

<b>Okra (Bhindi) Masala</b>	<b>13.95</b>
Fresh okra sautéed with onions, tomatoes and spices.	
<b>Mushroom Mutter</b>	<b>13.95</b>
A perfect blend of Green peas and mushrooms cooked in yellow curry sauce.	
<b>Navratan Korma</b>	<b>15.95</b>
Nine fresh vegetables and cheese cooked in a mild cashew, and cardamom based sauce.	
<b>Malai Kofta</b>	<b>15.95</b>
Traditional homemade dumplings of mashed potatoes and cottage cheese, cooked in a mild cashew, and cardamom based sauce.	
<b>Aloo Gobi</b>	<b>14.95</b>
Fresh cauliflower chunks and potatoes prepared with turmeric, ginger and traditional spices.	
<b>Baingan Bharta</b>	<b>14.95</b>
Whole eggplant slow roasted in clay oven, cooked with tomatoes, onions, green peas, and traditional spices.	
<b>Jeera Aloo</b>	<b>13.95</b>
Potatoes cooked with onions, tomatoes, and cumin seeds.	
<b>Chana Masala</b>	<b>13.95</b>
Traditional North Indian dish comprised with Chickpeas cooked with herbs and spices, garnished with ginger and coriander leaves.	
<b>Dal Masoor</b>	<b>12.95</b>
Cooked yellow lentils tempered with cumin seeds, aromatic spices, and garnished with ginger.	
<b>Dal Makhani</b>	<b>14.95</b>
Black Lentils, Chana dal and red kidney beans, cooked on a slow heat with traditional spices, tomato, butter and cream.	
<b>Vegetable Jalfrezi</b>	<b>14.95</b>
Sautéed fresh vegetables with cubed bell peppers, mushrooms & onions, in tomato.	
<b>Chilli Paneer</b>	<b>14.95</b>
Cubes of paneer sautéed with onions and bell peppers in a tangy sauce.	
<b>Vegetable Noodles</b>	<b>14.95</b>
Indo-Chinese dish made with boiled noodles, variety of veggies and a tangy sauce.	
<b>❖ Biryani ❖</b>	
<b>Vegetable Biryani</b>	<b>15.95</b>
Vegetables cooked with fragrant basmati rice, cottage cheese and aromatic spices. Served with Raita	
<b>Prawn Biryani</b>	<b>17.95</b>
Prawn, onions, garlic, ginger, cilantro, herbs, spices, and cooked with basmati rice. Served with Raita	
<b>Chicken/Beef/Lamb/Goat Biryani</b>	<b>16.95/16.95/17.95/16.95</b>
Choice of meat cooked with basmati rice using aromatic spices, mint and saffron. Served with Raita.	

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<b>❖ Rice ❖</b>			
<b>Steamed Rice</b>	<b>3.95</b>	<b>Coconut Rice</b>	<b>4.95</b>
<b>Green Peas or Mushroom Rice</b>	<b>4.95</b>	<b>Saffron Rice</b>	<b>4.95</b>
<b>❖ Sides ❖</b>			
<b>Raita</b>	<b>3.95</b>	<b>Papadums</b>	<b>2.95</b>
<b>Mixed Pickles</b>	<b>1.95</b>	<b>Tamarind Chutney</b>	<b>1.95</b>
<b>Mango Chutney</b>	<b>1.55</b>	<b>Mint Chutney</b>	<b>1.95</b>
<b>❖ Tandoori Breads ❖</b>			
<b>Plain Naan</b>	<b>3.55</b>	<b>Peshwari Naan</b>	<b>5.55</b>
Flat Bread freshly baked to order in our clay tandoor oven.		Naan stuffed with slightly sweet coconut, cashews, raisins and cherries.	
<b>Butter Naan</b>	<b>4.95</b>	<b>Aloo Kulcha</b>	<b>4.95</b>
Stuffed and Brushed with Butter.		Naan filled with spiced potatoes.	
<b>Garlic Naan</b>	<b>3.95</b>	<b>Tandoori Roti</b>	<b>3.55</b>
Naan topped with fresh garlic and cilantro.		Baked unleavened whole wheat bread.	
<b>Cheese Naan</b>	<b>5.95</b>	<b>Pudina Paratha</b>	<b>4.95</b>
Naan bread stuffed with cheese and cooked in the tandoori oven.		Soft, unleavened bread stuffed with mint, prepared in tandoor.	
<b>❖ Dessert ❖</b>			
<b>Rasmalai</b>			<b>4.95</b>
Cottage Cheese pieces dipped in sweetened milk, flavored with pistachios and rose water, served cold.			
<b>Gulab Jamun</b>			<b>4.55</b>
A delicious Indian version of sweet donuts soaked in a sweet aromatic sugar syrup of rosewater and cardamom. Can be served hot or cold.			
<b>Rice Pudding</b>			<b>4.95</b>
Mouth watering pudding made with rice and milk.			
<b>❖ Dinner Special ❖</b>			
<b>Dinner for Two</b>			<b>32.95</b>
Six vegetable pakoras, one meat dish of choice (Butter Chicken/Chicken Curry/Beef Curry), one vegetable dish of choice (Aloo Gobi/Chana Masala/Dal Masoor), one steam rice and one plain naan.			
<b>Dinner for Four</b>			<b>56.95</b>
Ten vegetable pakoras, two meat dishes of choice (Butter Chicken/Chicken Curry/Beef Curry), one vegetable dish of choice (Aloo Gobi/Chana Masala/Dal Masoor), two steam rice and two plain naans.			

