

## PUNJABI RASOI

- ALOO BENGAN** \$15  
Flavour of full dish cooked of egg plant and potatoes cooked with onion tomatoes ginger garlic cooked with chef special sauce.
- PUNJABI RAJMAH** \$15  
Red kidney beans cooked in onion and tomatoes based gravy with traditional punjabi spices.
- MAKKI DI ROTI AND SAAG** \$15  
Corn flour bread cooked on traditional Indian pan served with saag (fine chopped mustered leaves and spinach cooked on low flame gas along with punjabi spices).
- KULCHE CHHOLLE** \$15  
Fluffy white flour bread deep fried, served with special white chickpeas curry.
- ALOO PURI** \$15  
A slightly tango thick gravy contains boiled potatoes served with puri (wheat flour fluffy deep fried bread).
- ALOO GOBI** \$15  
Fresh cauliflower and potato cooked with indian spices.
- BHINDI MASSALA** \$15  
Stir-fried okra (ladyfinger) cooked with mixed spices and tomatoes.
- MAKHANI PANEER** \$15  
Indian cottage cheese cooked in rich cashew nuts, tomato, onion and gravy.
- INDIAN STYLE BUTTER CHICKEN WITH BONE** \$17  
Tandoori roasted chicken with bones in gravy of tomatoes, cashew paste, cream, ginger and garlic.
- PUNJABI CHICKEN CURRY (FRESH CHICKEN)** \$17  
Fresh chicken cooked along with special Punjabi gravy and spices.

## DUM BIRYANIS

Basmati rice richly flavoured with saffron and spices complimented with yogurt

- VEGETABLE BIRYANI** \$15
- CHICKEN BIRYANI** \$17
- LAMB BIRYANI** \$17
- PRAWN BIRYANI** \$21

## BLEND OF INDIAN & CHINESE

- CHICKEN LOLLYPOP** \$12.5  
Specially cut chicken wings cooked in chef's special homemade sauce.
- CHICKEN FRIED RICE** \$12.5  
Basmati rice cooked with chicken in special sauce with broccoli, capsicums and onion.
- CHEESE CHILLI** \$15  
Cottage cheese cooked with onion, capsicum and green chillies in soya sauce.
- CHILLI CAULIFLOWER** \$15  
Florets of cauliflower cooked in special homemade special sauce.
- CHILLI CHICKEN** \$15  
Chicken cooked with onion, capsicum and green chillies in soya sauce.
- VEGE MANCHURIAN** \$15  
Deep fried vegetable dumpling, cooked in Chef's special sauce with tomato, garlic and soy sauce.

## BREADS

- |                           |       |                        |       |
|---------------------------|-------|------------------------|-------|
| PLAIN ROTI                | \$3   | TANDOORI PARANTHA      | \$3.5 |
| PLAIN NAAN                | \$3   | ONION KULCHA           | \$4.5 |
| GARLIC NAAN               | \$3.5 | CHOCOLATE NAAN         | \$5   |
| FILLED NAAN               | \$4.5 | PESHAWARI NAAN         | \$5   |
| Lamb mince/Chicken/Potato |       | Filled with dry fruits |       |

## ACCOMPANIMENTS

- |               |       |                             |       |
|---------------|-------|-----------------------------|-------|
| POPPADOMS     | \$1   | PICKLE                      | \$4   |
| EXTRA RICE    | \$2.5 | GREEN SALAD                 | \$6.5 |
| MANGO CHUTNEY | \$3.5 | RAITA                       | \$4.5 |
|               |       | Yoghurt with diced cucumber |       |

## DRINKS

- |                            |       |
|----------------------------|-------|
| LASSI Ask for a selection  | \$4.5 |
| SOFT DRINKS                | \$4.5 |
| JUICES Ask for a selection | \$4.5 |



## TAKEAWAY DINNER MENU

25 KENT TERRACE  
MT VICTORIA, WELLINGTON  
PHONE 04 385 9000

LUNCH: MON-SAT, 11.30-2.30PM  
DINNER: 7 DAYS, 5PM TILL LATE

WWW.SAFFRONHAVELI.COM

## STARTERS

<b>ONION BHAJI</b> Crispy Onion fritters, Fresh herbs mixed with chana flour and deep fried.	\$7
<b>VEGETABLE SAMOSA (2 PCS)</b> Triangular pastry filled with potato and vegetables served with tamarind sauce.	\$7
<b>VEGE POTATO TIKKI</b> Medium spicy mashed potato patties with vegetables and dry fruits fried golden brown.	\$8
<b>PANEER PAKORA</b> Indian Cheese layered with special sauce, then lightly dipped in spiced channa batter and deep fried.	\$8
<b>FISH PAKORA</b> Boneless pieces of fish lightly dipped in spiced channa batter and deep fried.	\$8
<b>HARA BHARA KEBABS</b> A rare combination of spinach and cheese patty and spices (deep fried).	\$10.5
<b>SAMOSAS CHAT</b> Samosas squeezed and mixed with yogurt, onion, tamarind.	\$12
<b>ALOO TIKKI CHAT</b> Mashed potato patty crushed and served with tangy sauce and salad.	\$12

