



Haweli means “palace”, or “private mansion”

Essentially a Haweli is a place of tranquility and beauty where decadence and indulgence reigns supreme. We have taken the spirit and ethos of the Haweli and channelled it into our restaurant. Experience a taste of Indian splendour courtesy of our exceptional restaurant, Haweli.

Over the centuries, Hawelis have been denoted as the up keepers of Indian traditions and cuisines. With Haweli Indian Restaurant, we have attempted to carry on this heritage. Not bound by any particular tradition, our chefs have picked dishes from culturally and chronologically diverse sources from wholesome village heritage to indulgent aristocratic favourites; from the ancient and elaborate to the practical and modern.

This has resulted in a style unique to Haweli. A thousand years of culinary evolution, skilfully interpreted to suit 21st century palates.


In ancient times and even up to the 19th century Haweli was a place in the vicinity of the fort where the royal families and selected ministers got together in a congenial environment. There they discussed plans about the current and future state of affairs of the kingdom while enjoying sumptuous dishes made by adept cooks, who were selectively picked from every part of the empire. The number of cooks depended on the size of the state, but the average was around a hundred. Evidently, we at our Haweli do not have the necessary facilities to arrange for a hundred cooks. However, one thing that we can do is to have cooks who can compensate for those hundred cooks! We have chosen our chefs from a pool of the most talented chefs in India who will make and bring you the best of North Indian dishes including the celebrated curries and the tandoori specialties. Such taste can only be found in selected places, even in India! By means of Haweli Indian Restaurant we have now brought the royal heritage of Haweli to Edmonton in offering the true essence of authentic Indian food.

Welcome to your Haweli

All members of our qualified staff will gladly help you to select your menus. Please do not hesitate to ask for assistance. Above all, feel certain that you are most welcome and your patronage is most appreciated. Your comfort and satisfaction are of the utmost concern to us at the Haweli.

Appetizers

All appetizer items served with dipping sauces.

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|  | Aloo Tikki | 6 |
| | Boiled mashed potatoes blended with aromatic spices, stuffed with chopped cilantro and pan fried to golden brown. | |
| | Beef Samosa | 7 |
| | All time Indian favourite puff pastry stuffed with lean minced beef, green peas and fried. | |
|  | Vegetarian Samosa | 6 |
| | A favorite appetizer stuffed with spiced potatoes, green peas & golden fried. | |
|  | Vegetarian Pakora | 6 |
| | All time favourite! Julian sliced fresh spinach, onions, diced potatoes with our own spices blended together in gram flour batter & fried to crisp brown. | |
| | Paneer Pakora | 9 |
| | Stuffed homemade paneer slices dipped in a special light batter & fried to golden brown. | |
| | Fish Pakora | 11 |
| | Basa fish fillet blended in exotic spices, tandoori masala & deep fried to golden brown. | |
| | Prawn Pakora | 16 |
| | Tiger prawns dipped in gram flour batter with our special spices & golden fried. | |
| | Tandoori Beef Ribs | 14 |
| | Thin slices of baby ribs barbequed in tandoor & sprinkled with cayenne powder. | |
| | Haweli's Special Vegetarian Platter | |
| | Assorted appetizers placed together on a platter, specially prepared by our Chef. | |

To serve two	14
To serve four	22

Haweli's Delicacy

Chef's pick & speciality



Butter Chicken

16

This unique style of sauce is prepared with fresh tomatoes, butter & cream. Marinated chicken breast grilled in tandoori spices and simmered in this sauce.

Real Chilli Chicken

16

Chicken breast cooked in a unique special hot sauce with bell peppers and Kashmir red chillies.



Prawn Butter Masala

19

King prawns simmered in our own special unique butter sauce.

Mughlai Beef Korma

16

Lean beef cooked in a special sauce created with aromatic ground spices topped with a touch of plain homemade yogurt.



Malai Kofta

16

Grated fresh vegetables, homemade cheese blended together with exotic spices and kneaded to form a ball which are simmered in a butter sauce.



Rainbow Korma

15

Mixed vegetables in our white cream sauce accompanied with our homemade paneer.



Paneer Makhani

15

Cubes of homemade paneer cooked in our fragrant thick butter sauce.

Tandoori Specialities

From our tandoor, the traditional clay oven.
All tandoor items are served on hot sizzling plate.



