



AMRITSAR   
**HAVELI**®  
WORLD RECORD HOLDER RESTAURANT CHAIN

**LETHPORA**

ANDHRA PRADESH | ARUNACHAL PRADESH | ASSAM  
BIHAR | CHHATTISGARH | DELHI | GUJARAT  
HARYANA | JAMMU & KASHMIR | KARNATAKA  
LEH - LADAKH | MADHYA PRADESH | MAHARASHTRA  
PUNJAB | RAJASTHAN | TELANGANA | UTTAR PRADESH

For Reservation Call :  
**80824-43818**

[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) **339**  
*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) **369**  
*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) **339**  
*Achari mushroom marinate with curd, cheese, roasted chana powder, haveli special achari spices roasted in tandoor.*
- STUFFED MUSHROOM TIKKA** (8 Pcs) **369**  
*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) **369**  
*Fresh mushroom marinate with curd, cheese roasted chana powder, haveli special spices roasted in tandoor.*
- HAVELI TANDOORI PLATTER** (14 Pcs) **599**  
*Three types Cottage cheese, baby corn, pine apple, mushroom, veg seek kebab, marinate in haveli special spices roasted in tandoor.*
- MAHARAJA TANDOORI PLATTER** (24 Pcs) **1099**  
*Hara bhara kebab, malai soya chaap, achaari soya chaap, paneer tikka, malai paneer tikka, mushroom tikka, roasted pineapple, 2 rumali roti*
- PAKODA PLATTER** (9 Pcs) **449**  
*Mushrooms, Capsicum, Paneer, Potato, Onion, Cauliflower, Baby Corn, Chilli, 2 Chai*
- 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.*

## SIDES

<b>PANEER PAKODA</b>	<b>299</b>
<i>Paneer, dipped in a spiced gram flour batter and deep-fried</i>	
<b>ASSORTED PAKODA</b>	<b>259</b>
<i>deep-fried fritters made with a variety of vegetables and spices, offering a mix of flavors and textures</i>	
<b>FRENCH FRIES</b>	<b>199</b>
<i>Fresh potatoes, cooked in vegetable oil and seasoned with salt</i>	
<b>MASALA FRIES</b>	<b>209</b>
<i>Crispy French fries coated in tangy peri peri seasoning, offering a spicy and flavorful kick</i>	
<b>CHEESY FRIES</b>	<b>219</b>
<b>PERI PERI FRIES</b>	<b>219</b>

## AMRITSARI PAPAD

<b>ROASTED PAPAD</b> (1 Pcs)	<b>59</b>
<i>Crispy indian wafer made from lentil or punjabi flavor in tandoor.</i>	
<b>FRY PAPAD</b> (1 Pcs)	<b>59</b>
<i>Crispy indian wafer made from lentil or punjabi flavor, deep fried.</i>	
<b>MASALA PAPAD</b> (1 Pcs)	<b>79</b>
<i>One papad fried or roasted served with fresh onion, cucumber, tomato, peanut, coriander &amp; chat masala garnish with fresh cottage cheese and sev bhujija.</i>	
<b>AMRITSARI MASALA PAPAD</b>	<b>99</b>
<i>Chopped onion, tomatoes, cucumbers, green chilly, lemon, chat masala cooked with dry heat on amritsari masala papad.</i>	

## SOUPS

<b>SWEET CORN</b>	<b>169</b>
<i>Lightly spiced soup with sweet corn and other veggies.</i>	
<b>VEG. CLEAR</b>	<b>179</b>
<i>Seasonable veggies Comforting and light soup.</i>	
<b>CREAM OF TOMATO</b>	<b>189</b>
<i>Fresh Tomato and creamlightly spiced soup croutons.</i>	
<b>HOT &amp; SOUR</b>	<b>169</b>
<i>A combination of spicy and fine chopped vegetables.</i>	
<b>TALUMEIN</b>	<b>169</b>
<i>A combination of spicy and sour with vegetables and noodles.</i>	
<b>MANCHOW</b>	<b>169</b>
<i>A combination of spicy and fine chopped vegetables top noodles.</i>	
<b>LEMON CORIANDER</b>	<b>189</b>
<i>Fine combination of lemon and coriander Soup.</i>	

