



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
AKOLA | MADHURAWADA | AYODHYA | **PATIALA**

For Reservation Call :
83601 84601

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

TANDOOR SE

CHEF SPECIAL

HAVELI PANEER TIKKA (8 Pcs) **359**
Cottage cheese marinate with curd and haveli spices roasted in tandoor.

ACHARI PANEER TIKKA (8 Pcs) **339**
Cottage cheese marinate with curd and achari herbs, haveli spices in tandoor.

STUFFED PANEER TIKKA (8 Pcs) **379**
Paneer is stuffed with cheese and cashewnut, green chilly, green coriander, haveli special spices, marinate with curd in tandoor.

MALAI PANEER TIKKA (8 Pcs) **359**
Cottage cheese marinate with cheese and curd, haveli special spices in tandoor.

HARYALI PANEER TIKKA (8 Pcs) **359**
Cottage cheese and green veggies in green marination with haveli special spices in tandoor.

ACHARI MUSHROOM TIKKA (12 Pcs) **349**
Achari mushroom marinate with curd, cheese, roasted chana powder, haveli special achari spices roasted in tandoor.

STUFFED MUSHROOM TIKKA (8 Pcs) **379**
Chopped mushroom, cheese, cottage cheese, green chilly, green coriander, stuffed in mushroom, marinate with curd, cheese, haveli special spices in tandoor.

CHEF SPECIAL

HAVELI MUSHROOM TIKKA (12 Pcs) **359**
Fresh mushroom marinate with curd, cheese roasted chana powder, haveli special spices roasted in tandoor.

CHEF SPECIAL

HAVELI TANDOORI PLATTER (14 Pcs) **639**
Three types Cottage cheese, baby corn, pine apple, mushroom, veg seek kebab, marinate in haveli special spices roasted in tandoor.

CHEF SPECIAL

MAHARAJA TANDOORI PLATTER (24 Pcs) **899**
Hara bhara kebab, malai soya chaap, achaari soya chaap, paneer tikka, malai paneer tikka, mushroom tikka, roasted pineapple, 2 rumall roti

VEG SEEKH KEBAB (6 Pcs) **359**
Mixed vegetable cottage cheese and suran, marinated in haveli special spices roasted in tandoor.

HARA BHARA KEBAB (8 Pcs) **359**
Spinach patty with green vegetable and nuts marinate haveli special spices in deep - fried.

MALAI BROCCOLI (8 Pcs) **399**
Broccoli marinated, cheese, curd, haveli special spices and cream, cashewnut roasted in tandoor.

SOYA CHAAP

- SOYA CHEESE CHAAP** (8 Pcs) **309**
Soya chaap marinated in a haveli special spices and creamy cheese, grilled to perfection and garnished with fresh herbs in tandoor
- HARYALI CHAAP** (8 Pcs) **299**
Soya Chaap marinated in fresh green herbs and haveli spices, grilled to perfection in a tandoor
- SOYA ACHAARI CHAAP** (8 Pcs) **299**
Soya chaap marinate with curd and achari herbs, haveli spices in tandoor
- SOYA MALAI CHAAP** (8 Pcs) **309**
Soya chaap marinated in a creamy blend of yogurt, cream, and mild spices, grilled in a tandoor
- SOYA CHAAP PLATTER** (12 Pcs) **579**
Malai chaap 3 pcs, Achaari chaap 3 pcs, Afghani Chaap pcs, Haryali Chaap 3 pcs, 2 rumali roti

SIDES

- PANEER PAKODA** **339**
Paneer, dipped in a spiced gram flour batter and deep-fried
- ASSORTED PAKODA** **309**
deep-fried fritters made with a variety of vegetables and spices, offering a mix of flavors and textures
- FRENCH FRIES** **219**
Fresh potatoes, cooked in vegetable oil and seasoned with salt
- MASALA FRIES** **299**
Crispy French fries coated in tangy peri peri seasoning, offering a spicy and flavorful kick

