



*"From multi award winning Anghiti
Innaloo & Haandi Fremantle now comes
Haandi JOONDALUP"*



Haandi



Masters In Indian Cuisine

Tel: 08 6144 2999 / 08 6144 3999
www.haandijoondalup.com.au
 Email: haandi@me.com

TAKE AWAY MENU

Open 7 days

Dinner 5.00pm - 9.30pm | Lunch 12.00pm - 3.00pm (Saturday & Sunday)



Haandi

Masters in Indian Cuisine



Haandi brings a tradition that Indian delicacies are renowned for. Our secret recipes for good wholesome food stand true to the philosophy behind great Indian cooking.

Good wholesome food and good health are closely linked. Spices and herbs, carefully selected and used by our Chefs, not only enhance the food flavours but also help to maintain your good health.

OPEN 7 DAYS

Dinner from 5.00pm - 9.30pm

Lunch 12.00pm - 3.00pm (Saturday & Sunday)

***Attention:** Food may Contain Traces of Nuts, Dairy and Gluten please inform staff of any possible allergies before placing order*

Shop 3, 7 Dwyer Turn JOONDALUP, WA 6027

Ph: 08 6144 2999 or 08 6144 3999 **Email:** haandi@me.com

Location: Next to Dominos

Vegetarian

- | | |
|---|----------------|
| 1. Vegetable Samosas 3pcs [medium] | \$7.50 |
| Indian puff pastry filled with flavored potato and peas. | |
| 2. Aloo mutter Ki Tikki 6pcs [medium] | \$9.50 |
| Mashed potatoes and garden peas mixed with spices, cashew nuts and gram flour, deep fried. | |
| 3. Aloo Chatpata [medium] | \$9.00 |
| Potato tossed with ginger, garlic and green chilli in tamarind sauce. | |
| 4. Onion Bhajia 6pcs [medium] | \$9.50 |
| Vegetarian entrée made from Julienne potatoes and chopped onions. | |
| 5. Paneer Tikka [medium] | \$13.50 |
| An exotic cottage cheese stir fried and flavoured with Indian spices. | |
| 6. Chilli Paneer [hot] | \$13.50 |
| An exotic cottage cheese stir fried and flavoured with Indian spices. | |
| 7. Mushroom Garlic Chilli [hot] | \$13.50 |
| Fresh mushrooms marinated and tossed in a frypan with ginger, garlic, onions and capsicum. | |
| 8. Vegetable Platter – 2 samosas, 3 onion bhajia's, 3 aloo mutter ki tikki, chilli paneer & mushroom garlic chilli | \$21.50 |
| A selection of vegetable fritters, cottage cheese, mushroom & potato. | |

Non Vegetarian

- | | |
|---|----------------|
| 9. Tandoori Chicken Wings 6pcs [medium] | \$11.50 |
| Wings mixed in green chillies, ginger, garlic paste and soya sauce marinade, cooked in tandoor. | |
| 10. Chicken Tikka 6pcs [medium] | \$12.50 |
| Boneless chicken chunks marinated overnight in tandoor masala cooked to perfection. | |

Main dishes can be made **mild/ medium/ hot/ extra hot**
please specify your preference

**11. Tandoori Chicken (Half Chicken)** [medium]

The most popular barbecued chicken. A favourite all over the sub-continent.

\$14.00**12. Chicken Garlic Dhania Kabab 6pcs** [mild]

Chicken cubes marinated with cream, garlic, green coriander and light spices, cooked to perfection.

\$12.50**13. Angari Kabab 6pcs** [hot]

Boneless chicken cubes marinated with green and red chilli, garlic and spices, cooked in tandoor

\$12.50**14. Lamb Seekh Kabab 6pcs** [medium]

Spiced minced lamb rolled on to skewer and cooked in the tandoor.

\$12.50**15. Tandoori Mixed Platter** [medium]

An ideal platter from the tandoor with assorted meats, fish, chicken and lamb cooked to perfection.

