



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  
SRI GANGANAGAR | RAJOURI GARDEN (DELHI) | **GURGAON**

For Reservation Call :  
**85954 96668**

[www.amritsarhaveligroup.com](http://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

- HAVELI PANEER TIKKA** (8 Pcs) **399**  
*Cottage cheese marinate with curd and haveli spices roasted in tandoor.*
- ACHARI PANEER TIKKA** (8 Pcs) **379**  
*Cottage cheese marinate with curd and achari herbs, haveli spices in tandoor.*
- STUFFED PANEER TIKKA** (8 Pcs) **429**  
*Paneer is stuffed with cheese and cashewnut, green chilly, green coriander, haveli special spices, marinate with curd in tandoor.*
- MALAI PANEER TIKKA** (8 Pcs) **399**  
*Cottage cheese marinate with cheese and curd, haveli special spices in tandoor.*
- HARYALI PANEER TIKKA** (8 Pcs) **399**  
*Cottage cheese and green veggies in green marination with haveli special spices in tandoor.*
- ACHARI MUSHROOM TIKKA** (12 Pcs) **379**  
*Achari mushroom marinate with curd, cheese, roasted chana powder, haveli special achari spices roasted in tandoor.*
- STUFFED MUSHROOM TIKKA** (8 Pcs) **399**  
*Chopped mushroom, cheese, cottage cheese, green chilly, green coriander, stuffed in mushroom, marinate with curd, cheese, haveli special spices in tandoor.*
- HAVELI MUSHROOM TIKKA** (12 Pcs) **399**  
*Fresh mushroom marinate with curd, cheese, roasted chana powder, haveli special spices roasted in tandoor.*
- HAVELI TANDOORI PLATTER** (14 Pcs) **749**  
*Three types Cottage cheese, baby corn, pine apple, mu shroom, veg seek kebab, marinate in haveli special spices roasted in tandoor.*
- MAHARAJA TANDOORI PLATTER** (24 Pcs) **999**  
*Hara bhara kebab, malai soya chaap, achari soya chaap, paneer tikka, malai paneer tikka, mu shroom tikka, roasted pineapple, 2 rumali roti*
- VEG SEEKH KEBAB** (6 Pcs) **399**  
*Mixed vegetable cottage cheese and suran, marinated in haveli special spices roasted in tandoor.*
- HARA BHARA KEBAB** (8 Pcs) **399**  
*Spinach patty with green vegetable and nuts marinate haveli special spices in deep-fried.*
- MALAI BROCCOLI** (8 Pcs) **449**  
*Broccoli marinated, cheese, curd, haveli special spices and cream, cashewnut roasted in tandoor.*

## AMRITSARI PAPAD

<b>ROASTED PAPAD</b> (1Pcs)	79
<i>Crispy indian wafer made from lentil or punjabi flavor in tandoor.</i>	
<b>FRY PAPAD</b> (1Pcs)	79
<i>Crispy indian wafer made from lentil or punjabi flavor, deep fried.</i>	
<b>MASALA PAPAD</b> (1 Pcs)	99
<i>One papad fried or roasted served with fresh onion, cucumber, tomato, peanut coriander &amp; chat masala garnish with fresh cottage cheese and sev bhujia.</i>	
<b>AMRITSARI MASALA PAPAD</b>	149
<i>Chopped onion, potato, tomatoes, cucumbers, green chilly, lemon, chat masala cooked with dry heat on amritsari masala papad.</i>	

## SOUPS

<b>SWEET CORN</b>	199
<i>Lightly spiced soup with sweet corn and other veggies.</i>	
<b>VEG. CLEAR</b>	179
<i>Seasonable veggies. Comforting and light soup.</i>	
<b>CREAM OF TOMATO</b>	229
<i>Fresh Tomato and cream/lightly spiced soup creations.</i>	
<b>HOT &amp; SOUR</b>	229
<i>A combination of spicy and fine chopped vegetables.</i>	
<b>TALUMEIN</b>	229
<i>A combination of spicy and sour with vegetables and noodles.</i>	
<b>MANCHOW</b>	229
<i>A combination of spicy and fine chopped vegetables top noodles.</i>	
<b>LEMON CORIANDER</b>	229
<i>Fine combination of lemon and coriander Soup.</i>	