AMRITSARI PAPAD

ROASTED PAPAD (1 Pcs)	69
<i>Crispy indian wafer made from lentil or punjabi flavor in tandoor.</i>	
FRY PAPAD (1 Pcs)	69
<i>Crispy indian wafer made from lentil or punjabi flavor, deep fried.</i>	
MASALA PAPAD (1 Pcs)	89
<i>One papad fried or roasted served with fresh onion, cucumber, tomato, peanut, coriander & chat masala garnish with fresh cottage cheese and sev bhujija.</i>	
AMRITSARI MASALA PAPAD	129
<i>Chopped onion, tomatoes, cucumbers, green chilly, lemon, chat masala cooked with dry heat on amritsari masala papad.</i>	

SOUPS

SWEET CORN	179
<i>Lightly spiced soup with sweet corn and other veggies.</i>	
VEG. CLEAR	159
<i>Seasonable veggies Comforting and light soup.</i>	
CREAM OF TOMATO	209
<i>Fresh Tomato and creamlightly spiced soup croutons.</i>	
HOT & SOUR	209
<i>A combination of spicy and fine chopped vegetables.</i>	
TALUMEIN	209
<i>A combination of spicy and sour with vegetables and noodles.</i>	
MANCHOW	209
<i>A combination of spicy and fine chopped vegetables top noodles.</i>	
LEMON CORIANDER	209
<i>Fine combination of lemon and coriander Soup.</i>	

DALON KI PASAND

CHEF SPECIAL	HAVELI SPECIAL DAL FRY	359
	<i>Made with lentils (Urad dal black), tomatoes, haveli spices and top desi ghee.</i>	
CHEF SPECIAL	DAL MAKHANI	299
	<i>Made with lentils, tomatoes, haveli special spices served with butter and cream</i>	
	YELLOW DAL	299
	<i>Lentils cooked with spices, topped with garlic and cumin</i>	
	YELLOW DAL TADKA	309
	<i>Lentils cooked with haveli special spices top garlic and jeera tadka.</i>	
	AMRITSARI CHANA MASALA	309
	<i>White Chick peas cooked with an onion and tomato gravy with haveli spices served with ginger and coriander.</i>	
	RAJMA MASALA	309
	<i>Red Kidney Beans Cooked in haveli special spices tomatoes and onion gravy served with ginger and coriander.</i>	

PANEER KA PYAAR

CHEF SPECIAL

HAVELI SPECIAL PANEER 399

Cottage cheese cooked with haveli spices, onion, tomatoes, cashewnut, capsicums red and yellow top desi ghee.

PANEER TIKKA BUTTER MASALA 359

Cottage cheese roasted in tandoor, haveli spices, onion, tomatoes, cashewnuts served butter and cream.

PANEER TAKA TAK 359

Paneer cooked in haveli spices and tangy gravies capsicum and onions.

PANEER LABABDAR 359

Cottage cheese cooked with haveli spices and cheese with onion & tomato gravies.

KADHAI PANEER 359

Cottage cheese cooked with haveli spices, capsicum, onion & tomato gravies.

SHAHI PANEER 359

Cottage cheese cashewnut gravies, haveli spices served with cream.

PALAK PANEER 359

Cottage cheese haveli spices in spinach and onion & tomato gravy with cream and butter.

TOMATO PANEER 359

Cottage cheese haveli spices, tomato gravy served with cream and butter.

PANEER PASANDA 359

Cottage cheese filled with raisins, nuts and haveli special spices, tomatoes, cashewnut gravies served with butter and cream.

MATAR PANEER 359

Cottage cheese with fresh peas, tomatoes and onion gravy & haveli spices served with green coriander.

PANEER BHURJI 359

Grated Cottage Cheese, Cube Capsicum, haveli special spices, served with ginger and coriander.

MAKHANI PANEER 389

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

SUBZIYAN

CHEF SPECIAL

CHEESE BUTTER MASALA 399

Cottage cheese tomatoes, cashewnut gravies served with butter and cream.

GOBHI ALOO MASALA 309

Special potatoes and fresh cauliflower cooked with onion, tomatoes gravy and haveli special spices.