Tandoori Chicken

Whole chicken marinated in tandoori spices in homemade yogurt base sauce and grilled to perfection in our clay oven.

Half 16
Full 22



Chicken Tikka

Chicken breast marinated in tandoori spice yogurt base sauce and grilled to perfection on our clay oven.

16

Chicken Malai Tikka

Chicken breast marinated in cream cheese with a hint of cardamom & grilled on low flame to perfection.

16

Beef Seekh Kabab

Lean ground beef mixed with tandoori spices & herbs, skewered and grilled to perfection.

16

Prawn Tikka

Jumbo Prawns marinated in our special batter with tandoori spices, yogurt & grilled in our clay oven.

23

Tandoori Lamb Chops

Alberta Lamb Chops marinated in our tandoori spices with herbs & grilled in our clay oven.

24

Tandoori Salmon

A delicacy from the Haveli! Salmon steaks marinated in a yogurt base tandoori spices and grilled to perfection in our clay oven.

22

Paneer Tikka

Home made Paneer grilled with fresh bell peppers, onions & exotic spices.

16

Shakahari

Vegetarian



Channa Masala

11

Chick Peas cooked with onions, garlic, ginger & whole spices in a mild sauce.



Dum Aloo

13

Stuffed potatoes in our creamy yogurt sauce.

Aloo Gobhi

12

Fresh cauliflower and potatoes sautéed with onions & spices in a mild flavour.

Dal Makhni

12

Indian comfort food! Black kidney beans cooked in a creamy sauce with butter & spices.



Bharta

12

Roasted eggplant sautéed with fresh onions, tomatoes herbs & spices.



Saag Paneer

13

Homemade paneer cooked in fresh spinach & cream.

Mattar Paneer

12

Homemade paneer cooked with fresh green peas in a creamy tomato sauce.

Bhindi Bhaji

13

Baby okra pan fried with onions & ginger in a mild flavour.

Meat Medaley

Chicken Karahi 14

Chicken breast cooked with sautéed onions, bell pepper & in an onion/tomato sauce.

Chicken Chettinad 14

Chicken cooked in black pepper with coconut sauce.

Goat Bhuna 17

Bone in lean pieces of goat cooked with ground spices in our special chopped thick gravy.

Lamb Roganjosh 17

Lean pieces of lamb cooked in a spicy thin curry with whole cracked spices.

Beef Vindaloo 14

A South Indian delicacy! Alberta beef cooked in a coconut, tamarind base sauce traditionally spicy.

Goan Fish Curry 15

Basa fish cooked in onion, tomatos & garlic with fresh curry leaves.

Prawn Zalfrezy 19

Tiger prawns sautéed with fresh ginger, onions & bell peppers in a mild tomato sauce.

Basmati Rice Bowls

Basmati Steamed Rice	4
Steamed Indian basmati rice.	
Saffron Rice	5
Saffron flavoured Indian basmati rice.	
Coconut Rice	5
Coconut flavoured Indian basmati rice.	
Vegetable Biryani	12
Basmati rice cooked with vegetables and flavoured with cinnamon, cloves & mint leaves.	
Haweli Chicken Biryani	15
Basmati rice cooked with boneless chicken, lightly flavoured with whole spices & fresh mint leaves.	
Hydrabadi Lamb Biryani	16
Alberta lamb marinated in spices and cooked in light saffron & mint leaf flavoured sauce, on a low heat with basmati rice.	

Khane Ke Saath

Side Orders

Raita	5	Chutney	3
Plain yogurt grated with fresh vegetables & sprinkled with spices.		Homemade Mint, Mango & Tamarind Flavours.	
Dahi	5	Hot Curry Sauce	5
Homemade plain yogurt.		To kick it up a notch (SPICY).	

Breads

Naan

3

Bread baked in the tandoor & brushed with butter.

Garlic Naan

4

Bread baked in the tandoor and brushed with garlic flavour.

Tandoori Roti

2

Whole wheat bread baked in the tandoor and brushed with butter.

Lachaa Paratha

4

Whole wheat layered bread baked in tandoor.

Paneer Naan

5

Naan stuffed with homemade paneer, chopped onions, coriander & spices.

Onion Naan

4

Naan stuffed with chopped onions, coriander & spices.

Aloo Naan or Paratha

4

Naan or paratha stuffed with potatoes, chopped onions, coriander and spices.



Pooda

4

A gluten free bread prepared with chickpea flour.