli Special £15.95

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THE VEGETABLES

All vegetables are Freshly prepared and come as side portions unless where specified

Bombay Aloo	£5.95	Spice Chana Masala	£5.95
<i>Gently spiced baby Bombay potato cooked with chopped onion, ginger, garlic and onion tomato gravy.</i>		<i>Chick peas cooked with onion tomato, green chilli, garlic. Mathi leaves and tomato, cashew nut gravy and a touch of cream</i>	
Aloo Gobi	£5.95	Tarka Dall (Dairy)	£5.95
<i>Gently spiced baby Bombay potato and cauliflower cooked with chopped onion, ginger, garlic and onion tomato gravy.</i>		<i>Dall cooked with butter, ginger, garlic, curry leaves with coriander and tomato.</i>	
Sag Bhaji (Dairy)	£5.95	Alo Bengon	£5.95
<i>Chopped Spinach cooked with garlic, butter, onion, tomato and onion sauce.</i>		<i>Baby aubergine & potato cooked with onion, ginger, garlic, tomato and bhuna sauce</i>	
Sag Aloo (Dairy)	£5.95	Bhindi Bhaji (Okra)	£5.95
<i>Spinach and potato cooked with garlic onion, butter, and tomato onion gravy.</i>		<i>Deep fried okra cooked with onion tomato, spice, and bhuna gravy.</i>	
Sag Panir (Dairy)	£5.95	Mushroom Bhaji	£5.95
<i>Homemade cottage cooked with spinach, garlic, onion, butter touch of cream and cashew nut sauce.</i>		<i>Mushroom cooked with onion, tomato, garlic, coriander and korma sauce.</i>	
Palak Dal Mushroom (Dairy)	£5.95	Mushroom Mutter (Dairy)	£5.95
<i>Lentils with mushroom and spinach cooked with garlic, ginger, tomato.</i>		<i>Mushroom & green peas cooked with onion, tomato, garlic, coriander and korma sauce.</i>	
Mathi Mutter Malai (Dairy, Nuts)	£5.95	Mixed Veg Curry or dry	£5.95
<i>Green peas and mathi leaves cooked with tomato onion, garlic, cream and cashew nut sauce.</i>		<i>Garden fresh veg cooked with onion garlic ginger and fry onion and fresh spinach.</i>	

THE RICE & BREAD

Steamed White Rice	£3.50	Plain Naan (Wheat, Egg, Dairy)	£3.50
Basmati Pilau Rice (Dairy)	£3.95	Keema Naan (Mincemeat filling) (Dairy)	£3.95
Haveli Special Rice (Dairy)	£4.50	Peshwari Naan (Dairy, Nuts)	£3.95
Mushroom Pilau Rice (Dairy)	£4.50	<i>(Coconut & ground almond filling)</i>	
Egg Fried Pilau Rice (Egg, Dairy)	£4.50	Garlic Naan (Dairy)	£3.95
Raita (Dairy)	£1.95	Kulcha Naan (Onion filling) (Dairy)	£3.95
		Poratha (Dairy)	£3.50
		Chapati	£2.50
		Puri (A thin deep-fried flat bread) (Dairy)	£2.50
		Tandoori Roti (Dairy)	£3.50
		<i>A thin flat bread prepared in the tandoori for a light crispy texture</i>	
		Chips	£3.50
		Green Salad	£1.50



ABOUT OUR OWNER AND CHEF - RAMESH PRASAD

The Haveli is proud to present one of the finest chefs, skilled in the Art of Indian Cuisine. Ramesh Prasad started his journey with President Hotel in Chandigarh, India in 1998. Due to his drive, passion and talent, Prasad was quickly promoted to Head Chef where he continued to develop his talents in Indian and continental food.

In Year 2003 chef Prasad moved to Germany to shine his career and he started as a Head Chef in Taj Mahal Indian restaurant. Chef Prasad decided to progress his career here in UK. Since he arrived, Prasad has spent time working within a well-known The Palm Indian in Marlborough as a Sous Chef and then promoted to Executive Chef. Prasad has a huge knowledge in Indian Cuisine.

Chef Prasad is passionate and extremely serious about food hygiene. He is an experienced and works efficiently even if the kitchen is extremely busy. He also makes sure that all food is served in an attractive and breath-taking manner. Chef Prasad welcomes your valuable feedback, which he utilises to create and develop new and improved dishes.

ALLERGY ADVICE

Our dishes may contain: gluten, crustaceans, molluscs, eggs, fish, peanuts, nuts, soybeans, milk, celery, mustard, sesame seeds, lupin and sulphur dioxide. If you are allergic or have any food intolerance, kindly let us know when ordering.

TERMS & CONDITIONS

- Haveli Indian wishes to inform our patrons that we believe that you should enjoy our food in its natural tones. We avoid using any colourings in its preparation. The only colour in our preparation comes from the natural spices we add to our meals.
- Although we believe we have created a menu to excite, if you cannot find a dish you fancy or wish to try something specific, please don't hesitate to ask. Our chef will be more than pleased to prepare it for you.
- Please be patient and allow time for us to prepare your food. Good food takes time to prepare.
- Not all dishes are available for takeaway, please ask.
- As we use nuts in our kitchen, there is a possibility that all of our dishes may contain nuts.
- We do not knowingly use any genetically modified soya or maize products.
- The management reserves the right to refuse admission with any reason.
- By dining at the restaurant you accept a minimum charge of £15 per person. If numbers on large reservations are changed without prior notification, we reserve the right to charge a nominal fee as per the minimum charge.
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