

TRADITIONAL CURRY DISHES

**Choice of Chicken £11.95/ Lamb £11.95
King Prawn £14.95/ Vegetables £10.95
Paneer £12.95**

- Korma** Very mild creamy curry
Curry Medium, cooked in a traditional curry sauce
Madras Cooked with fairly hot spices
Vindaloo Very Hot
Jalferezi A spicy fairly hot curry cooked with diced onions, green peppers and hot chillies
Dupiaza Medium sauce with onion cubes
Sagwala Spiced chicken or lamb cooked with ginger, mustard and spinach
Balti A medium spiced curry cooked with traditional Indian herbs and Balti spice
Pathia Persian style recipe of chicken or lamb pieces cooked in a hot sweet & sour sauce
Mathi Medium strength curry with fenugreek
Bhuna Moist medium spicy curry
Rogan Josh A popular dish with fresh tomato medium
Dhansak Fairly hot, sweet and sour with lentils

VEGETABLE DISHES as side £6.95 main £8.95

- Bihari Aloo**
Balti potato sauted in fried onion, green chilli black cumin seed, balti spices
Broccoli Masala
Broccoli in tomato & butter sauce
Khatte Baingan
Aubergine in a gravy made of onions, red chillies & coriander seeds
Rajasthani Aloo Dum
Potato with butter, cream, fenugreek, tomato, garlic and coconut milk
Bhindi Masala
Okra tossed with onions, tomatoes, cumin, spices and coriander leaves
Tadka Dal
Yellow lentils finished with browned garlic, cumin and red chillies
Mushroom Bhaji
Mushrooms lightly spiced with cumin and turmeric
Sag Bhaji
Fresh spinach cooked with onion, tomato and ground spices
Mutter Paneer
Peas flavoured with cheese and ground spices
Palak Paneer
Fresh spinach flavoured with grated cheese and ground spice
Bombay Potato
Fresh potato cooked with onion and ground spice
Aloo Gobi
Cauliflower and potato cooked with onion and fresh ground spices
Sag Aloo
Spinach and potato cooked with onion and freshly ground spices
Chana Massala
Chick peas cooked with onion, tomatoes, cumin, spices and coriander leaves

BIRYANI DISHES All lightly spiced, mixed, fried with basmati rice and served with vegetable curry

- Vegetable Biryani (V) £12.95**
Seasonal vegetables cooked with onion and freshly ground spices, then mixed and fried with basmati rice
Paneer Biryani (V) £14.95
Peneer Biryani made with paneer, basmati rice, spices and herbs
Tandoori Chicken Tikka Biryani £13.95
Spring chicken marinated in Tandoori sauce, then mixed and fried with basmati rice
Lamb Biryani £13.95
Lamb marinated in Tandoori sauce, then mixed and fried with basmati rice
Mix Biryani £14.95
Basmati rice with green herbs and a special blend of spices served with vegetable curry
Tandoori King Prawn Biryani £15.95
King prawns marinated in yoghurt and freshly ground spices grilled in tandoor, then mixed with fried basmati rice
Fish Biryani £16.95
A layered rice dish made with fish, basmati rice, spices & herbs Served with raita

BREAD

- Nan £3.25**
Peshwari Nan £3.95
Garlic Nan £3.95
Keema Nan £3.95
Cheese and Coriander Nan £4.95
Keema & Cheese Nan £4.95
Kulcha Nan £3.95
Tan Roti £2.95
Paratha £3.95
Stuffed Paratha £4.95
Chapati £2.25

SUNDRIES

- Plain Basmati Rice £2.95**
Pilau Rice £3.25
Coconut Rice £3.95
Special Fried Rice £3.95
Mushroom Fried Rice £3.95
Lemon Rice £3.95
Garlic Rice £3.95
Sag Rice £3.95
Keema Rice £3.95
Vegetable Rice £3.95



INDIAN HAVELI

Authentic Indian
Restaurant
Takeaway Menu

**20% Discount
For Collection**

Deliveries by



Open 7 days a Week

01242 781527

Opening hours:

**Sunday - Thursday (5:00- 11:30)
Friday and Saturday (5:00- 12:00)**

1 Bayshill Lodge, Montpellier,
Cheltenham GL50 1SY, United Kingdom

ACCOMPANIMENTS

Plain Papadum (V)	£1.00
Spicy Popadom (V)	£1.00
Chutneys (V)	£1.00
Mango chutney/Mint sauce/Onion salad	
Cucumber Raita (V)	£2.95
Dahi (V)	£2.95

