

## NIBBLES

<b>PAPAR OF THE DAY</b> ACCOMPANIED WITH HOME MADE CHUTNEYS. GF NF	4.45
<b>PANI PURI</b> MOUTH WATERING PANI PURI SHOTS PUFFED SEMOLINA SHELLS, CHICKPEAS. SERRVED WITH A TANGY MOCKTAIL. DF V NF	5.25

## SMALL PLATES

<b>CATCH OF THE DAY PAKORA</b> LIGHTLY BATTERED FISH FRITTERS IN MASALA GF NF DF	6.95
<b>DYNAMITE MANGO PRAWNS</b> NOT FOR THE FAINT HEARTED - SPICY BENGALI KING PRAWNS SMOTHERED WITH ALPHONSO SALSA. DF NF GF	7.75
<b>MASALA CALAMARI</b> CHEFS SPECIAL MASALA FRIED CALAMARI TOSSED WITH SEASONAL VEG AND A HONEY SALSA DF NF	6.25
<b>JUGAL BANDI SHEEKH KEBAB</b> A SUCCULENT CHICKEN MINCE GF NF	6.45
<b>LAMB CHOPS</b> TANDOORI MARINATED LAMB CHOPS SERVED WITH BUTTER MASH AND YAKHNI GF NF	7.25
<b>TANDOORI WINGS</b> TANDOORI MASLALA CHICKEN WINGS. NF GF	6.95
<b>MALAI TIKKA</b> CHICKEN TIKKA COOKED & MARINATED IN CREAM CHEESE,GINGER,GARLIC,CORIANDER STEAM AND CARDAMOM GF NF	6.25
<b>PANEER CHILLI</b> HOMEMADE PANEER INFUSED IN SPICES, TOSSED IN SOY,GINGER & GARLIC V GF NF	6.95
<b>SUBZI SAMOSA</b> HOMEMADE PASTRY STUFFED WITH MASALA VEGETABLES V DF NF	5.25
<b>ONION BHAJI</b> ONIONS FRIED IN A FRAGANTLY SPICED BATTER V DF GF NF	5.25
<b>GOBI 65</b> CAULIFLOWER FRITTERS SPICED & TOSSED WITH OUR SIGNITURE MIX. GF NF DF V	6.25

# HAVELI THE YARD

## CHAATS

<b>PUNJABI SAMOSA CHAAT</b> CURRIED CHICKPEAS, COOL GREEK YOGURT, TAMARIND&MINT CHUTNEY,SEV AND FRESH POMEGRANTE. V NF	7.25
<b>PAPRI CHAAT</b> CRISP FRIED DOUGH WAFERS, YOGURT, CHAAT MALASA,SEV,AND FRESH ANNAR. V NF	6.75
<b>ALOO TOKRI CHAAT</b> A CRUNCHY BITE OF A COHESION OF FLAVOURS, CHICKPEAS,TAMARIND & POMEGRANTE V NF	6.75

## SIDES

ASK SERVER FOR MORE ALLERGEN INFORMATION

<b>SAAG ALOO V</b>	5.95/10.25
<b>TARKA DAAL V</b>	
<b>MUSHROOM BHAJI V</b>	
<b>PALAK PANEER V</b>	
<b>ALOO GOBI V</b>	
<b>RAITA V</b>	1.95
<b>PICKLE TRAY V</b>	2.75
<b>MASALA CHIPS V</b>	4.25

## RICE & NAAN

ALL NAANS CONTAIN DAIRY

<b>SAFRON RICE</b>	3.75
<b>STEAMED RICE</b>	3.25
<b>MUSROOM RICE</b>	3.50
<b>LEMON RICE</b>	3.50
<b>GARLIC NAAN</b>	3.50
<b>BUTTERD OR PLAIN NAAN</b>	3.25
<b>PESHAWRI NAAN</b>	3.45
<b>CHILLI CHEESE NAAN</b>	3.95

## MAIN COURSES

<b>DADI JAAN KI HANDI</b> THE RAJPOOT'S FAMED SIGNATURE, HOMESTYLE SUCCULENT SPRING CHICKEN CURRY. GF NF	13.95
<b>BUTTER CHICKEN FROM DEHLI</b> COOKED IN SAFFRON BUTTER CREAM, ROASTED FENUGREEK AND ALMONDS GF	14.95
<b>CHICKEN KHYBER KARHAI</b> COOKED IN A TRADITIONAL WOK STYLE KARHAI, FRESHLY GROUNDED SPICES,TOMATOES GARLIC &GINGER GF NF	14.95
<b>THE 70'S BALTI</b> MOST RENOWNED IN BIRMINGHAM NOW DONE WITH HAVELIS TWIST. GF NF DF	13.95
<b>SAAG GOSHT</b> SLOW COOKED LAMB IN A BLEND OF BABY SPINACH AND SPICES GF DF NF	14.95
<b>NIHAARI NALI GOSHT</b> TENDERISED LAMB SHANK IN A AROMATIC GRAVY GARNISHED WITH FRESH GINGER GF NF DF	18.95
<b>KASHMIR KA ROGAN</b> LAMB COOKED IN MIXED HERBS,TOMATO AND GARLIC GF NF DF	14.95
<b>STAFF CURRY</b> LAMB COOKED WITH CHICKPEAS A CHEFS FAVOURITE, GIVEN TO THE TEAM AS A TREAT GF NF	14.95
<b>PRAWN MOILEE</b> PRAWN COOKED IN A LIGHTLY FRAGRANCED SOUTH INDIAN STYLE SAUCE AND TEMPERED COCONUT MILK GF NF	16.25
<b>GOAN FISH CURRY</b> FISH OF THE DAY IN A CITRUS SAUCE, HINT OF CUMIN AND BLACK PEPPER NF GF	15.25
<b>PANEER LABABDAR</b> CHEESE FROM THE INDIAN CONTINENT COOKED IN A RICH CREAMY TOMATO SAUCE GF V	14.75
<b>DAAL MAKHNI</b> A RICH AND CREAMY BLEND OF BLACK LENTILS AND KIDNEY BEANS, SLOW COOKED WITH BUTTERCREAM. GF NF	14.75
<b>VEGETABLE MOILEE</b> LOCALLY SOURCED VEGETABLES TEMPERED IN COCONUT MILK AND GROUND SPICES. GF NF V	12.95
<b>SUBZI KARHAI</b> A SIZZLING MEDLEY OF FRESH VEGETABLES TOSSED IN BOLD SPICES GINGER & GARLIC.V NF	12.95

