



..... *Menu* .....



# Welcome

## to Haandi Kampala Restaurant

Most of the items on this menu are not everyday food items that you might serve at home, plan a visit for an enjoyable experience..  
All Indian food menu items are cooked fresh daily with a unique blend of homemade spices.

At Haandi Kampala Restaurant, we consider our Indian Restaurant an art form. As our family has been passing down recipes for years, we bring those recipes to you. We know your family time is important so let us do the cooking while you enjoy the ambience and character of our establishment. Enjoy a delicious meal and make it a memorable time with some great friends!

***Creating the best dining experience for you & your family***

***Food Prepared Fresh***  
***Takes 20-25 Minutes To Serve***

**OPEN:**  
**MON - THU 11:30 AM - 10:30 PM**  
**FRI - SUN 11:30 AM - 11:30 PM**

**FREE Wi-Fi & PARKING**



## SOUPS

Please Ask Your Preparation  
Choice Spicy, Medium Spicy,  
Chilli Hot Spicy, Mild preparation

### 1 ■ Cream of Tomato

Garden fresh red tomatoes finished with cream, served with crotons

**12,000-ugx**

### 2 ■ Lemon Coriander Soup

Lemon Grass N fresh coriander flavored vegetable soup

**12,000-ugx**

### 3 Hot N Sour Soup

A Chinese Hot & Sour with the mushroom & Vegetables

Veg

**12,000-ugx**

Chicken

**15,000-ugx**

### 4 Manchow Soup

Flavored of fresh coriander with the mushroom and Vegetable

Veg

**12,000-ugx**

Chicken

**15,000-ugx**

### 5 Traditional Sweet Corn Soup

Vegetable

**12,000-ugx**

Chicken

**15,000-ugx**

### 6 ■ Cream of Mushroom Soup

**14,000-ugx**



## INDIAN TADKA

### 7 ■ Lassi- Salted /sweet /Plain South Indian Masala Lassi

**10,000-ugx**

### 8 ■ Butter Milk

**10,000-ugx**

### 9 ■ Pudhina Lassi

**10,000-ugx**

### 10 ■ Mango Lassi

**12,000-ugx**

### 11 ■ Pineapple Lassi

**12,000-ugx**



All prices are Inclusive of VAT



## APPETIZER

- 12 ■ Aloo Chaat**  
Boiled potatoes tossed with chutney and fresh herbs  
**15,000-ugx**
- 13 ■ Dahi Vada**  
Lentil cake in yoghurt & tamarind sauce  
**15,000-ugx**
- 14 ■ Plain Chips**  
**10,000-ugx**
- 15 ■ Masala Chips**  
**15,000-ugx**
- 16 ■ Honey Chilly Potato**  
**18,000-ugx**
- 17 ■ Roasted Papaddum**  
**5,000-ugx**
- 18 ■ Fried Papaddum**  
**5,000-ugx**
- 19 ■ Masala Papaddum**  
**6,000-ugx**

## DELIGHTS = SALADS

- 20 ■ Greek Salad**  
Feta cheese slab, olive onion red n yellow capsicum tomato chunks tossed with olive oil  
**17,000-ugx**
- 21 ■ Nothing Beats It**  
Beetroot, apple, Cottage cheese goat cheese almonds with mayo  
**21,000/- ugx**
- 22 ■ Halloumi Salad**  
Watermelon, black olives halloumi cheese, fresh mint leaves with Baby lettuce balsamic dressing  
**20000/-ugx**
- 23 ■ Haandi Special Salad**  
Roasted Chicken, onions, icebergs served with sweet chilly dressing  
**24,000/-ugx**
- 24 ■ Springs Salads**  
Grapes, Apple, Mangoes, Watermelon, pineapple,  
**18,000/-ugx**



