

## **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 persue 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         | 5,90€ |
| 2   | <b>Masoor Soup</b><br>piquant soup from lentils, served with home-made nan                | 5,90€ |
| 3   | <b>Tomato Soup</b><br>vegetarian soup with fresh tomatoes, served with home-made nan      | 5,90€ |
| 3.1 | <b>Lasan Soup</b><br>piquant soup with garlic and fresh tomato, served with home-made nan | 5,90€ |

### Appetizers

all Pakoras breaded with chickpeasflour, on little salad with dip

- |     |   |                     |
|-----|---|---------------------|
| 4   | <b>Vegetable Pakora</b> - vegetables  | 5,90€               |
| 5   | <b>Chicken Pakora</b> - chicken   | 5,90€               |
| 5.1 | <b>Fish Pakora</b> - pollock  | 5,90€               |
| 6   | <b>Baingan Pakora</b> - aubergine   | 5,90€               |
| 7   | <b>Paneer Pakora</b> - home-made indian cheese  | 5,90€               |
| 8   | <b>Komb Pakora</b> - champignons  | 5,90€               |
| 9   | <b>Ghobi Pakora</b> - cauliflower   | 5,90€               |
| 10  | <b>Plate with all sorts of Pakoras</b>  | for 1 person 11,50€ |
| 11  | <b>Plate with all sorts of Pakoras and Samosa</b>   | for 2 person 17,50€ |
| 12  | <b>Plate with all sorts of Pakoras and Samosa</b>   | for 4 person 27,50€ |
| 13  | <b>Vegetable Samosa</b><br>two home-made pasta cases, filled with piquant potatoes, on little salad | 6,50€               |
| 14  | <b>Naan</b> - home-made nan<br>with garlic or cheese<br>or with 3 indian dips                       | 2,90€<br>3,50€      |
| 15  | <b>Batura with Raita</b><br>home-made nan deep-fry with 3 indian dips                               | 3,50€               |

## Salads

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

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|----|---|-------|
| 16 | <b>Indian Salad</b>   | 9,30€ |
|    | a mixture of different vegetables and salads with grilled chickenliver and red onions |       |
| 17 | <b>Punjabi Salad</b>  | 9,10€ |
|    | a mixture of different vegetables and salads with grilled chicken                     |       |
| 18 | <b>Sabji Salad</b>  | 8,70€ |
|    | a mixture of different vegetables and salads with grilled curry-vegetables            |       |

## Indian main courses

### Chicken

- |      |   |        |
|------|---|--------|
| 19   | <b>Chicken Curry</b>  | 10,40€ |
|      | chicken in currysauce (Northindian style), with basmati-rice  |        |
| 20   | <b>Chicken Jhalfrezi</b>  | 10,40€ |
|      | chicken and vegetables in currysauce, with basmati-rice   |        |
| 21   | <b>Chicken Potato</b>   | 10,40€ |
|      | chicken with one baked potato in indian curry-cream-sauce, au gratin with cheese 2  |        |
| 22   | <b>Chicken Kashmir</b>  | 10,40€ |
|      | chicken breast filet with mango-cream-sauce, curry-vegetables and basmati-rice  |        |
| 23   | <b>Chili Chicken</b>  | 10,40€ |
|      | chicken with paprika, onions and basmati-rice, piquant  |        |
| 24   | <b>Chicken Biryani</b>  | 10,40€ |
|      | chicken, rice, onions and paprika -grilled in a pan- with dips  |        |
| 25   | <b>Palak Chicken</b>  | 10,40€ |
|      | chicken with spinach leaves (Indian style), with basmati-rice   |        |
| 26   | <b>Chicken Manchoori</b>  | 10,40€ |
|      | chicken with a sauce from honey and sesame seeds, with basmati-rice   |        |
| 27   | <b>Chicken Korma</b>  | 10,90€ |
|      | chicken with almonds and raisins in a coconut-curry-sauce, with basmati-rice  |        |
| 28   | <b>Punjabi Chicken Tikka</b>  | 13,90€ |
|      | marinated chicken, paprika and onions (tandoori-style)<br>with salad and basmati-rice, served with aromatic currysauce      |        |
| 28.1 | <b>Lemon Tikka</b>  | 13,90€ |
|      | 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) 13,90€  
 marinaded chicken, paprika and onions (tandoori-style)  
 with coleslaw, basmati-rice, served with spicy masala-sauce