## HAVELI KEBABS & TANDOORI

	SMALL	MAIN
<b>VEGE PLATTER FOR TWO</b> Combination of Samosa, Aloo Tikki, Onion Bhaji and Paneer Pakora.		\$18.5
<b>MIX PLATTER FOR TWO</b> Mixed combination of Aloo Tikki, Onion Bhaji, Chicken/Lamb Seekh Kebab and Poppadum.		\$18.5
<b>HAVELI SPECIAL MEAT PLATTER FOR TWO</b> Combination of Chicken Tikka, Chicken Malai Tikka, Hara Bhara Kebab, Seekh Kebab and Fish.		\$21
<b>CHICKEN TIKKA</b> Marinated boneless pieces of chicken breast cooked in Tandoor.	\$11	\$18
<b>MALAI TIKKA</b> Chicken marinated overnight in yoghurt & cream, spiced with herbs ginger & garlic and cooked in tandoor served on bed of fresh salad.	\$11	\$18
<b>LASOONI TIKKA</b> Marinated chicken in garlic and lemon, cooked with cheese in Tandoor.	\$11	\$18
<b>SEEKH KEBAB</b> Lamb minces round kebabs mixed with special spices, coriander, garlic and cooked in Tandoor.	\$11	\$18

## MAINS

### ALL MAINS COME WITH BASMATI RICE

<b>BUTTER CHICKEN / LAMB</b> Boneless pieces of tandoori roasted chicken/lamb in gravy of tomatoes, cashew paste, cream, ginger and garlic.	\$15
<b>TIKKA MASALA CHICKEN / LAMB</b> Tandoori chicken/lamb tikka (boneless) in medium spiced gravy of fresh herbs and spices.	\$15
<b>SAAG CHICKEN / LAMB</b> Tandoori chicken/lamb saag (boneless) cooked in fresh spinach with tomato, garlic, ginger & ground spices.	\$15
<b>KORMA CHICKEN / LAMB</b> Boneless tandoori chicken/lamb in very mild and rich gravy with cashew paste Cream and a touch of spices	\$15
<b>ROGAN JOSH CHICKEN / LAMB</b> A challenging hot and spicy chicken/lamb curry.	\$15
<b>PASANDA CHICKEN / LAMB</b> Slices of chicken/lamb cooked in creamy onion and tomato gravy garnished with almonds.	\$15
<b>VINDALOO CHICKEN / LAMB</b> Slices of meat cooked in spicy gravy of onion and tomato with the touch of vinegar.	\$15
<b>KADAI CHICKEN / LAMB</b> Choice of meat pieces cooked in mildly spiced gravy and tomato semi dry touch of capsicum.	\$17
<b>MUSHROOM MASALA CHICKEN / LAMB</b> Choice of meat pieces cooked in chef's special sauce with mushrooms,) ginger and garlic.	\$17
<b>MUGHLAI CHICKEN / LAMB</b> Onion, tomato and cashew nut based spicy curry semi dry.	\$17
<b>DO PIAZZA CHICKEN / LAMB</b> Choice of meat cooked in chunky onion topped with creamy tomato sauce.	\$17
<b>BALTI CHICKEN / LAMB</b> Boneless pieces of meat cooked in spicy curry with broccoli, cauliflower, capsicum & onion.	\$17
<b>BHUNA CHICKEN / LAMB</b> A fairly dry fried curry containing onions, your choice of meat and spices.	\$17
<b>JALFREEZI CHICKEN / LAMB</b> Curry with green peppers and touch of vegetables cooked in spicy dry sauce and garlic.	\$17
<b>DHANSAK CHICKEN / LAMB</b> Various lentils simmered with marinated meat on a slow fire and tempered with onion, ginger, garlic and spices.	\$17
<b>MIRCH MASALA CHICKEN / LAMB</b> Succulent Juicy meat cooked in whole sliced capsicum with complimented onion ginger garlic & tomato sauce.	\$17

### SPECIAL GOAT CURRY (WITH BONE) \$17

Slices of goat cooked in medium spicy chef special gravy of onion, tomato, garlic and spices.



## SEAFOOD DISHES

<b>FISH MAKHANI</b> Boneless pieces of fish cooked with tomato, cashew paste, ginger and spices.	\$15
<b>FISH KORMA</b> Fish in spicy and rich gravy with cashew paste and cream.	\$15
<b>MUGHLAI JHINGA</b> Juicy shrimp in rich flavored curry with fresh spices and mushrooms.	\$17
<b>PRAWN MUSHROOM / MALABARI</b> King Prawn cooked delicious delicate herbs and spices with onion and tomato masala sauce.	\$22

## VEGETARIAN DISHES

<b>ALLOO GOBI</b> Fresh garden cauliflower and potatoes cooked in tomato sauce with mild hint of exotic Indian herbs and spices.	\$15
<b>MATTAR PANEER</b> Fresh Indian cottage cheese cooked with green peas with ginger garlic and herbs.	\$15
<b>KADAI PANEER</b> Indian Cottage cheese cooked in mildly spiced onion and tomato semi dry, touch of capsicum.	\$15
<b>MUGHLAI PANEER / ALOO</b> Diced potatoes in rich and creamy sauce with onion, tomatoes and herbs.	\$15
<b>KHUMB MATTAR</b> Spicy mushroom curry with peas and tomatoes.	\$15
<b>DHAL MAKHANI</b> A harmonious combination of black lentils and beans.	\$15
<b>NAVRATAN KORMA</b> Chunky vegetables in mild and rich tomato gravy.	\$15
<b>PALAK PANEER / ALOO</b> Indian cottage cheese in spinach gravy with tomatoes, garlic and ginger.	\$15
<b>MALAI KOFTA</b> Indian cottage cheese dumpling with potato, dry fruit simmer in mild creamy gravy.	\$15
<b>CHANNA MASALA</b> Chickpeas cooked in an exotic blend of northern Indian spices.	\$15