



# अतिथि देवो भवः

At Haveli, we believe our guests are our greatest blessing. Welcome to a culinary journey that celebrates India's rich traditions and flavors.







"At Haveli, spices tell tales, And every flavor never fails. From North to South, East to West, India's heart beats in every fest."

Haveli began with our grandparents in a small Indian town, serving traditional food with love and authenticity. Through their hard work and dedication, they laid the foundation for a legacy built on passion and quality.

Our parents expanded this legacy to the metropolitan city of Surat, blending tradition with modern flavors and marking the success of our family's chain.

Now, we bring Haveli to Turin, taking our family's chain international. With authentic recipes, a passion for Indian cuisine, and the same dedication that has defined our journey,

At Haveli, we bring the vibrant tastes of India to Turin, celebrating the rich diversity of Indian cuisine. From South Indian specialties to North Indian classics and Indo-Chinese favorites, every dish is crafted with fresh, high-quality ingredients. We believe fresh food not only tastes better but also retains its nutritional value, ensuring a healthy and satisfying meal. In a world where many are embracing vegetarian and vegan lifestyles, the creativity and variety of Indian vegetarian dishes offer a delightful and refreshing experience.

Our talented chefs pour love and passion into every dish, blending tradition with innovation. Each recipe is a harmonious blend of aromatic spices, vibrant colors, and textures that awaken your senses and transport you to the heart of India. Every bite is a celebration of the care and creativity that goes into our cooking







Haveli is more than a restaurant—it's a flavor–packed destination where tradition meets innovation. We use the freshest ingredients to create dishes that are as vibrant as they are delicious. Whether you're celebrating with family, enjoying a romantic dinner, or hanging out with friends, Haveli offers a warm, welcoming vibe that makes every visit memorable.

We're committed to serving the most authentic Indian food in Turin. Every dish is prepared with fresh ingredients, traditional methods, and homemade spice blends crafted daily. We avoid artificial colors and canned products, using natural alternatives like beetroot and turmeric for vibrant flavors.

Let us know your spice preference, and we'll customize your meal. Need recommendations? Our team is always happy to help. Since everything is cooked fresh, please allow us 20 minutes to prepare your meal to perfection.



Meat served is Halal certified.

Join us at Haveli for a culinary journey that celebrates India's rich heritage with every bite!







# Our Typical Indian Ingredients and Their Benefits for the Human Body

#### **Fenugreek**

**Anti-inflammatory:** helps prevent abscesses, bloating, and ulcers, cleanses the blood, and heals kidney bleeding.

#### Chili

Soothes the heart and circulation: contains vitamin C, prevents arteriosclerosis and thrombosis.

#### Okra

Okra is a vegetable plant originating from Ethiopia and has been used in cooking for 4000 years. It belongs to the mallow family.

Its taste is almost neutral, mild to slightly bitter

#### **Fennel**

Digestive: helps prevent bladder stones, cramps, stomach pain, and bloating.

#### **Garam Masala**

A versatile spice mix (around 16 spices): can be individually tailored to each dish and has its corresponding healing effect.

#### Ginger

**Stimulates appetite:** has healing properties for inflammation, back pain, migraines, fatigue, and motion sickness.

#### Cardamom

Rich in vitamins A, B, and C: helps with bad breath, digestive disorders, nervousness, and colds.







#### Garlic

**Rich in vitamins A, B, and C:** promotes blood circulation in heart vessels, lowers blood pressure, and helps with impotence.

#### Coriander

Digestive: stimulates digestive organs and is known as an aphrodisiac.

#### Cumin

Digestive: helps with stomach and intestinal disorders.

#### **Turmeric**

Digestive: stimulates appetite, supports the gallbladder and kidneys, and helps with skin diseases.

#### Cloves

**Germicidal and pain-relieving:** good for toothaches, works against throat inflammation, and helps with bad breath.

#### **Pepper**

Stimulates appetite: particularly soothes the stomach walls.

#### Saffron

Antispasmodic: helps with stomach issues, is good for the heart, and supports digestion.

