

## APPETIZERS (Vegetarian)

1. Vegetable Samosa ..... \$3.95  
(Crispy turnover stuffed w/potatoes, peas, herbs & spices)
2. Harra Kebab ..... \$3.50  
(Patties made w/potatoes, spinach, paneer, peas, herbs & spices)
3. Assorted Pakoras ..... \$4.50  
(Fresh vegetables dipped in special batter, fried to golden brown)
4. Chilly Pakoras ..... \$3.95  
(Chilly Dipped in Gram Flour batter lightly spiced and fried)
5. Paneer Pakoras ..... \$5.95  
(Cottage cheese fingers dipped in gram flour batter lightly spiced and fried)
6. Paneer Tikka ..... \$5.95  
(Homemade cheese cubes, onions, bell pepper, marinated in our special sauce; cooked in Tandoor)
7. Papri Chat ..... \$4.50  
(Crispy flour chips, tossed w/potatoes, chickpeas, tamarind, chutney, plain yogurt & fresh cilantro)
8. Samosa Chat ..... \$4.50  
(Crispy deep-fried potatoes & peas stuffed patties served on a bed of chickpeas, topped with a tangy sauce)
9. Tandoori Aloo ..... \$4.95  
(Potatoes scooped & stuffed with a mixture of potatoes, paneer, nuts & spices in a creamy sauce cooked in Tandoor)
10. Bharwan Simla Mirch ..... \$4.95  
(Green Pepper stuffed with cottage cheese, potato, peas, cashew nuts, cilantro And cooked in tandoor)
11. Paneer Kathi Roll ..... \$4.95  
(Homemade cheese, cooked w/green peppers, onions & rolled in special Indian bread, served with mint sauce)
12. Vegetable Mixed Platter ..... \$7.95  
(An assortment of Hara Kabab, Samosa, Pakoras and chilly Paneer)

## APPETIZERS (Non Vegetarian)

13. Seekh Kebab ..... \$6.95  
(Minced lamb mixed w/onions, spices, fresh herbs; cooked to perfection)
14. Chicken Tikka ..... \$6.95  
(Boneless chicken marinated in yogurt & spices; cooked in Tandoor)
15. Chicken Malai Tikka ..... \$6.95  
(Boneless chicken marinated in cream cheese w/fresh herbs & spices)
16. Chicken Pakora ..... \$6.95  
(Boneless chicken marinated, dipped in special batter & deep fried)
17. Chicken Kathi Roll ..... \$6.95  
(Tender chicken kebab rolled in special egg layered Indian bread, served with mint sauce)
18. Seekh Kabab Roll ..... \$6.95  
(Seekh kabab rolled in special Indian bread, served with mint sauce)

19. Methi Malai Tikka ..... \$6.95  
(Fish pieces marinated overnight, dipped in batter & deep fried)
20. Mixed Platter ..... \$10.95  
(Contains seekh kebab, chicken tikka, Tandoori chicken & malai tikka)
21. Chicken Tikka Hyderabad ..... \$6.95  
(Succulent pieces of chicken, marinated in yogurt with ginger garlic paste, Lightly spiced with cilantro and pepper) – Chef Recommends

## Soups

22. Lentil Soup (Mulligatawny Soup) ..... \$2.50
23. Tomato Shorba ..... \$2.50
24. Chicken Shorba ..... \$2.50
25. Hot and Sour Soup ..... \$2.50
26. Sweet Corn Soup ..... \$2.50

## Treasures from Tandoor

(All Tandoori items served with Naan bread)

27. Paneer Tikka ..... \$12.95  
(Cubes of homemade cheese, lightly marinated in special Tandoori marinade; cooked in Tandoor w/peppers, onion & tomatoes)
28. Tandoori Aloo ..... \$11.95  
(Potatoes scooped & stuffed with a mixture of potatoes, paneer, nuts & spiced in a creamy sauce)
29. Bharwan Simla Mirch ..... \$10.95  
(Green Pepper stuffed with cottage cheese, potato, peas, cashew nut, Cilantro and ginger, cooked in tandoor)
30. Tandoori Chicken ..... (Half)\$9.95  
(Whole) \$14.95

(Traditional Indian specialty - marinated in yogurt, ginger-garlic, spices & lemon juice; cooked to perfection in Tandoor)

