



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

**NASHIK (MAHARASHTRA)**

• **OUR OUTLETS** •

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

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

For Reservation Call :

**86699 88676**

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

Thanks for Visiting us

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

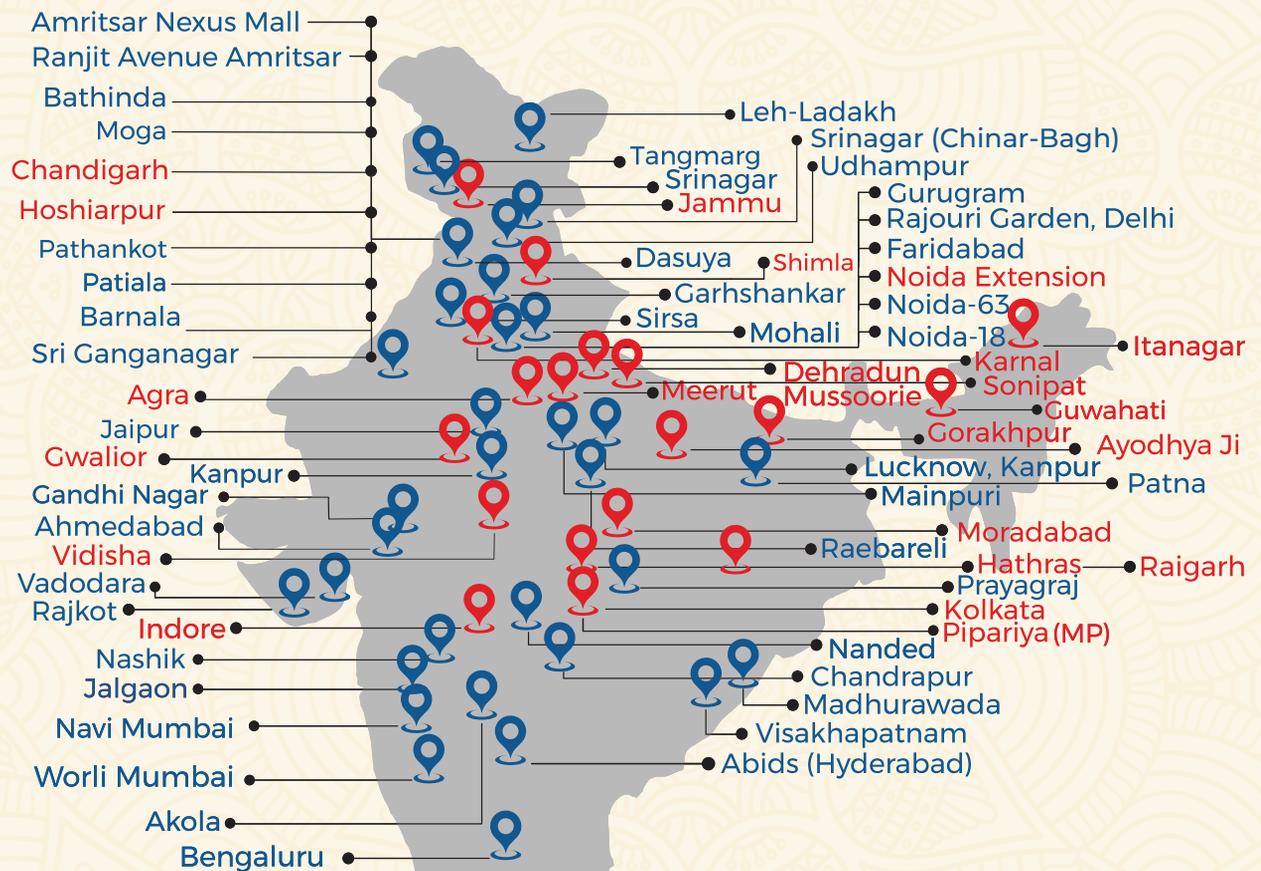
\* T&C APPLY \* PACKING CHARGES EXTRA

\* PRICES ARE SUBJECT TO CHANGE

\* TAXES AS APPLICABLE



# AMRITSAR HAVELI GROUP



**Running**

**Upcoming**

Amritsar Haveli is a Traditional Punjabi Restaurant Chain known for its Punjabi food & Hospitality established in 2018 to serve delicious and hygienic Punjabi Food. We have an obsession with high quality, inspired by the Punjabi Culture & food. We believe in the pleasure of taste, that's why freshness and best ingredients are so important to us. Our team works hard for maintaining quality and consistency with a mindset of cooking with love and delivering the Best. We are gradually expanding to multiple locations across India.



