



FEED YOUR  
**SENSES**

**25**  
YEARS OF  
EXCELLENCE

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*welcome to haandi knightsbridge*

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**All of our dishes are prepared fresh, to order.**

As a result, some items may take longer than others.

**Running Orders will take time.**

We Thank You in advance, for your patience.

- \*\*\* Indicates a **Chilli Hot** Preparation
- \*\* Indicates a **Medium Hot** Preparation
- \* Indicates a **Mild** Preparation

Unless stated in the menu, dishes can be prepared

**Mild, Medium or Hot.**

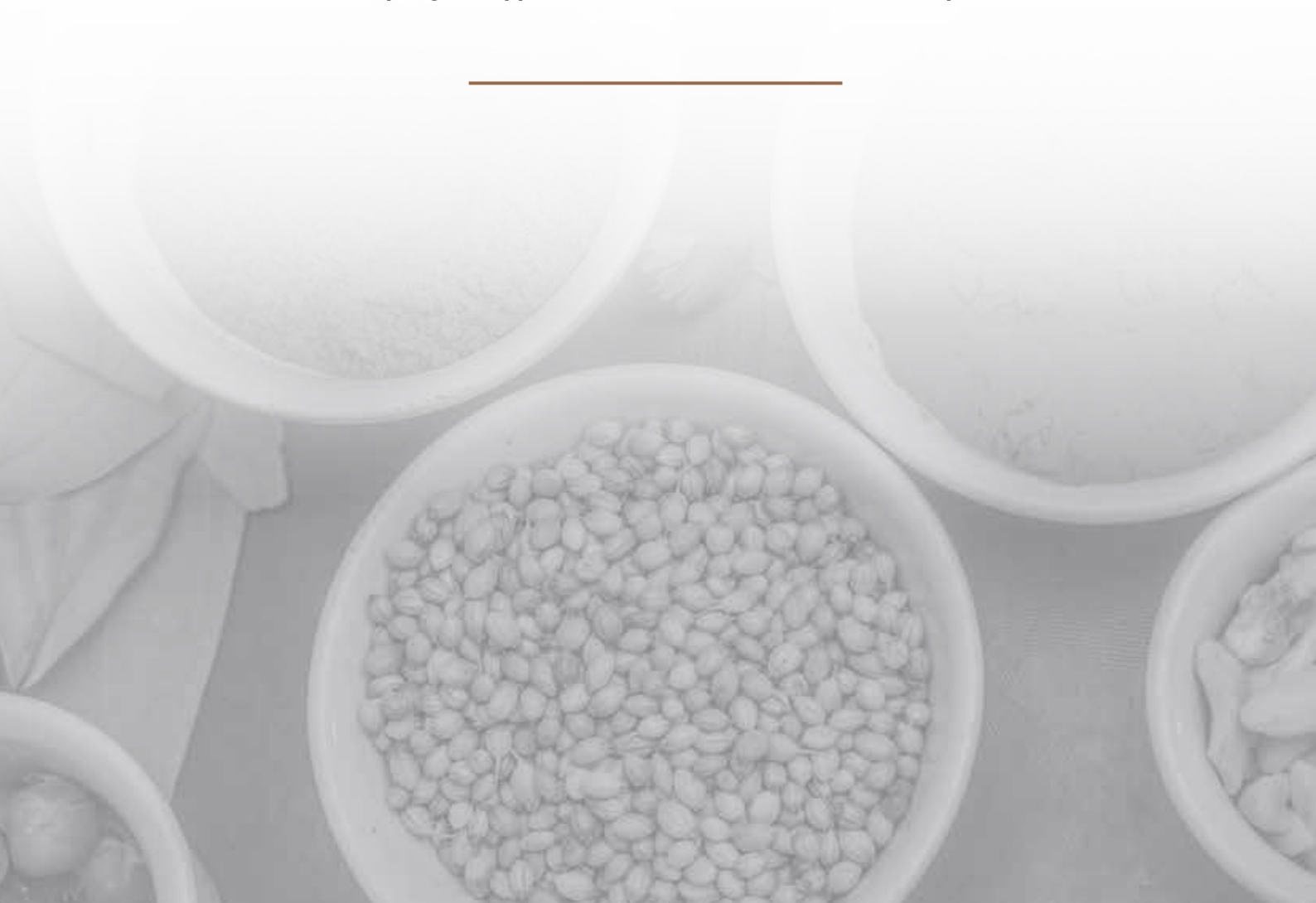
Please inform your server when placing your order.

