



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 | | KANPUR | GHAZIABAD
JUBILEE HILLS | BENGALURU | NOIDA SECTOR - 63
AKOLA | MADHURAWADA | PATIALA | AYODHYA
VISAKHAPATNAM

For Reservation Call :
7386777642

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** (J) (8 Pcs) **379**
Cottage cheese marinate with curd and haveli spices roasted in tandoor.
- ACHARI PANEER TIKKA** (J) (8 Pcs) **359**
Cottage cheese marinate with curd and achari herbs, haveli spices in tandoor.
- STUFFED PANEER TIKKA** (J) (8 Pcs) **399**
Paneer is stuffed with cheese and cashewnut, green chilly, green coriander, haveli special spices, marinate with curd in tandoor.
- MALAI PANEER TIKKA** (J) (8 Pcs) **379**
Cottage cheese marinate with cheese and curd, haveli special spices in tandoor.
- HARYALI PANEER TIKKA** (8 Pcs) **379**
Cottage cheese and green veggies in green marination with haveli special spices in tandoor.
- ACHARI MUSHROOM TIKKA** (12 Pcs) **359**
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) **379**
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, mushroom, 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, mushroom tikka, roasted pineapple, 2 rumali roti
- VEG SEEKH KEBAB** (6 Pcs) **379**
Mixed vegetable cottage cheese and suran, marinated in haveli special spices roasted in tandoor.
- HARA BHARA KEBAB** (8 Pcs) **379**
Spinach patty with green vegetable and nuts marinate haveli special spices in deep - fried.
- SOYA MALAI CHAAP** (J) (8 Pcs) **379**
Pieces of soya marinated with curd, ginger garlic paste & cashewnut paste roasted in tandoor.
- MALAI BROCCOLI** (J) (8 Pcs) **409**
Broccoli marinated, cheese, curd, haveli special spices and cream, cashewnut roasted in tandoor.
- SOYA ACHAARI CHAAP** (J) (8 Pcs) **379**
Pieces of soya marinated with curd, ginger garlic paste & cashewnut paste, Haveli special achari spices roasted in tandoor.
- SOYA AFGHANI CHAAP** (J) (8 Pcs) **379**
Soya chunks marinate with curd, cheese and cream, haveli special spices roasted in deep tandoor.
- SOYA CHEESE CHAAP** (J) **379**
Tender chunks of soybean marinated in a flavourful blend of spices, generously smothered in creamy melted cheese offering a delectable and a tantalizing fusion of rich, smoky Flavors.
- SOYA CHILLY CHAAP** **379**
soya chaap stir-fried with bell peppers and onions in a spicy, tangy chili sauce

(J) Jain preparation available

SIDES

PANEER PAKODA (J)	339
ASSORTED PAKODA (J)	289
FRENCH FRIES	239
MASALA FRIES	279
CHEESY FRIES	259
PERI PERI FRIES	269

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)	109
<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	159
<i>Chopped onion, tomatoes, cucumbers, green chilly, lemon, chat masala cooked with dry heat on amritsari masala papad.</i>	

SOUPS

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

PANEER KA PYAAR

- HAVELI SPECIAL PANEER** 409
Cottage cheese cooked with haveli spices, onion, tomatoes, cashewnut, capsicums red and yellow top desi ghee.
- PANEER TIKKA BUTTER MASALA (J)** 379
Cottage cheese roasted in tandoor, haveli spices, onion, tomatoes, cashewnuts served butter and cream.
- PANEER TAKA TAK (J)** 379
Paneer cooked in haveli spices and tangy gravies capsicum and onions.
- PANEER LABABDAR (J)** 379
Cottage cheese cooked with haveli spices and cheese with onion & tomato gravies.
- KADHAI PANEER** 379
Cottage cheese cooked with haveli spices, capsicum, onion & tomato gravies.
- SHAHI PANEER (J)** 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 (J)** 359
Cottage cheese haveli spices, tomato gravy served with cream and butter.
- PANEER PASANDA (J)** 369
Cottage cheese filled with raisins, nuts and haveli special spices, tomatoes, cashewnut gravies served with butter and cream.
- MATAR PANEER (J)** 359
Cottage cheese with fresh peas, tomatoes and onion gravy & haveli spices served with green coriander.
- PANEER BHURJI** 379
Grated Cottage Cheese, Cube Capsicum, haveli special spices, served with ginger and coriander.
- MAKHANI PANEER** 369
Paneer cubes sautéed with an array of colourful bell peppers, onions, and spices

