

## **Welcome to our Restaurant Punjabi Haveli**

Enjoy the exciting taste of the Indian culture in our little restaurant. Chef and restaurant owner Nishan comes from the Indian area “Punjab” and pursue his passion when he is preparing specialities of his native country India.

“Punjab” – being descended from the Hindu – means in the strict sense of the word “five rivers”. That is an allusion to the five broad rivers, which run through this region.

The word “Haveli” is of Persian origin, meaning an “enclosed place”. “Havelis” were houses built as well as inhabited by rich merchants in the past. The design was constructed for practical, transit, commercial and public purposes. Behind “towering walls” – the private tract of ground – took the daily routines place.

Today most of the Havelis date from the 19<sup>th</sup> century, when merchants started to represent their fabulous wealth by means of architectural design. Because of that, grand buildings are well – provided and colourfully painted with traditional Indian motives like religion, history and technical inventions.

Until now, there exist two Haveli-Restaurants in the area of Punjab. The atmosphere and the flavour of Indian cuisine are decisive for an unforgettable visit.

We hope that you can get a read of the fascinating Indian culture.

In addition to Indian specialities, you can also discover the variety of national as well as Italian food on the menu. Since more than 800 years, the vine branches flourish in the hillside of rivers cape Elb. Thus, Meißen form an important part of the German wine industry. You cannot only try some typical Indian beverages (like Mango-Lassi or Indian chai), but also some of the best Saxon wines – produces by Meißen´s winegrowers.

Of course, our restaurant is open for family celebrations and other festivities; additionally, we offer an exceptional catering-service for different events.

**Please enjoy your stay!**

# Menu

## From India

### Soups

- |     |   |       |
|-----|---|-------|
| 1   | <b>Chicken Soup</b><br>hot soup with chicken and Curry, served with home-made nan         | 7,50€ |
| 2   | <b>Masoor Soup</b><br>piquant soup from lentils, served with home-made nan                | 7,50€ |
| 3   | <b>Tomato Soup</b><br>vegetarian soup with fresh tomatoes, served with home-made nan      | 7,50€ |
| 3.1 | <b>Lasan Soup</b><br>piquant soup with garlic and fresh tomato, served with home-made nan | 7,50€ |

### Appetizers

all Pakoras breaded with chickpeasflour, on little salad with dip

- |     |   |                     |
|-----|---|---------------------|
| 4   | <b>Alo Pakora</b> - potatoe   | 7,50€               |
| 5   | <b>Chicken Pakora</b> - chicken   | 7,50€               |
| 5.1 | <b>Fish Pakora</b> - pollock  | 7,50€               |
| 6   | <b>Baingan Pakora</b> - aubergine   | 7,50€               |
| 7   | <b>Paneer Pakora</b> - home-made indian cheese  | 7,50€               |
| 8   | <b>Komb Pakora</b> - champignons  | 7,50€               |
| 9   | <b>Ghobi Pakora</b> - cauliflower   | 7,50€               |
| 10  | <b>Plate with all sorts of Pakoras</b>  | for 1 person 13,50€ |
| 11  | <b>Plate with all sorts of Pakoras and Samosa</b>   | for 2 person 23,50€ |
| 12  | <b>Plate with all sorts of Pakoras and Samosa</b>   | for 4 person 34,50€ |
| 13  | <b>Vegetable Samosa</b><br>two home-made pasta cases, filled with piquant potatoes, on little salad | 8,50€               |
| 14  | <b>Naan</b> - home-made nan<br>with garlic or cheese<br>or with 3 indian dips                       | 4,90€               |
| 15  | <b>Batura with Raita</b><br>home-made nan deep-fry with 3 indian dips                               | 5,50€               |