\$27.00**16. Tandoori Fish Tikka 6pcs** [medium]

Fish cubes marinated with mint, coriander and green chilli paste, slowly cooked in the tandoor.

\$14.50**17. Tandoori King Prawns** [medium]

King prawns in a yoghurt marinade, cooked in the tandoor.

\$16.50**18. Garlic Chilli Prawns** [hot]

Prawns stir-fried with garlic and Indian spices.

\$16.50

Main dishes can be made **mild/ medium/ hot/ extra hot**
please specify your preference

Vegetarian

- | | |
|---|---------|
| 19. Malai Kofta [mild]
Potato & cheese dumplings in a royal gravy made with cashew nuts and cream. | \$16.00 |
| 20. Navratan Korma [mild]
Garden vegetables cooked in a thick, creamy cashew nut gravy. | \$16.00 |
| 21. Vegetable Jaipuri [medium]
Fresh vegetables tossed with cumin seeds, tomatoes and fresh herbs. | \$14.50 |
| 22. Mutter Methi Malai [mild]
Fresh peas and fenugreek in a creamy cashew nut sauce. | \$16.00 |
| 23. Kadai Aloo [medium]
Baby potatoes tossed with chopped tomato, onion and capsicum, finished with fresh coriander leaves & fenugreek. | \$14.50 |
| 24. Dum Aloo [medium]
A potato delicacy in a thick gravy, made of cashew nuts and tomatoes. | \$15.50 |
| 25. Jeera Aloo Gobi [medium]
Potatoes and cauliflower sautéed with ginger and cumin seeds. | \$14.50 |
| 26. Aloo Baigan [medium]
Brinjal and potato prepared with exotic herbs & spices. | \$14.50 |
| 27. Saag Aloo [medium]
Potatoes cooked with finely shredded spinach. | \$14.50 |
| 28. Makki Paneer Makhani [mild]
Sweet corn and cottage cheese cooked in tomato gravy, and garnished with cream and fenugreek. | \$14.50 |
| 29. Palak Paneer [medium]
Cottage cheese cooked with finely shredded spinach. | \$14.50 |
| 30. Shahi Paneer [mild]
Cottage cheese cooked with onions, cashew nuts and yoghurt gravy. | \$14.50 |

Main dishes can be made **mild/ medium/ hot/ extra hot**
please specify your preference

- 31. Reshmi Paneer [medium]** \$15.00
Grated cottage cheese cooked with onion and tomato masala.
- 32. Paneer Lababdar [medium]** \$15.00
Cottage cheese cubes in a tomato and onion based creamy sauce.
- 33. Kadai Paneer [medium]** \$14.50
Cottage cheese tossed with dry coriander seed, chilli, garam masala & green pepper. Finished with tomato based sauce.
- 34. Mushroom Mutter [medium]** \$14.50
Mushrooms cooked in onion and tomato based gravy with cream, garden peas, ginger and green chillies.
- 35. Mushroom Do-Piaza [medium]** \$15.00
Fresh mushrooms tossed with onion, tomato, green chillies and finished with spices. In a creamy cashew nut gravy.
- 36. Kadai Mushroom Lajawab [medium]** \$15.00
Fresh mushrooms cooked with coriander seed, chilli, ground spices and green pepper. Finished with a tomato based sauce.
- 37. Dal Makhani [medium]** \$12.50
Black lentils simmered overnight on a slow fire. A favourite of almost all.
- 38. Dal Masala [medium]** \$12.50
A yellow lentil delicacy cooked with fresh onion, tomatoes and coriander leaves.
- 39. Vegetable Makhani [medium]** \$16.00
Assorted vegetables in a tomato based gravy finished with cream.
- 40. Channa Masala [medium]** \$15.00
Chick peas cooked in fresh chopped tomatoes and onion gravy.