31. Chicken Tikka ..... \$12.95  
(Succulent pieces of chicken, marinated in special Tandoori marinade; cooked in Tandoor)
32. Chicken Malai Kebab ..... \$13.95  
(Chicken tenders marinated in fresh cream, cream cheese, cashew paste, lightly spiced; cooked in Tandoor)
33. Methi Malayee Tikka ..... \$13.95  
(Succulent pieces of chicken, marinated in yogurt, fenu greek leaves, Cilantro, ginger, cumin powder and cream, cooked in tandoor)
34. Chicken Tikka Hyderabad ..... \$13.95  
(Succulent pieces of chicken, marinated in yogurt with ginger garlic paste, Lightly spiced with cilantro and pepper) – Chef Recommends
35. Seekh Kebab ..... \$13.95  
(Minced lamb mixed w/onions, spices & herbs; rolled on a skewer & cooked in Tandoor)
36. Fish Tikka ..... \$13.95  
(Large Mahi mahi filet, marinated; cooked in Tandoor)

37. Fish Amritsari ..... \$12.95  
(Mahi Mahi filet of fish, marinated in ginger garlic paste, lemon and otherSpices, dipped in gram flour mix and fried)
38. Tandoori Shrimp ..... \$14.95  
(Jumbo shrimp, lightly marinated & spiced; cooked in Tandoor)
39. Malayee Prawns ..... \$15.95  
(Jumbo Shrimps marinated in fresh cream, cream cheese, cashew paste, Lightly spiced, cooked in tandoor)
40. Mixed Grill Platter ..... \$18.95  
(An assortment of kebabs — paneer tikka, seekh kebab, Tandoori chicken & fish tikka)

## Breads

41. Plain Naan ..... \$1.50
42. Roti ..... \$1.50
43. Pudina Parantha ..... \$2.95  
(Whole wheat bread with a flavor of mint)
44. Lachcha Parantha ..... \$2.95  
(Layered whole wheat bread cooked in Tandoor)
45. Aloo Parantha ..... \$3.95  
(Whole wheat bread stuffed w/potato, onions, herbs & spices)
46. Garlic Naan ..... \$3.50  
(Oven baked bread with garlic)
47. Stuffed Naan ..... \$3.95  
(Onion / Paneer / Keema)
48. Missi Roti ..... \$2.95

## Entrees (Non Vegetarian)

(Served with Rice & Naan)

## CHICKEN

49. Chicken Makhani ..... \$13.95  
(Boneless chicken cooked in rich tomato sauce, finished with cream & butter)
50. Chicken Jalfrezi ..... \$13.95  
(Strips of chicken tikka, cooked with juliennes of onion, green pepper and Tomato gravy)
51. Chicken Korma ..... \$13.95  
(Chicken cooked with onions, tomatoes, yogurt, herbs and spices)
52. Chicken Tikka Masala ..... \$13.95  
(Boneless chicken cooked in special tomato gravy w/onions & green peppers)
53. Chicken Hyderabad - A specialty from Southern India, City of Hyderabad ..... \$13.95  
(Boneless chicken cooked in coconut milk, cream, poppy seeds & cashew nut gravy)
54. Chicken Saagwala ..... \$13.95  
(Cooked with spinach, ginger, garlic & spices)
55. Curry Chicken ..... \$13.95  
(Chicken cooked in blend of onions, tomatoes, ginger, garlic & other Indian spices)
56. Chilly Chicken ..... \$13.95  
(Diced chicken sauté with garlic paste, Soya sauce, diced onions, green pepper, And chilly garlic sauce)
57. Chicken Punjabi Masala ..... \$13.95  
(CHEF's favorite from PUNJAB region of India)

58. Kadhai Chicken ..... \$13.95  
(Boneless chicken cooked w/onion, tomatoes & green pepper in crushed Indian spices)
59. Chicken Daalsath ..... \$13.95  
(Diced Chicken cooked with yellow daal)
60. Chicken Vindaloo ..... \$13.95  
(Goan style boneless chicken curry)
61. Chicken Haandi – House Specialty ..... \$13.95  
(Chef's very own recipe—chicken cooked in brown onion paste w/yogurt, shahi jeera [cumin] & other exotic spices; served in a special Haandi)