## Salads

all Salads are served with home-made nan and indian yoghurt dressing

- |    |   |        |
|----|---|--------|
| 16 | <b>Indian Salad</b>   | 13,50€ |
|    | a mixture of different vegetables and salads with grilled chickenliver and red onions |        |
| 17 | <b>Punjabi Salad</b>  | 13,50€ |
|    | a mixture of different vegetables and salads with grilled chicken                     |        |
| 18 | <b>Fish Salad</b>   | 13,50€ |
|    | a mixture of different vegetables and salads with pollock Indian style                |        |

## Indian main courses

### Chicken

- |      |   |        |
|------|---|--------|
| 19   | <b>Chicken Curry</b>  | 14,90€ |
|      | chicken in currysauce (Northindian style), with basmati-rice  |        |
| 20   | <b>Chicken Jhalfrezi</b>  | 14,90€ |
|      | chicken and vegetables in currysauce, with basmati-rice   |        |
| 21   | <b>Chicken Potato</b>   | 14,90€ |
|      | chicken with one baked potato in indian curry-cream-sauce, au gratin with cheese 2  |        |
| 22   | <b>Chicken Kashmir</b>  | 14,90€ |
|      | chicken breast filet with mango-cream-sauce, curry-vegetables and basmati-rice  |        |
| 23   | <b>Chili Chicken</b>  | 14,90€ |
|      | chicken with paprika, onions and basmati-rice, piquant  |        |
| 24   | <b>Chicken Biryani</b>  | 14,90€ |
|      | chicken, rice, onions and paprika -grilled in a pan- with dips  |        |
| 25   | <b>Palak Chicken</b>  | 14,90€ |
|      | chicken with spinach leaves (Indian style), with basmati-rice   |        |
| 26   | <b>Chicken Manchoori</b>  | 14,90€ |
|      | chicken with a sauce from honey and sesame seeds, with basmati-rice   |        |
| 27   | <b>Chicken Korma</b>  | 15,90€ |
|      | chicken with almonds and raisins in a coconut-curry-sauce, with basmati-rice  |        |
| 28   | <b>Punjabi Chicken Tikka</b>  | 18,90€ |
|      | marinated chicken, paprika and onions (tandoori-style)<br>with salad and basmati-rice, served with aromatic currysauce      |        |
| 28.1 | <b>Lemon Tikka</b>  | 18,90€ |
|      | chicken lodged in lemon marinade with paprika and onions (tandoori-style)<br>with coleslaw, basmati-rice and red currysauce |        |

- 28.2    **Madras Tikka** (extra spicy)    18,90€  
 marinaded chicken, paprika and onions (tandoori-style)  
 with coleslaw, basmati-rice, served with spicy masala-sauce

## Lamb

- 29        **Lamb Curry**    17,90€  
 lamb with currysauce, with basmati-rice
- 29.1    **Lamb Biryani**    17,90€  
 lamb, rice, onions and paprika -grilled in a pan- with dips
- 30        **Lamb Palak**    17,90€  
 lamb with spinach leaves (Indian style), with basmati-rice
- 31        **Lamb Jhalfrezi**    17,90€  
 lamb and vegetables in currysauce, with basmati-rice
- 32        **Lamb Haveli**    17,90€  
 lamb with home-made Indian cheese in mango-curry-sauce, with basmati-rice
- 33        **Lamb Vindaloo**    17,90€  
 lamb strips with paprika, onions and basmati-rice, piquant

## Pork

- 35        **Alo Chili Fry**    14,90€  
 baked potato, pork strips with paprika, onions and dips
- 36        **Chili Fry**    14,90€  
 pork strips with paprika, onions and basmati-rice, piquant

## Fish

- 39        **Fish Kashmir**    15,90€  
 pollock with mango-cream-sauce, curry-vegetables and basmati-rice
- 39.1    **Fish Biryani**    15,90€  
 pollock, rice, onions and paprika -grilled in a pan- with dips
- 40        **Fish Tarka Masala**    15,90€  
 pollock (Indian style) with curry-vegetables and basmati-rice
- 41        **Fish Potato**    15,90€  
 pollock, served with baked potato in Indian curry-cream-sauce, baked with cheese 2
- 41.1    **Scampi Curry** (piquant)    16,50€  
 scampi with fresh tomatoes in curry-cream-sauce, served with basmati-rice