\*\*Extra charges for any addition or changes to the dinner specials\*\*



❖ Dine-in Takeout Delivery ❖

❖ Open Hours ❖

Sunday to Monday- 2:00 Pm to 9:30 Pm

*We cater for all occasions*

**Ph. 403-454-9040**

**www.Haandi.ca**

**haandicalgary@gmail.com**

**Address- 8607 48 Ave NW,  
Calgary, T3B 2B3**

## ❖ Appetizers ❖

### **Vegetable Samosa / Beef Samosa (2PCS) 5.55/ 6.55**

Mix of seasoned potatoes, green peas or minced beef filled in crisp turnovers. Served with tamarind chutney.

### **Onion Bhaji 8.95**

Sliced onions dipped in spicy chickpea batter and deep-fried. Served with tamarind chutney.

### **Vegetable Pakora 9.95**

Vegetables in a lightly seasoned lentil flour batter, then deep fried. Served with tamarind chutney.

### **Paneer Pakora 11.95**

Slices of cottage cheese, lightly seasoned in a lentil flour batter and deep fried. Served with tamarind chutney.

### **Fish Pakora 9.95**

Tender pieces of Basa fillet marinated in spiced batter and deep fried. Served with Mint sauce.

### **Assorted Vegetable Platter 13.95**

A blend of veg samosa, veg pakoras and paneer pakoras served with varied chutneys.

### **Assorted Meat Platter 14.95**

A blend of beef samosa, fish pakoras and chicken pakoras served with varied chutneys.

### **Lentil Soup 10.95**

Puréed lentils with delicate spices.

### **Kachumber Salad 3.95**

Chopped cucumbers, carrots, and onions tossed in lemon juice and chaat masala.

## ❖ Tandoori Khazana ❖

### **Paneer Tikka 15.95**

Cubes of cottage cheese marinated in yogurt, lemon juice and traditional spices, cooked in the tandoori oven. Served with mint sauce.

### **Tandoori Chicken 14.95**

Skinless leg and thigh chicken marinated in yogurt, ginger, garlic and traditional spices, tenderly barbecued in our clay oven. Served with mint sauce.

### **Afghani Malai Kabab 15.95**

Boneless pieces of chicken marinated with peppercorn, cream, yogurt, chopped ginger, green chili, fresh coriander and grated cheese. Served with mint sauce.

### **Chicken Tikka 14.95**

Boneless pieces of chicken marinated with yogurt, and traditional spices, grilled in the Tandoori Oven. Served with mint sauce.

### **Achari Fish Tikka 15.95**

Fish pieces marinated in achar (pickle), yogurt, and lemon juice, grilled in the Tandoori Oven. Served with mint sauce.

### **Tandoori Prawns 19.95**

Prawns marinated in yogurt, lemon juice, and traditional spices, grilled in the Tandoori Oven. Served with mint sauce.

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### **Lamb Sheekh Kebab 14.95**

Finely minced Lamb seasoned with onions, ginger, garlic and herbs. Rolled on skewer and cooked in the clay oven.

## ❖ Non Vegetarian ❖

### Chicken

### **Butter Chicken 16.95**

A mild flavored curry consisting of butter, spices, tomato, cashew nut, cream, ginger, and garlic, mixed with pieces of chicken breast roasted in the oven.

