



AMRITSAR 
HAVELI®
WORLD RECORD HOLDER RESTAURANT CHAIN

AMRITSAR | MUMBAI | BATHINDA | ATTAPUR | SIRSA
RAJKOT | AHMEDABAD | LUCKNOW | NOIDA SECTOR - 18
PATHANKOT | GARHSHANKAR | RAEBARELI | PRAYAGRAJ
NANDED | CHANDRAPUR | SRINAGAR | VISAKHAPATNAM
KANPUR | GHAZIABAD | BENGALURU | NOIDA SECTOR - 63
WORLI | AKOLA | MADHURAWADA | PATIALA | DASUYA
TANGMARG (SRINAGAR) | RAJOURI GARDEN (DELHI)
MAINPURI | **SRI GANGANAGAR**

For Reservation Call :
63780-08623

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) **329**

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) **339**

Cottage cheese marinate with cheese and curd, haveli special spices in tandoor.

HARYALI PANEER TIKKA (8 Pcs) **339**

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 rumali roti

VEG SEEKH KEBAB (6 Pcs) **299**

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

HARA BHARA KEBAB (8 Pcs) **299**

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

MALAI BROCCOLI (8 Pcs) **349**

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** **199**
Fresh potatoes, cooked in vegetable oil and seasoned with salt
- MASALA FRIES** **229**
Crispy French fries coated in tangy peri peri seasoning, offering a spicy and flavorful kick

AMRITSARI PAPAD

- ROASTED PAPAD** (1 Pcs) **69**
Crispy indian wafer made from lentil or punjabi flavor in tandoor.
- FRY PAPAD** (1 Pcs) **69**
Crispy indian wafer made from lentil or punjabi flavor, deep fried.
- MASALA PAPAD** (1 Pcs) **99**
One papad fried or roasted served with fresh onion, cucumber, tomato, peanut, coriander & chat masala garnish with fresh cottage cheese and sev bhujija.
- AMRITSARI MASALA PAPAD** **129**
Chopped onion, tomatoes, cucumbers, green chilly, lemon, chat masala cooked with dry heat on amritsari masala papad.

SOUPS

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

DALON KI PASAND

- CHEF SPECIAL** **HAVELI SPECIAL DAL FRY** **299**
Made with lentils urad daal black Haveli spices and top desi ghee and degi mirch tadka
- CHEF SPECIAL** **DAL MAKHANI** **269**
Made with lentils Haveli special spicy served with butter and cream
- YELLOW DAL** **229**
Lentils cooked with spices, topped with garlic and cumin
- YELLOW DAL TADKA** **229**
Lentils cooked with haveli special spices top garlic and jeera tadka.
- AMRITSARI CHANA MASALA** **289**
White Chick peas cooked with an onion and tomato gravy with haveli spices served with ginger and coriander.
- RAJMA MASALA** **289**
Red Kidney Beans Cooked in haveli special spices tomatoes and onion gravy served with ginger and coriander.

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 Spanish with cream and desi ghee

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

Amul cheese cubes cutting tamato cashewnut gravy serve 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 and stuffed with Koya raisins and haveli special spice rich combination of cashew gravy

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

Fresh beans cauliflower capsicum peas carrot Paneer tomato & 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

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|--|-----|
| GREEN SALAD | 149 |
| <i>Sliced cucumber, carrot, radish, tomato, lemon, and green chilli</i> | |
| ONION SALAD | 199 |
| <i>Sliced onion and spices</i> | |
| PEANUT MASALA SALAD | 219 |
| <i>Peanuts, onion, tomato, green coriander, green chilli, chaat masala, lemon juice and spices</i> | |

RAITA

- | | |
|---|-----|
| PINEAPPLE RAITA | 179 |
| <i>Pineapple mixed with fresh curd.</i> | |
| BOONDI RAITA | 159 |
| <i>Gram flour puffs and jeera powder mixed with curd.</i> | |
| MIX VEG RAITA | 159 |
| <i>Onion, tomato, cucumber, chopped and jeera powder mixed with curd.</i> | |
| PLAIN CURD | 99 |
| <i>Fresh curd.</i> | |

BASMATI KI BAHAR

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

CHEF
SPECIAL

BIRYANI KI DAAWAT

VEG BIRYANI 299

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

HAVELI SPECIAL BIRYANI 349

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

HYDERABADI BIRYANI 399

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

CHEF SPECIAL

MAHARAJA BIRYANI 899

Paneer Tikka, Paneer Ajuani 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 25

Indian flatbread in tandoor.

TANDOORI BUTTER ROTI 29

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 49

Wheat flour baked in tawa.

MISSI ONION ROTI 49

Gram flour flatbread with onions.

MISSI ROTI 49

Whole wheat flour, gram flour & haveli special Spices.

MAKKI DI ROTI 59

Freshly Grounded dry corn flour bread.

GARLIC BUTTER ROTI 59

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

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 109

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 99

Pan-fried multi layed bread with butter.

ALOO TAWA PARATHA 109

Fresh potatoes and whole wheat flour in tawa.

GOBHI TAWA PARATHA 119

Fresh cauliflower and whole wheat flour in tawa.

CHEF
SPECIAL

PANEER TAWA PARATHA 139

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 Vegetables balls tossed in savory chinese-inspired sauce.
- CHILLY MUSHROOM DRY** 359
Deep fried mushroom tossed onion bellpepar n some chilly touch chilly sauce.
- SCHEZWAN PANEER DRY** 359
Spicy, stir-fried paneer cubes with Schezwan sauce.
- DRAGON PANEER** 389
Crispy Fried paneer, chopped onion, capsicum, green chillies, coriander, crushed black pepper, ginger, garlic paste tossed in chinese sauces.
- MUSHROOM DUPLEX** 389
Stuffed mushrooms are filled with cheese, vegetables, and haveli special spices, coated with fine quality bread crumbs.
- CHILLY POTATO** 299
Crispy potato tossed in spicy, slightly sweet and chilly sauce.
- HONEY CHILLI POTATO** 299
Crispy potato are tossed in honey chilly 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 chilly sauce
- BABY CORN CRISPY IN HOT CHILLY SAUCE** 359
Baby corn in crispy batter, smothered in spicy chilly sauce.
- BABY CORN CRISPY** 389
Crispy fried baby corn, a delightful and crunchy appetizer.
- CRISPY CORN** 339
Deep fried American corn tossed in ginger garilic chop onion n capsicum tossed chilly n garlic sauce...
- SPRING ROLL** 309
Crispy vegetables-filled rolls.
- HONEY CHILLI CAULIFLOWER** 359
Crispy cauliflowers are tossed in honey chilly sauce.

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 sauce.

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) 2999

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

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 (200gm) (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

PIZZAS

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

PASTAS

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

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

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	59

TEAS

(150-200 ml)

MILK TEA	49
DESI MASALA TEA	49
SPECIAL GUR TEA	49

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 after 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



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