



haldi
indian & indo-chinese

“Serve, Love, Give,
Purify, Meditate, Realize”
-Swami Sivananda

LUNCH UNLIMITED

Veg/Non-Veg: 11.95

(All you can eat dishes served at your table)

**In House Only

STARTER: Chaat of the day

KEBABS: Chicken/ Vegetables

ENTREES: A sampling of chicken,
vegetable and paneer dishes

SIDES: Served with dal (lentils) of the day,
tandoori breads, and basmati rice

DESSERT: Chef Special of the day

DAILY 12-3PM

INDO-CHINESE

(Tangra Style)

VEGETABLE CORN SOUP Creamy soup, scallions 5

LASONI GOBI Cauliflower, tangy flavor 8

✓ CHILI PANEER (Dry) Cheese, green chilies, soy sauce 8

TANGRA CHILI CHICKEN (Dry) Green chili, soy sauce, vinegar 9

VEGETABLE MANCHURIAN Vegetable balls, tangy flavor 10

✓ CHILI PANEER (Gravy) Cheese, green chilies, soy sauce 11

✓ TANGRA CHILI CHICKEN (Gravy) Green chili, soy sauce, vinegar 12

✓ GARLIC SHRIMP Red chili sauce, vinegar 15

VEGETABLE FRIED RICE Scallions, soy ginger flavor 9

VEGETABLE HAKKA NOODLE Tossed egg noodles, vinegar 9

LUNCHBOX TO GO

(Served with Dal, Basmati Rice & Tandoori Bread)

Chicken 10 Lamb 11 Vegetable 9



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We Deliver

(Min. \$15 Lunch & \$20 Dinner)

www.haldinyc.com

We do catering for all occasions

SMALL PLATES

MOONG DAL SOUP	Lentils, lemon, cumin	5
SAMOSA	Pastries, spiced potatoes, cauliflower	6
VEGETABLE CUTLET	Beets, potatoes, garam masala	7
MANGSHOR CHOP	Spiced lamb patties	10
HAWKER FISH FRY	Kolkata style	11

SMALL PLATE KABABS

MUSHROOM MALAIWALI	Skewered, creamy cheese	9
ACHARI PANEER	Skewered, Pickled Paneer Cheese	9
KALMI KEBAB	Tandoor fired chicken wings	9
RESHMI KABAB	Skewered chicken rolls	10
HARYALI KABAB	Skewered chicken, green masala	10
MURGH TIKKA	Skewered chicken thigh, red marinade	10
MALAI KEBAB	Tandoor fired spring chicken, creamy marinade	10
MUSTARD TIKKA	Tandoor fired spring chicken, mustard paste	10
JHINGA AJWAIN	Skewered shrimp, carom seeds	14
LAMB CHOPS	Grilled to perfection	15

INDO-CHINESE (TANGRA STYLE)

VEGETABLE CORN SOUP	Creamy soup, scallions	5
LASONI GOBI	Cauliflower, tangy flavor	8
CHILI PANEER (Dry)	Cheese, green chilies, soy sauce	9
TANGRA CHILI CHICKEN (Dry)	Green chili, soy sauce, vinegar	10
VEGETABLE MANCHURIAN	Vegetable balls, tangy flavor	12
CHILI PANEER (Gravy)	Cheese, green chilies, soy sauce	14
TANGRA CHILI CHICKEN (Gravy)	Green chili, soy sauce, vinegar	15
GARLIC SHRIMP	Red chili sauce, vinegar	17
VEGETABLE FRIED RICE	Scallions, soy ginger flavor	10
VEGETABLE HAKKA NOODLE	Tossed egg noodles, vinegar	11

SIDES

PAPAD	Roasted lentil wafer	2
MANGO CHUTNEY	Homemade, sweet relish	3
BASMATI RICE	Steamed	3
LEMON RICE	Mustard seeds, curry leaves	7

BREADS

NAAN	Tandoor fired white flour bread	3
Onion 3.50	Onion & Chili 3.50	
Garlic 4.50	Paneer Cheese 4	
TANDOOR ROTI	Whole wheat bread	3
LACHA PARATHA	Multi layered bread	4

ENTREES (VEG)

DAL MAKHNI	Creamy black lentils	11
CHANA MASALA	Spiced chickpeas, garden herbs	12
ALUR DUM	Spiced round potatoes, Kolkata style	13
ALOO GOBI DALNA	Spiced potatoes, cauliflower, ginger	14
CHOR CHORI	Eclectic vegetables, paanch poran	14
BAINGAN BHARTA	Smoked eggplant, garden herbs	14
BHINDI MAA KI	Okra mother's style	14
SAAG PANEER	Spinach, cheese, garden herbs	14
METHI MATTAR MALAI	Paneer cheese, green peas, cream, fenugreek	14
MALAI KOFTA	Vegetable croquettes, creamy cashew sauce	14
PANEER MAKHNI	Cheese, creamy tomato sauce, fenugreek	14

ENTREES (MEAT)

CHICKEN TIKKA MASALA	Creamy tomato sauce	15
CHICKEN MAKMURA (KORMA)	Creamy cashew, Jewish Kolkata specialty	15
METHI CHICKEN	Creamy fenugreek leaves, fresh coriander	15
DAK BUNGALOW	Chicken curry on the bone, goat broth	15
CHICKEN CHETTINAD	Pepper curry from the house of Chettiyars	15
CHICKEN VINDALOO	Vinegar infused red chili paste	15
ROGAN JOSH	Curried lamb, yogurt, saffron	16
SAAG GOSHT	Lamb, spinach, ginger	16
BAMIA KHUTA	Lamb, Okra, tangy flavor	16
LAL MAAS	Lamb, red chilies, tomatoes, garden herbs	16
KOSHA MANGSHO	Goat bone curry, peppercorn, yogurt	18

SEAFOOD

MOILEE	Fish, turmeric, coconut milk, lemon	19
SHORSE NARKOL MAACH	Fish, coconut, mustard paste	19
BALCHAO	Goan Shrimp, tangy flavor	19
CHINGRI MALAI CURRY	Curried Shrimp, fennel, ginger	19

BIRYANI

Basmati rice, garden herbs, yogurt, ghee, whole spices	
Chicken	15
Lamb	16
Goat (bone)	17
Veg/Paneer	14

DESSERTS

KHEER	Rice pudding	6
RASMALAI	Cheese patties, cream, nuts	7
GULAB JAMUN	Milk balls, cardamom	6

**Please tell a staff member if you suffer from a food allergy.