



AMRITSAR 
HAVELI®
WORLD RECORD HOLDER RESTAURANT CHAIN

AMRITSAR | MUMBAI | KHARAR | BATHINDA | GURDASPUR
JALANDHAR | ATTAPUR | SIRSA | RAJKOT | MOHALI
AHMEDABAD | LUCKNOW | NOIDA | JHANSI | PATHANKOT
GARHSHANKAR | RAEBARELI | PRAYAGRAJ | NANDED
CHANDRAPUR | SRI NAGAR | VISAKHAPATNAM | KANPUR
GHAZIABAD | JUBILEE HILLS | BENGALURU
NOIDA SECTOR - 63

For Reservation Call :

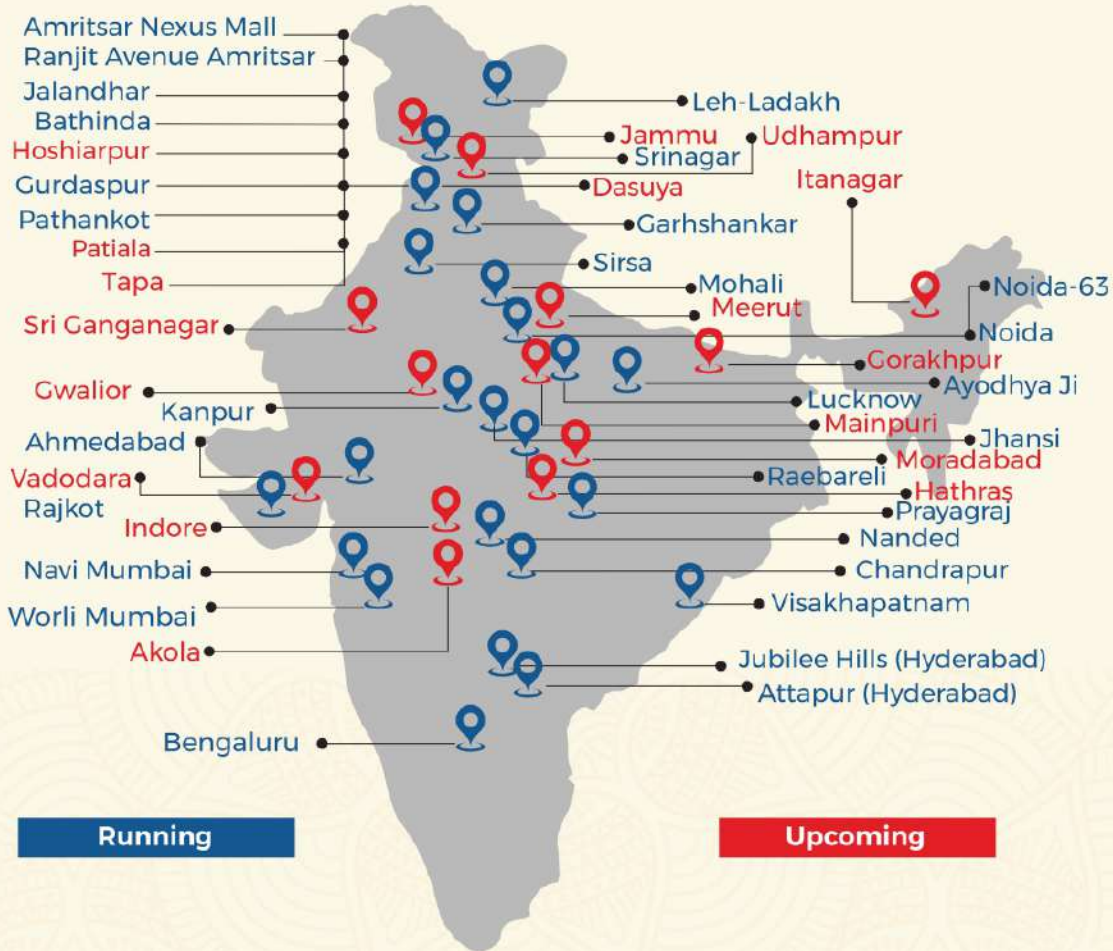
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www.amritsarhaveligroup.com