DALON KI PASAND

- HAVELI SPECIAL DAL FRY** 449
Made with lentils (Urad dal black), tomatoes, haveli spices and top desi ghee.
- DAL MAKHANI (J)** 379
Made with lentils, tomatoes, haveli special spices served with butter and cream
- YELLOW DAL (J)** 329
Lentils cooked with haveli special spices top garlic and jeera tadka.
- AMRITSARI CHANA MASALA (J)** 339
White Chick peas cooked with an onion and tomato gravy with haveli spices served with ginger and coriander.
- RAJMA MASALA** 339
Red Kidney Beans Cooked in haveli special spices tomatoes and onion gravy served with ginger and coriander.

(J) Jain preparation available

SUBZIYAN

- CHEESE BUTTER MASALA (J)** 409
Cottage cheese tomatoes, cashewnut gravies served with butter and cream.
- GOBHI ALOO MASALA** 339
Special potatoes and fresh cauliflower cooked with onion, tomatoes gravy and haveli special spices.
- MALAI KOFTA (J)** 369
Cottage cheese & Potato stuffed with raisins & haveli special spices rich combination of cashew.
- PUNJABI KOFTA** 369
Spiced vegetable dumplings in a rich, creamy tomato-onion gravy, finished with a touch of fresh cream and spices.
- JEERA ALOO** 339
Fresh potatoes and cumin and tomatoes and onion gravy and haveli special spices served with green coriander.
- DUM ALOO (J)** 339
Fresh baby potatoes fry in desi ghee cooked haveli special spices onion & tomatoes, cashewnut gravy.
- MIX VEG (J)** 339
French beans, cauliflower, capsicum, peas, carrot, peeled potatoes and paneer cooked in onion tomato gravy.
- PALAK CORN** 339
Fresh spinach and corn cooked with onion & tomatoes gravy served with butter and cream.
- SARSON DA SAAG (SEASONAL)** 339
Fresh Sarson da saag and palak and bathua, haveli special spices served with white butter and cream.
- MUSHROOM MATAR MASALA** 369
Fresh mushroom & green peas with haveli special spices onion, tomatoes & cashewnut gravy served with ginger and coriander.
- ROASTED MUSHROOM MASALA** 369
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** 349
A tantalizing medley of garden-fresh vegetables cooked in a robust and aromatic Kolhapuri masala, packed with a fiery blend of spices.

(J) Jain preparation available

SALADS

GREEN SALAD 139

Fresh garden vegetable salad.

FRUIT SALAD 149

Refreshing mixed fruit salad.

RAITA

PINEAPPLE RAITA 229

Pineapple mixed with fresh curd.

BOONDI RAITA 179

Gram flour puffs and jeera powder mixed with curd.

MIX VEG RAITA 209

Onion, tomato, cucumber, chopped and jeera powder mixed with curd.

PLAIN CURD 89

Fresh curd.

BASMATI KI BAHAR

PLAIN RICE (J) 189

Steamed rice.

JEERA RICE (J) 209

Basmati rice cooked with cumin seeds.

GARLIC JEERA RICE 249

Long grain white rice, cooked with cumin seeds and fresh garlic cloves, crushed, chopped chillies and served with coriander

VEG. PULAO (J) 319

Veggies cooked with basmati rice.

MATAR PULAO (J) 319

Basmati rice cooked with green peas.

KASHMIRI PULAO 399

Steamed basmati rice cooked with mixed vegetables with butter and haveli special spices and dried fruit.

PLAIN KHICHDI 289

Cooked with rice and moong lentils.

MASALA KHICHDI 309

Mung lentils, basmati rice, onions, tomatoes and haveli special spices.