## VEGETARIAN STARTERS

All BBQ Starters Served with mint chutney & Laccha Onion

- 25 ■ Thai Crispy Vegetable**  
With sweet chilly and Sesame seeds  
**20,000-ugx**
- 26 ■ Golden Fried Baby Corn**  
Dip baby corn pieces in the butter and fried them until the golden fried baby corn is ready to eat,  
**22,000-ugx**
- 27 ■ Crispy Veg Salt & Pepper**  
Diced mix vegetables are the favorite snacks, serve with hot garlic sauce  
**22000-ugx**
- 28 ■ Crispy Fry Chilli Corn**  
Crispy corn cannels, diced onion, capsicum tossed in Chinese spices  
**24,000 Ugx**
- 29 ■ Chilly Mushroom**  
This flavorful chili mushroom can be prepared in just 10 minutes and will be loved especially if your mushroom lover  
**23,000-ugx**
- 30 ■ Chilly Paneer**  
Cottage Cheese Fingers tossed with pepper and Haandi Special Sauce  
**25,000-ugx**
- 31 ■ Cottage Cheese Hakka Style**  
Cottage Cheese cubes & diced onion, red yellow & green capsicum tossed with pepper and sauce  
**25,000-ugx**
- 32 ■ Paneer Tikka Tandoori**  
Marinated cottage cheese cubes & BBQ (please ask for Flavors Malai, haryali, Nizami)  
**26,000-ugx**
- 33 ■ Sweet & Sour Paneer Chinese Style (New Addition)**  
**25,000-ugx**
- 34 ■ Tandoori Malai Broccoli**  
Juicy Malai broccoli with the flavor of black pepper n creamy  
**25,000-ugx**
- 35 ■ Hara Bhara Kebab**  
Vegetarian version of our famous melt in your mouth kebabs  
**22,000-ugx**
- 36 ■ Kajju Bhutey ke Kebab (New Addition)**  
Our chefs special  
**22,000 ugx**
- 37 ■ Veg Manchurian Dry**  
All-time favorite Manchurian balls in soya garlic with fresh coriander  
**22,000 ugx**
- 38 ■ Signature Aloo Nazakat**  
**21,000-ugx**
- 39 ■ Veg Platter (Chef Special)**  
**30,000-ugx**



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## NON VEG STARTERS

- 40 ■ Tandoori Murgh Half/ Full**  
Whole bird marinated overnight.  
And roasted in tandoor  
**30,000-ugx (Half) 50,000-ugx (Full)**
- 41 ■ Chicken Malai Tikka**  
Boneless pieces of chicken marinated.  
With cream cheese and mild masala  
**25,000-ugx**
- 42 ■ Murgh Tikka Punjabi**  
Boneless Pieces of chicken marinated in  
a robust yoghurt chili famous world wide  
**25000-ugx**
- 43 ■ Murgh Zafrani Tikka**  
Tender morsels of chicken marinated with  
cashew and saffron glazed in the tandoor  
**26,000-ugx**
- 44 ■ Chicken 65**  
Southern-style orange chicken battered,  
fried, and sautéed with mustard seeds  
and curry leaves  
**25,000-ugx**
- 45 ■ Chicken lollipop**  
Crispy Deep fried chicken wings served  
with hot garlic sauce  
**23,000-ugx**
- 46 ■ Chicken Wings**  
Barbeque chicken wings with hot onion relish  
**24,000-ugx**
- 47 ■ Chicken Hariyali Tikka**  
Boneless Chicken In cilantro mint chili  
marinade  
**24,000-ugx**
- 48 ■ Achari Chicken Tikka**  
Boneless chicken with the flavours of pickle  
and Indian spices  
**26,000-ugx**
- 49 ■ Sweet & Sour Chicken**  
**24,000-ugx**
- 50 ■ Chilly Chicken**  
Chicken marinate and fry until half, with vegetables  
garnished with chopped green onion all over  
chicken serve hot  
**24,000-ugx**
- 51 ■ Drums of Heaven**  
Crispy fried chicken drum steak toast with Chilli  
soya base  
**24,000ugx**
- 52 ■ Chicken Gilafi Seekh**  
A version of juicy chicken minced with English  
vegetables  
**23,000-ugx**
- 53 ■ Mutton Seekh Kebab**  
Spicy goat meat minced rolls cooked on  
skewers in clay oven  
**23,000-ugx**
- 54 ■ Tandoori Goats Ribs**  
Spicy goat meat ribs roasted in oven (tandoor  
to perfection  
**32,000-ugx**
- 55 ■ Tandoori Platter -half**  
Assorted barbecued meat i.e. fish, prawns,  
chicken, goat meat on a plater  
**45,000-ugx**
- 56 ■ Tandoori platter-full**  
Assorted barbecued meat i.e. fish, prawns,  
chicken, goat meat on a plater  
**80,000-ugx**
- 57 ■ Tandoori Prawns**  
Mint, Ajwanni,  
**70,000-ugx**
- 58 ■ Chilly Prawns**  
Golden fried mix with ginger base sauce serve  
normal hot  
**65,000-ugx**
- 59 ■ Chilly Fish Tilapia**  
Fish tossed with green pepper, onion & Chinese  
spices  
**28,000-ugx**
- 60 ■ Tandoori Fish Tikka**  
Tilapia cubes marinated  
**26,000-ugx**