MALAI KOFTA 359

Cottage cheese & Potato stuffed with raisins & haveli special spices rich combination of cashew.

JEERA ALOO 299

Fresh potatoes cooked with cumin seeds and spices, garnished with green coriander.

DUM ALOO 299

Fresh baby potatoes fry in desi ghee cooked haveli special spices onion & tomatoes, cashewnut gravy.

MIX VEG 309

French beane, cauliflower, capsicum, peas, carrot, peeled potatoes, paneer, tomatoes & onion gravy.

VEG KOFTA CURRY 359

Fresh mixed vegetables dumpling in haveli special spices onion, tomatoes, cashewnut gravies served with butter and cream.

PUNJABI KOFTA 359

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

PALAK CORN 359

Fresh spinach and corn cooked with onion & tomatoes gravy served with butter and cream.

SARSON DA SAAG (SEASONAL) 309

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

MUSHROOM MATAR MASALA 359

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

CHEF SPECIAL

ROASTED MUSHROOM MASALA 399

Mushroom roast in tandoor cooked in haveli special spices with onion, tomatoes & cashewnut thick gravy.

PALAK MUSHROOM 359

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

MUSHROOM DO PIAZA 359

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

VEG KOLHAPURI 359

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

SALADS

GREEN SALAD <i>Fresh garden vegetable salad.</i>	179
ONION SALAD <i>Fresh garden vegetable salad.</i>	99
PEANUT MASALA SALAD <i>Fresh garden vegetable salad.</i>	219

RAITA

PINEAPPLE RAITA <i>Pineapple mixed with fresh curd.</i>	179
BOONDI RAITA <i>Gram flour puffs and jeera powder mixed with curd.</i>	159
MIX VEG RAITA <i>Onion, tomato, cucumber, chopped and jeera powder mixed with curd.</i>	159
PLAIN CURD <i>Fresh curd.</i>	89

BASMATI KI BAHAR

PLAIN RICE <i>Steamed rice.</i>	179
JEERA RICE <i>Basmati rice cooked with cumin seeds.</i>	219
GARLIC JEERA RICE <i>Long grain white rice, cooked with cumin seeds and fresh garlic cloves, crushed, chopped chillies and served with coriander</i>	269
CHEF SPECIAL VEG. PULAO <i>Veggies cooked with basmati rice.</i>	309
MATAR PULAO <i>Basmati rice cooked with green peas.</i>	339
KASHMIRI PULAO <i>Steamed basmati rice cooked with mixed vegetables with butter and haveli special spices and dried fruit.</i>	359
PLAIN KHICHDI <i>Cooked with rice and moong lentils.</i>	299
MASALA KHICHDI <i>Mung lentils, basmati rice, onions, tomatoes and haveli special spices.</i>	359

BIRYANI KI DAAWAT

VEG BIRYANI

309

Fresh chopped vegetables cooked with basmati rice with haveli special spices served with raita.

HYDERABADI BIRYANI

359

Fresh chopped vegetables cooked with basmati rice with haveli special spices served with raita.

HAVELI SPECIAL BIRYANI

399

Fresh chopped vegetables cooked with basmati rice with haveli special spices served with raita.

MAHARAJA BIRYANI

899

Paneer Tikka, Paneer Aiwani Tikka, Mushroom Tikka, Veg Seekh Kebab, Dal Makhani, Special Biryani, Mix Veg, Plain Gravy, Lachha Onion, 2 Papad, Mint Sauce, 2 Gulab Jamun.

ROTIYAN

TANDOORI ROTI

39

Indian flatbread in tandoor.

TANDOORI BUTTER ROTI

49

Indian flat bread coated with butter.

PLAIN TAWA ROTI

29

Whole wheat bread cooked in tawa.

TAWA BUTTER ROTI

39

Whole wheat bread coated with butter.

RUMALI ROTI

39

Wheat flour baked in tawa.

MISSI ONION ROTI

59

Gram flour flatbread with onions.

MISSI ROTI

49

Whole wheat flour, gram flour & haveli special Spices.

MAKKI DI ROTI

49

Freshly Grounded dry corn flour bread.