## Vegetarian dishes

42	<b>Vegetable Biryani</b> basmati-rice, mixed vegetables, almonds and raisins -grilled in a pan- served with dips	13,50€
43	<b>Palak Paneer</b> spinach leaves (Indian style) with home-made Indian cheese and basmati-rice	14,50€
44	<b>Sabji Mix Masala</b> mixed vegetables (Indian style) with basmati-rice	13,50€
45	<b>Vegetable Potato</b> mixed vegetables and home-made Indian cheese, served with baked potato in indian curry cream sauce, baked with cheese 2	14,90€
45.1	<b>Palak Potato</b> spinach leaves and home-made Indian cheese, served with baked potato in indian curry cream sauce, baked with cheese 2	14,90€
46	<b>Dahi Pakora</b> cauliflower breaded with chickpeasflour, served with indian yoghurt dip, and basmati-rice	13,50€
47	<b>Dal Maknhi</b> yellow lentils cooked Indian style with butter and basmati-rice	13,50€
48	<b>Matter Paneer</b> peas and home-made Indian cheese, with basmati-rice	14,50€
49	<b>Alo Matter Paneer</b> peas, home-made Indian cheese and potato, with basmati-rice	14,50€
50	<b>Alo Baingan</b> aubergine and potato, with basmati-rice	13,50€
51	<b>Chole Samosa</b> chickpeas in currysauce, with home-made pasta case, filled with piquant potatoes	14,50€

## Indian Tahli – our mixed plates are served with basmati-Reis und dip

34	<b>Kamasutra Tahli</b> (for 2 person) Lamb Curry, Chicken Curry and Chicken Pakora, with little salad	32,90€
52	<b>Punjabi Tahli</b> (for 2 person) - vegetarian from Palak Paneer, Dal Maknhi and Vegetable Pakora, with little salad	27,90€

If you would like to take your food with you, we take the liberty  
to charge -,50€ for packaging !

**Tohanu sade kahne swad lagan!**  
**Enjoy your meal!**

## **National and International dishes**

### **Soups and appetizers**

53	<b>Home-made tomato soup</b> with pizza bread	6,90€
54	<b>Stracciatella alla Romana</b> (soup with egg) with pizza bread	6,90€
55	<b>Baked white cheese</b> white cheese, fresh tomatoes and garlic, with pizza bread	8,50€
56	<b>Wedges</b> with grated white cheese	6,90€
57	<b>Omelett</b> with white cheese and pizza bread	8,50€
58	<b>Home-made pizza bread</b>	4,50€
59	<b>Home-made pizza bread with garlic</b>	4,90€

### **Salads**

all Salads are served with home-made dressing <sup>3,4</sup> and pizza bread

60	<b>Salad Mista</b> a mixture of different vegetables and salads with white cheese	small plate 6,90€      large plate 9,90€
61	<b>Salad Chickenliver</b> a mixture of different vegetables and salads with grilled chickenliver and white cheese	7,40€
62	<b>Salad Calamari</b> a mixture of different vegetables and salads with breaded calamari	13,90€
63	<b>Chicken Salad</b> a mixture of different vegetables and salads with breaded chicken strips, grilled mushrooms, white cheese	13,90€
64	<b>Salad Italia</b> a mixture of different vegetables and salads with tuna, egg, olives, pizza cheese	13,90€

## Pizza

every pizza with home-made tomato sauce and cheese.