## MAIN DISH CURRY = INDIAN

- 61 ■ Diwani Haandi**  
Mix vegetable in a korma gravy  
**20,000-ugx**
- 62 ■ Mix Veggie**  
Carrots, beans, Cauliflower, and vegetables simmered tangy masala sauce  
**18,000-ugx**
- 63 ■ Vegetable Kolhapuri**  
Spicy connection of garden fresh vegetable flavor of coconut  
**20,000-ugx**
- 64 ■ Vegetable Makanwala**  
Bountiful mix vegetables, cooked in a thick creamy & butter sauce  
**22,000- ugx**
- 65 ■ Signature Gobhi Musallam**  
**22,000-ugx**
- 66 ■ Aloo Gobi Adhraki**  
Cauliflower and potatoes cooked with garlic, ginger, tomato, onion and spices.  
**21,000-ugx**
- 67 ■ Baingan Bharta**  
Eggplant roasted in tandoor & pureed cooked w/ fresh tomatoes, green peas, onions, and spices & finished w/ cream.  
**24,000- Ugx**
- 68 ■ Signature Corn Paneer Masala**  
**25,000-ugx**
- 69 ■ Kadhai Mushroom**  
Mushroom sautéed with cubed onion and peppers  
**25,000-ugx**
- 70 ■ Aloo Palak**  
Potato and Spinach cooked in butter, herbs, and spices  
**20,000-ugx**
- 71 ■ Makai Khumb Masala**  
Mushroom and corn sautéed in a spicy tangy onion masala mix  
**25,000-ugx**
- 72 ■ Mushroom Matar**  
Green peas and mushroom cooked in a tomato sauce  
**22,000-ugx**
- 73 ■ Signature Mushroom Hara Pyaza**  
**24,000-ugx**
- 74 ■ Kofta (Malai or Palak)**  
Dumplings of Cottage Cheese vegetable and raisins in a creamy Sauce  
**20,000-ugx**
- 75 ■ Dum Aloo**  
A stuffed potato preparation Kashmir  
**20,000-ugx**
- 76 ■ Amritsari Chole Masala**  
Chick peas and lots of onions, spices cooked slowly in haandi pot  
**20,000-ugx**
- 77 ■ Signature Paneer Tikka Masala**  
**28,000ugx**
- 78 ■ Dal Tadka (Yellow)**  
Yellow lentils with tempering of cumin and fresh spices.  
**18,000-ugx**
- 79 ■ Dal Makhani (Black)**  
Black Lentils  
**20,000-ugx**
- 80 ■ Dal Palak**  
**22,000-ugx**
- 81 ■ Signature Paneer Makhani**  
Cottage cheese cooked in tomato gravy, topped with cream and aromatic Kastoori methi  
**24,000-ugx**
- 82 ■ Paneer Butter Masala**  
Cottage Cheese in creamy onion tomato masala  
**25,000-ugx**



**83 ■ Signature Stuffed Paneer Tomato**  
26,000-ugx

**84 ■ Palak Paneer**  
24,000- Ugx

**85 ■ Kadai Paneer**  
Cottage Cheese in tomato and crushed  
spices mix masala  
24,000-ugx

**85 ■ Paneer Burgee**  
Cottage cheese mince cooked with fresh  
spices on iron grid  
22,500-ugx

**87 ■ Paneer Shahi Mumtaz**  
Cottage cheese in white silky gravy  
24,000-ugx

## MAIN DISH CURRY NON VEG

**88 ■ Butter Chicken**  
Diced Tandoori Chicken Cooked with  
Tomato Gravy and Butter Topped with  
Kastoori methi  
25,000-ugx