## DALON KI PASAND

<b>CHIEF SPECIAL</b>	<b>HAVELI SPECIAL DAL FRY</b>	399
	<i>Made with lentils (Urud dal black), tomatoes, haveli spices and top desi ghee.</i>	
<b>CHIEF SPECIAL</b>	<b>DAL MAKHANI</b>	329
	<i>Made with lentils, tomatoes, haveli special spices served with butter and cream.</i>	
	<b>YELLOW DAL</b>	329
	<i>Lentils cooked with spices, topped with garlic and cumin.</i>	
	<b>YELLOW DAL TADKA</b>	349
	<i>Lentils cooked with haveli special spices top garlic and jeera tadka.</i>	
	<b>AMRITSARI CHANA MASALA</b>	349
	<i>White Chick peas cooked with an onion and tomato gravy with haveli spices served with ginger and coriander.</i>	
	<b>RAJMA MASALA</b>	349
	<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 499

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

### PANEER TIKKA BUTTER MASALA 399

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

### PANEER TAKA TAK 399

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

### PANEER LABABDAR 399

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

### KADHAI PANEER 399

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

### SHAHI PANEER 399

Cottage cheese cashewnut gravies, haveli spices served with cream.

### PALAK PANEER 399

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

### TOMATO PANEER 399

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

### PANEER PASANDA 399

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

### MATAR PANEER 399

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

### PANEER BHURJI 399

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

### MAKHANI PANEER 429

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

# SUBZIYAN

## **CHEESE BUTTER MASALA**

449

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

## **GOBHI ALOO MASALA**

349

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

## **MALAI KOFTA**

399

*Cottage cheese & Potato stuffed with raisins & haveli special spices rich combination of cashew and tomato gravy.*

## **JEERA ALOO**

329

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

## **DUM ALOO**

329

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

## **MIX VEG**

349

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

## **VEG KOFTA CURRY**

399

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

## **PUNJABI KOFTA**

399

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

## **PALAK CORN**

399

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

## **SARSON DA SAAG (SEASONAL)**

349

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

## **MUSHROOM MATAR MASALA**

399

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

## **ROASTED MUSHROOM MASALA**

449

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

## **PALAK MUSHROOM**

399

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

## **MUSHROOM DO PIAZA**

399

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

## **VEG KOLHAPURI**

399

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

## SALADS

<b>GREEN SALAD</b> <i>Fresh garden vegetable salad.</i>	179
<b>ONION SALAD</b> <i>Fresh garden vegetable salad.</i>	109
<b>PEANUT MASALA SALAD</b> <i>Fresh garden vegetable salad.</i>	249

## RAITA

<b>PINEAPPLE RAITA</b> <i>Pineapple mixed with fresh curd.</i>	199
<b>BOONDI RAITA</b> <i>Gram flour puffs and jeera powder mixed with curd.</i>	179
<b>MIX VEG RAITA</b> <i>Onion, tomato, cucumber, chopped and jeera powder mixed with curd.</i>	179
<b>PLAIN CURD</b> <i>Fresh curd.</i>	99

## BASMATI KI BAHAR

<b>PLAIN RICE</b> <i>Steamed rice.</i>	199
<b>JEERA RICE</b> <i>Basmati rice cooked with cumin seeds.</i>	249
<b>GARLIC JEERA RICE</b> <i>Long grain white rice, cooked with cumin seeds and fresh garlic cloves, crushed, chopped chillies and served with coriander.</i>	299
<b>VEG. PULAO</b> <i>Veggies cooked with basmati rice.</i>	349
<b>MATAR PULAO</b> <i>Basmati rice cooked with green peas.</i>	379
<b>KASHMIRI PULAO</b> <i>Steamed basmati rice cooked with mixed vegetables with butter and haveli special spices and dried fruit.</i>	399
<b>PLAIN KHICHDI</b> <i>Cooked with rice and moong lentils.</i>	329
<b>MASALA KHICHDI</b> <i>Mung lentils, basmati rice, onions, tomatoes and haveli special spices.</i>	399

CHEF SPECIAL

## BIRYANI KI DAAWAT

### VEG BIRYANI

349

*Basmati rice cooked with fresh chopped vegetable and spices and served with raita.*

### HYDERABADI BIRYANI

399

*Basmati rice infused with our signature haveli special spices, layered with vegetables and served with raita.*

### HAVELI SPECIAL BIRYANI

449

*Basmati rice layered with marinated vegetables and aromatic spices and served with raita.*

