



WE ARE ASSOCCEATED WITH

talabat



smiles

SERVICES UNDER ONE ROOF

- OUT DOOR CATERING (DUBAI) EVENT & THEME PARTIES
- BIRTHDAY - ANNIVERSARY & KITTY PARTY PACKAGES
 - CORPORATES CATERING PACKAGES
- INDOOR SPECIAL BANQUETS PACKAGE

चवच
अशी की
तुम्ही नक्कीच
व्हाल...

**CHAVACH
ASHI KI
TUMHI NAKKICH
VHAL...**



**هافرات
HAVRAT**

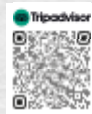
بار ريسٽرو الهندي
Indian Restr'O Bar

النباتي وغير النباتي
VEGETARIAN & NON VEGETARIAN

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havratrestaurant@gmail.com



Ascot Hotel, Khalid Bin Waleed Road, Bur Dubai, Dubai - UAE.

Please Review & Bookmark us on instagram
for updates on Events & Special Offers.

न्याहारी

Nyaahaari نياھاري

वडापाव	WadaPav	20.00
मिसळपाव	MisalPav	30.00
भजीपाव	BhajiPav	20.00
उसळपाव (मटकी)	UsalPav (Mataki)	25.00
घावन हरबरा उसळ	Ghawan Harabara Usal	25.00
कोथिंबीर वडी	Kothimbir Vadi	20.00
कांदा भजी	Kanda Bhaji	20.00
बटाटा भजी	Batata Bhaji	20.00
साबुदाणा खिचडी	Sabudana Khichadi	25.00
साबुदाणा वडे	Sabudana Wade	25.00
कांदा पोहे	Kanda Pohe	30.00
पुरीभाजी	PuriBhaaji	35.00
भुजीपाव	BhurjiPav	35.00
ऑम्लेटपाव	OmletPav	35.00
हाफ फ्राय	Half Fry	20.00
बॉइलड एग तवा	Boiled Egg Tawa	32.00
ठेचा (लाल/हिरवा)	Thecha (Lal/Hirawa)	10.00

ओरपा...

Orapa... أورابا

खास पाया सूप	Khaas Paya Soup	35.00
सागरी सूप	Seafood Soup	35.00
चिकन सूप	Chicken Soup	30.00

पोळीभाजी

PoliBhaji بوليभाजी

भरली वांगी	Bharali Wangi	45.00
मेथी फ्राय	Methi Fry	35.00
सुका बटाटा	Suka Batata	35.00
रस्सा बटाटा	Rassa Batata	35.00
शेवग्याची भाजी	Shewagyachi Bhaji	35.00
मसाला भेंडी	Masala Bhendi	35.00
पालक	Paalak	35.00
दोडका	Dodaka	35.00
झुणका	Zunaka	35.00
व्हेज मराठा	Veg Maratha	45.00
पुरी भाजी	Puri Bhaji	45.00

गोष्ट गोश्तची

खिमा पाव	Khima Pav	45.00
मटण वडे	Mutton Wade	55.00
सावजी मटण	Sawaji Mutton	48.00
मालवणी मटण	Malawani Mutton	48.00
कोल्हापुरी मटण	Kolhapuri Mutton	48.00
काळे मटण (फक्त शनी / रवौ)	Kale Mutton (Only Sat /Sun)	48.00

चिकना चिकन

कोंबडी वडे	Kombadi Wade	50.00
चिकन मालवणी	Chicken Malwani	45.00
आगरी चिकन	Aagri Chicken	45.00

खासे मासे

पापलेट (रवा/तवा फ्राय/करी)	Paplet (Rawa/Tawa Fry/Curry)	58.00
पापलेट मेथी (भरली)	Paplet Methi Stuffed	65.00
सुरमई (रवा/तवा फ्राय/करी)	Urmai (Rawa/Tawa Fry/Curry)	55.00
बांगडा (रवा/तवा फ्राय/करी)	Bangada (Rawa/Tawa Fry/Curry)	40.00
काने (रवा/तवा फ्राय/करी)	Kane (Rawa/Tawa Fry/Curry)	40.00
कोळंबी (रवा/तवा फ्राय/करी)	Prawns (Rawa/Tawa Fry/Curry)	48.00
खेकडा (करी)	Crab (Curry)	48.00
बोंबील (रवा/तवा फ्राय)	Bombil (Rawa/Tawa Fry)	40.00
बोंबील (भरली)	Bombil Stuffed	48.00

क्या भात है...!