(J) Jain preparation available

BIRYANI KI DAAWAT

VEG BIRYANI (J)	319
<i>Fresh chopped vegetables cooked with basmati rice with haveli special spices served with raita.</i>	
HYDERABADI BIRYANI	329
<i>Fresh chopped vegetables cooked with basmati rice with haveli special spices served with raita.</i>	
HAVELI SPECIAL BIRYANI	329
<i>Fresh chopped vegetables cooked with basmati rice with haveli special spices served with raita.</i>	
MAHARAJA BIRYANI	999
<i>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.</i>	

ROTIYAN

TANDOORI ROTI	59
<i>Indian flatbread in tandoor.</i>	
TANDOORI BUTTER ROTI	69
<i>Indian flat bread coated with butter.</i>	
PLAIN TAWA ROTI	59
<i>Whole wheat bread cooked in tawa.</i>	
TAWA BUTTER ROTI	69
<i>Whole wheat bread coated with butter.</i>	
RUMALI ROTI	79
<i>Wheat flour baked in tawa.</i>	
MISSI ONION ROTI	109
<i>Gram flour flatbread with onions.</i>	
MISSI ROTI	89
<i>Whole wheat flour, gram flour & haveli special Spices.</i>	
MAKKI DI ROTI	69
<i>Freshly Grounded dry corn flour bread.</i>	
GARLIC BUTTER ROTI	79
<i>Whole wheat flour with garlic.</i>	

(J) Jain preparation available

NAAN

PLAIN NAAN	79
<i>A thin oval shaped soft, crispy and pillowy flatbread with a slight chewiness and a delightful hint of smokiness from the tandoor.</i>	
BUTTER NAAN	99
<i>Naan brushed with melted butter.</i>	
GARLIC NAAN	109
<i>flatbread stuffed with Garlic backed in tandoor.</i>	
CHEESE NAAN	189
<i>Flatbread stuffed with cheese and backed in tandoor.</i>	
KASHMIRI NAAN	189
<i>A tandoor backed flatbread stuffed with fruits and nuts.</i>	
CHUR CHUR NAAN	199
<i>Whole wheat flour crunchy flatbread stuffed and layered with ghee, nuts and spices.</i>	
CHUR CHUR NAAN PLATTER	379

PARATHA / KULCHA

METHI PARATHA	99
<i>Whole wheat flour methi with butter.</i>	
LACHHA PARATHA	99
<i>Multi layered flour bread with butter.</i>	
LAL MIRCH PARATHA	89
<i>Multi layered flour bread with red chillies and butter.</i>	
HARI MIRCH PARATHA	99
<i>Multi layered flour bread with green chillies and butter.</i>	
TAWA PLAIN PARATHA	79
<i>Pan-fried multi layed bread with butter.</i>	
ALOO TAWA PARATHA	129
<i>Fresh potatoes and whole wheat flour in tawa.</i>	
GOBHI TAWA PARATHA	139
<i>Fresh cauliflower and whole wheat flour in tawa.</i>	
PANEER TAWA PARATHA	149
<i>Cottage cheese and whole wheat flour in tawa.</i>	
ONION KULCHA	179
<i>Seasoned onion stuffing is filled in kulcha dough and cooked in tandoor.</i>	
PANEER KULCHA	199
<i>Seasoned Paneer stuffing is filled in kulcha dough and cooked in tandoor.</i>	
MASALA KULCHA	199
<i>Crunchy bread with Paneer cheese and haveli special spices with butter.</i>	