Main dishes can be made **mild/ medium/ hot/ extra hot**
please specify your preference

Seafood

- | | |
|---|---------|
| 41. Kadai Fish [medium]
Fish with ginger, garlic and tomato gravy. | \$21.00 |
| 42. Fish Coconut [medium]
Fish cooked with fresh coconut milk, cashew nuts & ginger garlic paste. | \$21.00 |
| 43. Haandi Fish Curry [medium]
Fish cooked with fresh chilli, garlic, ginger & tomato. | \$21.00 |
| 44. Fish Korma [mild]
Fish cooked in an onion based creamy cashew nut gravy. | \$21.00 |
| 45. Goan Fish Curry [hot]
Fish cooked in a spicy marinade of ginger, garlic and coconut. | \$21.00 |
| 46. Fish Vindaloo [hot]
Fish cooked in a red hot gravy with a touch of vinegar & diced potatoes. | \$21.00 |
| 47. Fish Makhani [mild]
Fish cooked in a tomato and butter based creamy gravy. | \$21.00 |
| 48. Bombay Prawn Hara Masala [medium]
Prawns cooked with spring onions, ginger, garlic & spinach. | \$22.00 |
| 49. Prawn Coconut [medium]
Prawns cooked with fresh coconut milk, cashew nuts, cut ginger & garlic paste. | \$22.00 |
| 50. Haandi Prawn Curry [medium]
Queen prawns cooked with fresh herbs in a light tomato curry. | \$22.00 |
| 51. Prawn Korma [mild]
Prawns cooked in an onion based creamy cashew nut gravy. | \$22.00 |
| 52. Goan Prawn Curry [hot]
Queen prawns cooked in a spicy marinade of ginger, garlic and coconut. | \$22.00 |
| 53. Prawn Vindaloo [hot]
Prawns cooked in a red hot gravy with a touch of vinegar & diced potatoes. | \$22.00 |
| 54. Prawn Makhani [mild]
Prawns cooked in a tomato and butter based creamy gravy. | \$22.00 |

Main dishes can be made **mild/ medium/ hot/ extra hot**
please specify your preference



main



Chicken

- 55. Butter Chicken [medium]** **\$17.50**
 Chicken tikka simmered in butter tomato gravy and finished with cream.
- 56. Chicken Madras [medium]** **\$17.50**
 Chicken cubes cooked in coconut masala, mustard seeds, curry leaves and cashew nuts.
- 57. Haandi Chicken [medium]** **\$17.50**
 Chicken curry prepared in a traditional North Indian way with onions and herbs. An all time favourite.
- 58. Dum Haandi Chicken [mild] (a house speciality)** **\$18.50**
 Chicken cubes cooked in cream with fresh green herbs and cashew nuts.
- 59. Jeera Chicken [medium]** **\$17.50**
 Boneless pieces of chicken sautéed with cumin seeds and dry masala.
- 60. Chicken Lajawab [medium]** **\$17.50**
 Boneless chicken pieces cooked with coriander seeds, green capsicum and fresh tomatoes with a touch of fenugreek.
- 61. Palak Chicken [medium]** **\$17.50**
 Boneless chicken pieces cooked with spinach and spices.
- 62. Dal Chicken [medium]** **\$17.50**
 Boneless chicken pieces cooked with a variety of lentils and fenugreek.
- 63. Andra Chicken [hot]** **\$17.50**
 Chicken curry with red pepper, tamarind, ginger, garlic and fresh green chillies.
- 64. Chicken Tikka Masala [medium]** **\$17.50**
 Tandoori pieces of chicken cooked with the chef's special masala.
- 65. Chicken Vindaloo [hot]** **\$18.00**
 Boneless pieces of chicken in a red hot gravy, with a subtle hint of vinegar with potatoes.
- 66. Chicken Korma [mild]** **\$17.50**
 Boneless pieces of chicken cooked in fresh cream and cashew nut gravy.

Main dishes can be made **mild/ medium/ hot/ extra hot**
 please specify your preference

Lamb

67. Kadai Lamb [medium]

Lamb cooked with green capsicum, onion and ground spices in an Indian wok.

\$19.00

68. Saag Lamb [medium]

Boneless pieces of lamb with spinach, cooked in ginger & garlic paste.