Please allow us 30 minutes to serve you best
Order once placed will not be cancelled
If you are allergic, please call for assistance
Rates are subject to change without prior notice



AMRITSAR HAVELI GROUP



Amritsar Haveli is a Traditional Punjabi Restaurant Chain known for its Punjabi food & Hospitality established in 2018 to serve delicious and hygienic Punjabi Food. We have an obsession with high quality, inspired by the Punjabi Culture & food. We believe in the pleasure of taste, that's why freshness and best ingredients are so important to us. Our team works hard for maintaining quality and consistency with a mindset of cooking with love and delivering the Best. We are gradually expanding to multiple locations across India.

TANDOOR SE

CHEF SPECIAL

HAVELI PANEER TIKKA (8 Pcs) **379**

Cottage cheese marinated with curd and haveli spices and roasted in tandoor.

ACHARI PANEER TIKKA (8 Pcs) **349**

Cottage cheese marinated with curd, achari herbs and haveli spices and roasted in tandoor.

STUFFED PANEER TIKKA (8 Pcs) **399**

Cottage cheese is stuffed with cheese, cashewnut, green chilly, green coriander, haveli special spices and marinated with curd and roasted in tandoor.

MALAI PANEER TIKKA (8 Pcs) **379**

Cottage cheese marinated with cream, curd and haveli special spices and roasted in tandoor.

HARYALI PANEER TIKKA (8 Pcs) **379**

Cottage cheese and green veggies in green marination with haveli special spices and roasted in tandoor.

ACHARI MUSHROOM TIKKA (12 Pcs) **349**

Achari mushroom marinated with curd, cream, roasted chana powder, haveli special achari spices and roasted in tandoor.

STUFFED MUSHROOM TIKKA (8 Pcs) **379**

Chopped mushroom, cream, cottage cheese, green chilly, green coriander, stuffed in mushroom, marinated with curd, cheese, haveli special spices and roasted in tandoor.

CHEF SPECIAL

HAVELI TANDOORI PLATTER (14 Pcs) **599**

Three types cottage cheese, baby corn, pineapple, mushroom, veg seekh kebab, marinated in haveli special spices and roasted in tandoor.

MAHARAJA TANDOORI PLATTER (24 Pcs) **799**

Hara bhara kebab, malai soya chaap, achaari soya chaap, paneer tikka, malai paneer tikka, mushroom tikka, roasted pineapple, 2 rumali roti

HAVELI MUSHROOM TIKKA (12 Pcs) **379**

Fresh mushroom marinated with curd, cream roasted chana powder, haveli special spices and roasted in tandoor.

VEG SEEKH KEBAB (6 Pcs) **329**

Mixed vegetable, cottage cheese and suran, marinated in haveli special spices and roasted in tandoor.

HARA BHARA KEBAB (8 Pcs) **329**

Spinach patty with green vegetable and nuts marinated in haveli special spices and deep - fried.

PAPAD

ROASTED PAPAD (1 Pcs) **69**

Crispy indian wafer made from lentil or punjabi flavor and roasted in tandoor.

FRY PAPAD (1 Pcs) **69**

Crispy indian wafer made from lentil or punjabi flavor and deep fried.

MASALA PAPAD (Fried / Roasted) **99**

Papad fried or roasted served with fresh onion, cucumber, tomato, peanuts, coriander and chat masala and garnished with fresh cottage cheese and sev bhujija.

SOYA CHAAP

NEW **SOYA MALAI CHAAP** (8 Pcs) **279**
Soya pieces marinated in curd, ginger-garlic, and cashew paste, roasted in the tandoor.

NEW **SOYA CHEESE CHAAP** (8 Pcs) **299**
Tender soya chaap with rich spices and melted cheese for a creamy, savory delight

NEW **SOYA AFGHANI CHAAP** (8 Pcs) **279**
Soya chunks marinated in curd, cheese, cream, and Haveli special spices, roasted in the tandoor

NEW **SOYA ACHAARI CHAAP** (8 Pcs) **279**
Pieces of soya marinated with curd, ginger garlic paste, cashewnut paste and haveli special achari spices and roasted in tandoor.