CHINESE STARTERS

GARLIC PANEER	339
<i>Paneer cooked in garlic-infused sauce.</i>	
CHILLY PANEER DRY	359
<i>Stir-fried paneer with bell peppers and spicy sauces.</i>	
VEG MANCHURIAN DRY	359
<i>Fried Vegetables balls tossed in savory chinese-inspired sauce.</i>	
CHILLY MUSHROOM DRY	379
<i>Deep fried mushroom tossed with onion bell pepper and some chilly touch in chilly sauce.</i>	
SCHEZWAN PANEER DRY	379
<i>Spicy, stir-fried paneer cubes with Schezwan sauce.</i>	
DRAGON PANEER	349
<i>Crispy Fried paneer, chopped onion, capsicum, green chilies, coriander, crushed black pepper, ginger, garlic paste tossed in chinese sauces.</i>	
CHILLY POTATO	289
<i>Crispy potato tossed in spicy, slightly sweet and chilli sauce.</i>	
HONEY CHILLI POTATO	339
<i>Crispy potato are tossed in honey chilli sauce.</i>	
VEG CRISPY	289
<i>Assorted veggies in crispy batter, tossed in tangy, spicy sauce.</i>	
CHINESE BHEL (J)	299
<i>Crispy noodles mixed with veggies, sauces, and spices.</i>	
BABY CORN CRISPY IN HOT CHILLY SAUCE (J)	379
<i>Baby corn in crispy batter, smothered in spicy chilli sauce.</i>	
BABY CORN CRISPY	379
<i>Crispy fried baby corn, a delightful and crunchy appetizer.</i>	
CRISPY CORN	379
<i>Deep fried American corn tossed in ginger garlic chop onion and capsicum tossed in chilly and garlic sauce...</i>	
SPRING ROLL	289
<i>Crispy vegetables-filled rolls.</i>	
HONEY CHILLI CAULIFLOWER	339
<i>Crispy cauliflowers are tossed in honey chilly sauce.</i>	

(J) Jain preparation available

CHINESE MAIN COURSE

CHILLY PANEER GRAVY	379
<i>Fried paneer in spicy, tangy gravy with bell peppers.</i>	
SCHEZWAN PANEER	399
<i>Schezwan-spiced rice with paneer, vegetables, and bold, spicy flavors</i>	
PANEER 65 (J)	379
<i>Fried paneer cubes with Indian spices.</i>	
GOBHI 65 (J)	319
<i>Fried Cauliflower florets with indian spices.</i>	
VEG MANCHURIAN GRAVY	369
<i>All vegetables chups is made by tossing fried mixed veg balls in sweet, sour and hot manchurian sauce.</i>	
VEG CHOPSUEY	339
<i>Crispy noodles topped with a colorful mix of saucy vegetables.</i>	
CHINESE CHOPSUEY (J)	379
<i>A delightful blend of crispy noodles and saucy mixed vegetables.</i>	
SOYABEAN CHILLY (J)	339
<i>Soyabean chunks cooked in spicy sauce.</i>	
VEGETABLES IN SWEET & SOUR SAUCE (J)	359
<i>Assorted vegetables in tangy sweet chilly souce..</i>	

RICE / NOODLES

SCHEZWAN FRIED RICE (J)	339
<i>Rice made with spicy / schezwan sauce and vegetables.</i>	
PANEER SCHEZWAN RICE (J)	339
<i>Schezwan-spiced rice with paneer, veggies, and bold, spicy flavors.</i>	
FRIED RICE	339
<i>Cooked rice, finely chopped vegetables and seasoning ingredients.</i>	
VEG CHOWMEIN	319
<i>Stir-fried noodles with mixed vegetables.</i>	
VEG SCHEZWAN CHOWMEIN	339
<i>Chowmein made with spicy schezwan sauce.</i>	
VEG HAKKA NOODLES	319
<i>Stir-fried Hakka noodles with assorted vegetables.</i>	
CHEESE GARLIC NOODLES	349
<i>Savory noodles infused with garlic and topped with melted cheese.</i>	

(J) Jain preparation available

THALI

AMRITSARI THALI

449

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

HAVELI SPECIAL THALI

549

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

PUNJABI THALI

539

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)

449

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

CHEF SPECIAL

KOHINOOR THALI

2499

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 Laccha Paratha, 2 Missi Roti, 2 Maharaja Lassi, 2 Mix Veg Raita