#### Cinnamon

**Stress-reducing:** works against stomach pain and supports the digestive process. It is digestive friendly, helps with stomach and intestinal issues, and improves pale skin.





# **MENU**

An unforgettable journey through the bold, vibrant flavors of North & South India!

# **Starters & Small Bites**

Perfectly crisp, irresistibly spiced, and the best way to begin your feast!

#### Paneer Pakora (7)

€7

Golden-fried cottage cheese fritters, marinated in a spiced gram flour batter, crunchy outside, and melt-in-your-mouth soft inside •

## Veg Samosa

€6

The classic crispy pastry filled with a hearty mix of potatoes, green peas, and aromatic spices—every bite is a burst of nostalgia

#### Chinese Samosa (6)

€6

A bold fusion twist! Crispy samosas stuffed with an Indo-Chinese medley of veggies and soy-infused spices.

#### Chicken Samosa (2nos)

€7.5

A savory, flaky delight! Spiced minced chicken wrapped in a golden, crispy shell.

#### Fish Cutlets (2nos,4)

€7.5

Coastal flavors meet crisp perfection—flaky fish blended with herbs, spices, and breadcrumbs, deep-fried to golden goodness.

#### **Mutton Rolls** (2nos)

€8

Spicy, deep-fried minced mutton wrapped in a flaky, crispy roll—a street-food favorite.



#### Medu Vada (2nos)

€5

Deep-fried lentil doughnuts, crunchy on the outside, soft and fluffy inside, served with cool coconut chutney. •

#### Sambhar Vada (2nos)

€6.5

Soft medu vadas soaked in a steaming bowl of tangy, flavorful sambhar. •

#### Idli (2nos)

€5

Pillowy soft, steamed rice cakes served with coconut chutney and piping hot sambhar. •

#### Idli Sambhar Vada (3nos)

€7

The ultimate South Indian combo—fluffy idlis, crispy vadas, and a ladleful of aromatic sambhar!

# **Soups & Warm Bowls**

A comforting hug in a bowl—light, flavorful, and soul-satisfying!

# **Veg Manchow Soup (6)**

€5

A spicy Indo-Chinese broth packed with crunchy vegetables, topped with crispy fried noodles for that perfect slurp. •

#### Rasam

€1

A bold and tangy South Indian soup infused with tamarind, black pepper, garlic, and a hint of fiery red chilies •

#### Chicken Shorba (6)

€6.5

A slow-simmered, spiced chicken broth bursting with deep, rich flavors—pure comfort in every sip.





# Indian Wok Indo-Chinese Fusion

A sizzling explosion of spices, heat, and umami goodness!

#### Chilli Paneer (6,7)

€15

Soft paneer cubes tossed in a fiery soy-garlic sauce, with crunchy onions and bell peppers adding a burst of flavor. •

#### **Chicken 65** (6)

€15

A South Indian classic—juicy chicken bites marinated in fiery red masala, deep-fried, and tossed with curry leaves and green chilies.

#### **Veg Manchurian** (6)

€12

Crispy vegetable dumplings dunked in a rich, tangy soy-based sauce—a perfect Indo-Chinese street delight. •

#### Gobi Manchurian (6)

€12

Crunchy cauliflower florets smothered in an addictive, spicy-tangy Manchurian sauce.

#### Chicken Manchurian (6,3)

€14

Juicy chicken tossed in a smoky, bold Manchurian sauce, infused with Indo-Chinese flavors.

#### Hot Butter Prawn (6,3,4)

€24

Succulent prawns stir-fried in a rich buttery garlic sauce with just the right touch of heat.

#### **Mutton Devil (6)**

€23

A fiery delight! Tender mutton chunks wok-tossed with bold spices and caramelized onions.





#### Seafood Devil (6,4)

€28

Prawns, fish, and calamari stir-fried in a spicy, aromatic fusion of Indian and Chinese flavors.

Fish Fry (6,4)

€25

Marinated fish fillet fried to crispy perfection, served with a zesty squeeze of lemon.