Ø 24cm

Ø 18cm

65	<b>Pizza Margarita</b> <sup>2</sup>	8,50€	5,95€
66	<b>Pizza Salami</b> <sup>2,3</sup>	9,50€	6,65€
67	<b>Pizza Regina</b> with boiled ham and fresh mushrooms <sup>2,3</sup>	9,90€	6,95€
68	<b>Pizza Formaggi</b> with three different cheeses <sup>2</sup>	9,90€	6,95€
69	<b>Pizza Tonno</b> with tuna and onions <sup>2</sup>	10,50€	7,35€
70.1	<b>Pizza Mare</b> mit seafood	10,50€	7,35€
70	<b>Pizza Calzone</b> filled pizza with salami, fresh mushrooms and paprika <sup>2,3</sup>	10,50€	7,35€

### optional additions

1,20€

-,90€

salami, boiled ham, onions, egg, paprika, fresh tomatoes, olives, peperoni, fresh mushrooms, tuna, mozzarella, extra cheese

## Pasta

71	<b>Spaghetti Napoli</b> with tomato sauce, optional hot	9,90€
72	<b>Spaghetti Aglio e Olio</b> with fresh garlic, olive oil and paprika, optional hot	9,90€
73	<b>Spaghetti Carbonara</b> with bacon, egg and cream sauce <sup>2,3</sup>	10,90€
73.1	<b>Spaghetti Frutti di Mare</b> with seafood, garlic, onions and tomato sauce	10,90€
74	<b>Rigatoni Boscaiola</b> with fresh mushrooms, tomato, broccoli and cream sauce	10,90€
75	<b>Rigatoni al Forno</b> with ham, fresh mushrooms and peas in tomato cream sauce, baked with cheese <sup>2,3</sup>	11,50€

## Meat

76	<b>Farmers breakfast</b> fried potatoes with three scrambled eggs and bacon	10,90€
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77	<b>Pork fillet</b> breaded pork fillet with mushroom cream sauce, served with pommes	15,90€
78	<b>Breaded chicken</b> with vegetables, tomato cream sauce and wedges	17,50€
79	<b>Grilled pork steak</b> with vegetables and wedges	17,90€

### Side orders

basmati-rice, parsley potatoes, baked potato, pommes, mixed vegetables,  
fresh mushrooms, curry-vegetables                      each    3,50€

### For the kids

81	<b>Noodles with tomato sauce and pizza cheese 2</b>	5,90€
82	<b>Small pork fillet</b> with pommes and ketchup	6,90€

### Desserts and ice cream

83	<b>Mango-Yoghurt-Creme</b> , home made, Indian style	5,00€
84	<b>Tiramisu</b> home made Italian dessert made of mascarpone, with amaretto 6	5,50€
85	<b>Flambéed Bananas</b> topped off with vanilla ice cream and mango-sauce	6,50€
86	<b>Hot Love</b> 2 scoops of vanilla ice cream with hot raspberries and whipped cream	6,10€
87	<b>Iced coffee or iced chocolate</b> with vanilla ice cream and whipped cream	2,90€
88	<b>Chocolate cup</b> 2 scoops of chocolate and 1 scoop of vanilla ice cream, whipped cream and chocolate-sauce	5,50€
89	<b>Kids cup</b> - 2 scoops of your choice, whipped cream and smarties	3,80€
91	<b>Banana-split</b> 3 scoops of vanilla ice cream on half a banana, with chocolate-sauce, whipped cream and slivered almonds	6,40€



# Beverages

## Indian beverages

<b>Juice</b> (3,4)			<b>Punjabi Lassi</b> - indian yoghurt shake		
Mango			Mango sweet		
Lychee	each 0,2l	2,40€	Banana sweet	each 0,25l	2,80€
Guava	each 0,4l	4,40€	sweet	each 0,5l	5,60€
			salty		
Indian Chai			3,50€		
aromatic black tea, with indian spices and milk					
Indian Beer		bottle 0,33l	2,90€		
Indian draft beer		0,3l	2,60€	0,5l	4,00€
Indian white wine - dry		0,2l	5,90€	0,75l	21,00€
Indian red wine - dry		0,2l	5,90€	0,75l	21,00€
Indian Cocktail			0,3l	6,80€	
with mango- and lycheejuice, coconutsyrup, spirit of mango and cream					
Old Monk - Indian rum			2cl	2,80€	
Spirit or liqueur of mango			2cl	2,80€	
Indian Whiskey			4cl	5,90€	

