

STARTERS

- ONION BHAJI** 3.45
Fresh onions, dipped in a mildly spiced batter and deep fried.
- VEGETABLE SAMOSA** 3.85
Spiced vegetable mash stuffed in a thin pastry and deep fried.
- CHICKEN TIKKA CHAAT** 4.75
Barbecued chicken in a crunchy salad with a tamarind and yoghurt dressing.
- PANEER SHASHLIK** 5.25
Homemade cottage cheese, pepper, tomatoes and onions marinated and barbecued.
- MURG PAKORA** 4.60
Chicken breast pieces coated in a lightly spiced batter and deep fried.
- CHICKEN SHASHLIK** 5.75
Diced chicken, peppers. Tomatoes and onions marinated and barbecued.
- KEBAB HASEENA** 5.95
Lamb fillet, peppers, tomatoes and onions marinated and barbecued.
- PRAWN PURI** 5.45
Spiced prawn bhuna on fresh leavened bread.

TANDOORI

A North Indian clay oven. Haweli uses a traditional oven heated with charcoal to create a deeper, more layered flavour.
(Accompanied with a side salad.)

- MURG TANDOORI** 7.45
Half a chicken tenderised in natural yoghurt and spiced marinade then roasted.
- MURG TIKKA PESHAWARI** 7.75
Diced chicken breast marinated with mild spices and then roasted.
- LAMB TIKKA** 7.95
Tender diced lamb marinated with mild spices and roasted in a tandoor.
- PANEER TIKKA** 7.35
Cottage cheese marinated with medium ground spices and roasted in a tandoor.
- SHEEK KEBAB** 7.35
Minced lamb mixed with onions, fresh herbs and spices, skewered and barbecued.
- TANDOORI GARLIC CHILLI CHICKEN** 7.75
Tender chicken marinated in garlic, chilli, vinegar and fresh coriander sauce, barbecued.
- TANDOORI FISH** 8.95
Fresh sea bass, marinated and cooked over charcoal.
- KING PRAWN TANDOORI** 12.95
Prawns soaked in masala and then roasted over charcoal.
- MIXED TANDOORI GRILL** 12.95
An assortment of tandoori chicken, chicken tikka, lamb tikka, king prawns and sheek kebab.

SEAFOOD

- KING PRAWN BHUNA** 12.95
Medium spiced in dry curry sauce.
- NARYEL KING PRAWN** 12.95
Coconut milk, garlic and ginger flavoured gravy.
- KING PRAWN KORMA** 12.95
Cashew based gravy, mild and creamy curry sauce.
- KING PRAWN BHAGARA** 12.95
Fresh spring onions, chopped garlic in a tangy spicy tomato based gravy sauce.

HOUSE SPECIALS

Our head chef has been cooking these dishes, day in, day out for the past 30 years. These dishes whilst not unique to us continue to define us and make us a local's choice. Our chef team originate from Daman which borders Gujarat, the area is known for humble spiced cooking and this philosophy has gone a treat with the Ealing community.

- CHICKEN TIKKA MASALA** 8.45
A great British institution, chicken barbecued in mild spices and then finished in a mild and creamy gravy.
- LAMB PASSANDA NAWABI** 8.45
Fresh cream, ground nuts and yoghurt are predominant in this mild preparation.
- MURG JALFREZI** 8.75
Chicken breast pieces marinated in vinegar and fresh lemon juice, stir-fried with onions and tomatoes.
- CHICKEN OR LAMB NILGIRI** 8.45
Cooked with fresh coriander and green chillies.
- GOSHT KATA MASALA** 8.45
Lamb braised golden brown with chopped onions, sliced ginger and a mild garam masala blend.
- BUTTER CHICKEN** 8.95
Barbecued boneless chicken, diced and flavoured with herbs, cooked in a tomato gravy with ground spices.
- NARYEL CHICKEN OR LAMB** 8.45
Diced chicken or lamb cooked with fresh coconut milk, ginger and garlic gravy.
- CHICKEN OR LAMB BHAGARA** 8.45
Cooked with fresh spring onions, chopped garlic and prepared in a spicy tomato sauce.
- TAPELI CHICKEN** 9.95
Marinated chicken cooked with fresh spices to a recipe local to Mumbai. A beautifully layered and authentic home style curry.