#### **Manchurian Fried Rice (11,6)**

€11

Fragrant rice stir-fried with veggies and a signature Manchurian sauce for a bold kick.

#### Hakka Noodles (11,6)

€11

Thin noodles tossed in a smoky wok with veggies, soy sauce, and a hint of spice.

#### Manchurian Noodles (11,6)

€13

Spicy Hakka noodles fused with the deep umami flavors of Manchurian sauce.

# House of Dosa South Indian Favorites

Crispy, golden, and stuffed with the best flavors of South India! **All dosas are served with sambhar and three type of our chutneys** 

## **Plain Crispy Dosa**

The classic South Indian crepe—light, crisp, and served with sambhar and 3 chutney.

#### Paneer Roast Dosa (7)

**€11** 

A delicious dosa filled with spiced paneer, crispy on the outside and packed with flavor inside. •

#### **Ghee Roast Dosa (7)**

€8.50

A rich, buttery dosa with crispy golden edges, leaving a lingering taste of pure desi ghee. •





# **Chef's Special Fusion Dosas**

Dosas with a modern twist—because innovation is delicious!

All fusion dosas are served with sambhar and three type of our chutneys

#### Green Gotala Dosa (7)

€11.50

A fusion delight loaded with spicy green chutney and a mix of bold flavors. 💿

#### Jini Dosa (7)

**€11.50** 

Mumbai's famous street-style dosa loaded with cheese, veggies, and a medley of exotic spices.

#### Garlic Masala Dosa (7)

€11.50

A garlicky upgrade to the classic masala dosa, with a robust kick of fresh garlic.

#### **Cheese Paneer Masala Dosa (7)**

€12

A creamy, cheesy version of masala dosa, packed with spiced paneer. •

## Paneer Baby Corn Cheese Dosa (7)

€11.50

A unique combo of baby corn, paneer, and gooey cheese wrapped in a crispy dosa.

#### Cheese Masala Dosa (7)

€11.50

A fusion of spicy potato masala and melted cheese in a crisp dosa shell. •

#### Ghee Roast Masala Dosa (7)

**€11.50** 

A buttery, crispy version of the traditional masala dosa.





# Mysore Masala Dosa

A fiery take on the masala dosa, smeared with bold, spicy Mysore chutney. 💿

#### Rava Masala Dosa

A crunchy rava dosa stuffed with spiced mashed potatoes.

# **Vegetarian Delights**

Rich, hearty, and bursting with authentic Indian spices!

All vegetarian delights are served with basmati rice.

#### Paneer Makhani (7,8)

A creamy tomato-based curry with soft paneer cubes, finished with butter and fresh cream.

**€12** 

**€11** 

## Paneer Jalfrezi (7)

A vibrant stir-fry of paneer, bell peppers, onions, and tangy spices.

#### Paneer Malabari Masala (7.8)

A coconut-rich, mildly spiced paneer curry from Kerala.

#### Paneer Butter Masala (7,8)

Soft paneer cooked in a creamy, buttery tomato gravy.

#### Palak Paneer (7)

A wholesome blend of paneer cubes and creamy spinach, seasoned with fragrant spices.



**€11** 

€12









# Tandoor The Charcoal Magic

Smoky, charred, and full of deep, rich flavors—cooked to perfection in a traditional clay oven! Every tandoori masterpiece is served sizzling on a hot sizzler plate.

# Murgh Tandoori (7)

€14

Juicy, yogurt-marinated chicken, grilled to smoky perfection in the tandoor.

# Jhinga Tandoori (7,2)

€18

Succulent tiger prawns marinated in garlic, lemon, and yogurt, cooked over open flames.

## Murgh Tikka (7)

€15

Boneless chicken marinated in spiced yogurt, skewered and grilled until beautifully charred.