## SMOKED & GRILLED

ADD STEAMED RICE AND CHIPS+ 5.25

<b>TANDOORI MIXED GRILL</b> TANDOORI CHICKEN,SHEEKH KEBAB,PANEER & LAMB CHOPS SERVED ON A SIZZLING BED OF ONIONS. GF NF	14.95
<b>TANDOORI CHICKEN</b> CHICKEN THIGH SERVED WITH MINT CHUTNEY AND SALAD.GF NF	14.95
<b>TAWA AMRITSTARI FISH</b> PAN COOKED FISH OF THE DAY SOAKED IN OUR TANDOORI MASALA THEN CHARCOAL TO PERFECTION. GF NF	14.95
<b>PANEER MUSHROOM TIKKA</b> SERVED WITH SEASONAL SALAD GF NF V	14.95

## DUM BRIYANI

ORIGINATED FROM HYDERBAD INDIA, MADE WITH BASMATI RICE A HOUSE SPECIAL BRIYANI MIX INFUSED WITH A SECRET GANISH TO FINISH  
NF GF DF ASK SERVER FOR GLUTEN FREE OPTION.

<b>VEGETABLE</b>	13.75
<b>CHICKEN</b>	14.95
<b>LAMB</b>	15.75
<b>PRAWN</b>	16.95

## CLASSICS WITH A TWIST

CHOOSE ONE OF HAVELIS CLASSIC DISHES ACCOMPANIED WITH EITHER VEGETABLES(12.95) CHICKEN (13.95) LAMB (14.95) OR PRAWN (16.25)

**KORMA** - FOR WHEN U LIKE YOUR CURRY CREAMY,DREAMY, AND RIDICULOUSLY INDULGENT. NF

**TIKKA MASALA**- THE CURRY SO FAMOUS, ITS PRACTICALLY HAS A FAN CLUB. NF

**MADRAS**-SPICY,BOLD AND NOT FOR THE FAINT HEARTED, PROCEED WITH CAUTION. NF DF

**JALFREZI**-WHEN STIR-FRY MET CURRY AND THEY MADE A SPICE PACKED LOVE STORY. NF DF

**DANSAK**-SWEET,SPICY, AND TANGY LIKE A CURRY WHICH CAN'T MAKE UP ITS MIND. NF DF

**BUNNAH**-INTENSE,HEARTY AND STRAIGHT TO THE POINT NO FRILLS, JUST PURE FLAVOUR. NF DF

Please advise a member of staff if you have any allergies the team may need to be aware of (Please note Haveli's menu is prepared using many ingredients including allergens , whilst every precaution is taken we can not completely eliminate the risks of allergen transfers )  
A discretionary 10% of service charge will be added to your bill.



HAVELI THE YARD IS A FAMILY RUN RESTAURANT FROM RESTAURATEUR AMIR FAROOQ, AND DRAWS ON THE LEGACY OF AMIR'S GRANDPARENTS WHO OPENED ONE OF BRISTOL AND THE UK'S LEADING INDIAN RESTAURANTS, THE RAJPOOT.

HAVING OPENED IN 2021, HAVELI HAS BUILT A STRONG REPUTATION FOR EXCELLENT QUALITY, FAMILY FRIENDLY DINING - SOMETHING WHICH IS AT THE HEART OF EVERYTHING WE DO.

BEING BRITISH BORN, OWNER AMIR MOVED TO SOUTH ASIA AS A TEENAGER AND IMMEDIATELY FELL BACK IN LOVE WITH EVERYTHING FROM THE FOOD AND DRINK TO THE AMAZING ATMOSPHERE OF FAMILY-RUN, LOCAL RESTAURANTS, AND THIS BECAME THE INSPIRATION FOR HAVELI BACK IN BRISTOL.

AS WELL AS SHOWCASING SOME OF THE CLASSIC DISHES, WE AIM TO INTRODUCE PEOPLE TO SOME OF THE MORE UNUSUAL REGIONAL DISHES THAT THEY MIGHT NOT HAVE DISCOVERED BEFORE, INCLUDING SOME OF THE DISHES WE'VE REALLY FALLEN IN LOVE WITH FROM OUR TRAVELS AND FROM THE HERITAGE OF OUR TEAM.

@HAVELITHEYARD FOLLOW ON INSTAGRAM TO SEE SOME. OF THE DISHES IN THE MENU

[WWW.HAVELITHEYARD.CO.UK](http://WWW.HAVELITHEYARD.CO.UK)