खास वरणभात	Khaas WaranBhaat	42.00
मसालेभात	MasaleBhaat	40.00
कोळंबी भात	Kolambi Bhaat	55.00
आंबेमोहर भात	Ambemohar bhaat	26.00
इंद्रायणी भात	Indrayani bhaat	26.00

गोडधोड

आमरस पुरी	Aamras Puri	35.00
चंदन फलेवर श्रीखंड पुरी	Chandan Flavour Shrikhand Puri	35.00
पुरणपोळी	PuranPoli	25.00
शिरवल्या	Shirawalya	25.00

غوشتا جوشتتشي Goshta Goshtchi

खिमा पाव	Khima Pav	45.00
मटण वडे	Mutton Wade	55.00
सावजी मटण	Sawaji Mutton	48.00
मालवणी मटण	Malawani Mutton	48.00
कोल्हापुरी मटण	Kolhapuri Mutton	48.00
काळे मटण (फक्त शनी / रवौ)	Kale Mutton (Only Sat /Sun)	48.00

شیکانا دجاج Chikana Chicken

कोंबडी वडे	Kombadi Wade	50.00
चिकन मालवणी	Chicken Malwani	45.00
आगरी चिकन	Aagri Chicken	45.00

खासे मासे Khasse Mase

पापलेट (रवा/तवा फ्राय/करी)	Paplet (Rawa/Tawa Fry/Curry)	58.00
पापलेट मेथी (भरली)	Paplet Methi Stuffed	65.00
सुरमई (रवा/तवा फ्राय/करी)	Urmai (Rawa/Tawa Fry/Curry)	55.00
बांगडा (रवा/तवा फ्राय/करी)	Bangada (Rawa/Tawa Fry/Curry)	40.00
काने (रवा/तवा फ्राय/करी)	Kane (Rawa/Tawa Fry/Curry)	40.00
कोळंबी (रवा/तवा फ्राय/करी)	Prawns (Rawa/Tawa Fry/Curry)	48.00
खेकडा (करी)	Crab (Curry)	48.00
बोंबील (रवा/तवा फ्राय)	Bombil (Rawa/Tawa Fry)	40.00
बोंबील (भरली)	Bombil Stuffed	48.00

کيا بھات هاي Kya Bhaat Hai...!

खास वरणभात	Khaas WaranBhaat	42.00
मसालेभात	MasaleBhaat	40.00
कोळंबी भात	Kolambi Bhaat	55.00
आंबेमोहर भात	Ambemohar bhaat	26.00
इंद्रायणी भात	Indrayani bhaat	26.00

جوڈھوڈ GodDhod

आमरस पुरी	Aamras Puri	35.00
चंदन फलेवर श्रीखंड पुरी	Chandan Flavour Shrikhand Puri	35.00
पुरणपोळी	PuranPoli	25.00
शिरवल्या	Shirawalya	25.00

पेयपान

गवती चहा	Gawatee Chaha	15.00
अल्याची	Alyachi	15.00
ताक	Taak	20.00
सोलकढी	SolKadhi	20.00
लिंगू सरबत	Limbu Sarbat	20.00
कोकम सरबत	Kokam Sarbat	20.00
ड्राय फ्रुट केसर लस्सी	Dry Fruit Kesar Lassi	28.00

Veg Shorba شوربا فيج

Subz Badam Shorba	32
(Creamy almond - infused soups with a medley of vegetables and flavortful experience.)	
Pumpkin Shorba	32
(A velvety blend of pumpkin with a touch of cream, creating a rich and comforting soup.)	
Dal Shorba	25
(A hearty lentil soup which is a combination of masoor and toor dal.)	

Veg. Starters مقبلات فيج

Hara Bhara Kebab Stuffed Galouti	48
(This unique creation offers a medley of flavors, combining the tenderness of spinach and peasgalouti stuffed with creamy dryfruits.)	
Stuffed Cheesy Mushroom Tikka	45
(Button mushrooms stuffed with a rich and gooey cheese filling, marinated with indian spices inside a clay oven.)	
Vegetable Galouti Kebab	40
(A vegetarian twist on the classic galouti kebab, featuring a finely crafted bled of smoked flavorful vegetables.)	