## PANEER KA PYAAR

CHEF SPECIAL

### HAVELI SPECIAL PANEER (8 Pcs) 369

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

### PANEER TIKKA BUTTER MASALA (8 Pcs) 349

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

### PANEER TAKA TAK (8 Pcs) 349

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

### PANEER LABABDAR (8 Pcs) 349

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

### KADHAI PANEER (8 Pcs) 349

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

### SHAHI PANEER (8 Pcs) 359

Cottage cheese cashewnut gravies, haveli spices served with cream.

### PALAK PANEER (8 Pcs) 359

Cottage cheese haveli spices in spanish with cream and desi ghee

### TOMATO PANEER (8 Pcs) 359

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

### PANEER PASANDA (8 Pcs) 369

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

### MATAR PANEER (8 Pcs) 359

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

### PANEER BHURJI (8 Pcs) 369

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

CHEF SPECIAL

### MAKHANI PANEER (8 Pcs) 449

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

## DALON KI PASAND

### HAVELI SPECIAL DAL FRY 319

Made with lentils urad daal black Haveli spices and top desi ghee and degi mirch tadka

### DAL MAKHANI 299

Made with lentils Haveli special spicy served with butter and cream

### YELLOW DAL TADKA 269

Lentils cooked with haveli special spices top garlic and jeera tadka.

### AMRITSARI CHANA MASALA 299

White Chick peas cooked with an onion and tomato gravy with haveli spices served with ginger and coriander.

### RAJMA MASALA 299

Red Kidney Beans Cooked in haveli special spices tomatoes and onion gravy served with ginger and coriander.

# SUBZIYAN

CHEF SPECIAL

## CHEESE BUTTER MASALA 349

Amul Cheese Cubes Cutting Tomato Cashewnut Gravy Serve With Butter And Cream

## GOBHI ALOO MASALA 299

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

## MALAI KOFTA 349

Cottage cheese and stuffed with Koya raisins and haveli special spice rich combination of cashew gravy

## JEERA ALOO 299

Fresh potatoes and cumin and tomatoes and onion gravy and haveli special spices served with green coriander.

## DUM ALOO 299

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

## MIX VEG 299

Fresh beans cauliflower capsicum peas carrot Paneer tomato & onion gravy

## VEG KOFTA CURRY 349

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

## PALAK CORN 349

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

## SARSON DA SAAG (SEASONAL) 299

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

## MUSHROOM MATAR MASALA 349

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

CHEF SPECIAL

## ROASTED MUSHROOM MASALA 369

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

## PALAK MUSHROOM 369

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

## MUSHROOM DO PIAZA 349

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

## SALADS

- |  |            |
|--|------------|
| <b>GREEN SALAD</b>   | <b>149</b> |
| <i>Sliced cucumber, carrot, radish, tomato, lemon, and green chilly</i>                            |            |
| <b>ONION SALAD</b>   | <b>109</b> |
| <i>Sliced onion and spices</i>   |            |
| <b>PEANUT MASALA SALAD</b>   | <b>249</b> |
| <i>Peanuts, onion, tomato, green coriander, green chilly, chaat masala, lemon juice and spices</i> |            |

## RAITA

- |   |            |
|---|------------|
| <b>PINEAPPLE RAITA</b>  | <b>199</b> |
| <i>Pineapple mixed with fresh curd.</i>                                   |            |
| <b>BOONDI RAITA</b>   | <b>149</b> |
| <i>Gram flour puffs and jeera powder mixed with curd.</i>                 |            |
| <b>MIX VEG RAITA</b>  | <b>159</b> |
| <i>Onion, tomato, cucumber, chopped and jeera powder mixed with curd.</i> |            |
| <b>PLAIN CURD</b>   | <b>69</b>  |
| <i>Fresh curd.</i>  |            |