### **Chicken Korma 16.95**

A mild flavorful delicacy consisting of a cardamom and cashew based curry garnished with fresh cream. Great for kids!

### **Kadai Chicken 15.95**

Chicken sautéed with onions, bell peppers, tomatoes, lemon juice and Indian spices.

### **Chicken Curry 14.95**

Boneless chicken pieces cooked in yellow curry sauce with spices.

### **Chicken Vindaloo 15.95**

A spicy dish from Goa, boneless chicken cooked in vindaloo spicy sauce and potatoes.

### **Murgh Lababdar 16.95**

Chicken pieces cooked with onion, tomato and Indian spices, garnished with coriander, and ginger.

### **Chicken Tikka Masala 15.95**

Oven roasted pieces of chicken breast cooked in succulent sauce of Indian spices, tomato, onions, ginger and garlic.

### **Palak (Spinach) Chicken 15.95**

Tender chunks of chicken cooked with fresh spinach puree, cream, and traditional spices.

### **Chicken Madras 15.95**

South Indian inspired dish cooked in fresh coconut based sauce, curry leaves, and strong Indian spices.

### **Chili Chicken 14.95**

Deep fried chicken cubes cooked with onions and bell peppers in a tangy sauce.

## ❖ Meat ❖

### **Choice of Lamb(boneless), Beef(boneless) or Goat(with bone):**

### **Lamb, Beef or Goat Korma 16.95/15.95/15.95**

Mild creamy sauce consisting of cashew nut, and cardamom, cooked with your choice of meat.

### **Lamb, Beef or Goat Bhuna 15.95/14.95/14.95**

Pieces of meat cooked with onions, tomatoes, ginger garlic paste and spices.

### **Lamb, Beef or Goat Curry 15.95/14.95/14.95**

Tender pieces of meat cooked in freshly ground spices, onion and a tomato based sauce.

### **Lamb, Beef or Goat Vindaloo 16.95/15.95/15.95**

A spicy traditional vindaloo sauce prepared with very hot spices and potatoes with your choice of meat.

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### **Lamb, Beef or Goat Madras 16.95/15.95/15.95**

A strongly flavored South Indian inspired dish cooked in curry leaves and spicy coconut based sauce, and meat of choice.

### **Lamb, Beef or Goat Palak (Spinach). 15.95/14.95/14.95**

Incorporate your choice of meat with a healthy spinach component in a rich sauce.

## ❖ Seafood ❖

### **Prawn Malai Curry 16.95**

Prawns simmered in a mild onion, cashew nut and cardamom sauce, garnished with cream and coconut.

### **Prawn Masala 15.95**

Prawns cooked in carom seeds, finely sliced onions, tomato, and various spices.

### **Prawn Madras 15.95**

South Indian inspired dish, Prawns cooked in a curry leaf and spicy coconut-based sauce.

### **Prawn Vindaloo 15.95**

Juicy prawns cooked in a tangy gravy of vinegar and spices.

### **Fish Curry 14.95**

Fish fillet cooked in a flavorful tomato and onion-based curry.

### **Fish Vindaloo 14.95**

Fish filet cooked in tangy sauce with cubed potatoes and fresh spices

## ❖ Haandi Specials ❖

### **Chicken 16.95 Goat 15.95 Beef 15.95 Lamb 17.95 Prawns 17.95**

### **Haandi**

Choice of protein cooked in a rich sauce of fried Onion, yogurt, cashew nut and tomatoes. Garnished with ginger and coriander.

### **Balti**

Choice of protein tossed with wine, cooked with sliced mushrooms, garlic, onions, finely chopped tomatoes, and exotic spices. Garnished with ginger and coriander.

## ❖ Vegetarian ❖

### **Kadai Paneer 14.95**

Pieces of traditional cottage cheese sautéed with onions, bell peppers, onions, tomatoes, and exotic spices.

### **Shahi Paneer 15.95**

Cubed traditional cottage cheese cooked with cashew nuts, onions, spices and creamy gravy. Garnished with fresh cream.

### **Mutter Paneer 14.95**

A Traditional pieces of cottage cheese and green peas cooked in a tomato and onion-based sauce. Garnished with fresh cream.

### **Palak (Spinach) Paneer 15.95**

Fresh puree of spinach cooked with cottage cheese cubes in a special blend of spices.

### **Paneer Makani 15.95**

Cubes of paneer cooked in a mild creamy tomato sauce.

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