MAHARAJA THALI

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

WORLD RECORD KULCHA THALI

999

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

AMRITSAR SPECIAL

- | | |
|--|------------|
| HAVELI SPECIAL KULCHA WITH CHANA | 279 |
| <i>Crunchy bread with filling vegetables and haveli special spices with butter.</i> | |
| GOBHI KULCHA WITH CHANA | 229 |
| <i>Crunchy bread with fresh cauliflower and haveli special spices with butter.</i> | |
| MIX VEG KULCHA WITH CHANA | 249 |
| <i>Crunchy bread with filling mix vegetables and haveli special spices with butter.</i> | |
| ONION KULCHA WITH CHANA | 249 |
| <i>Crunchy bread with chopped onions and haveli special spices with butter.</i> | |
| PANEER KULCHA WITH CHANA | 279 |
| <i>Crunchy bread stuffed with a cottage cheese filling, baked to golden perfection and served hot.</i> | |
| MASALA KULCHA WITH CHANA | 279 |
| <i>Crunchy bread with cottage cheese and haveli special spices with butter.</i> | |
| STUFFED ALOO KULCHA WITH CHANA | 239 |
| <i>Crunchy bread with potatoes and haveli special spices with butter</i> | |
| GARLIC KULCHA WITH CHANA | 259 |
| <i>Crunchy bread with garlic and haveli special spices with butter.</i> | |
| STUFFED CHEESE KULCHA WITH CHANA | 329 |
| <i>Refined flour bread with chopped cheese and haveli special spices with butter.</i> | |
| ALOO PARATHA WITH CURD | 229 |
| <i>Wheat flour bread with chopped spicy potatoes cooked in tawa.</i> | |
| GOBHI PARATHA WITH CURD | 229 |
| <i>Wheat flour bread with chopped spicy cauliflower cooked in tawa.</i> | |
| PANEER PARATHA WITH CURD | 279 |
| <i>Wheat flour bread with chopped spicy paneer cooked in tawa.</i> | |
| HAVELI SPECIAL PARATHA WITH CURD | 279 |
| <i>Crunchy Bread with chopped spicy potatoes, finely chopped onions, green chilies, green coriander, and coriander seeds, anardana, black pepper, haveli special spices with butter.</i> | |
| CHOLE BHATURE | 239 |
| <i>Fluffy fried bread paired with haveli special spices served with chole</i> | |

DESSERTS

GULAB JAMUN (2 PCS)	139
RASGULLA (2 PCS)	139
MOONG DAL HALWA (SEASONAL)	229
CHOCOLATE BROWNIE WITH SAUCE	149
CHOCOLATE BROWNIE WITH ICE CREAM	249
MATKA KULFI	89
STRAWBERRY / VANILLA (2 SCOOP)	139
BUTTERSCOTCH / CHOCOLATE (2 SCOOP)	159
MANGO	159
TUTTY FRUITY	159

BEVERAGES

(200-250 ml)

AMRITSARI LASSI (SWEET/ SALTED)	139
MANGO LASSI	189
MAHARAJA LASSI	289
DRY FRUIT LASSI	179
BUTTER MILK	139
CHAAS	129
SHIKANJI	129
SOFT DRINK	69
PACKAGED DRINKING WATER	MRP
RED BULL	MRP

TEA / COFFEE

(150-200 ml)

MILK	39
MILK TEA	49
DESI MASALA TEA	49
SPECIAL GUR TEA	59
COFFEE	89

SLUSHES

(250-300 ml)

MANGO	169
LICHI	169
ORANGE	169
PINEAPPLE	169
GREEN APPLE	169

ICED CHILLERS

(250-300 ml)

FRESH LIME SODA	129
ICED TEA LEMON & PEACH	229
HAVELI CLASSIC MOJITO	249
GREEN APPLE MOJITO	229
TANGY TWIST MOJITO	229
BLUE MOON	229
SHIRLEY TEMPLE	249
PINK PANTHER	249
FRUIT PASSION	299

SHAKES

(250-300 ml)

VANILLA	179
MANGO	179
OREO SHAKE	179
COFFEE SHAKE	179
STRAWBERRY	179
BROWNIE BLAST	249
BLUEBERRY	199
TIRAMISU SHAKE	229
BUBBLE GUM SHAKE	229
NUTELLA SHAKE	249