### MAHARAJA BIRYANI

999

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

## ROTIYAN

### TANDOORI ROTI

49

*Indian flatbread in tandoor.*

### TANDOORI BUTTER ROTI

59

*Indian flat bread coated with butter.*

### PLAIN TAWA ROTI

59

*Whole wheat bread cooked in tawa.*

### TAWA BUTTER ROTI

59

*Whole wheat bread coated with butter.*

### RUMALI ROTI

69

*Wheat flour baked in tawa.*

### MISSI ONION ROTI

89

*Gram flour flatbread with onions.*

### MISSI ROTI

99

*Whole wheat flour, gram flour & haveli special Spices.*

### MAKKI DI ROTI

89

*Freshly Grounded dry corn flour bread.*

### GARLIC BUTTER ROTI

69

*Whole wheat flour with garlic.*

## NAAN

**PLAIN NAAN** 89  
*flour and bake in tandoor.*

**BUTTER NAAN** 99  
*flour and bake in tandoor coated in butter.*

**GARLIC NAAN** 109  
*flour, garlic bake in tandoor.*

**CHEESE NAAN** 149  
*flour bread stuffed with cheese and baked in tandoor.*

**KASHMIRI NAAN** 199  
*flour bread Sweet, fruit and nut-filled naan.*

**CHEF SPECIAL** **CHUR CHUR NAAN** 199  
*wheat flour Crunchy, layered of ghee.*

**CHEF SPECIAL** **CHUR CHUR NAAN PLATTER** 379  
*Flour Flat Cruncy Bread Layered With Ghee And Baked In Tandoor With Chana*

## PARATHA

**METHI PARATHA** 99  
*Whole wheat flour methi with butter.*

**LACHHA PARATHA** 99  
*Multi layered flour bread with butter.*

**LAL MIRCH PARATHA** 99  
*Multi layered flour bread with red chillies and butter.*

**HARI MIRCH PARATHA** 99  
*Multi layered flour bread with green chillies and butter.*

**TAWA PLAIN PARATHA** 89  
*Pan-fried multi layed bread with butter.*

**ALOO TAWA PARATHA** 149  
*Fresh potatoes and whole wheat flour in tawa.*

**GOBHI TAWA PARATHA** 179  
*Fresh cauliflower and whole wheat flour in tawa.*

**CHEF SPECIAL** **PANEER TAWA PARATHA** 199  
*Cottage cheese and whole wheat flour in tawa.*



## CHINESE STARTERS

**GARLIC PANEER** 359

*Paneer cooked in garlic-infused sauce.*

**CHILLY PANEER DRY** 359

*Stir-fried paneer with bell peppers and spicy sauces.*

**VEG MANCHURIAN DRY** 339

*Fried vegetable balls tossed in savory Chinese-inspired sauce.*

**CHILLY MUSHROOM DRY** 359

*Deep fried mushroom tossed on a bell pepper in some chilli touch chilly sauce.*

**SCHEZWAN PANEER DRY** 359

*Spicy, stir-fried paneer cubes with Schezwan sauce.*

**CRISP SPECIAL**

**DRAGON PANEER** 389

*Crispy fried paneer, chopped onion, capsicum, green chilies, coriander, crushed black pepper, ginger, garlic paste tossed in Chinese sauces.*

**CRISP SPECIAL**

**MUSHROOM DUPLEX** 389

*Stuffed mushrooms are filled with cheese, vegetables, and have special spices, coated with fine quality bread crumbs.*

**CHILLY POTATO** 299

*Crispy potato tossed in spicy, slightly sweet and chilli sauce.*

**HONEY CHILLI POTATO** 309

*Crispy potato are tossed in honey chilli sauce.*

**VEG CRISPY** 309

*Assorted veggies in crispy batter, tossed in tangy, spicy sauce.*

**CHINESE BHEL** 309

*Crispy noodles mixed with veggies, sauces, and spices.*

**SOYA CHILLY CHAAP** 339

*Soya chaap pieces stir-fried with bell peppers, onions, and a spicy chilli sauce.*

**BABY CORN CRISPY IN HOT CHILLY SAUCE** 359

*Baby corn in crispy batter, smothered in spicy chilli sauce.*

**BABY CORN CRISPY** 389

*Crispy fried baby corn, a delightful and crunchy appetizer.*

**CRISPY CORN** 339

*Deep fried American corn tossed in ginger garlic chop onion n capsicum tossed chilly n garlic sauce...*

**SPRING ROLL** 319

*Crispy vegetable-filled rolls.*

**HONEY CHILLI CAULIFLOWER** 359

*Crispy cauliflowers are tossed in honey chilli sauce.*

## SOYA CHAAP

**SOYA CHEESE CHAAP** (8 Pcs) **399**  
*Soya chaap marinated in a havell special spices and creamy cheese, grilled to perfection and garnished with fresh herbs in tandoor*

**HARYALI CHAAP** (8 Pcs) **349**  
*Soya Chaap marinated in fresh green herbs and havell spices, grilled to perfection in a tandoor*

**SOYA ACHAARI CHAAP** (8 Pcs) **349**  
*Soya chaap marinate with curd and achari herbs, havell spices in tandoor*

**SOYA MALAI CHAAP** (8 Pcs) **379**  
*Soya chaap marinated in a creamy blend of yogurt, cream, and mild spices, grilled in a tandoor*