GARLIC BUTTER ROTI

49

Whole wheat flour with garlic.

NAAN

PLAIN NAAN 59
Flour And Bake In Tandoor.

BUTTER NAAN 69
Flour And Bake In Tandoor Coated In Butter.

GARLIC NAAN 79
Flour, Garlic Bake In Tandoor.

CHEESE NAAN 79
Flour bread stuffed with cheese and baked in tandoor.

KASHMIRI NAAN 149
Flour bread Sweet, fruit and nut-filled naan.

CHEF SPECIAL **CHUR CHUR NAAN** 149
Flour Crunchy, Layered Of Ghee.

CHEF SPECIAL **CHUR CHUR NAAN PLATTER** 339

PARATHA

METHI PARATHA 59
Whole wheat flour methi with butter.

LACHHA PARATHA 59
Multi layered flour bread with butter.

LAL MIRCH PARATHA 59
Multi layered flour bread with red chillies and butter.

HARI MIRCH PARATHA 59
Multi layered flour bread with green chillies and butter.

TAWA PLAIN PARATHA 59
Pan-fried multi layed bread with butter.

ALOO TAWA PARATHA 89
Fresh potatoes and whole wheat flour in tawa.

GOBHI TAWA PARATHA 99
Fresh cauliflower and whole wheat flour in tawa.

CHEF SPECIAL **PANEER TAWA PARATHA** 119
Cottage cheese and whole wheat flour in tawa.

CHINESE STARTERS

GARLIC PANEER <i>Paneer cooked in garlic-infused sauce.</i>	359
CHILLY PANEER DRY <i>Stir-fried paneer with bell peppers and spicy sauces.</i>	359
VEG MANCHURIAN DRY <i>Fried Vegetables balls tossed in savory chinese-inspired sauce.</i>	339
CHILLY MUSHROOM DRY <i>Deep fried mushroom tossed onion bellpepar n some chilly touch chilly sauce.</i>	359
SCHEZWAN PANEER DRY <i>Spicy, stir-fried paneer cubes with Schezwan sauce.</i>	359
DRAGON PANEER <i>Crispy Fried paneer, chopped onion, capsicum, green chillies, coriander, crushed black pepper, ginger, garlic paste tossed in chinese sauces.</i>	389
MUSHROOM DUPLEX <i>stuffed mushrooms are filled with cheese, vegetables, and haveli special spices, coated with fine quality bread crumbs.</i>	389
CHILLY POTATO <i>Crispy potato tossed in spicy, slightly sweet and chilli sauce.</i>	299
HONEY CHILLI POTATO <i>Crispy potato are tossed in honey chillu sauce.</i>	309
VEG CRISPY <i>Assorted veggies in crispy batter, tossed in tangy, spicy sauce.</i>	309
CHINESE BHEL <i>Crispy noodles mixed with veggies, sauces, and spices.</i>	309
SOYA CHILLY CHAAP <i>Soya chaap pieces stir-fried with bell peppers, onions, and a spicy chilli sauce</i>	339
BABY CORN CRISPY IN HOT CHILLY SAUCE <i>Baby corn in crispy batter, smothered in spicy chilli sauce.</i>	359
BABY CORN CRISPY <i>Crispy fried baby corn, a delightful and crunchy appetizer.</i>	389
CRISPY CORN <i>Deep fried American corn tossed in ginger garlic chop onion n capsicum tossed chilly n garlic sauce...</i>	339
SPRING ROLL <i>Crispy vegetables-filled rolls.</i>	309
HONEY CHILLI CAULIFLOWER <i>Crispy cauliflowers are tossed in honey chilly sauce.</i>	359

CHINESE MAIN COURSE

CHEF
SPECIAL

CHILLY PANEER GRAVY

359

Fried paneer in spicy, tangy gravy with bell peppers.

SCHEZWAN PANEER

359

Schezwan-spiced rice with paneer, vegetables, and bold, spicy flavors

PANEER 65

359

Fried paneer cubes with Indian spices.

GOBHI 65

299

Fried Cauliflower florets with Indian spices.