## Lamb

62. Lamb Hyderabad ..... \$14.95  
(A specialty from Southern India, City of Hyderabad – lamb cooked in coconut milk, cream, poppy seeds & white sauce)
  63. Roganjosh ..... \$14.95  
(Boneless lamb cooked w/onions, tomatoes & whole spices-delicacy from Northern State of Kashmir)
  64. Lamb Korma ..... \$14.95  
(Cooked w/onions, tomatoes, yogurt, herbs & spices)
  65. Lamb Saag ..... \$14.95  
(Cooked w/spinach, ginger & spices)
  66. Methi Lamb ..... \$14.95  
(Lamb cooked with fenugreek leaves & spices)
  67. Lamb Vindaloo ..... \$14.95  
(Goan style boneless lamb curry)
  68. Lamb Haandi – House Specialty ..... \$14.95  
(Chef's very own recipe lamb cooked in brown onion paste w/yogurt, shahi jeera [cumin] & other exotic spices; served in a special Haandi)
  69. Keema Mattar ..... \$11.95  
(Ground Lamb, cooked with green peas, ginger and brown onions)
  70. Goat Curry ..... \$14.95  
(Goat meat on bone, cooked with onions, tomatoes and whole spices, Delicacy from Punjab)
  71. Egg Curry ..... \$7.95  
(Boiled Egg cooked in curry sauce)
- ## Seafood
72. Fish Tikka Masala ..... \$13.95  
(Fish cooked in rich tomato based gravy)
  73. Goan Fish Curry ..... \$13.95  
(Traditional fish curry from Goa)
  74. Shrimp Hyderabad ..... \$14.95  
(Jumbo shrimp cooked in poppy seeds, cashew nuts & creamy white sauce)
  75. Shrimp Korma ..... \$14.95  
(Jumbo Shrimp cooked with onions, tomatoes, yogurt, herbs and spices)
  76. Shrimp Jalfrezi ..... \$14.95  
(Jumbo Shrimp cooked with juliennes of onion, green pepper and Tomato gravy)
  77. Shrimp Vindaloo ..... \$14.95  
(Goan style Jumbo Shrimp)

## Entrees (Vegetarian)

(Served with Rice & Naan)

### Paneer

78. Paneer Makhani Masala ..... \$10.95  
(Cubes of homemade cottage cheese cooked in tomato butter sauce)
79. Shahi Paneer ..... \$10.95  
(Cubes of homemade cottage cheese in white sauce, made with onions, cashew paste & heavy cream)
80. Kadhi Paneer ..... \$10.95  
(Cubes of homemade cottage cheese, cooked w/diced tomatoes, onions and green peppers w/coriander & other spices)
81. Saag Paneer ..... \$10.95  
(Cubes of homemade cottage cheese cooked with fresh spinach, cumin & garlic)
82. Muttar Paneer ..... \$10.95  
(Homemade cottage cheese cubes cooked with green peas, cooked in onion gravy)
83. Malayee Kofta ..... \$10.95  
(Homemade cottage cheese ball dumplings stuffed & fried in rich creamy brown gravy)

### Vegetables & Beans/Lentils

84. Aloo Gobhi ..... \$10.50  
(Garden fresh florets of cauliflower & potatoes w/fresh herbs & spices)
85. Baigan Bhartha ..... \$10.50  
(Oven roasted eggplant, mashed & finished with onion, tomatoes & spices)
86. Aloo Baigan ..... \$9.95  
(Egg Plant cooked with potatoes, subtly spiced with cumin powder, mango Powder, ginger and cilantro)
87. Vegetable Jalfrezi ..... \$10.50  
(Mixed vegetables & paneer cooked in tangy tomato sauce)
88. Bhindi Masala ..... \$10.50  
(Okra cooked with ginger, onions & tomatoes)
89. Karele Masale Wale ..... \$10.95  
(Bitter Gourd cooked with chopped onions, red pepper powder, mango powder, Turmeric and shallow fried)
90. Navrattan Korma ..... \$10.50  
(Selected mixed vegetables cooked in cashew cream & poppy seed sauce)
91. Methi Malayee Mattar ..... \$10.50  
(Combination of garden peas, spinach & fenugreek leaves cooked in a creamy sauce)
92. Sarson Ka Saag ..... \$10.50
93. Chutney Dum Aloo ..... \$9.95  
(Stuffed potatoes cooked in tangy mint flavored gravy)
94. Punjabi Pakora Curry ..... \$9.95  
(Vegetable dumplings cooked in yogurt sauce)
95. Daal Makhani ..... \$8.95  
(Combination of black lentils & kidney beans, cooked overnight on a slow fire w/delicate blend of herbs, spices & butter)
96. Daal Tadka ..... \$8.95  
(Yellow lentils cooked with spices & tempered with butter, cumin, onion, garlic & tomatoes)