NEW **SOYA CHAAP PLATTER** (12 Pcs) **499**
Malai chaap 3 pcs, Achaari chaap 3 pcs, Afghani Chaap pcs, Haryali Chaap 3 pcs, 2 rumali roti

SALAD / RAITA

PINEAPPLE RAITA **249**
Pineapple mixed with fresh curd.

MIX VEG RAITA **229**
Chopped onion, tomato, cucumber and jeera powder mixed with curd.

BOONDI RAITA **199**
Gram flour puffs and jeera powder mixed with curd.

PLAIN CURD **79**
Fresh curd.

GREEN SALAD **149**
Fresh garden vegetable salad.

PEANUT MASALA **229**
Peanut masala salad with crunchy peanuts, fresh vegetables, and a tangy spice blend

DALON KI PASAND

CHEF SPECIAL

HAVELI SPECIAL DAL FRY 329
Made with lentils (Urad dal black), tomatoes, haveli special spices and topped with desi ghee.

YELLOW DAL FRY 249
Made with lentils, tomatoes, spices and topped with desi ghee.

DAL MAKHANI 279
Made with lentils, tomatoes, haveli special spices and served with butter and cream.

AMRITSARI CHANA MASALA 299
Chickpeas in spiced onion-tomato gravy, garnished with ginger and coriander

RAJMA MASALA 279
Kidney beans in spiced tomato-onion gravy, garnished with ginger and coriander.

PANEER KA PYAAR

CHEF SPECIAL

HAVELI SPECIAL PANEER 379
Cottage cheese cooked with haveli spices, onion, tomatoes, cashewnut, red and yellow capsicums and topped with desi ghee.

PANEER TIKKA BUTTER MASALA 349
Cottage cheese roasted in tandoor and cooked in haveli special spices, onion, tomatoes, cashewnuts and served with butter and cream.

PANEER TAKA TAK 349
Cottage cheese cooked in haveli special spices, capsicum and onions in a tangy gravy.

PANEER LABABDAR 349
Cottage cheese cooked with haveli special spices and cheese in onion & tomato gravy.

KADHAI PANEER 349
Cottage cheese cooked with haveli special spices, capsicum, onion & tomato gravy.

SHAHI PANEER 349
Cottage cheese in cashewnut gravy and served with cream.

PALAK PANEER 349
Cottage cheese in spiced spinach gravy, served with cream and butter

TOMATO PANEER 349
Cottage cheese in spiced tomato gravy, served with cream and butter.

PANEER PASANDA 379
Cheese stuffed with nuts, cooked in spiced tomato-cashew gravy, served with butter and cream.

MATAR PANEER 329
Cottage cheese and peas in spiced tomato-onion gravy, garnished with coriander.

PANEER BHURJI 349
Grated cottage cheese, cube capsicum cooked with haveli special spices and served with ginger and coriander.

MAKHANI PANEER 379
Paneer cubes sautéed with an array of colourful bell peppers, onions, and spices

SUBZIYAN

GOBHI ALOO MASALA 279

Potatoes and fresh cauliflower cooked in light gravy of onions and tomatoes and haveli special spices.

MALAI KOFTA 329

Cottage cheese and potato stuffed with raisins and haveli special spices with a rich combination of cashew and tomato gravy.

JEERA ALOO 279

Potatoes cooked in a light gravy of cumin, tomatoes, onions and haveli special spices and garnished with green coriander

DUM ALOO 279

Fresh baby potatoes fried in desi ghee and cooked with haveli special spices, onion, tomatoes and cashewnut gravy.

MIX VEG 279

French beans, cauliflower, capsicum, peas, carrot, peeled potatoes, cottage cheese cooked in tomato and onion gravy.

VEG KOLHAPURI 329

A tantalizing medley of garden-fresh vegetables cookin in a robust and aromatic kolhapuri masala, packed with a fiery blend of spices.