**89 ■ Punjabi Dhaba Chicken**  
Bone-in chicken cooked in thick, spicy  
curry done in a Punjabi Dhaba style  
25,000-ugx

**90 ■ Palak Chicken**  
Chicken cooked with spinach  
25,000-ugx

**91 ■ Chicken Vindaloo (Always Hot)**  
Boneless chicken cooked with potatoes  
26,000-ugx

**92 ■ Kerelan Chicken Malabar**  
Chicken cooked with spicy gravy and  
coconut cream  
25,000-ugx

**93 ■ Chicken Do-Pyaza**  
Boneless chicken curry sautéed with onions  
26,000-ugx

**94 ■ Chicken Tikka Masala**  
Succulent Pieces of boneless chicken tikka  
in a thick masala  
25,000-ugx

**95 ■ Kadai Chicken**  
Stir fried of chicken with bell peppers and  
crushed whole spices  
25,000-ugx

**96 ■ Jeera Chicken**  
Boneless Chicken with cumin masala  
25,000-ugx

**97 ■ Chicken Curry**  
Boneless pieces of fresh chicken cooked in  
tomato gravy  
24,000-ugx

**98 ■ Chicken Malai Korma**  
A very mild Chicken Boneless Preparation in a  
nutty almond gravy  
24,000-ugx

**99 ■ Chicken In Foil**  
Bone less chicken coated in a fresh coriander  
paste garlic and coconut milk steamed in foil  
30,000-ugx

**100 ■ Dum Haandi Gosht (Mild Preparation)**  
Boneless cubes Goat meat bhunoed in the  
haandi  
24,000-ugx

**101 ■ Gosht Kadai**  
Stir fry of goat meat with bell peppers and  
crushed whole spices  
25,000-ugx

**102 ■ Rogan Josh (Goat Meat Curry)**  
Goat cooked with the famous Kashmiri ratanjot  
27,000-ugx

**103 ■ Keema Matar**  
Minced Goat and peas cooked with tomato  
and onion gravy  
26,000-ugx





- 104 ■ Goat Meat Stew**  
Boneless pieces of goat meat with baby potato and carrot  
**22,000-ugx**
- 105 ■ Fish Makhani**  
Tilapia fillets in a royal tomato gravy  
**26,000-ugx**
- 106 ■ Fish Tikka Masala**  
**28,000ugx**
- 107 ■ Fish In Foil**  
Tilapia fillets coated in a fresh coriander paste garlic and coconut milk steamed in foil  
**32,000-ugx**
- 108 ■ Fish Curry**  
Coastal delicacy of south west India flavours of curry and coconut  
**26,000-ugx**
- 109 ■ Whole Fish Masala**  
Served with Tangy Sauce & Chips  
**35,000- Ugx**
- 110 ■ Deep-Fried Whole Fish**  
Served with Chips  
**30,000-ugx**
- 111 ■ Prawn Butter Masala**  
Prawn cooked in a robust masala tikka gravy  
**60,000-ugx**

### COMBO

- 112 ■ Chicken Slice with mushrooms**  
Bonless Chicken with mushroom served with rice / chips  
**35,000-ugx**
- 113 ■ Chicken with Cushew Nuts**  
Bonless Chicken with Cushew Nuts in Ginger & garlic gravy served with rice / chips  
**38,000-ugx**

## EUROPEAN SECTION

- 114 ■ Penne Arrabiata**  
A classic  
**20,000-ugx**
- 115 ■ Penne in White Sauce**  
A Classic  
**18,000-ugx**  
Add chicken at additional  
Chicken 8,000/-ugx and prawn at...15,000-ugx

### FLAMING CLASSICS

- 116 ■ Served with rice & Chef Special Sauce**
- 117 ■ Chicken Tikka Sizzler**  
**28,000-ugx**
- 118 ■ Chilly Chicken Sizzler**  
**32,000-ugx**
- 119 ■ Chilly Mushroom Sizzler**  
**28,000-ugx**
- 120 ■ Chilly Blust Vegetable Sizzler**  
**24,000-ugx**