## BASMATI KI BAHAR

- |  |            |
|--|------------|
| <b>PLAIN RICE</b>  | <b>179</b> |
| <i>Steamed rice.</i>   |            |
| <b>JEERA RICE</b>  | <b>209</b> |
| <i>Basmati rice cooked with cumin seeds.</i>   |            |
| <b>GARLIC JEERA RICE</b>   | <b>229</b> |
| <i>Long grain white rice, cooked with cumin seeds and fresh garlic cloves, crushed, chopped chillies and served with coriander</i> |            |
| <b>VEG. PULAO</b>  | <b>279</b> |
| <i>Veggies cooked with basmati rice.</i>   |            |
| <b>MATAR PULAO</b>   | <b>279</b> |
| <i>Basmati rice cooked with green peas.</i>  |            |
| <b>KASHMIRI PULAO</b>  | <b>329</b> |
| <i>Steamed basmati rice cooked with mixed vegetables with butter and haveli special spices and dried fruit.</i>                    |            |
| <b>PLAIN KHICHDI</b>   | <b>279</b> |
| <i>Cooked with rice and moong lentils.</i>   |            |
| <b>MASALA KHICHDI</b>  | <b>309</b> |
| <i>Mung lentils, basmati rice, onions, tomatoes and haveli special spices.</i>   |            |