PUNJABI KOFTA 329

Spiced vegetable dumpling in a rich, creamy tomato-onion gravy, finished with a touch of fresh cream and spices.

SARSON DA SAAG (SEASONAL) 279

Fresh sarson da saag, palak and bathua in haveli special spices served with white butter and cream.

MUSHROOM MATAR MASALA 329

Fresh mushroom and green peas with haveli special spices, onion, tomatoes & cashewnut gravy served with ginger and coriander.

ROASTED MUSHROOM MASALA 349

Mushroom roasted in tandoor and cooked in haveli special spices, with onion, tomato and cashewnut thick gravy.

PALAK MUSHROOM 349

Fresh spinach and mushrooms cooked in haveli special spices and served with cream and butter.

MUSHROOM DO PIAZA 349

Fresh mushrooms cooked in haveli special spices onion, tomatoes and cashewnut gravy and served with ginger and coriander.

BASMATI KI BAHAR

PLAIN RICE <i>Steamed rice.</i>	199
JEERA RICE <i>Basmati rice steamed with cumin seeds.</i>	229
VEG. PULAO <i>Basmati rice cooked with veggies.</i>	279
MATAR PULAO <i>Basmati rice cooked with green peas.</i>	279
KASHMIRI PULAO <i>Basmati rice cooked in butter with mixed vegetables and haveli special spices and dry fruits.</i>	329
PLAIN KHICHDI <i>Cooked with rice and moong lentils.</i>	249
MASALA KHICHDI <i>Mung lentils, basmati rice, onions, tomatoes and haveli special spices.</i>	299

BIRYANI KI DAAWAT

VEG BIRYANI <i>Basmati rice cooked with fresh chopped vegetable and spices and served with raita.</i>	299
HAVELI SPECIAL BIRYANI <i>Basmati rice infused with our signature haveli special spices, layered with vegetables and served with raita.</i>	349
HYDERABADI DUM BIRYANI <i>Basmati rice layered with marinated vegetables and aromatic spices and served with raita.</i>	349
 MAHARAJA BIRYANI <i>Paneer Tikka, Paneer Ajuwani Tikka, Mushroom Tikka, Veg Seekh Kebab, Dal Makhani, Special Biryani, Mix Veg, Plain Gravy, Lachha Onion, 2 Papad, Mint Sauce, 2 Gulab Jamun.</i>	799

ROTIYAN

TANDOORI ROTI 39

Indian flat bread prepared in tandoor.

TANDOORI BUTTER ROTI 49

Indian flat bread prepared in tandoor and coated with butter.

PLAIN TAWA ROTI 39

Whole wheat bread prepared in tawa.

TAWA BUTTER ROTI 49

Whole wheat bread prepared in tawa and coated with butter.

MISSI ROTI 69

Whole wheat flour, gram flour & haveli special spices prepared in tawa.

MAKKI DI ROTI 69

Freshly grounded dry corn flour bread prepared in tawa.

RUMALI ROTI 59

Indian flat bread prepared in tawa.

GARLIC BUTTER ROTI 59

Whole wheat flour with garlic.

PARATHA

METHI PARATHA 109

Whole wheat flour with methi and topped with butter.

LACHHA PARATHA 89

Multi layered flour bread and topped with butter.

LAL MIRCH PARATHA 109

Multi layered flour bread with red chillies and butter.

HARI MIRCH PARATHA 109

Multi layered flour bread with green chillies and butter.

TAWA PLAIN PARATHA 59

Pan-fried multi layered bread topped with butter.

ALOO TAWA PARATHA 129

Fresh potatoes and whole wheat flour bread prepared in tawa.

GOBHI TAWA PARATHA 129

Fresh cauliflower and whole wheat flour bread prepared in tawa.

PANEER TAWA PARATHA 179

Cottage cheese and whole wheat flour bread prepared in tawa.

NAAN

PLAIN NAAN

Flour flat bread baked in tandoor.

79

BUTTER NAAN

Flour flat bread baked in tandoor and coated in butter.

