

# Haandi

CUISINE OF INDIA



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**DINE-IN : CARRY OUT : CATERING**



## Appetizers (Vegetarian)



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



## Appetizers (Non Vegetarian)



<b>Seekh Kebab</b> (Minced lamb mixed w/onions, spices, fresh herbs; cooked to perfection)	\$6.95
<b>Chicken Tikka</b> (Boneless chicken marinated in yogurt & spices; cooked in Tandoor)	\$5.95
<b>Chicken Malai Tikka</b> (Boneless chicken marinated in cream cheese w/fresh herbs & spices)	\$6.95
<b>Chicken Pakora</b> (Boneless chicken marinated, dipped in special batter & deep fried)	\$6.95
<b>Chicken Kathi Roll</b> (Tender chicken kebab rolled in special egg layered Indian bread, served with mint sauce)	\$6.95
<b>Seekh Kabab Roll</b> (Seekh kabab rolled in special Indian bread, served with mint sauce)	\$6.95

<b>Methi Malayee Tikka</b> (Succulent pieces of chicken, marinated in yogurt, fenu greek leaves, Cilantro, ginger, cumin powder and cream, cooked in tandoor)	\$6.95
<b>Mixed Platter</b> (Contains seekh kebab, chicken tikka & fish pakora)	\$10.95
<b>Chicken Tikka Hyderabadi</b> (Succulent pieces of chicken, marinated in yogurt with ginger garlic paste, Lightly spiced with cilantro and pepper) – Chef Recommends	\$6.95



## Soups



Lentil Soup (Mulligatawny Soup)	\$2.50
Tomato Shorba	\$2.50
Chicken Shorba	\$2.50
Hot and Sour Soup	\$2.50
Sweet Corn Soup	\$2.50



## Treasures from Tandoor

(All Tandoori items served with a Naan)



<b>Paneer Tikka</b> (Cubes of homemade cheese, lightly marinated in special Tandoori marinade; cooked in Tandoor w/peppers, onion & tomatoes)	\$12.95
<b>Tandoori Aloo</b> (Potatoes scooped & stuffed with a mixture of potatoes, paneer, nuts & spiced in a creamy sauce)	\$11.95
<b>Bharwan Simla Mirch</b> (Green Pepper stuffed with cottage cheese, potato, peas, cashew nut, Cilantro and ginger, cooked in tandoor)	\$10.95
<b>Tandoori Chicken</b> (Traditional Indian specialty — marinated in yogurt, ginger-garlic, spices & lemon juice; cooked to perfection in Tandoor)	<p>(Half) \$9.95</p> <p>(Whole) \$14.95</p>
<b>Chicken Tikka</b> (Succulent pieces of chicken, marinated in special Tandoori marinade; cooked in Tandoor)	\$12.95
<b>Chicken Malai Kebab</b> (Chicken tenders marinated in fresh cream, cream cheese, cashew paste, lightly spiced; cooked in Tandoor)	\$13.95
<b>Methi Malayee Tikka</b> (Succulent pieces of chicken, marinated in yogurt, fenu greek leaves, Cilantro, ginger, cumin powder and cream, cooked in tandoor)	\$13.95
<b>Chicken Tikka Hyderabadi</b> (Succulent pieces of chicken, marinated in yogurt with ginger garlic paste, Lightly spiced with cilantro and pepper) – Chef Recommends	\$13.95
<b>Seekh Kebab</b> (Minced lamb mixed w/onions, spices & herbs; rolled on a skewer & cooked in Tandoor)	\$13.95

<b>Fish Tikka</b> (Large Mahi mahi filet, marinated; cooked in Tandoor)	\$13.95
<b>Fish Amritsari</b> (Mahi Mahi filet of fish, marinated in ginger garlic paste, lemon and otherSpices, dipped in gram flour mix and fried)	\$12.95
<b>Tandoori Shrimp</b> (Jumbo shrimp, lightly marinated & spiced; cooked in Tandoor)	\$14.95
<b>Malai Prawns</b> (Jumbo Shrimps marinated in fresh cream, cream cheese, cashew paste, Lightly spiced, cooked in tandoor)	\$15.95
<b>Mixed Grill Platter</b> (An assortment of kebabs — paneer tikka, seekh kebab, Tandoori chicken & fish tikka)	\$18.95