Bennett & Coleman  
THE TIMES OF INDIA

BEST PUNJABI RESTAURANT CHAIN - SOUTH

BEST PUNJABI RESTAURANT CHAIN - SOUTH

ਸਤਿ ਸ੍ਰੀ ਅਕਾਲ  
السلام عليكم

**WELCOME**

नमस्ते  
कमस्ते



**WE ARE  
WORLD RECORD HOLDER !!**

Amritsar Haveli Cuisines Pvt.  
Ltd. Has Made The World  
Record Of Largest Amritsari  
Kulcha Measuring 2.7 Feet In A  
Clay Oven On 25th December  
2020 At Mall Of Amritsar In  
Amritsar (Punjab) India

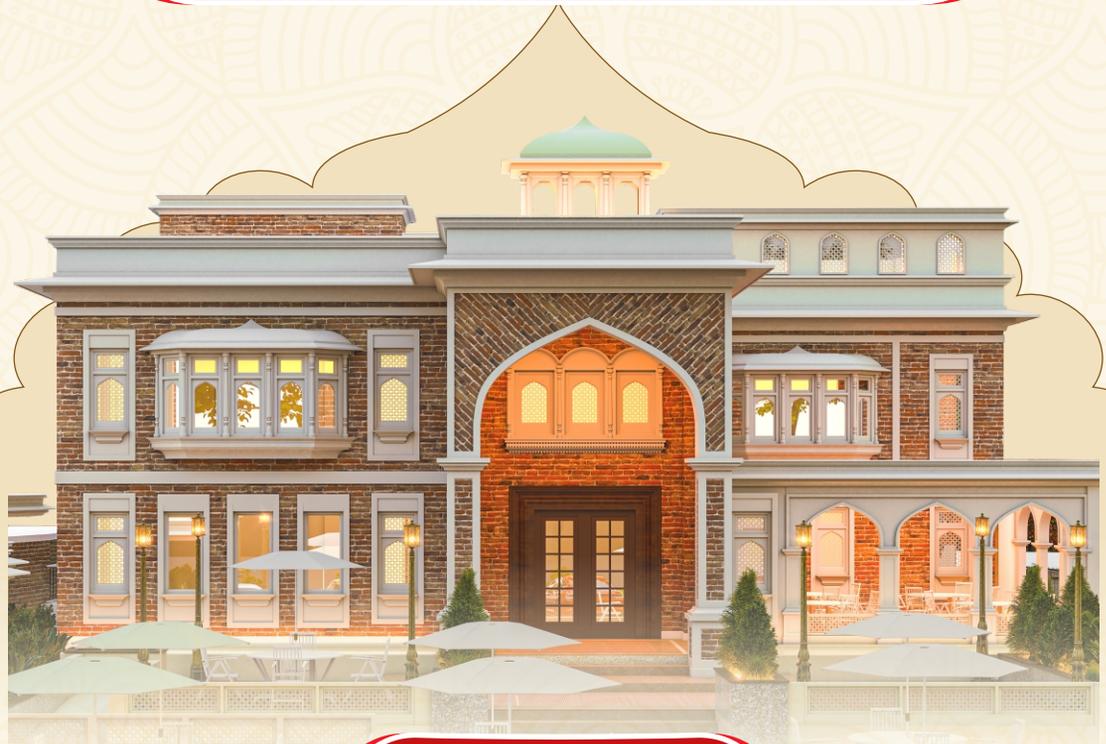
**AMRITSAR HAVELI**  
IS AWARDED WITH  
“**ICONIC PUNJABI RESTAURANT  
CHAIN**”  
BY  
**TIMES OF INDIA**



**AMRITSAR HAVELI**  
IS AWARDED WITH  
“**BEST PUNJABI RESTAURANT  
CHAIN - SOUTH INDIA**”  
BY  
**FOOD CONNOISSEURS**



# GOLDEN JUBILEE CELEBRATIONS



## OUR LEGACY

A Journey Rooted in Tradition, Built with Passion, served with Pride from one Restaurant started in 2018 from Amritsar to 50 Iconic Restaurants across India. A Celebration of Authentic Punjabi Flavors, Royal Hospitality, and unforgettable experiences. This is more than food - This is our Legacy.



**2018**

The Beginning - Dr. Rubjeet Singh Grover opened first Amritsar Haveli Restaurant in Amritsar, Punjab laying the Foundation of a Brand Rooted in Tradition, Taste and Trust



**2019**

Started Expansion across India



**2020**

Amritsar Haveli made history by Making World Record of "Largest Amritsari Kulcha" measuring an Incredible 2.7 Feet in Amritsar



**2023**

Amritsar Haveli reached Milestone of 25 Restaurants across India



**2024**

Amritsar Haveli was awarded by Times of India with "Iconic Punjabi Restaurant Chain" & was awarded by FOOD CONNOISSEURS INDIA as "Best Punjabi Restaurant Chain - South India"



**2025**

"From one Dream to 50 Destinations" Amritsar Haveli Celebrates the Power of Tradition and Trust as opened its 50th Restaurant

# TANDOOR SE

CHEF SPECIAL

**HAVELI PANEER TIKKA** (J) (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** (J) (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** (J) (8 Pcs) **399**

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

**HARYALI PANEER TIKKA** (J) (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.*

CHEF SPECIAL

**HAVELI MUSHROOM TIKKA** (12 Pcs) **399**

*Fresh mushroom marinate with curd, cheese roasted chana powder haveli special spices roasted in tandoor.*

CHEF SPECIAL

**HAVELI TANDOORI PLATTER** (14 Pcs) **749**

*Three types Cottage cheese, baby corn, pine apple, mushroom, veg seekh kebab, marinate in haveli special spices roasted in tandoor.*