#### Paneer Phadi Tikka (7)

€14

Soft paneer chunks marinated in a fresh coriander-mint yogurt marinade, grilled to a smoky finish. •

#### Lamb Tikka (7)

**€17** 

Tender lamb chunks marinated in aromatic spices and char-grilled for a smoky, juicy bite

#### Mix Grill Platter (7,2)

€27

A lavish assortment of tandoori favorites: Chicken Tikka, Lamb Tikka, Hariyali Tikka, Murgh Tandoori, Malai Tikka, Jhinga Tandoori, and Shish Kebab—perfect for sharing!







# **Chicken Delicacies**

Succulent, spice-infused, and slow-cooked to perfection!

All Chicken delicacies are served with basmati rice.

# **Chicken Curry**

€14.50

A timeless favorite! Tender chicken pieces simmered in a fragrant tomato and onion gravy, infused with warming spices.

#### **Butter Chicken (7.8)**

€16

The legendary North Indian delight! Tandoori chicken simmered in a silky tomato-butter sauce with a touch of cream.

# Mango Chicken (7)

€15

Succulent chicken cooked in a vibrant mango sauce, spiced with aromatic Indian flavors and finished with a creamy, tangy twist.

# **Bombay Chicken Masala (7,8)**

€15

A bold and spicy chicken curry inspired by the vibrant streets of Mumbai, packed with aromatic flavors.

#### Chicken Malabari Masala (7,8)

€16

A Kerala specialty featuring coconut milk, curry leaves, and mild yet rich coastal spices.

#### Goa Chicken Masala

€15.50

A coastal delicacy made with fresh coconut, tangy tamarind, and a hint of fiery red chilies.

#### Chicken Madras (8)

€15

South India's fiery, coconut-infused chicken curry with bold flavors and a spicy punch.





#### Chicken Korma (8,7)

**€15** 

A royal Mughlai dish—chicken cooked in a creamy cashew–almond sauce with aromatic whole spices.

## Sri Lankan Chicken Curry (With Bone) (8)

€14.50

A rich, spicy island-style chicken curry slow-cooked with coconut milk, tamarind, and fragrant curry leaves

# **Lamb Specialties**

Tender, fall-off-the-bone lamb cooked in deeply aromatic Indian spices.

All lamb dishes are served with basmati rice.

Lamb Curry €18

Classic slow-cooked lamb in a rich, home-style gravy hearty, warming, and full of depth.

#### Kolhapuri Mutton Masala (7,8)

€18

A fiery, bold lamb curry from Maharashtra, spiced with freshly ground Kolhapuri masala.

#### Lamb Korma (7.8)

€18

A luxurious Mughlai dish, where lamb is gently simmered a rich yogurt and cashew gravy.

#### Palak Gosht (7,8)

**€18** 

A flavorful and nutritious blend of lamb and spinach, slow-cooked with warming spices.

## Lamb Kerala (7,8)

€18

Kerala-style mutton curry cooked with roasted coconut, black pepper, and fresh curry leaves.





#### Lamb Madarasi (8)

€18

A South Indian-style lamb curry with a rich tomato and coconut base, finished with bold spices.

#### Goa Lamb Masala (8,7)

€18

A spicy and tangy Goan-style lamb dish infused with coastal flavors

# Sri Lankan Lamb Curry (With Bone) (8)

€18

Slow-cooked lamb in an intense, fiery Sri Lankan spice blend, with hints of coconut and tamarind.

# **Seafood Delights**

Straight from the coast—fresh, aromatic, and full of bold flavors!

All seafood dishes are served with basmati rice.

#### Salmon Butter Masala (2.7)

**€20** 

Grilled salmon in a luscious, buttery tomato gravy with a mild spice kick

# Goa Salmon Masala (2,7)

€21

A coconut-rich Goan curry featuring salmon cooked in a spiced, tangy sauce.

## Fish Madras Curry (2)

€18

A fiery South Indian-style fish curry with a blend of mustard seeds, curry leaves, and coconut milk.

#### Salmon Fish Kerala (2)

**€20** 

A Kerala specialty featuring salmon fillet in a mildly spiced coconut gravy.





## Prawn Curry Kerala (2,7)

€18

Juicy prawns simmered in a coconut-based gravy, spiced with fragrant curry leaves and mustard seeds.