## BIRYANI KI DAAWAT

### VEG BIRYANI

299

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

### HYDERABADI BIRYANI

369

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

### HAVELI SPECIAL BIRYANI

399

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

### MAHARAJA BIRYANI

1099

GRIEF SPECIAL

*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

45

*Indian flat bread coated with butter.*

### PLAIN TAWA ROTI

39

*Whole wheat bread cooked in tawa.*

### TAWA BUTTER ROTI

45

*Whole wheat bread coated with butter.*

### RUMALI ROTI

59

*Wheat flour baked in tawa.*

### MISSI ONION ROTI

89

*Gram flour flatbread with onions.*

### MISSI ROTI

69

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

### MAKKI DI ROTI

69

*Freshly Grounded dry corn flour bread.*

### GARLIC BUTTER ROTI

69

*Whole wheat flour with garlic.*

## NAAN

**PLAIN NAAN** 69

*Flour And Bake In Tandoor.*

**BUTTER NAAN** 79

*Flour And Bake In Tandoor Coated In Butter.*

**GARLIC NAAN** 99

*Flour, Garlic Bake In Tandoor.*

**CHEESE NAAN** 129

*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** 299

*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** 89

*Multi layered flour bread with butter.*

**LAL MIRCH PARATHA** 89

*Multi layered flour bread with red chillies and butter.*

**HARI MIRCH PARATHA** 89

*Multi layered flour bread with green chillies and butter.*

**TAWA PLAIN PARATHA** 69

*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.*

**PANEER TAWA PARATHA** 169

*Cottage cheese and whole wheat flour in tawa.*

## CHINESE STARTERS

<b>GARLIC PANEER</b> <i>Paneer cooked in garlic-infused sauce.</i>	<b>349</b>
<b>CHILLY PANEER DRY</b> <i>Stir-fried paneer with bell peppers and spicy sauces.</i>	<b>349</b>
<b>VEG MANCHURIAN DRY</b> <i>Fried Vegetables balls tossed in savory chinese-inspired sauce.</i>	<b>279</b>
<b>CHILLY MUSHROOM DRY</b> <i>Deep fried mushroom tossed onion bell pepper n some chilly touch chilly sauce.</i>	<b>319</b>
<b>SCHEZWAN PANEER DRY</b> <i>Spicy, stir-fried paneer cubes with Schezwan sauce.</i>	<b>319</b>
<b>DRAGON PANEER</b> <i>Crispy Fried paneer, chopped onion, capsicum, green chilies, coriander, crushed black pepper, ginger, garlic paste tossed in chinese sauces.</i>	<b>359</b>
<b>MUSHROOM DUPLEX</b> <i>Stuffed mushrooms are filled with cheese, vegetables, and haveli special spices, coated with fine quality bread crumbs.</i>	<b>379</b>
<b>CHILLY POTATO</b> <i>Crispy potato tossed in spicy, slightly sweet and chilly sauce.</i>	<b>279</b>
<b>HONEY CHILLY POTATO</b> <i>Crispy potato are tossed in honey chilly sauce.</i>	<b>299</b>
<b>VEG CRISPY</b> <i>Assorted veggies in crispy batter, tossed in tangy spicy sauce.</i>	<b>299</b>
<b>CHINESE BHEL</b> <i>Crispy noodles mixed with veggies, sauces, and spices.</i>	<b>299</b>
<b>BABY CORN CRISPY IN HOT CHILLY SAUCE</b> <i>Baby corn in crispy batter, smothered in spicy chilly sauce.</i>	<b>319</b>
<b>BABY CORN CRISPY</b> <i>Crispy fried baby corn, a delightful and crunchy appetizer.</i>	<b>319</b>
<b>CRISPY CORN</b> <i>Deep fried American corn tossed in ginger garlic chop onion n capsicum tossed chilly n garlic sauce...</i>	<b>299</b>
<b>SPRING ROLL</b> <i>Crispy vegetables-filled rolls.</i>	<b>299</b>

## CHINESE MAIN COURSE

CHEF  
SPECIAL

**CHILLY PANEER GRAVY** 379

*Fried paneer in spicy, tangy gravy with bell peppers.*

**SCHEZWAN PANEER** 379

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

**PANEER 65** 379

*Fried paneer cubes with Indian spices.*

**GOBHI 65** 299

*Fried Cauliflower florets with indian spices.*

**VEG MANCHURIAN GRAVY** 299

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

**VEG CHOPSUEY** 319

*Crispy noodles topped with a colorful mix of saucy vegetables.*

**CHINESE CHOPSUEY** 319

*A delightful blend of crispy noodles and saucy mixed vegetables.*

**SOYABEAN CHILLY** 299

*Soyabean chunks cooked in spicy sauce.*

**VEGETABLES IN SWEET  
& SOUR SAUCE** 349

*Assorted vegetables in tangy sweet chilly sauce..*

## RICE / NOODLES

**SCHEZWAN FRIED RICE** 279

*Rice made with spicy / schezwan sauce and vegetables.*

**PANEER SCHEZWAN RICE** 329

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

**FRIED RICE** 279

*Cooked rice, finely chopped vegetables and seasoning ingredients.*

**VEG CHOWMEIN** 279

*Stir-fried noodles with mixed vegetables.*

**VEG SCHEZWAN CHOWMEIN** 279

*Chowmein made with spicy schezwan sauce.*

**VEG HAKKA NOODLES** 249

*Stir-fried Hakka noodles with assorted vegetables.*

**CHEESE GARLIC NOODLES** 279

*Savory noodles infused with garlic and topped with melted cheese.*

# THALI

## AMRITSARI THALI (Serves 1)

449

*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*

## 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)

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, 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, 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)

