

Vegetables

- 01. VEGETABLE KORMA**\$12.95
Mixed vegetables cooked with cream, herbs and cashews.
- 02. SHAHI PANEER** \$12.95
Chunks of cheese sauteed with ginger, garlic, onions, tomatoes. Garnished with cashews and raisins, cooked in cream sauce.
- 03. PALAK PANEER**\$12.95
Spinach cooked with spices and homemade cheese.
- 04. VEGETABLE MANGO (vegan)**\$12.95
A variety of vegetables including green peas, potatoes, cauliflower, cooked with mango sauce.
- 05. MALAI KOFTA** \$12.95
Vegetable balls, fried, cooked in delicious gravy, garnished with cashews.
- 06. VEGETABLE MASALA**\$12.95
Mixed vegetables cooked in spices and thick creamy curry sauce.
- 07. MATTER PANEER**\$12.95
Fresh homemade cottage cheese and green peas curry.
- 08. AIOO GOBHI (vegan)**\$12.95
Cauliflower and potatoes cooked in tomatoes and spices.
- 09. ALOO PALAK**\$12.95
Delightful potatoes cooked with spinach, light cream and spices.
- 10. KARHI PAKORA**\$12.95
Ground flour of chick peas, yogurt and vegetable fritters.
- 11. PUNJABI CHOLE (vegan)**.....\$12.95
Chick peas deliciously cooked and etc.
- 12. ALOO MATTER**\$12.95
Fresh green peas cooked in a delicately spiced sauce with potatoes.
- 13. DAL MAKHNI**\$12.95
Black bean and kidney bean cooked in butter.
- 14. BAINGAN BHARTHA**\$12.95
Eggplant speciality baked over an open flame. Mashed and sauteed with onions, garlic, ginger and other spices (with or without cream).
- 15. MUSHROOM MASALA**\$12.95
Fresh mushrooms sauteed with ginger, garlic, onions, in a cream sauce.
- 16. MATTER MUSHROOM**\$12.95
Fresh mushrooms and fresh green peas cooked in a delicately spiced sauce.
- 17. PALAK CHOLE**\$12.95
Spinach cooked with ginger, spices and chick peas.
- 18. VEGETABLE MIX CURRY (vegan)**\$12.95
Variety of vegetables (green peas, potatoes, cauliflower, beans, etc).
- 19. TADKA DAL (vegan)**\$12.95
Red Lentils (Masoor Dal) cooked with ginger, onion and tomatoes.
- 20. VEGETABLE VINDALOO (vegan)**.....\$12.95
Vegetables cooked with vinegar and spices.
- 21. PALAK MAKKI**\$12.95
Spinach cooked with corn, ginger, garlic and cream in spices.

Tandoori Specials

- 01. CHICKEN TANDOORI** \$13.95
(Bone-In) chicken pieces marinated in yogurt and cooked in clay oven.
- 02. CHICKEN KABOB** \$14.95
Boneless chicken roasted in charcoal oven with mild spices and served with lemon.
- 03. TANDOORI MIXED GRILL** \$16.95
Combinations of tandoor specialties like tandoori chicken, chicken kabob, tandoori shrimp, fish tikka, seekh kabab, served with sauteed onions and pieces of lemon.
- 04. TANDOORI SHRIMP**..... \$16.95
King size shrimp marinated in sour cream and cooked in clay oven.
- 05. FISH TIKKA**..... \$16.95
Mahi Fish marinated in chef's secret spices then cooked in clay oven.

Biryani Rice Specials

- 01. CHICKEN BIRYANI**.....\$13.95
Basmati rice cooked with chicken chunks and spices.
- 02. LAMB BIRYANI**\$14.95
Juicy pieces of lamb cooked with basmati rice and spices.
- 03. BEEF BIRYANI**\$14.95
Basmati rice cooked with beef sauce.
- 04. VEGETARIAN BIRYANI**\$12.95
Basmati rice cooked with green vegetables.
- 05. SHRIMP BIRYANI**.....\$15.95
Shrimp cooked with basmati rice.
- 06. GOAT BIRYANI**.....\$14.95
Goat with bone cooked in rice.
- 07. WHITE RICE** Small \$2.50 Large \$5.00

Condiments

- 01. PICKLE**\$1.75
- 02. MANGO CHUTNEY**.....\$1.75
- 03. RAITA**\$1.75
Cucumber, mint in yogurt.
- 04. YOGURT**.....\$1.75

Desserts

- 01. KULFI**\$3.95
Exotic ice cream from India made with saffron, almonds and nuts.
- 02. MANGO ICE CREAM**\$3.95
Made with mango and milk and flavored with nuts and rose water.
- 03. GULAB JAMUN**\$3.95
Non fat dry milk and cottage cheese fried ball soaked in sugar syrup.
- 04. KHEER**\$3.95
Rice cooked in sweetened milk.
- 05. GAJAR HALWA**\$3.95
Shredded carrots, silvered almonds with butter flavor or spice and sugar.



