

Vegetables

- 01. **VEGETABLE KORMA**\$7.95
Mixed vegetables cooked with cream, herbs and cashews.
- 02. **SHAHI PANEER**\$7.95
Chunks of cheese sauteed with ginger, garlic, onions, tomatoes. Garnished with cashews and raisins, cooked in cream sauce.
- 03. **PALAK PANEER**\$7.95
Spinach cooked with spices and homemade cheese.
- 04. **VEGETABLE MANGO (vegan)**\$7.95
A variety of vegetables including green peas, potatoes, cauliflower, cooked with mango sauce.
- 05. **MALAI KOFTA**\$7.95
Vegetable balls, fried, cooked in delicious cream gravy, garnished with cashews.
- 06. **VEGETABLE MASALA**\$7.95
Mixed vegetables cooked in spices and thick creamy curry sauce.
- 07. **MATTER PANEER**\$7.95
Fresh homemade cottage cheese and green peas curry.
- 08. **AIOO GOBHI (vegan)**\$7.95
Cauliflower and potatoes cooked in tomatoes and spices.
- 09. **ALOO PALAK**\$7.95
Delightful potatoes cooked with spinach, light cream and spices.
- 10. **PUNJABI CHOLE (vegan)**.....\$7.95
Chick peas deliciously cooked and etc.
- 11. **ALOO MATTER**\$7.95
Fresh green peas cooked in a delicately spiced sauce with potatoes.
- 12. **DAL MAKHNI**\$7.95
Black bean and kidney bean cooked in butter.
- 13. **BAINGAN BHARTHA**\$7.95
Eggplant speciality baked over an open flame. Mashed and sauteed with onions, garlic, ginger and other spices (with or without cream).
- 14. **MUSHROOM MASALA**\$7.95
Fresh mushrooms sauteed with ginger, garlic, onions, in a cream sauce.
- 15. **MATTER MUSHROOM**\$7.95
Fresh mushrooms and fresh green peas cooked in a delicately spiced sauce.
- 16. **PALAK CHOLE**\$7.95
Spinach cooked with ginger, spices and chick peas.
- 17. **VEGETABLE MIX CURRY (vegan)**\$7.95
Variety of vegetables (green peas, potatoes, cauliflower, beans, etc).
- 18. **TADKA DAL (vegan)**\$7.95
Red Lentils (Masoor Dal) cooked with ginger, onion and tomatoes.
- 19. **VEGETABLE VINDALOO (vegan)**.....\$7.95
Vegetables cooked with vinegar and spices.
- 20. **PALAK MAKKI**\$7.95
Spinach cooked with corn, ginger, garlic and cream in spices.

Tandoori Specials

- 01. **CHICKEN TANDOORI** \$8.95
(Bone-In) chicken pieces marinated in yogurt and cooked in clay oven.
- 02. **CHICKEN KABOB**\$9.95
Boneless chicken roasted in charcoal oven with mild spices and served with lemon.

Biryani Rice Specials

- 01.**CHICKEN BIRYANI**.....\$8.95
Basmati rice cooked with chicken chunks and spices.
- 02.**LAMB BIRYANI**\$9.95
Juicy pieces of lamb cooked with basmati rice and spices.
- 03.**BEEF BIRYANI**\$9.95
Basmati rice cooked with beef sauce.
- 04.**VEGETARIAN BIRYANI**\$7.95
Basmati rice cooked with green vegetables.
- 05.**SHRIMP BIRYANI**.....\$10.95
Shrimp cooked with basmati rice.
- 06.**GOAT BIRYANI**.....\$9.95
Goat with bone cooked in rice.
- 07.**WHITE RICE** *Small \$2.50 Large \$5.00*

Condiments

- 01. **PICKLE**.....\$2.75
- 02. **MANGO CHUTNEY**.....\$2.75
- 03. **RAITA**\$2.75
Cucumber, mint in yogurt.
- 04. **YOGURT**.....\$2.75

Desserts

- 01.**KULFI**\$3.95
Exotic ice cream from India made with saffron and pistchio.
- 02.**MANGO ICE CREAM**\$3.95
Made with mango and milk and flavored with 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.



LUNCH MENU

Hours

Tuesday - Sunday
Lunch 11:00 am - 2:30 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** \$4.95
Assorted boneless chicken cubes deep fried in chick pea batter.
- 03. **FISH PAKORA** \$6.95
Fish, boneless & skinless, marinated with lemon juice, spices, deep fried.
- 04. **VEGETABLE PLATTER** \$6.95
Cheese pakoras, samosa, aloo tikki and vegetable pakora.
- 05. **SAMOSA** \$3.95
Turnover stuffed with potatoes and green peas.
- 06. **SAMOSA CHAAT** \$8.95
Samosa served with chana, yogurt and chutneys.
- 07. **VEGETABLE PAKORA** \$3.95
Vegetable Fritters
- 08. **PANEER PAKORA** \$4.95
Homemade cheese deep fried in chick pea batter.
- 09. **Aloo Tikki** \$3.95
Chopped potatoes, green peas, gram flour balls, deep fried.
- 10. **ALOO TIKKI CHAAT** \$8.95
Aloo tikka served with chana, yogurt and chutneys.
- 11. **PAPADAM** \$1.95
Crispy, spicy wafers.
- 12. **LAMB SAMOSA** \$6.95
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.