## BREADS

<b>Plain Naan</b>	\$1.50
<b>Roti</b>	\$1.50
<b>Pudina Parantha</b> (Whole wheat bread with a flavor of mint)	\$2.95
<b>Lachcha Parantha</b> (Layered whole wheat bread cooked in Tandoor)	\$2.95
<b>Aloo Parantha</b> (Whole wheat bread stuffed w/potato, onions, herbs & spices)	\$3.95
<b>Garlic Naan</b> (Oven baked bread w/garlic)	\$3.50
<b>Stuffed Naan</b> (Onion/Paneer/Keema)	\$3.95
<b>Missi Roti</b>	\$2.95



## Entrees (Non Vegetarian)

(Served with Rice & a Naan)



### CHICKEN

<b>Chicken Makhani</b> (Boneless chicken cooked in rich tomato sauce, finished with cream & butter)	\$13.95
<b>Chicken Jalfrezi</b> (Strips of chicken tikka, cooked with juliennes of onion, green pepper and Tomato gravy)	\$13.95
<b>Chicken Korma</b> (Chicken cooked with onions, tomatoes, yogurt, herbs and spices)	\$13.95
<b>Chicken Tikka Masala</b> (Boneless chicken cooked in special tomato gravy w/onions & green peppers)	\$13.95
<b>Chicken Hyderabadi - A specialty from Southern India, City of Hyderabad</b> (Boneless chicken cooked in coconut milk, cream, poppy seeds & cashew nut gravy)	\$13.95
<b>Chicken Saagwala</b> (Cooked with spinach, ginger, garlic & spices)	\$13.95
<b>Curry Chicken</b> (Chicken cooked in blend of onions, tomatoes, ginger, garlic & other Indian spices)	\$13.95



<b>Chilly Chicken</b> (Diced chicken sauté with garlic paste, Soya sauce, diced onions, green pepper, And chilly garlic sauce)	\$13.95
<b>Chicken Punjabi Masala</b> (CHEF's favorite from PUNJAB region of India)	\$13.95
<b>Kadhai Chicken</b> (Boneless chicken cooked w/onion, tomatoes & green pepper in crushed Indian spices)	\$13.95
<b>Chicken Daalsath</b> (Diced Chicken cooked with yellow daal)	\$13.95
<b>Chicken Vindaloo</b> (Goan style boneless chicken curry)	\$13.95
<b>Chicken Haandi – House Specialty</b> (Chef's very own recipe – chicken cooked in brown onion paste w/yogurt, shahi jeera [cumin] & other exotic spices; served in a special Haandi)	\$13.95
<b>LAMB</b>	
<b>Lamb Hyderabadi</b> (A specialty from Southern India, City of Hyderabad – lamb cooked in coconut milk, cream, poppy seeds & white sauce)	\$14.95
<b>Roganjosh</b> (Boneless lamb cooked w/onions, tomatoes & whole spices – delicacy from Northern State of Kashmir)	\$14.95
<b>Lamb Korma</b> (Cooked w/onions, tomatoes, yogurt, herbs & spices)	\$14.95
<b>Lamb Saag</b> (Cooked w/spinach, ginger & spices)	\$14.95
<b>Methi Lamb</b> (Lamb cooked with fenugreek leaves & spices)	\$14.95
<b>Lamb Vindaloo</b> (Goan style boneless lamb curry)	\$14.95
<b>Lamb Haandi – House Specialty</b> (Chef's very own recipe – lamb cooked in brown onion paste w/yogurt, shahi jeera [cumin] & other exotic spices; served in a special Haandi)	\$14.95
<b>Keema Mattar</b> (Ground Lamb, cooked with green peas, ginger and brown onions)	\$11.95
<b>Goat Curry</b> (Goat meat on bone, cooked with onions, tomatoes and whole spices, Delicacy from Punjab)	\$14.95
<b>Egg Curry</b> (Boiled Egg cooked in curry sauce)	\$7.95
<b>SEAFOOD</b>	
<b>Fish Tikka Masala</b> (Fish cooked in rich tomato based gravy)	\$13.95
<b>Goan Fish Curry</b>	\$13.95

(Traditional fish curry from Goa)

**Shrimp Hyderabad** \$14.95

(Jumbo shrimp cooked in poppy seeds, cashew nuts & creamy white sauce)

**Shrimp Korma** \$14.95

(Jumbo Shrimp cooked with onions, tomatoes, yogurt, herbs and spices)

**Shrimp Jalfrezi** \$14.95

(Jumbo Shrimp cooked with juliennes of onion, green pepper and Tomato gravy)

**Shrimp Vindaloo** \$14.95

(Goan style Jumbo Shrimp cooked in vindaloo sauce)



## Entrees (Vegetarian)



(Served with Rice & a Naan)