**Please Note:**

**A minimum spend of**

**£10 per guest applies to all tables between 12:30 - 17:00pm**

**£15 per guest applies to all tables between 17:00 - 23:30pm**



## ACCOMPANIMENTS

- |   |  |      |
|---|--|------|
| 1 | <b>PAPPADUM</b> <i>[Roasted or Fried]</i>  | 0.95 |
| 2 | <b>MASALA PAPPADUM</b><br><i>With onion, tomato, coriander &amp; mango powder.</i>   | 1.80 |
| 3 | <b>RAITA OR PLAIN YOGHURT</b><br><i>Fresh yoghurt mix with mint and coriander and one of; Cucumber, Potato, Onion, Pineapple Mix or Plain.</i> | 5.00 |
| 4 | <b>KACHUMBAR</b><br><i>Diced cucumber, tomatoes, onions and chillies.</i>  | 6.50 |
| 5 | <b>MIXED SALAD</b><br><i>Lettuce with pieces of cucumber, tomatoes, carrots, onions and whole chillies.</i>                                    | 6.50 |

## COLD APPETISERS & SALADS

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|---|---|------|
| 6 | <b>SPROUT, POTATO &amp; CHERRY TOMATO SALAD</b><br><i>Sprouts, potatoes &amp; cherry tomatoes with a sprinkle of toasted cumin &amp; an onion infused dressing.</i> | 7.90 |
| 7 | <b>MIXED GREEN LEAF &amp; FETA CHEESE SALAD</b><br><i>Lettuce, rockets &amp; spinach mixed with feta cheese &amp; olives.</i>                                       | 8.90 |
| 8 | <b>CHICKEN &amp; BELL PEPPER SALAD</b><br><i>BBQ Chicken pieces with bell peppers, onions, tomatoes &amp; a mint dressing.</i>                                      | 9.90 |

## SOUPS

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|----|---|------|
| 9  | <b>HAANDI DAL SHORBA</b><br><i>Lentil soup made with fresh herbs &amp; cumin. Served with your choice of garlic or plain naan bread.</i>                | 8.50 |
| 10 | <b>VEGETABLE MUSHROOM SOUP</b><br><i>A thick soup of fresh mixed vegetables &amp; mushrooms. Served with your choice of garlic or plain naan bread.</i> | 8.50 |

## VEGETARIAN APPETISERS

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|----|---|-------|
| 11 | <b>ALOO CHAAT</b><br><i>Crispy fried potatoes, tossed with onions, tomatoes chillies &amp; chutney.</i>                       | 6.95  |
| 12 | <b>CHILLI GARLIC MUSHROOMS ***</b><br><i>Mushrooms battered &amp; fried, tossed with garlic &amp; chilli.</i>                 | 9.90  |
| 13 | <b>PEPPERY LEMON MOGO &amp; SWEET POTATO</b><br><i>A mix of cassava &amp; sweet potato in a pepper &amp; lemon sauce.</i>     | 8.60  |
| 14 | <b>VEGETABLE ONION BHAJI</b><br><i>Crispy mix of onions, potatoes, aubergine, okra, carrots &amp; peppers.</i>                | 7.95  |
| 15 | <b>PANEER TIKKA</b><br><i>Tandoored skewers of home-made curd cheese, onions peppers &amp; tomato.</i>                        | 10.95 |
| 16 | <b>VEGETABLE KHUSTAS</b><br><i>Fried croquettes of mixed vegetables &amp; potatoes with fresh herbs.</i>                      | 8.50  |
| 17 | <b>VEGETABLE SAMOSAS</b><br><i>The globally favourite starter.</i>  | 6.50  |
| 18 | <b>HAANDI'S CHILLI PANEER ***</b><br><i>Spiced fingers of curd cheese mixed with onions, peppers, tomato &amp; coriander.</i> | 10.95 |
| 19 | <b>MIXED VEGETARIAN PLATTER</b><br><i>Platter consisting of mixed vegetarian appetisers for 4 people.</i>                     | 48.00 |