## MAIN DISHES CURRY SPECIALS CHINESE VEGETARIAN

- 121 ■ Stir Asian Green**  
Chinese cabbage, broccoli, boc choy, baby corn & zucchini tossed in classic soya & roasted garlic  
**21,000-ugx**
- 122 ■ Assorted Vegetable in Choice Of Sauce**  
Hot garlic, Szechuan sauce, soya sauce, sweet & sour sauce  
**19,000-ugx**
- 123 ■ Vegetable Manchurian Sauce**  
All-time favorite Manchurian balls in soya garlic soya base sauce with fresh coriander  
**20,000-ugx**
- 124 ■ Cottage Cheese In Choice of Sauce**  
Hot garlic, Szechuan sauce, soya sauce, sweet & sour sauce  
**25,000-ugx**



## RICE & NOODLES

- 125 Pan Fried Noodles**  
Crispy pan fried noodle topped with vegetable or stir fried meat of your choice  
Vegetable Chicken Prawns  
**24,000-ugx 30,000-ugx 40,000-ugx**
- 126 Hakka Noodles**  
Homemade noodles with stir fried with shredded vegetable and your choice of meat  
Vegetable Chicken Prawns  
**20,000-ugx 28,000-ugx 35,000-ugx**
- 127 Chilly Garlic Noodle**  
Homemade noodles with stir fried with shredded vegetable and your choice of meat  
Vegetable Chicken  
**20,000-ugx 28,000-ugx**
- 128 Classic Fried rice**  
Classic steamed rice stir fried in a work with fresh vegetable  
Vegetable Egg Chicken  
**18,000-ugx 20,000-ugx 24,000-ugx**
- 129 ■ Brunt Garlic Fried Rice**  
Classic Steam rice Stir fried in a work with brunt garlic  
**18,000-ugx**
- 130 ■ Corn Fried Rice**  
**18,000-ugx**

## RICE SELECTIONS BIRIYANI

- 131 ■ Steam Rice**  
**13,000-ugx**
- 132 ■ Jeera Rice**  
**14,000-ugx**
- 133 ■ Onion Masala Pulao**  
**15,500-ugx**
- 134 ■ Dal Khichdi**  
**22,000-ugx**
- 135 ■ Vegetable Pulao**  
**17,000-ugx**
- 136 ■ Vegetable Biryani**  
**18,000-ugx**
- 137 ■ Chicken Biryani**  
**24,000-ugx**
- 138 ■ Chicken Tikka Biryani**  
**25,000-ugx**
- 139 ■ Egg Biryani**  
**22,000-ugx**
- 140 ■ Prawns Biryani**  
**50,000-ugx**
- 141 ■ Fish Biryani**  
**26,000-ugx**
- 142 ■ Goat Meat Biryani**  
**24,000 – Ugx**



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## ACCOMPANIMENTS

143 ■ **Raita**  
Pineapple / Burhani / Mix vegetable /  
Boondi / Pudhina/ Aloo raita  
**10,000-ugx**

144 ■ **Plain Curd**  
**9,000-ugx**

## BREAD SELECTION

145 ■ **Butter Naan/ Plain Naan**  
**6,000-ugx**

146 ■ **Garlic Naan**  
**8,000-ugx**

147 ■ **Chilly Naan**  
**8,000-ugx**

148 ■ **Turbo Naan (Cheddar Cheese)**  
**12,000-ugx**

149 ■ **Cheese Naan (Cheddar Cheese)**  
**10,000-ugx**

150 ■ **Paneer Naan (Cottage Cheese)**  
**9,000-ugx**

151 ■ **Paratha**  
Laccha/ Pudhina/Lal mirch/  
Palak/ Methi)  
**8,000-ugx**

152 ■ **Masala Kulcha**  
**9,000-ugx**

153 ■ **Bhatura**  
**8,000-ugx**

154 ■ **Tandoori Roti**  
**5,000-ugx**

155 ■ **Roomali Roti**  
**6,000-ugx**

156 ■ **Tawa Roti**  
**4,000-ugx**

## INDIAN SWEET SELECTION

157 ■ **Pista Kulfi**  
A cream and milk based flavored mixture  
frozen in moulds topped with rose syrup  
**15,000-ugx**

158 ■ **Rasmalai**  
A speciality from central India prepared from  
the cow milk and garnished with pistachios  
and saffron  
**13,500-ugx**