### PANEER

**Paneer Makhani Masala** \$10.95

(Cubes of homemade cottage cheese cooked in tomato butter sauce)

**Shahi Paneer** \$10.95

(Cubes of homemade cottage cheese in white sauce, made with onions, cashew paste & heavy cream)

**Kadhai Paneer** \$10.95

(Cubes of homemade cottage cheese, cooked w/diced tomatoes, onions and green peppers w/coriander & other spices)

**Saag Paneer** \$10.95

(Cubes of homemade cottage cheese cooked with fresh spinach, cumin & garlic)

**Muttar Paneer** \$10.95

(Homemade cottage cheese cubes cooked with green peas, cooked in onion gravy)

**Malayee Kofta** \$10.95

(Homemade cottage cheese ball dumplings stuffed & fried in rich creamy brown gravy)

### VEGETABLE & BEANS/LENTILS

**Aloo Gobhi** \$10.50

(Garden fresh florets of cauliflower & potatoes w/fresh herbs & spices)

**Baigan Bhartha** \$10.50

(Oven roasted eggplant, mashed & finished with onion, tomatoes & spices)

**Aloo Baigan** \$9.95

(Egg Plant cooked with potatoes, subtly spiced with cumin powder, mango Powder, ginger and cilantro)

**Vegetable Jalfrezi** \$10.50

(Mixed vegetables & paneer cooked in tangy tomato sauce)

**Bhindi Masala** \$10.50

(Okra cooked with ginger, onions & tomatoes)

**Karele Masale Wale** \$10.95

(Bitter Gourd cooked with chopped onions, red pepper powder, mango powder, Turmeric and shallow fried)

<b>Navrattan Korma</b> (Selected mixed vegetables cooked in cashew cream & poppy seed sauce)	\$10.50
<b>Methi Malayee Mattar</b> (Combination of garden peas, spinach & fenugreek leaves cooked in a creamy sauce)	\$10.50
<b>Sarson Ka Saag</b>	\$10.50
<b>Mushroom Muttar</b>	\$10.50
<b>Chutney Dum Aloo</b> (Stuffed potatoes cooked in tangy mint flavored gravy)	\$9.95
<b>Punjabi Pakora Curry</b> (Vegetable dumplings cooked in yogurt sauce)	\$9.95
<b>Daal Makhani</b> (Combination of black lentils & kidney beans, cooked overnight on a slow fire w/delicate blend of herbs, spices & butter)	\$8.95
<b>Daal Tadka</b> (Yellow lentils cooked with spices & tempered with butter, cumin, onion, garlic & tomatoes)	\$8.95
<b>Pindi Chana</b> (Chickpeas cooked in a combination of fresh herbs & spices)	\$9.95
<b>Vegetable Munchurian</b> (Dumpling made from cabbage, carrots and green peppers, cooked with Chinese style)	\$9.95



## Combination Dinner (Vegetarian)



<b>FOR TWO</b> (Appetizer, paneer dish, vegetable, raita, rice, naan, gulab jamun or kheer)	\$26.95
<b>FOR FOUR</b> (Appetizer, paneer entrees, two vegetables or dal, naan, raita, rice, Gulab jamun or kheer)	\$49.95



## Combination Dinner (Non-Vegetarian)



<b>FOR TWO</b> (Appetizer, chicken, lamb or vegetarian or dal, rice, naan, raita, Gulab jamun or kheer or gajjar halwa)	\$36.95
<b>FOR FOUR</b> (Appetizer, chicken, lamb or vegetarian or dal, rice, naan, raita, Gulab jamun or kheer or gajjar halwa)	\$64.95

On Special Orders we can make Tandoori Raan, Tandoori Pomfret, Tandoori Lamb Chops Tandoori Lobster on 24 hrs notice.



## Biryani & Rice Specialties



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

## Desserts

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



## Beverages



<b>Masala Tea</b>	\$1.99
<b>Coffee</b>	\$1.50
<b>Lassi</b> (Sweet or salted yogurt shakes)	\$2.00
<b>Strawberry Lassi</b>	\$2.99
<b>Mango Lassi</b>	\$2.99
<b>Iced Tea</b>	\$1.50
<b>Soft Drinks</b> (Pepsi, Diet Pepsi or Mountain Dew)	\$1.50

## Side Dishes

<b>Plain Yogurt</b>	\$1.50
<b>Raita</b>	\$1.50
<b>Lachcha Salad</b>	\$1.50
<b>Kachumber Salad</b>	\$1.50
<b>Pappad</b>	\$0.50

A 15% Service Charge will be added to all groups of 6 or more