Hours

Tuesday - Sunday
Lunch 11:30 am - 3:00 pm
Dinner 5:00 pm - 9:30 pm
CLOSED ON MONDAY

5957 McKee Road, Suite 108

Fitchburg, WI 53719

Phone: 608-274-3333

www.HaveliMadison.com

Please inform your server before ordering if you have any food allergies.
Thank You... Namaste.

Appetizers

01. MEAT PLATTER	\$7.95
Chicken pakora, fish pakora, lamb samosa	
02. CHICKEN PAKORA	\$3.95
Assorted boneless chicken cubes deep fried in chick pea batter.	
03. FISH PAKORA	\$6.95
Fish, boneless and skinless, marinated with lemon juice, spices, deep fried.	
04. VEGETABLE PLATTER	\$6.95
Cheese pakoras, samosa, aloo tikki and vegetable pakora.	
05. SAMOSA	\$3.50
Turnover stuffed with potatoes and green peas.	
06. SAMOSA CHAAT	\$6.95
Samosa served with chana, yogurt and chutneys.	
07. VEGETABLE PAKORA	\$3.50
Vegetable Fritters	
08. PANEER PAKORA	\$3.95
Homemade cheese deep fried in chick pea batter.	
09. ALOO TIKKI	\$3.50
Chopped potatoes, green peas, gram flour balls, deep fried.	
10. ALOO TIKKI CHAAT	\$6.95
Aloo tikka served with chana, yogurt and chutneys.	
11. PAPADAM	\$1.95
Crispy, spicy wafers.	
12. LAMB SAMOSA	\$4.95
Spicy turnover stuffed with ground lamb and spices.	

Soups

01. VEGETABLE SOUP	\$2.50
Lentils, Vegetables, Spices, etc.	

Indian Breads

01. PLAIN PARATHA	\$2.50
Multi-layered whole wheat bread freshly made with butter.	
02. BHATURA	\$3.50
Deep fried bread.	
03. CHAPATI	\$2.50
Thin, dry whole wheat bread	
04. ALOO PARATHA	\$3.50
A multi-layered whole wheat bread, stuffed with potatoes and made with butter.	
05. ROTI	\$2.50
Whole wheat bread baked in tandoor	
06. TANDOORI PARATHA	\$2.50
A multi-layered whole wheat bread made with butter and cooked in tandoor.	
07. NAAN	\$2.50
Fine flour bread, baked in tandoor.	
08. ONION KULCHA	\$3.50
Crisp bread filled with onions, baked in tandoor.	
09. ALOO NAAN	\$3.50
Unleavened white bread stuffed with potatoes and spices, baked in tandoor.	
10. GARLIC NAAN	\$3.50
Unleavened white bread garnished with garlic, baked in tandoor.	
11. CHEESE NAAN	\$3.95
Unleavened white bread with cheese, baked in tandoor.	
12. SPINACH NAAN	\$3.50
Plain bread stuffed with spinach, baked in tandoor.	
13. COCONUT NAAN	\$3.95
Unleavened white bread stuffed with coconut, baked in tandoor.	

Royal Dinner Special

VEGETABLE DINNER (For 2)	\$39.95	MEAT DINNER	\$44.95
Vegetable samosa, shahi paneer, aloo gobhi, punjabi chole with naan and kheer dessert.		Lamb samosa, butter chicken, lamb curry, chicken kabab, with naan and gulab jamun dessert.	

Chicken Curries

01. CHICKEN CURRY	\$13.95
Chicken cooked in onions, garlic, ginger, and spices.	
02. BUTTER CHICKEN	\$13.95
Tandoori chicken cooked in spices and thick cream sauce.	
03. CHICKEN SHAHIKORMA	\$13.95
Chicken cooked with cream sauce and cashews.	
04. CHICKEN TIKKA MASALA	\$13.95
Chicken cooked in spices and thick curry sauce.	
05. CHICKEN MUSHROOM	\$13.95
Chicken cooked with mushrooms and spices.	
06. CHICKEN VINDALOO	\$13.95
Chicken cooked with potatoes and with or without vinegar sauce.	
07. CHICKEN MANGO	\$13.95
Chicken cooked in onion, garlic, ginger and mango sauce.	
08. CHICKEN TIKKA SAAG	\$13.95
Chicken tikka cooked with spices and spinach	
09. CHICKEN MADRAS	\$13.95
Chicken cooked with tomatoes, onion, ginger with coconut.	
10. CHICKEN BHARTHA	\$13.95
Chicken cooked with a puree of roasted eggplant with onions and tomatoes.	
11. CHICKEN DAL	\$13.95
Chicken cooked in special yellow lentil.	
12. CHICKEN VEGETABLE	\$13.95
Chicken cooked with mixed vegetables and spices.	