## SEAFOOD APPETISERS

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|----|--|-------|
| 20 | <b>CHILLI GARLIC PRAWNS ***</b><br><i>King prawns with chilli &amp; garlic.</i>                                  | 21.90 |
| 21 | <b>BARBEQUE PRAWNS **</b><br><i>Fresh jumbo prawns, char-grilled with a garlic sauce.</i>                        | 27.50 |
| 22 | <b>TANDOORI LOBSTER</b><br><i>Sliced and barbequed with a tomato chutney.</i>                                    | 30.90 |
| 23 | <b>CHAR-GRILLED FISH TIKKA</b><br><i>Skewered &amp; spiced Tilapia fillets.</i>                                  | 13.50 |
| 24 | <b>CHILLI CHILLI FISH ***</b><br><i>Sliced Haddock tossed with red &amp; green chillies.</i>                     | 13.50 |
| 25 | <b>FISH CHETTINAD **</b><br><i>Sliced Haddock tossed with bell peppers, onions, curry leaves &amp; chillies.</i> | 13.50 |

## POULTRY & MEAT APPETISERS

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| 26 | <b>CHICKEN MALAI TIKKA</b><br><i>Diced chicken in a mild cream &amp; cheese marinade.</i>                                    | 11.90 |
| 27 | <b>CHICKEN BURRA TIKKA **</b><br><i>Skewered boneless chicken pieces in a spicy marinade.</i>                                | 11.90 |
| 28 | <b>HAANDI'S TANDOORI CHICKEN **</b><br><i>Globally favourite chicken on the bone.</i>  | 11.90 |
| 29 | <b>NILGIRI CHICKEN **</b><br><i>Boneless chicken with a South Indian touch.</i>  | 11.90 |
| 30 | <b>LAMB SEEKH KEBABS **</b><br><i>Spiced, minced, moulded onto skewers &amp; tandoored.</i>                                  | 15.50 |
| 31 | <b>LAMB CHOPS **</b><br><i>Spiced with a ginger flavoured yoghurt marinade.</i>  | 22.50 |
| 32 | <b>MEAT SAMOSAS</b><br><i>A lamb twist on the globally favourite starter.</i>  | 9.50  |
| 33 | <b>MIXED NON-VEGETARIAN PLATTER</b><br><i>Platter consisting of mixed seafood, meat and poultry appetisers for 4 people.</i> | 65.00 |

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### *allergy information*

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Some dishes contain nuts, we cannot guarantee against cross contamination.  
Please ask the manager for further allergy information.

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# Signature DISHES

*only available thursday - saturday*

Haandi is proud to present our new range of Signature Dishes; a regularly changing roster of dishes, specially crafted by our expert chefs to tickle your taste-buds.

Each dish is prepared in a limited quantity to preserve the flavours and quality. Once they're gone, they're gone!