COLD COFFEES

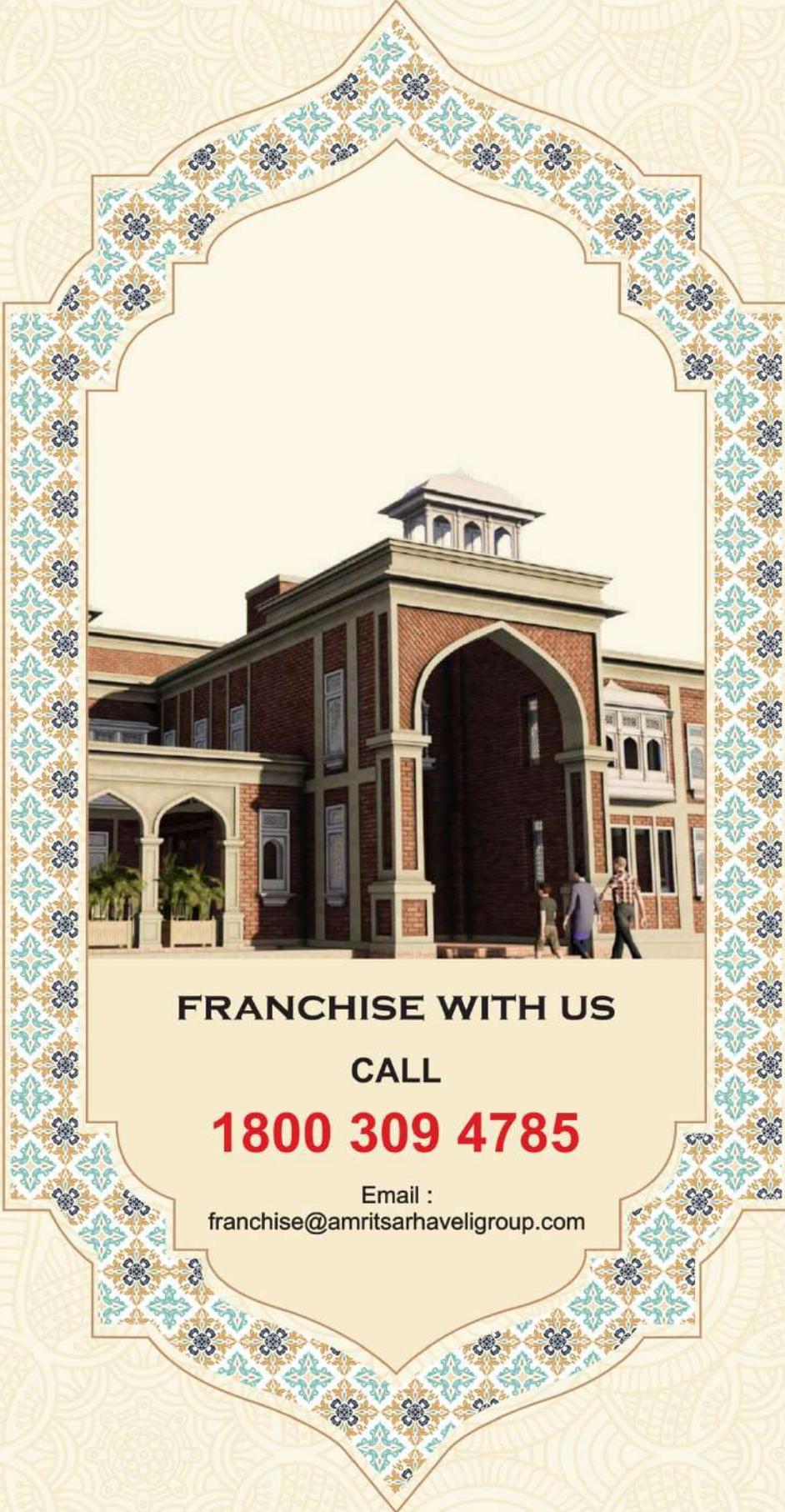
(250-300 ml)

HAVELI SPECIAL COLD COFFEE	229
BLENDED COLD COFFEE	249
ICED COLD COFFEE	249
FANTISIMO	269
CHOCO SPARKLE	269
JUNGLE JAVA	299
IRISH COLD COFFEE	249

* T&C APPLY

*PRICES ARE SUBJECT TO CHANGE

* TAXES AS APPLICABLE



FRANCHISE WITH US

CALL

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