## Lamb

- 29 **Lamb Curry** 11,90€  
 lamb with currysauce, with basmati-rice
- 29.1 **Lamb Biryani** 11,90€  
 lamb, rice, onions and paprika -grilled in a pan- with dips
- 30 **Lamb Palak** 11,90€  
 lamb with spinach leaves (Indian style), with basmati-rice
- 31 **Lamb Jhalfrezi** 11,90€  
 lamb and vegetables in currysauce, with basmati-rice
- 32 **Lamb Haveli** 12,90€  
 lamb with home-made Indian cheese in mango-curry-sauce, with basmati-rice
- 33 **Lamb Vindaloo** 13,50€  
 lamb strips with paprika, onions and basmati-rice, piquant

## Pork

- 35 **Alo Chili Fry** 10,50€  
 baked potato, pork strips with paprika, onions and dips
- 36 **Chili Fry** 9,90€  
 pork strips with paprika, onions and basmati-rice, piquant

## Beef

- 37 **Sabji Beef Korma** 13,50€  
 beef with vegetables, almonds and raisins in a coconut-curry-sauce, with basmati-rice
- 38 **Beef Madras** 13,50€  
 beef with paprika, onions and basmati-rice, piquant

## Fish

- 39 **Fish Kashmir** 11,40€  
 pollock with mango-cream-sauce, curry-vegetables and basmati-rice
- 39.1 **Fish Biryani** 11,40€  
 pollock, rice, onions and paprika -grilled in a pan- with dips
- 40 **Fish Tarka Masala** 11,40€  
 pollock (Indian style) with curry-vegetables and basmati-rice

- |      |  |        |
|------|--|--------|
| 41   | <b>Fish Potato</b><br>pollock, served with baked potato in Indian curry-cream-sauce, baked with cheese 2   | 11,40€ |
| 41.1 | <b>Scampi Curry</b> (piquant)<br>scampi with fresh tomatoes in curry-cream-sauce, served with basmati-rice | 13,90€ |

### **Vegetarian dishes**

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|------|---|--------|
| 42   | <b>Vegetable Biryani</b><br>basmati-rice, mixed vegetables, almonds and raisins -grilled in a pan- served with dips                                   | 9,70€  |
| 43   | <b>Palak Paneer</b><br>spinach leaves (Indian style) with home-made Indian cheese and basmati-rice  | 9,90€  |
| 43.1 | <b>Paneer Tikka</b><br>marinated Indian cheese, paprika and onions (tandoori-style)<br>with salad and basmati-rice, served with red currysauce        | 13,90€ |
| 44   | <b>Sabji Mix Masala</b><br>mixed vegetables (Indian style) with basmati-rice  | 9,40€  |
| 45   | <b>Vegetable Potato</b><br>mixed vegetables and home-made Indian cheese, served with baked potato<br>in indian curry cream sauce, baked with cheese 2 | 10,50€ |
| 46   | <b>Dahi Pakora</b><br>mixed vegetables breaded with chickpeasflour, served with indian yoghurt dip,<br>and basmati-rice                               | 9,50€  |
| 47   | <b>Dal Maknhi</b><br>yellow lentils cooked Indian style with butter and basmati-rice  | 9,90€  |
| 48   | <b>Matter Paneer</b><br>peas and home-made Indian cheese, with basmati-rice   | 9,90€  |
| 49   | <b>Alo Matter Paneer</b><br>peas, home-made Indian cheese and potato, with basmati-rice   | 9,90€  |
| 50   | <b>Alo Baingan</b><br>aubergine and potato, with basmati-rice   | 9,40€  |
| 51   | <b>Chole Samosa</b><br>chickpeas in currysauce, with home-made pasta case, filled with piquant potatoes   | 10,90€ |