89

GARLIC NAAN

Flour flat bread and garlic baked in tandoor.

109

CHEESE NAAN

Flour flat bread stuffed with cheese and baked in tandoor.

139

KASHMIRI NAAN

Flour sweet flat bread filled with fruit and nuts and baked in tandoor.

149

CHUR CHUR NAAN

Flour flat crunchy bread layered with ghee and baked in tandoor.

169

CHEESE NAAN WITH GRAVY

Soft naan stuffed with melted cheese, served with rich, flavorful gravy

249

KATHI ROLL

PANEER KATHI ROLL

Roasted paneer tikka, yummy gravies, capsicum, mayonnaise stuffed in Rumali Roti.

249

MUSHROOM KATHI ROLL

Roasted mushroom tikka, yummy gravies, capsicum, mayonnaise stuffed in Rumali Roti.

249

PANEER & MUSHROOM KATHI ROLL

Roasted paneer and mushroom tikka, yummy gravies, capsicums, mayonnaise stuffed in Rumali Roti.

299

SOYA MALAI TIKKA KATHI ROLL

Soya malai tikka wrapped in a soft paratha, filled with fresh vegetables and a creamy sauce, creating a rich and flavorful roll

229

THALI

MINI THALI (Serves 1) 299

Dal Makhani, Mix Veg, Raita, Salad, 3 Roti

AMRITSARI THALI (Serves 1-2) 329

Dal Makhani, Chana Masala, Papad, Boondi Raita, 2 Lachha Paratha, Gulab Jamun, Chaas

HAVELI SPECIAL THALI (Serves 1-2) 399

Dal Makhani, Kadhai Paneer, Mix Veg, Salad, Plain Rice, Papad, Pineapple Raita, 1 Butter Naan, 2 Roti, Gulab Jamun, Chaas.

PUNJABI THALI (Serves 1-2) 399

Dal Makhani, Amritsari Chana Masala, Paneer Tikka Butter Masala, Salad, Papad, Boondi Raita, Jeera Rice, 2 Lachha Paratha, 1 Gulab Jamun

MAHARAJA THALI (Serves 3-4) 1499

Yellow Dal, Dal Makhani, Chana Masala, Papad, Kadhai Paneer, Mushroom Masala, Mix Veg, Gobhi Aloo, Pineapple Raita, Jeera Rice, 2 Roti, 1 Lachha Paratha, 1 Butter Naan, Salad, Lachha Onion, Pickle, Mint Sauce, 2 Gulab Jamun, Maharaja Lassi

JAIN THALI (Serves 1-2) 329

Yellow Dal, Kadhai Paneer, Rajma Masala, Boondi Raita, Jeera Rice, 2 Roti / 1 Paratha, Gulab Jamun

RICE BOWL

CHANA MASALA 199

Spiced chickpeas over fragrant basmati rice.

YELLOW DAL FRY 199

Creamy yellow dal served over fluffy basmati rice.

PANEER TIKKA BUTTER MASALA 229

Grilled paneer in creamy butter masala over basmati rice.

DAL MAKHANI 199

Creamy black lentils served over aromatic basmati rice

RAJMA MASALA 199

Spiced kidney beans served over fragrant basmati rice.

AMRITSAR KI SHAAN

CHEF SPECIAL

HAVELI SPECIAL KULCHA WITH CHANA 229

Crunchy bread with mix vegetables, cottage cheese and haveli special spices with butter.

GOBHI KULCHA WITH CHANA 199

Crunchy bread with fresh cauliflower stuffing and haveli special spices with butter.

MIX VEG KULCHA WITH CHANA 199

Crunchy bread with mix vegetable stuffing and haveli special spices with butter.

ONION KULCHA WITH CHANA 199

Crunchy bread with onion stuffing and haveli special spices with butter.

PANEER KULCHA WITH CHANA 249

Crunchy bread stuffed with a cottage cheese filling, baked to golden perfection and served hot.

GARLIC KULCHA WITH CHANA 199

Crunchy bread with garlic and haveli special spices with butter.