159 ■ **Gulab Jamun**  
Traditional Indian sweet made from  
evaporated milk & sugar  
**12,000-ugx**

160 ■ **Gajjar Ka Halwa**  
A Punjabi preparation made from carrot and  
milk we want you to try with a scoop of vanilla  
ice cream  
**12,000-ugx**

161 ■ **Choice of ice cream**  
Vanilla, Chocolate, Strawberry, Mango,  
Tutti Frutti  
**10,000-ugx**

162 ■ **Create your own Dessert**  
Fresh Fruit with Vanilla Ice cream  
**15,000-ugx**

163 ■ **Hot Chocolate Fudge**  
**18,000- Ugx**

164 ■ **Dark & White Chocolate Mousse**  
**18,000-ugx**

165 ■ **Fresh Fruit Tart**  
**16,000 ugx**



*We provide the following services:*

- Exclusive Take Away, Outside Catering.  
Baby Shower, Bridal Shower, Graduation Parties, Weddings,  
In House Parties, Cocktails, Tea Snacks,  
Birthdays and Business Lunches e.t.c  
Small in House Workshop Arrangements

Please contact our Manager for more details and  
Bookings

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Web: [haandikampala.ug](http://haandikampala.ug)

Mob: +256 755 123 546, +256 -701 411 221

Tel:+256 414 346 284

*The following are Ordered a day before (12 Hours)*

Raan (Goat) .....	70,000-ugx
Murgh Musallam .....	70,000-ugx
Noorani Kebab .....	45,000-ugx
Atta Chicken .....	60,000-ugx
Indian Mithai.....	



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# Jain Menu

## (No Onion No Garlic)

Authentic Indian cuisine and a unique venue creates a truly memorable dining experience. We invite you to relax, unwind and enjoy a dining experience that promises traditional Indian cooking with a modern twist.

Some of our dishes contain nuts. Before ordering please inform a member of staff if you have any allergies

### Soups

- 166 ■ **Tomato Soup**  
12,000-ugx
- 167 ■ **Sweet Corn Soup**  
12,000-ugx

### Veg Starters

- 168 ■ **Dahi Vada**  
15,000-ugx
- 169 ■ **Chilly Paneer**  
25,000-ugx
- 170 ■ **Paneer Tikka**  
26,000-ugx
- 171 ■ **Chilly Corn**  
24,000-ugx
- 172 ■ **Thai Crispy Veg**  
20,000-ugx
- 173 ■ **Crispy Veg Salt & Pepper**  
22,000-ugx
- 174 ■ **Tandoori Malai Broccoli**  
25,000-ugx

- 175 ■ **Kajju Bhutey Ke kebab**  
22,000-ugx
- 176 ■ **Hara Bhara Kebab**  
22,000-ugx
- 177 ■ **Turbo Naan (Cheddar Cheese)**  
12,000-ugx

### Main Course

- 178 ■ **Sig Paneer Makhani**  
24,000-ugx
- 179 ■ **Paneer Shahi Mumtaz**  
25,000-ugx
- 180 ■ **Paneer Tomato**  
26,000-ugx
- 181 ■ **Mutter Paneer**  
24,000-ugx
- 182 ■ **Corn Masala**  
24,000-ugx
- 183 ■ **Subz Makhani**  
22,000-ugx
- 184 ■ **Diwani Haandi**  
20,000 ugx



**185 ■ Mix Vegetable Kolhapuri**

20,000-ugx

**186 ■ Malai Kofta**

25,000-ugx

**187 ■ Vegetable Kofta**

20,000-ugx

**188 ■ Yellow Dal**

18,000-ugx

**189 ■ Dal Makhani**

20,000-ugx

**New Addition Sizzling**

**190 ■ Paneer Tikka Sizzler**

30,000-ugx

**191 ■ Vegetable Sizzler**

28,000-ugx

**Rice & Pulao**

**192 ■ Steamed Rice**

13,000-ugx

**193 ■ Jeera Rice**

14,000-ugx

**194 ■ Vegetable Pulao**

16,000-ugx

**195 ■ Kaju Pulao**

25,000-ugx

**196 ■ Corn Fried Rice**

18,000-ugx

**197 ■ Classic Fried Rice**

18,000-ugx

**198 ■ Curd Rice**

19,000-ugx



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