## Non-alcoholic beverages

Table water						
still, medium or sparkling	0,25l	1,60€	0,4l	2,50€	1,0l	4,50€
Pepsi Cola <sup>1,4,6</sup> , Cola light <sup>1,2,4,6</sup>						
Lemonade (lemon, orangeade)			0,2l	2,00€	0,4l	3,60€
Bad Liebenwerda,						
Tonic <sup>11</sup> , Bitter Lemon <sup>11</sup> or Ginger Ale <sup>4</sup>					0,25l	2,40€
<b>Juice and Nectar from Bauer</b>						
apple, orange juice; banana or cherry nectar			0,2l	2,40€	0,4l	4,40€
apple or cherry spritzer			0,2l	2,00€	0,4l	3,60€

## Hot beverages

<b>Coffee</b> <sup>6</sup>			
Cup of coffee	2,20€	Espresso	2,20€
Pot coffee	3,80€	Double cup of espresso	3,80€
Milkcoffee	3,20€	Cappuccino	3,20€
Irish Coffee (coffee, 4cl Whiskey, cream)	5,50€	Latte Macchiato	3,60€

**Chocolate**

Hot chocolate with whipped cream	3,20€
Russian chocolate (chocolate, 4cl brauner Rum, whipped cream)	5,50€

**Tea**

each glass 2,20€

House tea	peppermint
Cape of the good herbs	peppermint, raspberry, mulberry and sage leaves, fennel, tyme, marjoram, lavender
Energy tea	apple and hibiscus, elderberry, currants, rosehips and orange
Happiness tea	green and black tea, butterflys from sugar, rose-, osmanthus-, sun- and cornflower, aroma of peach and bergamot
Green tea	jasmin, mild and refreshing
Darjeeling	black tea
English Leafmixture	full flavoured black tea with flavours of assam-, sumatra- and ceylon- tea

**Indian Chai** aromatic black tea, with Indian spices and milk 3,50€

**Grog** made with hot water and 4cl rum 3,50€

**Hot lemon** fresh lemon and hot water 2,50€

**Beer****Draft Beer**

Meißner Schwerter Pils	0,3l	2,60€	0,5l	4,00€
Meißner Schwerter St. Afra, Black	0,3l	2,60€	0,5l	4,00€
Indian beer	0,3l	2,60€	0,5l	4,00€
Franziskaner white beer - bright, dark or non alcoholic	bottle	0,5l	3,80€	
Radeberger Pilsener	bottle	0,5l	3,80€	
Lübzer – non alcoholic beer (0,0%)	bottle	0,5l	3,80€	
Indian beer	bottle	0,33l	2,90€	
Shandy (pilsner+sprite)	0,3l	2,60€	0,5l	4,00€
Shandy acid (pilsner+mineral water)	0,3l	2,60€	0,5l	4,00€
Diesel (pilsner+cola 4,6)	0,3l	2,60€	0,5l	4,00€
Cherrybeer (black draft beer and cherry nectar)	0,3l	2,60€	0,5l	4,00€

## Spirits and Mixed drinks

Martini bianco (vermouth)			5cl	2,90€
Ramazzotti with ice and citron			4cl	3,90€
Radeberger Bitter	2cl	2,20€	4cl	3,90€
Jägermeister	2cl	2,20€	4cl	3,90€
Fernet Branca	2cl	2,20€	4cl	3,90€
Williams Pear (fruit brandy)	2cl	2,40€	4cl	4,30€
Wodka	2cl	2,20€	4cl	3,90€
Bacardi Rum	2cl	2,20€	4cl	3,90€
Gin	2cl	2,20€	4cl	3,90€
Old Monk - Indian rum	2cl	2,80€		
Spirit or liqueur of mango	2cl	2,80€		