**SOYA CHAAP PLATTER** (12 Pcs) **699**  
*Malai chaap 3 pcs, Achaari chaap 3 pcs, Afghani Chaap pcs, Haryali Chaap 3 pcs, 2 small roti*

## SIDES

**PANEER PAKODA** **379**  
*Paneer, dipped in a spiced gram flour batter and deep-fried*

**ASSORTED PAKODA** **349**  
*deep-fried fritters made with a variety of vegetables and spices, offering a mix of flavors and textures*

**FRENCH FRIES** **249**  
*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*

## CHINESE MAIN COURSE

- 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 sauce.*

## RICE / NOODLES

- SCHEZWAN FRIED RICE** 269  
*Rice made with spicy / schezwan sauce and vegetables.*
- CHILLY SPECIAL** **PANEER SCHEZWAN RICE** 319  
*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) 449

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

## HAVELI SPECIAL THALI (Serves 1-2) 599

*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) 599

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

## CHINESE THALI (Serves 1-2) 549

*Veg Chowmein, Honey Chilli Potato, Veg Manchurian Gravy, Crispy Corn, Garlic Paneer Dry, Chinese Pickle*

## JAIN THALI (No Onion / No Garlic) (Serves 1-2) 449

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

## MAHARAJA THALI (Serves 3-4) 1699

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

CHEF SPECIAL

## KOHINOOR THALI (Serves 5-6) 2999

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

## WORLD RECORD KULCHA THALI (Serves 2-3) 1199

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

\*Please Allow us 30 to 40 Minutes

# KATHI ROLL

## PANEER KATHI ROLL 299

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

## MUSHROOM KATHI ROLL 299

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

CHEF SPECIAL

## PANEER & MUSHROOM KATHI ROLL 349

*Roasted paneer and mushroom tikka, yummy gravies, capsicum, mayonnaise stuffed in Rumali Roti*

## CHILLI PANEEER KATHI ROLL 299

*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 299

*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** 299

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

**GOBHI KULCHA WITH CHANA** 249

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

**MIX VEG KULCHA WITH CHANA** 279

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

**ONION KULCHA WITH CHANA** 249

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

**PANEER KULCHA WITH CHANA** 299

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

**MASALA KULCHA WITH CHANA** 249

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

**STUFFED ALOO KULCHA WITH CHANA** 249

*Crunchy bread with potatoes and haveli special spices with butter.*

**GARLIC KULCHA WITH CHANA** 249

*Crunchy bread with garlic and haveli special spices with butter.*

**STUFFED CHEESE KULCHA WITH CHANA** 279

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

**ALOO PARATHA WITH CURD** 249

*Wheat flour bread with chopped spicy potatoes cooked in tawa.*

**GOBHI PARATHA WITH CURD** 279

*Wheat flour bread with chopped spicy cauliflower cooked in tawa.*

**PANEER PARATHA WITH CURD** 299

*Wheat flour bread with chopped spicy paneer cooked in tawa.*

CHEF SPECIAL

**HAVELI SPECIAL PARATHA WITH CURD** 299

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

CHEF SPECIAL

**CHOLE BHATURE** 279

*Fluffy fried bread paired with haveli special spices served with chole.*

## DESSERTS

GULAB JAMUN (2 PCS)	149
RASGULLA (2 PCS)	149
RASMALAI (1 PC)	99
GAJAR KA HALWA (200gm) (SEASONAL)	249
MOONG DAL HALWA (SEASONAL)	249
CHOCOLATE BROWNIE WITH SAUCE	199
CHOCOLATE BROWNIE WITH ICE CREAM	279
MATKA KULFI	129
STRAWBERRY / VANILLA (1 SCOOP)	129
BUTTERSCOTCH / CHOCOLATE (1 SCOOP)	149
MANGO (1 SCOOP)	149
TUTTY FRUITY (1 SCOOP)	179

## BEVERAGES

(200-250 ml)

AMRITSARI LASSI (SWEET/ SALTED)	149
MANGO LASSI	179
MAHARAJA LASSI	299
HAVELI SPECIAL LASSI	199
STRAWBERRY LASSI / KESAR LASSI	179
SOFT DRINK	79
PACKAGED DRINKING WATER	MRP
DIET COKE	99

## TEAS

(150-200 ml)

MILK TEA / DESI MASALA TEA	79
SPECIAL GUR TEA	89

Thanks for Visiting us

For Complaints / Suggestions  
Email us at : [info@amritsarhaveligroup.com](mailto:info@amritsarhaveligroup.com)



**FRANCHISE WITH US**

**CALL**

**1800 309 4785**

Email :  
[franchise@amritsarhaveligroup.com](mailto:franchise@amritsarhaveligroup.com)