VEG MANCHURIAN GRAVY

339

All vegetables chups is made by tossing fried mixed veg balls in sweet, sour and hot manchurian sauce.

VEG CHOPSUEY

339

Crispy noodles topped with a colorful mix of saucy vegetables.

CHINESE CHOPSUEY

359

A delightful blend of crispy noodles and saucy mixed vegetables.

SOYABEAN CHILLY

339

Soyabean chunks cooked in spicy sauce.

VEGETABLES IN SWEET & SOUR SAUCE

359

Assorted vegetables in tangy sweet chilly souce..

RICE / NOODLES

SCHEZWAN FRIED RICE

269

Rice made with spicy / schezwan sauce and vegetables.

CHEF
SPECIAL

PANEER SCHEZWAN RICE

309

Schezwan-spiced rice with paneer, veggies, and bold, spicy flavors.

FRIED RICE

269

Cooked rice, finely chopped vegetables and seasoning ingredients.

VEG CHOWMEIN

269

Stir-fried noodles with mixed vegetables.

VEG SCHEZWAN CHOWMEIN

299

Chowmein made with spicy schezwan sauce.

VEG HAKKA NOODLES

299

Stir-fried Hakka noodles with assorted vegetables.

CHEESE GARLIC NOODLES

339

Savory noodles infused with garlic and topped with melted cheese.

THALI

AMRITSARI THALI (Serves 1-2) 399

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

HAVELI SPECIAL THALI (Serves 1-2) 549

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) 549

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

JAIN THALI (No Onion / No Garlic) (Serves 1-2) 399

Dal Makhani, Yellow Dal, Rice, Tomato Paneer, Pineapple Raita, Salad, 2 Roti / 1 Paratha, 1 Gulab Jamun, Chaas

MAHARAJA THALI (Serves 3-4) 1399

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

CHEF SPECIAL

KOHINOOR THALI (Serves 5-6) 2299

2 Haveli Special Dal, 2 Haveli Special Paneer, 1 Mushroom Do Piazza, 1 Chana Masala, 2 Jeera Aloo, 2 Mix Veg, 1 Mint Sauce, 1 Onion Lacha, 6 Gulab Jamun, 2 Paneer Butter Masala, 2 Papad, 1 Big Bowl Matar Pulao, 2 Butter Naan, 2 Tandoori Roti, 2 Lachha Paratha, 2 Missi Roti, 2 Maharaja Lassi, 2 Mix Veg Raita

WORLD RECORD KULCHA THALI (Serves 2-3) 1099

Amritsari Kulcha (24 inches), Dal Makhani, Chana Masala, Mix Veg Raita, Pickle, Papad, Salad, Maharaja Lassi

*Please Allow us 30 to 40 Minutes

KATHI ROLL

PANEER KATHI ROLL 269

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

MUSHROOM KATHI ROLL 269

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

CHEF SPECIAL

PANEER & MUSHROOM KATHI ROLL 309

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

CHILLI PANEER KATHI ROLL 269

Spicy and flavorful Chilli Paneer wrapped in a soft paratha, complemented by fresh vegetables and tangy sauces, for a delicious and satisfying roll

SOYA MALAI TIKKA KATHI ROLL 269

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

AMRITSAR SPECIAL

(9-10 inches)

CHEF SPECIAL

HAVELI SPECIAL KULCHA WITH CHANA 219

Crunchy bread with filling vegetables and haveli special spices with butter.

GOBHI KULCHA WITH CHANA 209

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

MIX VEG KULCHA WITH CHANA 209

Crunchy bread with filling mix vegetables and haveli special spices with butter.

ONION KULCHA WITH CHANA 209

Crunchy bread with chopped onions and haveli special spices with butter.

PANEER KULCHA WITH CHANA 219

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

MASALA KULCHA WITH CHANA 229

Crunchy bread with cottage cheese and haveli special spices with butter.

STUFFED ALOO KULCHA WITH CHANA 209

Crunchy bread with potatoes and haveli special spices with butter

GARLIC KULCHA WITH CHANA 209

Crunchy bread with garlic and haveli special spices with butter.