ALOO PARATHA WITH CURD 199

Fresh potatoes and whole wheat flour bread prepared in tawa.

GOBHI PARATHA WITH CURD 199

Fresh cauliflower and whole wheat flour bread prepared in tawa.

PANEER PARATHA WITH CURD 249

Cottage cheese and whole wheat flour bread prepared in tawa.

MIX VEG PARATHA WITH CURD 229

Whole wheat bread stuffed with a blend of mixed vegetables and cooked on a tawa

ONION PARATHA WITH CURD 199

Whole wheat bread stuffed with spiced onions, cooked on a tawa.

BHATURE CHANE 199

Deep-fried bread served with spiced chickpea curry.

CHUR CHUR NAAN PLATTER 329

Flour flat crunchy bread layered with ghee and baked in tandoor with chana

COMBOS

KADHAI PANEER + 1 BUTTER NAAN 249
/ 2 ROTI

DAL MAKHANI + 1 BUTTER NAAN 229
/ 2 ROTI

MIX VEG + 1 BUTTER NAAN / 2 ROTI 229

SOYA MALAI CHAAP (6pcs) 229
/ 1 RUMALI ROTI

BHATURA CHANA + 1 AMRITSARI LASSI 249

HAVELI SPECIAL KULCHA 249
/ 1 AMRITSARI LASSI

PANEER TIKKA BUTTER MASALA 249
1 BUTTER NAAN / 2 ROTI

MUSHROOM DO PYAZA 249
BUTTER NAAN / 2 ROTI

DESSERTS

GULAB JAMUN (2 PCS)	99
RASMALAI (1 PC)	69
GAJAR KA HALWA (SEASONAL)	249
MOONG DAL HALWA	249
MATKA KULFI	99

LASSI

AMRITSARI LASSI (SWEET/ SALTED)	149
MANGO LASSI	159
KESAR LASSI	179
HAVELI SPECIAL LASSI	179
 MAHARAJA LASSI	229
STRAWBERRY LASSI	159

TEA

DESI MASALA TEA	69
SPECIAL GUR TEA	79

PIZZAS 8"

MARGHERITA PIZZA <i>Only Cheese</i>	229
GARDEN FRESH <i>Onion, Fresh Tomato, Capsicum</i>	249
CHEESY BITE <i>Cheese Dip, Jalapeño Dip, Paneer, Capsicum, Onion, Mushroom, Gherkins, Baby Corn</i>	279
PANEER TIKKA <i>Onion, Double Paneer, Jalapeño, Baby Corn, Tandoori Dip</i>	279
PANEER SPECIAL <i>Paneer, Capsicum, Sweet Corn, Onion, Olives, Cheese Dip</i>	299

PASTAS

WHITE SAUCE PASTA <i>Creamy pasta in a rich white sauce with garlic</i>	329
RED SAUCE PASTA <i>Pasta tossed in a tangy tomato sauce with herbs</i>	329
MIX SAUCE PASTA <i>Mixed sauce pasta in a creamy blend of tangy tomato and rich Alfredo, infused with herbs and spices.</i>	379

**Served with 2pcs Garlic Bread*

SALADS

NACHOS SALAD <i>Capsicum, Sweet Corn, Olives</i>	249
DIET SALAD <i>Pineapple, Corns, Paneer, Cucumber</i>	279
TROPICAL SALAD <i>Pineapple, Sweet Corn, Paneer, Cucumber</i>	299