1099

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

# KATHI ROLL

## PANEER KATHI ROLL

249

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

## MUSHROOM KATHI ROLL

249

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

CHEF SPECIAL

## PANEER & MUSHROOM KATHI ROLL

279

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

## CHILLI PANEER KATHI ROLL

279

*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

279

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

## AMRITSAR SPECIAL

- |   |            |
|---|------------|
| <b>HAVELI SPECIAL KULCHA WITH CHANA</b>   | <b>279</b> |
| <i>Crunchy bread with filling vegetables and haveli special spices with butter.</i>   |            |
| <b>GOBHI KULCHA WITH CHANA</b>  | <b>249</b> |
| <i>Crunchy bread with fresh cauliflower and haveli special spices with butter.</i>  |            |
| <b>MIX VEG KULCHA WITH CHANA</b>  | <b>249</b> |
| <i>Crunchy bread with filling mix vegetables and haveli special spices with butter.</i>   |            |
| <b>ONION KULCHA WITH CHANA</b>  | <b>249</b> |
| <i>Crunchy bread with chopped onions and haveli special spices with butter.</i>   |            |
| <b>PANEER KULCHA WITH CHANA</b>   | <b>279</b> |
| <i>Crunchy bread stuffed with a cottage cheese filling, baked to golden perfection and served hot.</i>  |            |
| <b>MASALA KULCHA WITH CHANA</b>   | <b>249</b> |
| <i>Crunchy bread with cottage cheese and haveli special spices with butter.</i>   |            |
| <b>STUFFED ALOO KULCHA WITH CHANA</b>   | <b>219</b> |
| <i>Crunchy bread with potatoes and haveli special spices with butter</i>  |            |
| <b>GARLIC KULCHA WITH CHANA</b>   | <b>249</b> |
| <i>Crunchy bread with garlic and haveli special spices with butter.</i>   |            |
| <b>STUFFED CHEESE KULCHA WITH CHANA</b>   | <b>279</b> |
| <i>Refined flour bread with chopped cheese and haveli special spices with butter.</i>   |            |
| <b>ALOO PARATHA WITH CURD</b>   | <b>219</b> |
| <i>Wheat flour bread with chopped spicy potatoes cooked in tawa.</i>  |            |
| <b>GOBHI PARATHA WITH CURD</b>  | <b>249</b> |
| <i>Wheat flour bread with chopped spicy cauliflower cooked in tawa.</i>   |            |
| <b>PANEER PARATHA WITH CURD</b>   | <b>279</b> |
| <i>Wheat flour bread with chopped spicy paneer cooked in tawa.</i>  |            |
| <b>HAVELI SPECIAL PARATHA WITH CURD</b>   | <b>279</b> |
| <i>Crunchy Bread with chopped spicy potatoes, finely chopped onions, green chillies, green coriander, and coriander seeds, anardana, black pepper, haveli special spices with butter.</i> |            |
| <b>CHOLE BHATURE</b>  | <b>249</b> |
| <i>Fluffy fried bread paired with haveli special spices served with chole</i>   |            |

## ICED CHILLERS

(250-300 ml)

FRESH LIME SODA	129
ICED TEA LEMON & PEACH	179
HAVELI CLASSIC MOJITO	179
GREEN APPLE MOJITO	179
TANGY TWIST MOJITO	179
BLUE MOON	179
SHIRLEY TEMPLE	199
PINK PANTHER	199
FRUIT PASSION	199

## DESSERTS

GULAB JAMUN (2 PCS)	99
RASGULLA (2 PCS)	99
RASMALAI (1 PC)	79
KHEER	99
GAJAR KA HALWA (200gm) (SEASONAL)	249
MOONG DAL HALWA (SEASONAL)	249
CHOCOLATE BROWNIE WITH SAUCE	99
CHOCOLATE BROWNIE WITH ICE CREAM	229
MATKA KULFI	99
STRAWBERRY / VANILLA (1 SCOOP)	89
BUTTERSCOTCH / CHOCOLATE (1 SCOOP)	99
MANGO (1 SCOOP)	99
TUTTY FRUITY (1 SCOOP)	109

## BEVERAGES

(200-250 ml)

AMRITSARI LASSI (SWEET/ SALTED)	129
MANGO LASSI	149
MAHARAJA LASSI	229
DRY FRUIT LASSI	179
CHAAS	69
SOFT DRINK	59
PACKAGED DRINKING WATER	MRP
RED BULL	229

## TEA / COFFEE

(150-200 ml)