Lamb Curries

01. LAMB SAAG	\$14.95
Lamb cooked with ginger, spices and spinach.	
02. LAMB SHAHIKORMA	\$14.95
Lamb cooked in cream with herbs and cashews.	
03. LAMB MASALA	\$14.95
Lamb cooked in spices and thick creamy sauce.	
04. LAMB MADRAS	\$14.95
Lamb cooked with tomatoes, onions and ginger with coconut.	
05. GOAT MEAT CURRY	\$14.95
Goat meat with bone, cooked in onions, garlic, ginger, tomatoes, yogurt and spices.	
06. ROGAN JOSH	\$14.95
Lamb cooked in a yogurt based sauce.	
07. LAMB CURRY	\$14.95
The perfect lamb curry, cooked with onions.	
08. LAMB MUSHROOM	\$14.95
Lamb cooked with onions, tomatoes, mushrooms and spices.	
09. LAMB VINDALOO	\$14.95
Lamb cooked with potatoes, onions and vinegar sauce.	
10. LAMB VEGETABLE	\$14.95
Lamb cooked with mixed vegetables and spices.	
11. LAMB MANGO	\$14.95
Lamb cooked in onion, garlic, ginger and mango.	
12. LAMB BHARTHA	\$14.95
Lamb cooked with a puree of roasted eggplant with onion and tomatoes.	

Beef Curries

01. BEEF CURRY	\$14.95
Beef cooked in onion, garlic, ginger and spices.	
02. BEEF VINDALOO	\$14.95
Juicy beef curry cooked with potatoes and vinegar sauce.	
03. BEEF PASANDA	\$14.95
Beef cooked in yogurt, sour cream and spices.	
04. BEEF SHAHIKORMA	\$14.95
Beef cooked in cream with a blend of spices and nuts.	
05. BEEF SAAG	\$14.95
Beef curry cooked with ginger, garlic, spices and spinach.	
06. BEEF MASALA	\$14.95
Beef cooked in a rich cream sauce, spices and tomato sauce.	
07. BEEF MADRAS	\$14.95
Beef cooked with tomatoes, onions, ginger with coconut.	
08. BEEF VEGETABLE	\$14.95
Beef cooked with mixed vegetables and spices.	
09. BEEF MANGO	\$14.95
Boneless beef cooked in onions, garlic, ginger and mango.	
10. BEEF BHARTHA	\$14.95
Beef cooked with a puree of roasted egg plant with onions and tomatoes.	
11. BEEF MUSHROOM	\$14.95
Beef cooked with mushrooms and curry sauce.	

Seafood

01. FISH CURRY	\$15.95
Boneless fish cooked in onions, garlic, ginger and spices.	
02. FISH MASALA	\$15.95
Fish cooked in a rich cream sauce, spices and tomato sauce.	
03. FISH VINDALOO CURRY	\$15.95
Boneless fish cooked with potatoes and vinegar sauce.	
04. GOAN FISH CURRY	\$15.95
Boneless fish cooked with coconut milk and chef's secret spices.	
05. SHRIMP CURRY	\$15.95
Fresh jumbo shrimp cooked with ginger, garlic and curry sauce.	
06. SHRIMP MANGO	\$15.95
Shrimp cooked in onion, ginger and mango sauce.	
07. SHRIMP SAAG	\$15.95
Shrimp cooked with spinach and curry sauce.	
08. SHRIMP MUSHROOM	\$15.95
Shrimp cooked with mushrooms and curry sauce.	
09. SHRIMP VINDALOO	\$15.95
Shrimp cooked with potatoes, onions and vinegar.	
10. SHRIMP KORMA	\$15.95
Shrimp cooked with cream sauce and cashews.	
11. SHRIMP MASALA	\$15.95
Shrimp cooked in a rich cream sauce and tomato sauce.	
12. SHRIMP MADRAS	\$15.95
Shrimp cooked with fresh tomatoes, onion, ginger and with coconut.	