\$19.00

69. Lamb Rogan Josh [medium]

Boneless pieces of lamb cooked with yoghurt, whole spices and brown onion. A favourite amongst all.

\$18.50

70. Lamb Vindaloo [hot]

Boneless pieces of lamb in a red hot gravy with a subtle hint of vinegar with potatoes.

\$19.00

71. Bhuna Lamb [medium]

Boneless pieces of lamb cooked with the chef's special masala.

\$19.00

72. Keema Mutter Adraki [medium]

Minced lamb cooked with green peas, ginger & garlic paste, chopped onions and tomatoes.

\$20.00

73. Haandi Lamb and Mushroom Curry [medium]

Pieces of boneless lamb mixed with fresh mushrooms in a rich tomato based gravy.

\$20.00

74. Lamb Madras [medium]

Lamb cubes cooked with dry coconut, mustard seeds, curry leaves and cashew nuts.

\$19.00

75. Lamb Korma [mild]

Boneless pieces of lamb cooked in fresh cream and cashew nut gravy.

\$20.00

Goat

76. Goat Curry [medium]

Baby goat pieces (on the bone) cooked in a traditional North Indian way.

\$22.00

77. Rara Goat [medium]

Pieces of baby goat (on the bone) cooked with black pepper and fennel seeds.

\$24.00

Main dishes can be made **mild/ medium/ hot/ extra hot**
please specify your preference



main



Rice

- | | |
|---|----------------|
| 78. Jeera Pulao Rice | \$4.50 |
| Basmati Rice. | |
| 79. Saffron Rice (Haandi favourite) | \$7.50 |
| Saffron flavoured Basmati Rice. | |
| 80. Mutter Pulao | \$7.00 |
| Basmati Rice tossed with garden peas. | |
| 81. Vegetable Pulao | \$8.00 |
| Basmati Rice cooked with mixed vegetables and spices. | |
| 82. Chicken Pulao | \$15.00 |
| Basmati Rice cooked with chicken & spices. | |
| 83. Lamb Pulao | \$15.00 |
| Basmati Rice cooked with lamb & spices. | |

Breads

- | | | | |
|--------------------------|---------------|---------------------------|---------------|
| 84. Naan | \$3.50 | 90. Aloo Paratha | \$6.00 |
| 85. Garlic Naan | \$4.50 | 91. Paneer Paratha | \$6.00 |
| 86. Chilli Naan | \$4.50 | 92. Aloo Kulcha | \$6.00 |
| 87. Methi Naan | \$4.50 | 93. Paneer Kulcha | \$6.00 |
| 88. Tandoori Roti | \$3.50 | 94. Keema Nan | \$6.00 |
| 89. Plain Paratha | \$5.00 | 95. Peshwari Nan | \$6.00 |

Main dishes can be made **mild/ medium/ hot/ extra hot**
please specify your preference

Accompaniments

96. Papadum 3pcs	\$1.00
97. Raita	\$3.50
98. Pickle	\$3.00
99. Mango Chutney	\$3.00
100. Mint Sauce	\$3.00
101. Chilli Garlic Sauce	\$3.00

Dessert

102. Gulab Jamun 2pcs	\$5.00
103. Kulfi	\$5.00

Drinks

104. Mango Lassi	\$5.00
105. Salted Lassi	\$5.00
106. Sweet Lassi	\$5.00
107. Bottle Water 1Litre	\$5.00
108. Sparkling Water 750ml	\$5.00
109. Coke, Fanta, Sprite	\$3.50
110. Ginger Beer	\$4.50
111. Lemon Lime Bitters	\$5.00
112. Orange, Apple, Pineapple Juice	\$4.50
113. Tea (Normal, Masala, Green)	\$4.00
114. Coffee (Espresso, Flat White, Cappuccino, Latte)	\$4.50

BYO ALCOHOL ONLY



sides



Haandi



Masters In Indian Cuisine

Shop 3, 7 Dwyer Turn
JOONDALUP WA 6027
Location: Next to Dominos

www.haandijoondalup.com.au
Email: haandi@me.com