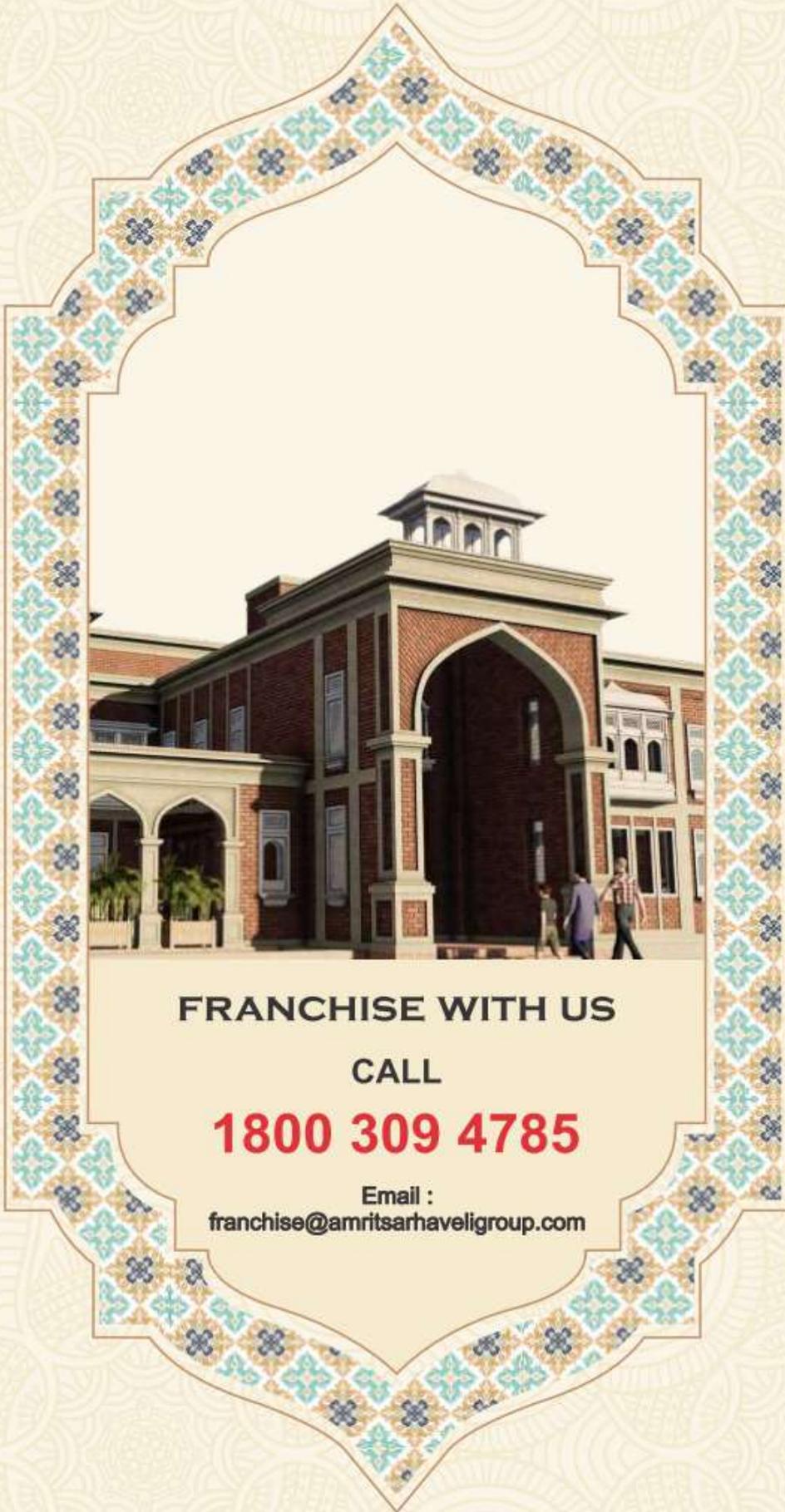
MILK	79
MILK TEA	79
DESI MASALA TEA	79
SPECIAL GUR TEA	89
COFFEE	99

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Thanks for Visiting us

For Complaints / Suggestions

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