TRADITIONAL CURRY HOUSE FAVOURITES

Available in Chicken/ Lamb/ King Prawns (+£5)

KORMA Mild dish finished in cashew and cream sauce.	8.25
DO- PIYAZA Medium spiced, gravy reduced with fried onions.	8.25
JEERA MANGALORE Unusual mix of cumin seeds give a distinctive, earthy taste. Delicious with a little more chilli. Please ask!	8.25
SAGWALA Finished with spinach.	8.25
KARAH Cooked in an iron souk for a lighter dish.	8.25
ROGAN JOSH Traditionally with lamb. A deeper slower cooked gravy for flavour.	8.25
DHANSAK Finished with lentils and with a hot, sweet and sour gravy.	8.25
KEEMA MATTAR Minced lamb cooked with green peas. Traditionally eaten as a spicy dish.	8.25
GARLIC Curry thickened with freshly chopped garlic.	8.25

RICE

STEAMED RICE Plain basmati rice.	2.75
PILAU RICE Basmati rice cooked with aromatic spices.	2.95
FRIED RICE Rice stir fried with peas, eggs and onions.	4.45
BIRIYANI MUGHLAI Traditionally prepared, saffron flavoured basmati rice cooked with a choice of lamb, chicken, prawns or vegetables. Complimented by medium spiced sauce.	9.95

SUNDRIES

CHUTNEY Mint sauce, onion chutney, spicy house pickles or mango chutney.	0.70
PAPADUM Flour crisps. Plain or spicy.	0.70
RAITA Cultured yoghurt, lightly seasoned and stirred with freshly grated vegetable marrow.	2.50

VEGETABLES (MAIN COURSE/SIDE DISH)

BHINDI MASALA Fresh okra, sliced and deep fried. Then finished with a dry gravy.	6.50/4.75
ALOO GOBI Fresh cauliflower florets and sautéed cooked dry with medium spices.	6.50/4.75
MIXED VEGETABLES Assorted fresh vegetables cooked with medium spices.	6.50/4.75
SAG/MATTAR PANEER Freshly made Indian cheese cooked with spinach or peas in a medium hot sauce.	6.50/4.75
PINDI CHANNA Chick peas spiced with ginger and served tangy and spicy.	6.50/4.75
DAAL TARKA Assorted lentils cooked with a touch of ghee and then stirred with freshly tempered spices.	6.50/4.75
BOMBAY ALOO A Mumbai side dish with potatoes cooked hot and tangy.	6.50/4.75
MUSHROOM BHAJI Mushrooms cooked with herbs and spices and served medium dry.	6.50/4.75
PANEER KORMA Cottage cheese cooked in a cashew and cream based sauce.	6.95/5.25
PANEER CHILLI MASALA (Spicy, Dry, Hot) Cottage cheese cooked with green chillies topped with spring onions.	7.95/6.55

INDIAN BREADS

All our breads are baked on site. We knead and stretch and fold our magnificent dough daily. Be it Indian or any other type of bread, nothing beats the smell and taste of freshly baked Haweli bread. It has been with man since the dawn of time and will forever bring pleasure to our senses.	
CHAPPATI Whole wheat thin bread prepared home style.	1.50
ROTI TANDOORI Whole wheat thin bread baked over charcoal.	1.85
NAAN TANDOORI Freshly baked leavened bread.	2.25
PARATHA LACHEDAR Light wheat bread, buttered and baked in a clay oven	2.45
KULCHA Leavened bread stuffed with onions, potatoes, eggs and fresh coriander.	2.95
PESHAWARI NAAN Leavened bread stuffed with almonds and sultanas.	2.95
KULCHA-E-LASSAN Leavened bread stuffed with garlic, onions and coriander.	2.95
KEEMA NAAN Leavened bread stuffed with minced lamb and mild spices.	3.95

Service at your discretion. All tips go directly to staff.

Allergy Awareness: Please make us aware of any allergens.