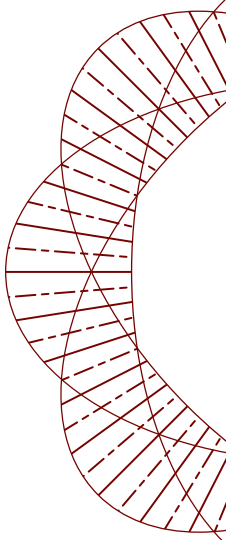




MENU



Haveli LOUNGE

017532-97560

www.haveli.co.uk

**THE URBAN BUILDING, 3-9 ALBERT
STREET, SLOUGH, SL1 2BE.**





Grill & Tapas

CHICKEN TIKKA

(Tender pieces of chicken marinated in a flavourful blend of yogurt, ginger, garlic, and spices & baked in oven.)

BBQ WINGS

(Tender, juicy chicken wings coated in a BBQ sauce and dry herbs and baked In Oven.)

LAMB SHEIKH KEBAB

(Minced lamb, seasoned with Indian spices, chopped onion, ginger & garlic, baked In oven.)

GRILLED PERI-PERI HALLOUMI (V)

(Grilled Halloumi, seasoned with Peri-Peri spice blend & Herbs .)

MUSHROOM TIKKA (V)

(Cup Mushrooms marinated in yoghurt with Indian spices & herbs.)

FRIED SOYA CHAAP (V)

(A popular North Indian alternative to chicken tikka, where soya chaap (soy protein pieces) is marinated and Fried with crispy flakes.)

ONION BHAJI (V)

(Thinly sliced onions dipped in a spiced batter and deep-fried until golden and crispy.)

FISH AMRITSARI

(Crispy and flavourful Tilapia fish deep-fried in a gram flour batter and spices.)

CHILLI GARLIC KING PRAWN

(A traditional king prawns; sauteed with Chilli, Garlic & Lemon .)

LAMB CHOPS

(Tender lamb chops marinated with ginger paste, yoghurt, cream, cheese and herbs)

PANEER TIKKA (V)

(Paneer (Cottage Cheese) marinated with Yoghurt, ginger paste, cream, cheese and Indian herbs.)

MOMO – VEG OR CHICKEN

(Momo are steamed dumplings filled with vegetables or Chicken Mince and served with Schezwan/Sweet Chilli sauce.)

Table Grill

Tapas

£12.95

£4.95

£11.95

£4.95

£12.95

£4.95

£13.95

£5.95

£11.95

£4.95

N/A

£5.95

N/A

£4.95

N/A

£5.95

£16.95

£7.95

£17.95

£7.95

£12.95

£5.95

N/A

£6.95

(If you have any allergies, please contact a member of staff)

(Table Grill= Half Done or Raw Platters served on your table grill)

(Tapas= Small Portion appetisers for those who don't like to wait)





MASALA PEANUTS (V)

(Peanuts mixed with finely chopped onion, green chilli, tomato & seasoned with Chat masala .)

MASALA POPPADOM (V)

(Fried Masala Poppadom served with mango chutney.)

MIX VEG PLATTER (V)

(Selection of our most famous vegetarian dishes: Paneer Tikka, Onion Bhaji, Soya Tikka, Corn on the Cob & Mushroom Tikka)

TANGRI KEBAB

(Succulent chicken Legs on the bone marinated overnight in a traditional blend of yogurt, lemon juice, garlic, ginger, and aromatic tandoori spices, then chargrilled in oven .)

MIX GRILL PLATTER

(Selection of our Non vegetarian Dishes: Chicken Tikka, Fish Tikka, Lamb Sheikh Kebab, Lamb Chop and Meat Samosa.)

OLIVES & CHEESE BOWL (V)

(Mix of Green and Black olives with Cheddar cheese garnished with olive oil and Mix Herbs.)

SEABASS FILLET

(Fresh sea bass fillet marinated in a blend of coastal Indian spices. Served over a bed of sautéed greens, finished with a drizzle of lemon butter.)

SALMON FILLET

(Premium salmon fillet marinated in a vibrant blend of yogurt, Kashmiri chilli, garlic, and traditional tandoori spices. Served with mint chutney, lemon-dressed salad, and a touch of tamarind glaze.)

SOYA POPCORN (V)

(A light yet flavourful snack made from crispy fried soya chunks, tossed in our signature spice blend. High in protein, low in guilt .)

SOYA ACHARI TIKKA (V)

(Tender soya chunks marinated in a traditional North Indian achari (pickle-spice) blend, grilled to perfection in the oven. Infused with mustard, fennel, and nigella seeds, this dish delivers a bold, tangy kick with a smoky finish.)

Table Grill

N/A

N/A

£15.95

£15.95

£19.95

N/A

£15.95

£15.95

N/A

£13.95

Tapas

£3.95

£2.95

£8.95

£7.95

£10.95

£4.95

N/A

N/A

£5.95

£5.95

(If you have any allergies, please contact a member of staff)

(Table Grill= Half Done or Raw Platters served on your table grill)

(Tapas= Small Portion appetisers for those who don't like to wait)



MAIN COURSE

DAL MAKHANI (V)

(Rich and creamy Indian lentil dish, typically made with black lentils and kidney beans, slow cooked with butter, cream, and a blend of aromatic spices..)

£7.95

PANEER MAKHAN MASALA (V)

(Cottage Cheese diced with onion and bell pepper, grilled and cooked in onion tomato gravy.)

£8.95

PALAK PANEER (V)

(Fresh Indian cottage cheese cubes simmered in a silky purée of spinach, gently spiced with garlic, ginger, and aromatic masalas.)

£8.95

CHANA MASALA (V)

(A flavourful Indian dish featuring chickpeas simmered in a spiced tomato-based sauce and special Chana Masala . (Herbs)

£7.95

BUTTER CHICKEN

(Tendered chicken tikka with tomato and yogurt curry full of spice, with garam masala, cumin, cardamom, bay leaf, garlic and ginger, topped with butter & cream.)

£10.95

PRAWNS MAKHAN MASALA

(Sautéed prawns with tomato and yogurt curry full of spice, with garam masala, cumin, cardamom, bay leaf, garlic and ginger, topped with butter & cream.)

£13.95

HAVELI SPECIAL LAMB CURRY

(Succulent pieces of lamb simmered in Kashmiri-style gravy with warming spices, yoghurt, and saffron. Fragrant, bold, and deeply satisfying.)

£12.95

CHICKEN DUM BIRYANI

(Fragrant basmati rice layered with tender Chicken marinated in spices, slow-cooked with saffron and herbs in the traditional “dum” style, served with Raita)

£11.95

VEG BIRYANI (V)

(Aromatic basmati rice cooked with fresh seasonal vegetables, paneer, saffron, and fragrant whole spices. Layered and slow-cooked. Served with raita.)

£10.95

LAMB BIRYANI

(A timeless classic from the royal kitchens of India. Aromatic basmati rice layered with tender, slow-cooked lamb, infused with saffron, whole spices, and caramelised onions. Sealed and cooked in traditional dum style for deep, soulful flavour. Served with raita)

£13.95

CONDIMENTS

Plain Naan

£2.55

Plain Roti

£2.55

Butter Naan

£2.75

Garlic Naan

£2.95

Chilli Garlic Naan

£3.25

Steamed Rice

£2.95

Jeera Rice

£3.75

Veg Fried Rice

£4.25

Egg Fried Rice

£4.25

Green Salad

£3.75

Plain Yoghurt

£2.50

Mix Raita

£3.75

Onions & Chillies with Lemon

£2.50

Mix Pickle

£2.50

Fries

£3.25