STUFFED CHEESE KULCHA WITH CHANA 219

Refined flour bread with chopped cheese and haveli special spices with butter.

ALOO PARATHA WITH CURD 209

Wheat flour bread with chopped spicy potatoes cooked in tawa.

GOBHI PARATHA WITH CURD 209

Wheat flour bread with chopped spicy cauliflower cooked in tawa.

PANEER PARATHA WITH CURD 219

Wheat flour bread with chopped spicy paneer cooked in tawa.

CHEF SPECIAL

HAVELI SPECIAL PARATHA WITH CURD 219

Crunchy Bread with chopped spicy potatoes, finely chopped onions, green chillies, green coriander, and coriander seeds, anardana, black pepper, haveli special spices with butter.

CHOLE BHATURE 219

Fluffy fried bread paired with haveli special spices served with chole

PIZZAS

MARGHERITA PIZZA <i>Only Cheese</i>	269
GARDEN FRESH <i>Onion, Fresh Tomato, Capsicum</i>	309
CHEESY BITE <i>Cheese Dip, Jalapeño Dip, Paneer, Capsicum, Onion, Mushroom, Gherkins, Baby Corn</i>	309
PANEER TIKKA <i>Onion, Double Paneer, Jalapeño, Baby Corn, Tandoori Dip</i>	339
PANEER SPECIAL <i>Paneer, Capsicum, Sweet Corn, Onion, Olives, Cheese Dip</i>	359

PASTAS

WHITE SAUCE PASTA <i>Creamy paste in a rich white sauce with garlic</i>	299
RED SAUCE PASTA <i>Pasta tossed in a tangy tomato sauce with herbs</i>	299
CREAMY TOMATO PENNE <i>Creamy Tomato Penne: Fresh marinara sauce, béchamel, vegetables, and Parmesan cheese</i>	299
PESTO SPAGHETTI & TOMATO <i>Pasta in house-made basil pesto sauce, cherry tomatoes, and vegetables</i>	309
PENNE ALFREDO <i>Pasta cooked in béchamel sauce and Parmesan cheese, garnished with parsley.</i>	309

GARLIC BREADS

PLAIN GARLIC BREAD (4 PCS)	159
CHEESE GARLIC BREAD (4 PCS)	179
PREMIUM GARLIC BREAD (4 PCS)	209
STUFFED CHEESE GARLIC BREAD (4 PCS)	209

BURGERS

VEG CHEESE BURGER	179
DOUBLE CHEESE BURGER	219
GRILLED CHEESE BURGER	249

**Served with Fries*

SANDWICHES

VEG GRILLED SANDWICH	219
PANEER TIKKA SANDWICH	249
PANEER & CHEESE SANDWICH	269
ENGLISH VEGETABLE SANDWICH	269

**Served with Fries*

DESSERTS

GULAB JAMUN (2 PCS)	119
RASGULLA (2 PCS)	129
RASMALAI (1 PC)	89
GAJAR KA HALWA (200gm) (SEASONAL)	219
MOONG DAL HALWA (SEASONAL)	219
CHOCOLATE BROWNIE WITH SAUCE	179
CHOCOLATE BROWNIE WITH ICE CREAM	249
MATKA KULFI	119
STRAWBERRY / VANILLA (1 SCOOP)	109
BUTTERSCOTCH / CHOCOLATE (1 SCOOP)	119
MANGO (1 SCOOP)	119
TUTTY FRUITY (1 SCOOP)	129

BEVERAGES

(200-250 ml)

AMRITSARI LASSI (SWEET/ SALTED)	129
MANGO LASSI	159
MAHARAJA LASSI	269
HAVELI SPECIAL LASSI	179
STRAWBERRY LASSI	159
KESAR LASSI	159
SOFT DRINK	69
DIET COKE	89
PACKAGED DRINKING WATER	MRP

TEAS

(150-200 ml)