### Whiskey

Johnnie Walker Red Label - Scotch Whiskey			4cl	4,90€
Ballantines - Scotch Whiskey			4cl	4,90€
Indian Whiskey			4cl	5,90€

### Longdrinks

Bacardi-Cola <sup>4,6</sup> , Whiskey-Cola <sup>4,6</sup> , Jägermeister-Cola <sup>4,6</sup> , Wodka-Orange, Gin-Tonic...				
	with 2cl	4,30€	with 4cl	5,90€

<b>Aperol Spritz</b>	with 4cl Aperol	5,90€
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## Sparkling wine

Bernard-Massard - Mosel, dry or half-dry	0,1l	2,50€	0,75l	18,00€
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### House wine

white wine: dry/ half-dry or silky	0,2l	3,90€	0,5l	8,80€
red wine: dry/ half-dry or silky	0,2l	3,90€	0,5l	8,80€
spritzer white	0,2l	3,50€		
spritzer red	0,2l	3,50€		

### Indian wine

Indian white wine - dry	0,2l	5,90€	0,75l	21,00€
goes well with chicken and Indian curry dishes				
Indian red wine - dry	0,2l	5,90€	0,75l	21,00€
goes well with lamb and spicy Indian cuisine				

## Wine from saxony

The landscape of the river elb is the mother of saxon wine.  
Since more than 800 years, the wine braches flourish in the hillsides.

### White wine

<b>Weißburgunder QbA</b>	0,2l	6,90€
Saxon kooperative of winegrowers Meißen - dry, area Meißen	0,75l	24,80€

a vine of french origine; the Pinot blanc produces an excellent high-quality white wine with a medium-sweet, delicate, flowery bouquet and a well-rounded, mellow, full-bodied taste. Although suitable for every occasion.

<b>Grauer Burgunder QbA</b>	0,2l	7,30€
Saxon kooperative of winegrowers Meißen - dry, area Meißen	0,75l	26,40€

an elegant wine distinguished by a full bouquet and with a fruity, fresh crispness

<b>Kerner QbA</b>	0,2	7,30€
Saxon kooperative of winegrowers Meißen - dry, area Meißen	0,75l	26,40€

beautiful fruit aromas reminiscent of apricot and fresh pineapple; racy acidity

<b>Müller-Thurgau QbA</b>	0,2	6,90€
Saxon kooperative of winegrowers Meißen - dry, area Meißen	0,75l	24,80€

fresh and fruity with aroma of apple and currant, rounded off with a fine nutmeg flavour

<b>Müller Thurgau QbA</b>	0,2l	6,90€
Saxon kooperative of winegrowers Meißen - halfdry, area Saxony	0,75l	24,80€

a very popular wine. This medium-early maturing variety makes soft, flowery and light wine. an exquisite, discreet hint of Muscat rounds off the wine's bouquet. Its mild acidity makes it particularly degistible. The saxon Müller Thurgau is popular for everyday enjoyment.

### Rosé wine

<b>Schieler QbA</b>	0,2l	7,30€
Saxon kooperative of winegrowers Meißen - halfdry, area Meißen	0,75l	26,40€

bouquet of raspberries and cherries paired with fine freshness of grapefruit and lime; fresh and fruity summer wine made from white and red grapes

### Red wine

<b>Regent QbA</b>	0,2l	7,30€
Saxon kooperative of winegrowers Meißen - dry, area Saxony	0,75l	26,40€

deep dark red, strong and spicy with aromas of black cherries and some bitter almond; tastable tannin structure; good maturation potential

Comment: wine contains sulfit

Additives: 1 sweetener, 2 preservatives, 3 antioxidant, 4 colouring, 5 flavour enhancer,  
6 caffeine, 7 sulfurated, 8 blackened, 9 waxed, 10 phosphate, 11 quinine