## **Mango Fish Curry**

€18

A delightful blend of fresh fish, ripe mangoes, creamy coconut, and aromatic spices. This dish offers a perfect balance of tangy, sweet, and spicy flavors

# **Flavors of Rice**

Every grain infused with aromatic spices and authentic flavors!

Jeera Rice €3.50

Basmati rice lightly tempered with cumin seeds and ghee for a subtle, fragrant flavor.

## Lamb Dum Biryani (8,7)

€18

A royal biryani, where lamb and fragrant rice are cooked together in aromatic spices and sealed with dough to lock in flavors.

# Chicken Dum Biryani (8,7) €16

Tender chicken layered with saffron-infused rice, slow-cooked with traditional dum technique.

## Veg Dum Biryani (8,7)

€14

Fragrant basmati rice layered with spiced vegetables, slow-cooked to perfection.







# **THALI**

In Indian cuisine, a Thali refers to a meal consisting of various regional dishes. All dishes are served in small bowls on a round platter, the Thali. Rice and naan are eaten alongside the Thali.

#### **VEGETARIAN THALI**

€24

Three different vegetarian curries, rice, naan, raita, papad, and dessert. •

#### **CHICKEN DELIGHT THALI**

€26

Two different chicken curries, one vegetarian dish, rice, naan, raita, papad, and dessert.

#### WAVES OF FLAVOR THALL

€32

Two different seafood curries, one vegetarian dish, rice, naan, raita, papad, and dessert.

## **KERALA BOUNTY THALI**

€24

Idli, medu vada, sambhar, masala dosa, and three types of chutney, dessert.





# Freshly Baked Breads

Soft, fluffy, and perfect for scooping up flavorful curries!

Plain Naan (7,1) €3

Classic Indian flatbread, soft and pillowy, perfect for any curry. •

Butter Naan (7,1) **€3.50** 

Traditional naan brushed with melted butter for extra richness.

Garlic Naan (7.1) **€3.50** 

Fluffy naan infused with freshly minced garlic and coriander.

Cheese Naan (7,1) €4

A cheesy delight! Naan stuffed with melted cheese for an indulgent twist.

Roti (1) €2.50

Whole wheat Indian flatbread, soft and light.

Peshawari Naan (7.1)

A sweet and nutty naan stuffed with coconut, almonds, and raising 💿

# Lachha Paratha (7.1)

Flaky, multi-layered whole wheat paratha, crisp on

the outside and soft inside.







# Kids' Masala Special Treats for Little Foodies

Mild, buttery, and full of flavor–perfect for young palates!

#### Baloo's Paneer (7,8)

€7

Mild, buttery paneer in a light tomato gravy—just the way kids love it!

#### **Shere Khan's Paneer (7.8)**

€7

A cheesy, mildly spiced paneer dish made for little tummies. •

## Bhagira Chicken (8)

€7

Juicy, lightly seasoned chicken bites—flavorful, yet gentle on spice!

# **Desserts**

Indulge in sweet, decadent delights to end your meal on a perfect note!

**Custard Gulab Jamun** 

€4.50

Shahi Tukra

€4.50







- 2 CROSTACEI e prodotti a base di crostacei
- 3 UOVA e prodotti a base di uova
- 4 PESCE e prodotti a base di pesce
- 5 ARACHIDI e prodotti a base di arachidi
- 6 SOIA e prodotti a base di soia
- 7 LATTE e prodotti a base di latte (incluso lattosio)
- FRUTTA A GUSCIO, vale a dire mandorle, nocciole, noci, noci di acagiù, noci dì pecan, noci del Brasile, pistacchi, o noci del Queensland, e i loro prodotti
- 9 SEDANO e prodotti a base di sedano
- 10 SENAPE e prodotti a base di senape
- Il Semi di SESAMO e prodotti a base di semi di sesamo
- ANIDRIDE SOLFOROSA E SOLFITI in concentrazioni superiori a 10 mg/kg
- 13 LUPINI e prodotti a base di lupini
- MOLLUSCHI e prodotti a base di molluschi