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

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|----|---|--------|
| 34 | <b>Kamasutra Tahli</b> (for 2 person)<br>Lamb Curry, Chicken Curry and Chicken Pakora, with little salad                  | 22,50€ |
| 52 | <b>Punjabi Tahli</b> (for 2 person) - vegetarian<br>from Palak Paneer, Dal Maknhi and Vegetable Pakora, with little salad | 18,50€ |

172	<b>Riksha Tahli</b> (for 1 person) Chicken Korma, Lamm Palak und Onion Pakora, with Mango-Lassi	14,50€
173	<b>Buddha Tahli</b> (for 1 person) - vegetarian Alo Palak, Channa Masala und Komb Pakora, with Mango-Lassi	11,90€

**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	5,20€
54	<b>Stracciatella alla Romana</b> (soup with egg) with pizza bread	5,20€
55	<b>Baked white cheese</b> white cheese, fresh tomatoes and garlic, with pizza bread	6,90€
56	<b>Baked Potato</b> with zaziki	5,20€
57	<b>Omelett</b> with white cheese and pizza bread	6,90€
58	<b>Home-made pizza bread</b>	2,90€
59	<b>Home-made pizza bread with garlic</b>	3,40€

### Salads

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

60	<b>Salad Mista</b> small plate 5,20€ large plate 7,40€ a mixture of different vegetables and salads with white cheese	
61	<b>Pomodora é Cipolla</b> salad from tomatoes with white cheese, onions and home-made dressing <sup>3,4</sup>	5,90€
62	<b>Salat Calamari</b> a mixture of different vegetables and salads with breaded calamari	9,40€
63	<b>Chicken Salad</b> a mixture of different vegetables and salads with breaded chicken strips, grilled mushrooms, white cheese	9,40€
64	<b>Salad Italia</b> a mixture of different vegetables and salads with tuna, egg, olives, pizza cheese	9,40€

## Pizza

every pizza with home-made tomato sauce and cheese.

Ø 24cm

Ø 18cm

65	<b>Pizza Margarita</b> <sup>2</sup>	5,50€	3,70€
66	<b>Pizza Salami</b> <sup>2,3</sup>	6,20€	4,20€
67	<b>Pizza Regina</b> with boiled ham and fresh mushrooms <sup>2,3</sup>	6,90€	4,85€
68	<b>Pizza Formaggi</b> with three different cheeses <sup>2</sup>	6,90€	4,85€
69	<b>Pizza Tonno</b> with tuna and onions <sup>2</sup>	7,20€	5,05€
70.1	<b>Pizza Mare</b> mit seafood	7,50€	5,25€
70	<b>Pizza Calzone</b> filled pizza with salami, fresh mushrooms and paprika <sup>2,3</sup>	7,50€	5,25€
	<b>optional additions</b>	-,80€	-,55€
	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	6,90€	
72	<b>Spaghetti Aglio e Olio</b> with fresh garlic, olive oil and paprika, optional hot	7,40€	
73	<b>Spaghetti Carbonara</b> with bacon, egg and cream sauce <sup>2,3</sup>	7,90€	
73.1	<b>Spaghetti Frutti di Mare</b> with seafood, garlic, onions and tomato sauce	7,90€	
74	<b>Rigatoni Boscaiola</b> with fresh mushrooms, and tomato cream sauce	7,90€	
75	<b>Rigatoni al Forno</b> with ham, fresh mushrooms and peas in tomato cream sauce, baked with cheese <sup>2,3</sup>	8,90€	

## Meat

76	<b>Farmers breakfast</b> fried potatoes with three scrambled eggs and bacon	8,70€	
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## Chocolate

Hot chocolate with whipped cream	2,80€
Russian chocolate (chocolate, 4cl brauner Rum, whipped cream)	5,10€