## *Ragda Aloo Tikki*

*Potato cakes made with tandoori baked potatoes, served on a bed of sweet and sour chickpeas.*

9.50

## *Tandoori Haddock*

*Chargrilled Haddock fillets served with a fresh tomato pickle.*

15.50

## *Lamb Galouti Tikka*

*Spicy lamb slices, served with a minty, cucumber yoghurt and lacha paratha.*

20.50



## VEGETARIAN MAIN COURSE

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|----|--|-------|
| 34 | <b>PALAK PANEER</b><br><i>Curd cheese, spinach &amp; fenugreek (methi).</i>  | 12.90 |
| 35 | <b>DUM ALOO KASHMIRI</b><br><i>Baked potatoes stuffed with cashew nuts, curd cheese and sultanas.</i>                        | 10.90 |
| 36 | <b>HAANDI MALAI KOFTA</b><br><i>Patties of vegetables, curd cheese and potato in a special sauce.</i>                        | 10.90 |
| 37 | <b>SUBZI JALFREZI *</b><br><i>Mixed vegetables with a traditional masala.</i>  | 9.95  |
| 38 | <b>ADRABI ALOO GOBI *</b><br><i>Spicy stir fry of potato, cauliflower &amp; lots of ginger.</i>                              | 9.95  |
| 39 | <b>TAWA MUSHROOM MASALA</b><br><i>Mushrooms cooked on an iron griddle with lots of spring onions, pepper &amp; tomatoes.</i> | 12.90 |
| 40 | <b>BHINDI MASALA *</b><br><i>Stir fried okra, onions, chillies &amp; masala.</i>   | 13.50 |
| 41 | <b>PUNJABI ALOO BAIGAN</b><br><i>Whole baby aubergines and potatoes prepared in a special onion masala.</i>                  | 11.90 |
| 42 | <b>JEERA ALOO BANSARI *</b><br><i>Potato with cumin, methi &amp; dry red chillies.</i>                                       | 9.90  |
| 43 | <b>DAL BUKHARA</b><br><i>Creamy black lentils simmered overnight.</i>  | 9.90  |
| 44 | <b>DAL TADKA</b><br><i>Yellow lentils, onions, garlic, chillies &amp; cumin.</i>   | 9.90  |
| 45 | <b>PUNJABI ALOO CHOLEY</b><br><i>Chickpeas, the authentic Punjabi way.</i>   | 9.90  |
| 46 | <b>TRADITIONAL EGG CURRY *</b><br><i>Chef's special for egg vegetarians.</i>   | 10.90 |

## SEAFOOD MAIN COURSE

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| 47 | <b>PRAWNS LABABADAR</b><br><i>Fresh prawns, tomatoes, onions &amp; coriander leaves.</i>                               | 22.90 |
| 48 | <b>PRAWNS VINDALOO ***</b><br><i>Classic chilli-hot Goan dish with the addition of coconut milk &amp; fresh herbs.</i> | 22.90 |
| 49 | <b>MALABAR PRAWN CURRY **</b><br><i>King prawns in a traditional South Indian curry.</i>                               | 22.90 |
| 50 | <b>PATTARANI FISH IN FOIL</b><br><i>Fillet of Cod steamed in foil with a herb masala &amp; coconut milk.</i>           | 16.90 |
| 51 | <b>GOAN FISH CURRY **</b><br><i>Haddock fillets with a spicy Goan masala mix.</i>                                      | 16.90 |
| 52 | <b>MACHILI TARIWALI **</b><br><i>Cubes of Tilapia in a special gravy.</i>  | 16.90 |