Paneer Starters مقبلات بانير

Khubani Bhara Paneer Tikka	45
(Succulent cheesy cubes of indian cottage cheese marinated with cashew nut pasta in a delightful blend of apricot and spice, grilled to perfection.)	
Trio Bell Pepper Spinach Chesy Tikka	45
(A tantalizing trio of red, green and yellow bell peppers, stuffed with creamy spinach and cheese filling, then roasted to cheesy perfection.)	

Zafrani Paneer Tikka _____ 40

(Indian cottage cheese marinated in a saffron infused blend of indian spices, grilled to perfection.)

الطبق الرئيسي (هافرات دال الخاص

Main Course (Havrat Dal Special)

Dal Makhani _____ 48

(A classic indian favourite made with live. overnight slow cooked black lentils, chana dal and kidney beans simmered in a rich creamy buttery gravy of potli masala and delicate blend of spices prepared in clay oven.)

Dal Tadka _____ 35

(A warm, comforting bowl of yellow lentils tempered with a sizzling tadka of omatoes and coriander.)

Dal Riyasati _____ 48

(It is a combination of urad dal and arhar dal blended with indian spices and infused saffron flavour in clarified butter.)

Rajma Raseela _____ 35

(Hearty kidney beans tempered in rich gravy, kissed by the warmth of Indian spice and clarified butter.)

Main Course (Paneer) (بانير)

Makhani Paneer _____ 45

(A luscious creation of fresh indian cottage cheese cubes bathing in a creamy tomato and cashew nut gravy, infused with a medley of indian spices.)

Paneer Tikka Masala _____ 45

(Succulent Indian cottage cheese cubes prepared in a cashew nut and chopped masala gravy.)

Malai Kofta _____ 45

(Combination of cottage cheese and mawa added with a velvety, nutty semi gravy made of dry fruit and cashew nuts to add a hint of sweetness.)

Lasooni Palak Paneer _____ 45

(Popular indian dish made with fresh spinach cooked to perfection with soft indian cubes infused with the bold flavours of roasted garlic.)

Biriyani & Rice برياني و الأرز

Veg. Biriyani _____ 45

Mahraja Khichdi _____ 60

(Combination of dal, rice, vegetables and dry fruits with clarified butter, A comforting yet luxurious feast fit for royalty.)

Jeera Rice _____ 30
(Fluffy basmati rice cooked with aromatic cumi seeds, creating a fragrant and subtly spiced side dish that perfectly complements any meal.)

Steam Rice _____ 25

Shorba شوربا

Kharode Shorba _____ 30

(A hearty and flavourful indian soup crafted from overnight slow-cooked mutton trotters, simmered with aromatic spices and saffron.)

Chicken Starters مقبلات الدجاج

Tangadi Kebab _____ 48

(Chicken leg piece marinated in fragrant saffron-infused spice blend and flavourful indian spices inside a clay oven.)

Chicken Tikka Lazeez _____ 45

(Chicken boneless thigh marinated in a flavourful blend of indian spices and hang cured.)

Murgh Malai Tikka _____ 45

(Chicken boneless thigh simmered in a velvety blend of cashew nut past.)

Chilli flakes Oregano Chicken Tikka _____ 45

(Succulent chicken pieces marinated in a zesty blend of chili flakes, oregano and aromatic spices.)

Murgh Lasooni Tikka _____ 45

(Tender chicken pieces marinated in a fragrant saffron and garlic-infused blend of spices.)

Murgh Gilafi Seekh Kebab _____ 45

(Minced chicken blended with a colorful mix of bell peppers and spices, skewered and grilled to perfection in clay oven.)

Mutton Starters مقبلات لحم الضأن

Mutton Chaap _____ 65

(Mutton chops marinated with indian whole spices and hung curd which is later cooker in tandoor and sauteed with butter for a inscious fry.)

Mutton Galouti Kebab _____ 48

(A regal treat featuring finely minced mutton which is prepared in shallow fry.)

Mutton Galouti Kebab _____ 48

(A regal treat featuring finely minced mutton which is prepared in shallow fry.)

Fish Starters مقبلات السمك

Tandoori Sarson Wala Jhinga _____ 48

(Plump, succulent tiger parwns marinated in clay oven with blend of spices.)