MILK TEA	69
DESI MASALA TEA	69
SPECIAL GUR TEA	79

COLD BREWS FRAPPE

HAVELI CLASSIC FRAPPE 179
A classic authentic blended cold coffee

CARAMEL FRAPPE 209
A cold coffee with Caramel flavour

HAZELNUT FRAPPE 209
A cold coffee with Hazelnut flavour

MOCHA BROWNIE FRAPPE 209
A chocolatey cold coffee with blended chunks of brownie

COLD BREWS ICED COFFEE

CLASSIC 159
*A coarse grounded coffee soaked overnight and filtered over 16 hours.
Served with ice on the rocks*

CRANBERRY 179
A cold brew with Cranberry flavour infusion

ICED CAPPUCCINO 159
An iced cappuccino is a cold coffee drink made with espresso, chilled milk, and ice, topped with a layer of frothy milk foam

ICED LATTE 179
An iced latte is a chilled espresso-based drink mixed with cold milk and ice, offering a creamy and refreshing coffee experience.

ICED MOCHA 159
An iced mocha is a chilled coffee drink made with espresso, chocolate syrup, milk, and ice

MOCKTAILS

FRESH LIME SODA

129

Fresh lime soda is a fizzy, refreshing drink made from lime juice, soda water, and sugar, often served with ice.

CLASSIC MOJITO

179

A refreshing cocktail featuring muddled mint, zesty lime, and a splash of soda

BLUE MOON

159

A vibrant, citrus-flavored and a striking blue color, used to add a tropical twist and a splash of color

FRUIT SANGRIA

179

A refreshing blend of assorted fruits and citrus juices, offering a vibrant, mocktail twist on the classic sangria.

GUAVA CHILLI

179

A bold fusion of sweet guava and spicy chilli, delivering a unique blend of tropical fruitiness with a zesty kick

PASSION FRUIT COOLER

179

A refreshing, tangy drink bursting with the tropical flavor of passionfruit and a hint of citrus.

CRANBERRY ICED COOLER

179

A cranberry mojito is a festive and tangy variation of the classic mojito, featuring the tartness of Cranberries

TROPICAL MANGO COOLER

179

A mango cooler is a refreshing and tropical beverage that showcases the vibrant, sweet flavor of mangoes

PASSION FRUIT ICED TEA

159

Passionfruit iced tea is a vibrant, refreshing beverage that combines the exotic, tangy flavor of passionfruit with the cool, crisp qualities of iced tea

PEACH ICED TEA

159

A freshly brewed tea concentrate hand shaken with the goodness of Peach flavour

SHAKES

WILDBERRIES SHAKE 209

A rich and creamy shake made with mixed berries

CARAMEL BISCOFF 249

A rich and creamy shake with caramel flavour and biscoff spread

OREO MUD SHAKE 209

A rich Vanilla shake with blended Oreo cookies chunks

MANGO & ALMOND SHAKE 179

Indulge in the perfect fusion of tropical and nutty flavors with our Mango and Almond Shake

STRAWBERRY BLISS 179

This indulgent shake combines luscious strawberry puree with creamy vanilla ice cream and a splash of milk, resulting in a perfectly smooth and velvety texture

BLUEBERRY BLISS 179

This delectable shake combines succulent blueberry puree with rich vanilla ice cream and a splash of milk, creating a smooth, velvety texture that's both refreshing and satisfying

BUBBLEGUM SHAKE 179

Dive into a whimsical world of flavor with our Bubblegum Shake, a playful and nostalgic treat that captures the essence of classic bubblegum in a creamy, indulgent form

KIT-KAT 179

Enjoy a decadent blend of creamy vanilla ice cream and crunchy KitKat chocolate bars, delivering a delightful fusion of smooth and crispy textures in every sip

NUTELLA SHAKE 209

Treat yourself to the irresistible combination of creamy chocolate and rich hazelnuts with our Nutella Hazelnut Shake

CAFÉ LA TIRAMISU 209

A luxurious blend of creamy mascarpone, vanilla ice cream and coffee capturing the classic flavors of tiramisu in a smooth, indulgent shake.

Thanks for Visiting us

For Complaints / Suggestions

Email us at : info@amritsarhaveligroup.com



FRANCHISE WITH US

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