Chicken Curries

- 01. **CHICKEN CURRY** \$8.95
Chicken cooked in onions, garlic, ginger, and spices.
- 02. **BUTTER CHICKEN** \$8.95
Tandoori chicken cooked in spices and thick cream sauce.
- 03. **CHICKEN SHAHIKORMA** \$8.95
Chicken cooked with cream sauce and cashews.
- 04. **CHICKEN TIKKA MASALA** \$8.95
Chicken cooked in spices and thick curry sauce.
- 05. **CHICKEN MUSHROOM** \$8.95
Chicken cooked with mushrooms and spices.
- 06. **CHICKEN VINDALOO** \$8.95
Chicken cooked with potatoes and with or without vinegar sauce.
- 07. **CHICKEN MANGO** \$8.95
Chicken cooked in onion, garlic, ginger and mango sauce.
- 08. **CHICKEN TIKKA SAAG** \$8.95
Chicken tikka cooked with spices and spinach
- 09. **CHICKEN MADRAS** \$8.95
Chicken cooked with tomatoes, onion, ginger with coconut.
- 10. **CHICKEN BHARTHA** \$8.95
Chicken cooked with a puree of roasted eggplant with onions and tomatoes.
- 11. **CHICKEN DAL** \$8.95
Chicken cooked in special yellow lentil.
- 12. **CHICKEN VEGETABLE** \$8.95
Chicken cooked with mixed vegetables and spices.

Lamb Curries

- 01. **LAMB SAAG** \$9.95
Lamb cooked with ginger, spices and spinach.
- 02. **LAMB SHAHIKORMA** \$9.95
Lamb cooked in cream with herbs and cashews.
- 03. **LAMB MASALA** \$9.95
Lamb cooked in spices and thick creamy sauce.
- 04. **LAMB MADRAS**..... \$9.95
Lamb cooked with tomatoes, onions and ginger with coconut.
- 05. **GOAT MEAT CURRY**..... \$9.95
Goat meat with bone, cooked in onions, garlic, ginger, tomatoes and spices.
- 06. **ROGAN JOSH** \$9.95
Lamb cooked in a yogurt based sauce.
- 07. **LAMB CURRY** \$9.95
The perfect lamb curry, cooked with onions.
- 08. **LAMB MUSHROOM** \$9.95
Lamb cooked with onions, tomatoes, mushrooms and spices.
- 09. **LAMB VINDALOO** \$9.95
Lamb cooked with potatoes, onions and vinegar sauce.
- 10. **LAMB VEGETABLE** \$9.95
Lamb cooked with mixed vegetables and spices.
- 11. **LAMB MANGO** \$9.95
Lamb cooked in onion, garlic, ginger and mango.
- 12. **LAMB BHARTHA** \$9.95
Lamb cooked with a puree of roasted eggplant with onion and tomatoes.

Beef Curries

- 01. **BEEF CURRY**..... \$9.95
Beef cooked in onion, garlic, ginger and spices.
- 02. **BEEF VINDALOO** \$9.95
Juicy beef curry cooked with potatoes and vinegar sauce.
- 03. **BEEF SHAHIKORMA** \$9.95
Beef cooked in cream with a blend of spices and nuts.
- 04. **BEEF SAAG**..... \$9.95
Beef curry cooked with ginger, garlic, spices and spinach.
- 05. **BEEF MASALA** \$9.95
Beef cooked in a rich cream sauce, spices and tomato sauce.
- 06. **BEEF MADRAS**..... \$9.95
Beef cooked with tomatoes, onions, ginger with coconut.
- 07. **BEEF VEGETABLE** \$9.95
Beef cooked with mixed vegetables and spices.
- 08. **BEEF MANGO**..... \$9.95
Boneless beef cooked in onions, garlic, ginger and mango.
- 09. **BEEF BHARTHA**..... \$9.95
Beef cooked with a puree of roasted egg plant with onions and tomatoes.
- 10. **BEEF MUSHROOM**..... \$9.95
Beef cooked with mushrooms and curry sauce.

Seafood

- 01. **FISH CURRY**..... \$10.95
Boneless fish cooked in onions, garlic, ginger and spices.
- 02. **FISH MASALA**..... \$10.95
Fish cooked in a rich cream sauce, spices and tomato sauce.
- 03. **FISH VINDALOO CURRY**..... \$10.95
Boneless fish cooked with potatoes and vinegar sauce.
- 04. **GOAN FISH CURRY**..... \$10.95
Boneless fish cooked with coconut milk and chef's secret spices.
- 05. **SHRIMP CURRY**..... \$10.95
Fresh jumbo shrimp cooked with ginger, garlic and curry sauce.
- 06. **SHRIMP MANGO**..... \$10.95
Shrimp cooked in onion, ginger and mango sauce.
- 07. **SHRIMP SAAG**..... \$10.95
Shrimp cooked with spinach and curry sauce.
- 08. **SHRIMP MUSHROOM**..... \$10.95
Shrimp cooked with mushrooms and curry sauce.
- 09. **SHRIMP VINDALOO** \$10.95
Shrimp cooked with potatoes, onions and vinegar.
- 10. **SHRIMP KORMA** \$10.95
Shrimp cooked with cream sauce and cashews.
- 11. **SHRIMP MASALA** \$10.95
Shrimp cooked in a rich cream sauce and tomato sauce.
- 12. **SHRIMP MADRAS** \$10.95
Shrimp cooked with fresh tomatoes, onion, ginger and with coconut.