STARTERS

Onion Bhaji (V) Grated onions and fresh herbs, deep fried	£4.95
Samosa Vegetables (V)/Samosa Meat Triangles of pastry stuffed with vegetables or meat	£4.95
Aloo Tuk (V) Pan fried cakes of potato with split lentils, ginger, toasted cumin and spinach stuffing	£5.95
Grilled Paneer (V) Indian cottage cheese with red pepper, onion & mild spices grilled in a Tandoor	£6.95
Chicken Pakora Diced marinated chicken deep fried in gram flour coating	£5.95
Chicken 65 Battered chicken tossed in hyderabadi style sweet & sour sauce with green chilli, curry leaves and mustard seeds	£5.95
Chicken Chat Puree Marinated chicken with chat masala and other spices served with puree	£5.95
Chicken/Lamb Tikka Fresh Chicken/Lamb marinated with herbs & freshly ground spices, yoghurt and grilled in the tandoor	£5.95
Sheek Kebab Succulent skewered mince lamb kebabs	£5.95
Mixed Kebab Chicken Tikka, Lamb Tikka and Sheek Kebab	£6.95
King Prawn Butterfly Fresh King Prawn deep fried in butter	£6.95
King Prawn Puri Tiger prawns flavoured with herbs and roasted spice served on Indian bread	£7.95
Jhinga Bezule Crispy fried King Prawns tossed with mustard seeds, curry leaves and green chillies	£7.95
Fish Pakora White fish fillet mixed with yoghurt and spices and is dusted with gram flour before being fried	£7.95

TANDOORI CUISINE & CHEF'S

RECOMMENDATIONS (CHARCOAL BARBECUE)

Tandoori Subzi (V) Delicately spiced aubergine, peppers, onion, mushroom and tomato marinated in yoghurt and grilled in the tandoor served with salad	£11.95
Paneer Shashlic (V) Indian cottage cheese marinated with tandoori masala spice, chopped onion and capsicum. Served with salad	£13.95
Chicken/Lamb Tikka Diced boneless chicken/lamb marinated, mildly seasoned and cooked over charcoal. Served with salad	£12.95
Tandoori Chicken Half a spring chicken marinated in tandoori sauce with delicate herbs and spices, barbecued over flaming charcoal on skewers, served with salad	£12.95
Chicken/Lamb Shashlic Kebab Marinated chicken/lamb on skewers with spicy green peppers, tomatoes and onions served sizzling hot	£13.95
Tandoori Mixed Grill Tandoori chicken, sheekh kebab, lamb and tandoori king prawn. Served with salad	£16.95
Tandoori King Prawn King Prawn marinated with a touch of herbs and spices cooked on skewers over charcoal. Served with salad	£15.95
Char Grilled Wild King Prawn King prawns grilled in a delicate, onion, yoghurt and freshly ground spices. Served on a creamy saffron sauce.	£16.95

INDIAN HAVELI SPECIALS £12.95

Muragh Makhani Chicken Tikka from the Tandoor. Immersed in a spiced creamy butter sauce with grated cheese	
Chicken Tikka Massala Chicken Tikka cooked in a clay oven, then coated in a Tandoori sauce of herbs, spices and cream	
Butter Chicken Prepared in a buttery gravy with the addition of cream gives the curry sauce a silky smooth rich texture	
Gujarati Chicken A special fairly hot dish cooked with spinach and fresh chillies	
Chicken Peshwari Marinated chicken spiced with coconut, fenugreek and herbs in a creamy mild sauce	
Chicken Rezala Coconut cream, butter, garlic, aromatic spices	

Achhari Chicken

An extremely popular Indian chicken recipe made using yoghurt, indian masala and achhari spices

Chattinad Lamb

Cooked with red chillies, tamarind and black pepper in a hot spicy sauce.

Assam Lamb

A spicy fairly hot curry cooked with green chillies & coriander

Kadhai Bonhoor

New Forest wild Lamb, diced, simmered with onions, tomatoes, capsicum and ground spices finished with coriander leaves

Lassoni Lamb

Hampshire Lamb, on a bed of crisp spinach with a sauce made of freshly ground spices and cream

Naga Lamb

Famous Bangladeshi chilli. Cooked with garlic and fresh coriander in a special flavoured sauce.

Satkari Lamb

Wild lemon, masala sauce with chefs special spices

Nawabi Lamb Masala

Fried garlic cloves, masala, brown onion

Shahie Paneer (V)

Indian cottage cheese with butter, cream, saffron and spices

Paneer Passanda (V)

Paneer cooked in yoghurt, cream & ground spices

Kadhai Paneer (V)

Indian cottage cheese comes with bell peppers, chilli and crushed black pepper in a rich curry sauce

SEAFOOD SPECIALS £15.95

Jhinga Malai

King prawns marinated in spice. Sauteed in tomato, onion & cream

Jhinga Dandas

King prawns cooked in onion, coconut, tamarind, dry red chillies, green chillies, garlic, ginger and medium spices

Tandoori King Prawn Massala

King prawn cooked in a clay oven and then prepared in tandoori sauce with cream and yoghurt

Tandoori Garlic Chilli King Prawn

King prawn cooked with fresh garlic and green chillies in a thick sauce - fairly hot

Goan Fish Curry

Fresh white fish marinated in spices and cooked with tamarind, red chillies, coconut, coriander and cumin

Fish Malabar

A speciality of Kerala. Fresh white fish cooked in coconut milk with curry leaves, mustard seeds, tamarind and fenne