97. Pindi Chana ..... \$9.95  
(Chickpeas cooked in a combination of fresh herbs & spices)
98. Vegetable Munchurian ..... \$9.95  
(Dumpling made from cabbage, carrots and green peppers, cooked with Chinese style)

### Biryani & Others Specialties

99. Chicken Biryani ..... \$11.95  
(Chicken chunks marinated in yogurt & cooked in basmati rice w/nuts & exotic spices)
100. Lamb Biryani ..... \$12.95  
(Basmati rice cooked w/marinated lamb, spices, fruit & nuts)
101. Jhinga Biryani ..... \$14.95  
(Basmati rice cooked w/Jumbo shrimp)
102. Vegetable Biryani ..... \$9.95  
(Garden vegetables cooked in a delicately spiced sauce w/basmati rice)
103. Jeera Rice ..... \$5.95
104. Vegetable Hakka Noodles ..... \$8.95

### Side Dishes

105. Plain Yogurt ..... \$1.50
106. Raita ..... \$1.50
107. Lachcha Salad ..... \$1.50
108. Kachumber Salad ..... \$1.50
109. Pappad ..... \$0.50

### Combination Dinner (Vegetarian)

110. **FOR TWO** ..... \$26.95  
(Appetizer, paneer dish, vegetable, raita, rice, naan, gulab jamun or kheer)
111. **FOR FOUR** ..... \$49.95  
(Appetizer, paneer entrees, two vegetables or dal, naan, raita, rice, Gulab jamun or kheer)

### Combination Dinner (Non-Vegetarian)

112. **FOR TWO** ..... \$36.95  
(Appetizer, chicken, lamb or vegetarian or dal, rice, naan, raita, Gulab jamun or kheer or gajar halwa)
113. **FOR FOUR** ..... \$64.95  
(Appetizer, chicken, lamb or vegetarian or dal, rice, naan, raita, Gulab jamun or kheer or gajar halwa)  
On Special Orders we can make Tandoori Raan, Tandoori Pomfret, Tandoori Lamb Chops  
Tandoori Lobster on 24 hrs notice.

## Desserts

114. Kheer ..... \$2.95  
(Rice pudding w/nuts)
115. Gulab Jamun (2 Pieces) ..... \$2.95  
(Sweetened milk balls in syrup)
116. Ras Malayee (2 Pieces) ..... \$3.50  
(Cottage cheese dumplings soaked in flavored milk – served chilled)
117. Gajjar Halwa ..... \$2.95  
(Carrots cooked in milk w/butter & nuts)
118. Kulfi Falooda ..... \$3.50  
(Indian homemade ice cream topped w/sweetened & flavored noodles)
119. Ice Cream (Homemade) ..... \$2.50  
(Mango, Pista or Vanilla)

## Beverages

120. Masala Tea ..... \$1.99
121. Coffee ..... \$1.50
122. Lassi ..... \$2.00  
(Sweet or salted yogurt shakes)
123. Strawberry Lassi ..... \$2.99
124. Mango Lassi ..... \$2.99
125. Iced Tea ..... \$1.50
126. Soft Drinks ..... \$1.50  
(Pepsi, Diet Pepsi or Mountain Dew)

## We cater for all Occasions

### CATERING

- Party at your Home
- Snacks and Lunches for Corporate Meeting
- Fund-raising Parties
- Weddings
- Many More

## CARRY OUT MENU



### Take out Menu

**Weekday Lunch Buffet \$7.95**

**Weekend Lunch Buffet \$8.95**

Mon. – Sun. 11:30 AM – 3:00 PM

**Box Lunches – To Go**

**11:30 AM – 3:00 PM**

Dinner

Sun. – Thurs. 5:00pm – 9:30pm

Fri. – Sat. 5:00pm – 10:30pm

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