## Tea

	each glass	1,90€
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	mild and refreshing	
China-Rose-Tea	tea, mixed with roseleaves	
Darjeeling	black tea	
English Leafmixture	full flavoured black tea with flavours of assam-, sumatra- and ceylon- tea	
<b>Indian Chai</b>	aromatic black tea, with Indian spices and milk	3,00€
<b>Grog</b>	made with hot water and 4cl rum	3,20€
<b>Hot lemon</b>	fresh lemon and hot water	2,20€

## Beer

Einsiedler Zwickel-Beer - unfiltered draft beer	0,3l	2,40€	0,4l	3,10€
Astra Pilsener - draft beer	0,3l	2,40€	0,5l	3,80€
Black draft beer	0,3l	2,40€	0,5l	3,80€
Indian draft beer	0,3l	2,40€	0,5l	3,80€
Einsiedler white beer - bright, dark or non alcoholic	bottle	0,5l	3,50€	
Radeberger Pilsener	bottle	0,5l	3,50€	
Beck´s – non alcoholic beer	bottle	0,33l	2,40€	
Indian beer	bottle	0,33l	2,90€	
Shandy (pilsner+sprite)			0,4l	3,10€
Shandy acid (pilsner+mineral water)			0,4l	3,10€
Diesel (pilsner+cola 4,6)			0,4l	3,10€
Cherrybeer (black draft beer and cherry nectar)	0,3l	2,40€	0,5l	3,80€

## Spirits and Mixed drinks

Martini bianco (vermouth)			5cl	2,70€
Ramazotti with ice and citron			4cl	3,50€
Radeberger Bitter	2cl	2,00€	4cl	3,70€
Jägermeister	2cl	2,00€	4cl	3,70€
Fernet Branca	2cl	2,00€	4cl	3,70€
Schladerer Williams Pear (fruit brandy)	2cl	2,20€	4cl	4,10€
Wodka	2cl	2,00€	4cl	3,70€
Bacardi Rum	2cl	2,00€	4cl	3,70€
Gin	2cl	2,00€	4cl	3,70€
Old Monk - Indian rum	2cl	2,80€		
Spirit or liqueur of mango	2cl	2,80€		

### Whiskey

Johnnie Walker Red Label - Scotch Whiskey			4cl	4,50€
Ballantines - Scotch Whiskey			4cl	4,50€
Indian Whiskey			4cl	5,50€

### 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	3,90€	with 4cl	5,20€
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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	3,50€	0,5l	7,80€
red wine: dry/ half-dry or silky	0,2l	3,90€	0,5l	8,80€
spritzer white	0,2l	3,00€		
spritzer red	0,2l	3,40€		

### Indian wine

Indian white wine - dry	0,2l	5,40€	0,75l	19,00€
Indian red wine - dry	0,2l	5,40€	0,75l	19,00€

## 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

**Weißburgunder QbA** 0,2l 6,10€  
Saxon kooperative of winegrowers Meißen - dry, area Meißen 0,75l 21,75€  
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.

**Grauer Burgunder QbA** 0,2l 6,90€  
Saxon kooperative of winegrowers Meißen - dry, area Meißen 0,75l 24,90€  
an elegant wine distinguished by a full bouquet and with a fruity, fresh crispness.

**Kerner QgU** 0,2l 6,60€  
vineyard Vincenz Richter - dry, Meißner Kapitelberg 0,75l 23,80€  
powerful and velvety on the palate; rounded, balanced notes of citrus fruits

**Müller Thurgau QgU** 0,2l 5,90€  
vineyard Vincenz Richter - dry, Meißner Kapitelberg 0,75l 23,80€  
fine fragrance of ripe fruit; elegant elderflower juice; harmonic acid

**Müller Thurgau QbA** 0,2l 6,10€  
Saxon kooperative of winegrowers Meißen - halfdry, area Saxony 0,75l 21,75€  
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

**Schieler QgU** 0,2l 6,90€  
vineyard Vincenz Richter - dry, Meißner Spaargebirge 0,75l 24,50€  
rich color palette in the glass, with lively aromas of raspberries; teen fresh with embedded acid mirror; pressed from red and white grapes like Müller-Thurgau, Kerner, Pinot blanc, blue Pinot noir, Dornfelder

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