Main Course (Chicken) الطبق الرئيسي (الدجاج)

Butter Chicken _____ 48

(Tender barbecued chicken bathed in a velvety, cashew nut and tomato-based gravy enriched with creamy butter.)

Murgh Rara _____ 48

(Mounth watering fusion of minced chicken and succulent pieces, simmered in a chicken curry masala and indian spiced gravy.)

Kesariya Chicken Seekh Gravy _____ 55

(Delight in the vibrant flavour of our saffron- infused chicken seekh kebabs, gently cooked in a luscious gravy.)

Chicken Masala _____ 45

(Traditional chicken masala.)

Creamy Murgh Kali Mirch _____ 48

(Succulent pieces of chicken cooked in a rich, velvety sauce, with a bold kick of freshly ground black pepper and indian spices.)

Main Course (Mutton) الطبق الرئيسي (لحم الضأن)

Lal Maas _____ 55

(Authentic Rajasthani lal maas prepared in tender pieces of mutton which is simmered in a bold red chili and yogurt- based gravy.)

Badami Gosht _____ 55

(A royal feast of tender mutton, slow-cooked in a bold red chili and yogurt-based gravy.)

Kheema Pav _____ 45

Biryani & Rice برياني و الأرز

Chicken Biryani _____ 45

Gosht Biryani _____ 48

(A fragrant symphony of succulent lam shanks, and basmati rice, all slow-cooked together to perfection with a flavour of saffron.)

Maharaja Khichdi _____ 60

(Combination of dal rice, vegetables and dry fruits with clarified butter, A Comfortling yet luxurious feast fit royalt.)

Jeera Rice _____ 30
(Fluffy basmati rice cooked with aromatic cumin seeds creating a fragrant and subtly spiced side dish that perfectly complements any meal.)

Raita ريتا

Mix Veg Raita _____ 25
(Mixture of cucumber, tomatoes, onion and yougurt)

Burnt Garlic Raita _____ 25
(Flavour full yogurt prepared in burnt garlic)

Indian Sweets حلويات هندية

Phirni _____ 20

Gajar Halwa _____ 20

Pumpkin Halwa _____ 20

Rasmalai _____ 20

Breads (Tandoori & Tawa) الخبز (تندوري و توا)

Tandoori Roti _____ 10

Garlic Naan _____ 12

Chilli Garlic Naan _____ 15

Harilayi Naan _____ 15

Saffron Naan _____ 15

Makki Ki Roti _____ 15

Javar Bakery _____ 8

Rice Bakery _____ 8

HOT BEVARAGES مشروبات ساخنة

Coffee قهوة

Fresh Milk Coffee _____ 20

Black Coffee _____ 20

Tea شاي

Fresh Milk Tea _____ 15

Fresh Milk Adrak Tea (Ginger) _____ 15

Black Tea With Honey and Lemon _____ 15

HEALTH BAR شريط الصحة

Mocktail موكتيل

MELLOW MELON	45 AED
(Watermelon / Apple / Fizz / Mint / Lime)	
PASSIONLY MANDRIN	60 AED
(Strawberry / Passionfruit / Orange / Sweet & Sour)	
ELDERLY GRAPE.....	45 AED
(Elderfluer / Grape / Grapefruit / Sweet & Sour)	
BERRY DELIGHT.....	52 AED
(Strawberry / Raspberry / Litchi / Sweet & Sour)	
GUAVA MARRY.....	45 AED
(Guava / Chilli Powder / Sea-salt / Citrus)	
DATE & SAFRON.....	60 AED
(Date / Saffron / Jaggery / Milk)	
Mojitos (Virgin).....	45 AED
Bloody Marry (Virgin)	45 AED
Summer Cooler	45 AED
Havrat Ice Tea	35 AED

SHAKE هزة

Fruit Punch HAVRAT Garden	50
Cold Coffee With Ice Cream.....	40
Banana Shake	45
Vanilla Shake	45
Mango Shake	45
Chocolate Shake	45
Strawberry Shake	45
Lemonade (Fresh Lemon Soda)	35
Water	3

JUICE عصير

Orange Juice	45
Watermelon Juice	45
Mango Juice	45
Pineapple Juice	45
Avocado Juice	45
Coconut Water	30