## POULTRY & MEAT MAIN COURSE

53	<b>JEERA CHICKEN **</b> <i>Boneless, Kenyan speciality.</i>	16.90
54	<b>HAANDI'S CHICKEN MAKHINI</b> <i>Tandoor roasted chicken in a tomato gravy.</i>	16.90
55	<b>DHANIYA CHICKEN MASALA *</b> <i>Boneless chicken in a fresh coriander masala.</i>	16.90
56	<b>CHICKEN TIKKA MASALA</b> <i>Boneless chicken, tandoored and served in a rich masala.</i>	16.90
57	<b>DHABA CHICKEN CURRY ***</b> <i>A special Dhaba (truck-stop) recipe.</i>	16.50
58	<b>PUNJABI CHICKEN CURRY *</b> <i>Exactly as it is made at home in the Punjab.</i>	16.90
59	<b>CHICKEN CHENNAI SPECIAL ***</b> <i>South Indian speciality with coconut, curry leaves &amp; mustard seeds.</i>	16.90
60	<b>CHICKEN KESARI KORMA</b> <i>Boneless chicken in a royal, mild gravy made with almonds, yoghurt &amp; saffron.</i>	17.50
61	<b>LAMB ROGANJOSH</b> <i>Classic Punjabi lamb curry with fresh tomatoes.</i>	18.90
62	<b>KAKE DI LAMB CURRY **</b> <i>Lamb on the bone prepared in a curry with lots of onions, tomatoes &amp; spices.</i>	18.50
63	<b>SAAG LAMB</b> <i>Tender lamb morsels mixed with puréed, spiced spinach.</i>	19.50
64	<b>CHANDNI CHOWK KA KEEMA</b> <i>Spicy minced lamb with fresh peas, onions, tomatoes &amp; chillies.</i>	18.90
65	<b>ANDHRA LAMB PEPPER FRY **</b> <i>Boneless lamb with bell peppers, onions, chillies, curry leaves &amp; coconut milk.</i>	18.90

## RICE SELECTION

66	<b>STEAMED WHITE RICE</b>	4.80
67	<b>PULAO RICE</b>	4.90
68	<b>CHICKPEAS PULAO</b>	4.90
69	<b>PEAS PULAO</b>	4.90
70	<b>ONION MASALA PULAO</b>	4.90
71	<b>MUSHROOM PULAO</b>	6.90
72	<b>BIRYANI RICE</b>	8.50
73	<b>VEGETABLE BIRYANI</b>	11.50
74	<b>CHICKEN BIRYANI</b>	19.50
75	<b>LAMB BIRYANI</b>	22.50
76	<b>FISH BIRYANI</b>	21.50
77	<b>PRAWN BIRYANI</b>	25.50

## **BREAD SPECIALITIES**

78	<b>NAAN</b>	3.50
79	<b>GARLIC NAAN</b>	3.90
80	<b>PUDINA NAAN</b>	3.90
81	<b>CHILLI NAAN **</b>	3.90
82	<b>METHI NAAN</b>	3.90
83	<b>ONION NAAN</b>	3.90
84	<b>POTATO NAAN</b>	3.90
85	<b>CHEESE NAAN</b>	4.85
86	<b>PESHWARI NAAN</b>	4.85
87	<b>KEEMA NAAN</b>	5.95
88	<b>PANEER NAAN</b>	5.95
89	<b>BHATURA</b>	3.90
90	<b>TANDOORI ROTI</b>	3.50
91	<b>PARATHA</b>	3.90
92	<b>ROOMALI ROTI</b> <i>[When available]</i>	3.90

## **DESSERTS**

93	<b>PISTA KULFI</b> <i>Indian pistachio ice-cream.</i>	6.50
94	<b>MANGO KULFI</b> <i>Indian ice-cream with bits of fresh mango.</i>	6.80
95	<b>KESARI RASMALAI</b> <i>Creamy curd cheese with nuts &amp; saffron.</i>	7.80
96	<b>GULAB JAMUN</b> <i>Evaporated milk spheres in a sweet syrup.</i>	6.80
97	<b>GAJJAR HALWA</b> <i>Carrot pudding made with lots of almonds.</i>	6.80
98	<b>MANGO OR LYCHEE WITH ICE CREAM</b> <i>Slices of Alphonso Mangoes or Lychees with vanilla ice cream. [When in season]</i>	6.50
99	<b>CHOICE OF ICE CREAM</b> <i>Please check for flavours available today.</i>	4.80

## **TEA & COFFEE**

100	<b>MASALA TEA</b>	2.40
101	<b>TEA</b>	2.10
102	<b>CAPPUCCINO</b>	2.80
103	<b>ESPRESSO</b>	2.50
104	<b>COFFEE</b>	2.70