BURGERS

VEG CHEESE BURGER	199
DOUBLE CHEESE BURGER	249
GRILLED CHEESE BURGER	299

**Served with Fries*

SANDWICHES

VEG GRILLED SANDWICH	249
PANEER TIKKA SANDWICH	279
PANEER & CHEESE SANDWICH	299
PANEER & MUSHROOM SANDWICH	299

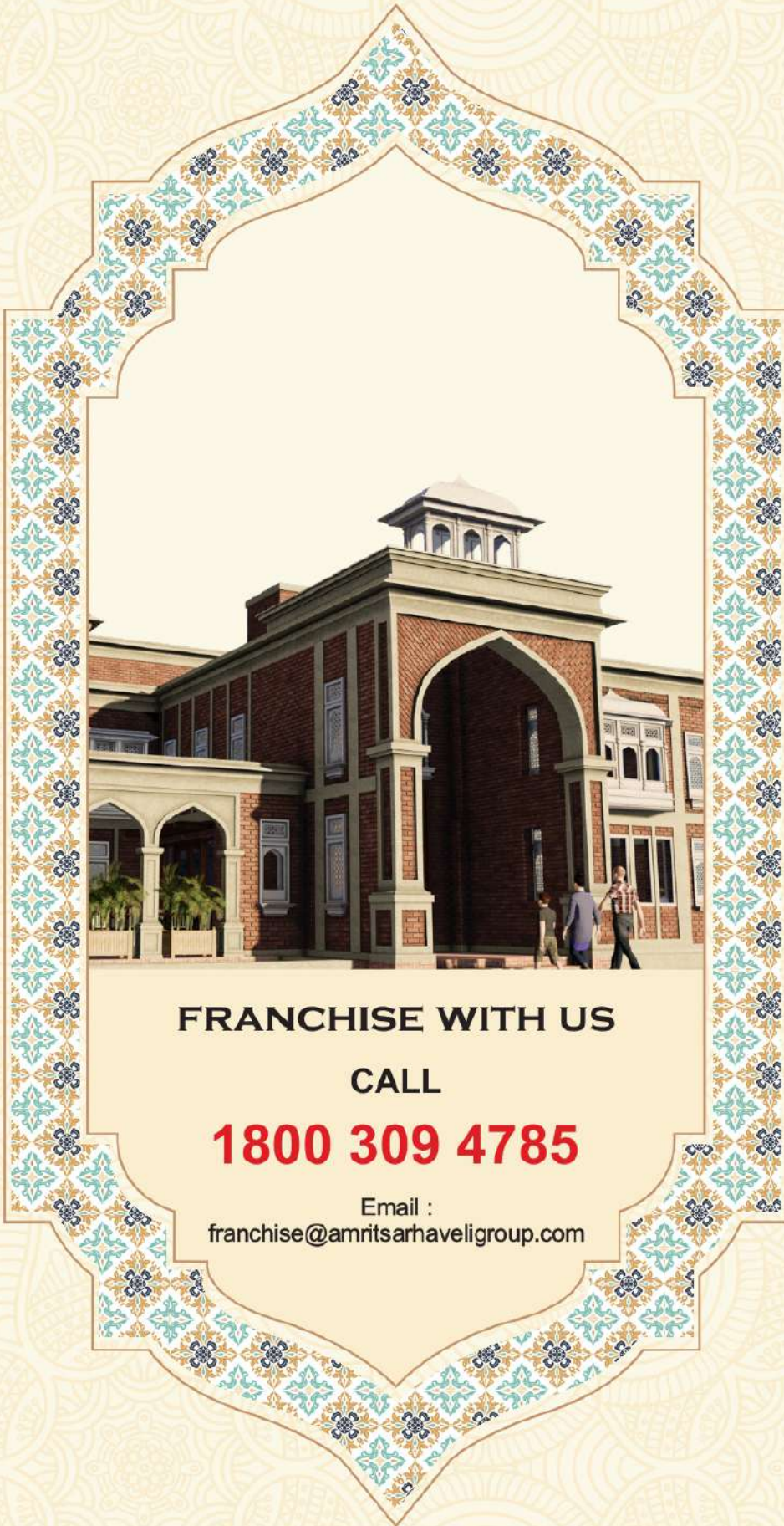
**Served with Fries*

GARLIC BREADS

PLAIN GARLIC BREAD (4 PCS)	179
CHEESE GARLIC BREAD (4 PCS)	199
PREMIUM GARLIC BREAD (4 PCS)	229

SIDES

FRENCH FRIES	199
MASALA FRIES	229
CHEESY FRIES	249
PERI PERI FRIES	279
PANEER PAKODA	349
ASSORTED PAKODA	279



FRANCHISE WITH US

CALL

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