CHEF SPECIAL

**MAHARAJA TANDOORI PLATTER** (24 Pcs) **999**

*Hara bhara kebab, malai soya chaap, achaari soya chaap, paneer tikka, malai paneer tikka, mushroom tikka, roasted pineapple, 2 rumali roti.*

**VEG SEEKH KEBAB** (J) (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** (J) (8 Pcs) **449**

*Broccoli marinated, cheese, curd, haveli special spices and cream, cashewnut roasted in tandoor.*

**ROASTED PINEAPPLE** (8 Pcs) **299**

*Slice pineapple marinate with curd and Haveli special spices herbs Tasty like sweet and sour hot spicy and Roasted in tandoor.*

(J) Jain preparation available

# BREAKFAST

## MISAL PAV

149

*Misal Pav – a spicy sprouted bean curry topped with farsan, onions and cilantro, served with lightly buttered pav.*

## PAV BHAJI (BUTTER / CHEESE)

149/189

*Pav Bhaji – Mumbai's iconic street food of spiced mashed vegetable curry served with butter-toasted buns, onions, lemon, and coriander.*

## CHOLE BHATURE

279

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

## PURI CHOLE / PURI ALOO

199

*Golden fried puris with your choice of spicy chole or tangy aloo curry.*

# SOYA CHAAP

## CHEESE CHAAP (J) (8 Pcs)

399

*Soya chaap marinated in a haveli special spices and creamy cheese, grilled to perfection and garnished with fresh herbs in tandoor.*

## HARYALI CHAAP (J) (8 Pcs)

349

*Soya Chaap marinated in fresh green herbs and haveli spices, grilled to perfection in a tandoor.*

## ACHAARI CHAAP (J) (8 Pcs)

349

*Soya chaap marinate with curd and achari herbs, haveli spices in tandoor.*

## MALAI CHAAP (J) (8 Pcs)

379

*Soya chaap marinated in a creamy blend of yogurt, cream, and mild spices, grilled in a tandoor.*

## CHAAP PLATTER (J) (12 Pcs)

699

*Malai chaap 3 pcs, Achaari chaap 3 pcs, Afghani Chaap 3 pcs, Haryali Chaap 3 pcs, 2 rumali roti.*

(J) Jain preparation available

# AMRITSARI PAPAD

**ROASTED PAPAD** (1 Pcs) **79**

*Crispy Indian wafer made from lentil or Punjabi flavor in tandoor.*

**FRY PAPAD** (1 Pcs) **79**

*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** **149**

*Chopped onion, potato, tomatoes, cucumbers, green chilly, lemon, chat masala cooked with dry heat on Amritsari masala papad.*

## SIDES

**PANEER PAKODA** (J) **379**

*Paneer, dipped in a spiced gram flour batter and deep-fried.*

**ASSORTED PAKODA** (J) **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** **329**

*Crispy French fries coated in tangy peri peri seasoning, offering a spicy and flavorful kick.*

**RUMALI KHAKRA (BUTTER / CHEESE)** **199/229**

*Indian Crispy rolled paper thin bread served with clarified butter cheese and spicy crushed peanuts.*

(J) Jain preparation available

## SOUPS

**SWEET CORN** 179

*Lightly spiced soup with sweet corn and other veggies.*

**VEG. CLEAR** 179

*Seasonable veggies Comforting and light soup.*

**CREAM OF TOMATO** 179

*Fresh Tomato and cream lightly spiced soup croutons.*

**HOT & SOUR** 179

*A combination of spicy and fine chopped vegetables.*

**TALUMEIN** 179

*A combination of spicy and sour with vegetables and noodles.*

**MANCHOW** 179

*A combination of spicy and fine chopped vegetables top noodles.*

**LEMON CORIANDER** 179

*Fine combination of lemon and coriander Soup.*

## DALON KI PASAND

CHEF  
SPECIAL

**HAVELI SPECIAL DAL FRY** 399

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

CHEF  
SPECIAL

**DAL MAKHANI (J)** 329

*Made with lentils Haveli special spicy served with butter and cream.*

**YELLOW DAL** 329

*Lentils cooked with spices, topped with garlic and cumin.*

**YELLOW DAL TADKA** 349

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

**AMRITSARI CHANA MASALA (J)** 349

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

**RAJMA MASALA** 349

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

(J) Jain preparation available

# PANEER KA PYAAR

CHEF  
SPECIAL

## HAVELI SPECIAL PANEER

499

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

## PANEER TIKKA BUTTER MASALA (J)

399

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

## PANEER TAKA TAK (J)

399

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

## PANEER LABABDAR (J)

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 (J)

399

*Cottage cheese cashewnut gravies, haveli spices served with cream.*

## PALAK PANEER

399

*Cottage cheese haveli spices in Spanish with cream and desi ghee*

## TOMATO PANEER (J)

399

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

## PANEER PASANDA (J)

399

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

## MATAR PANEER (J)

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.*

CHEF  
SPECIAL

## MAKHANI PANEER

429

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

(J) Jain preparation available

# SUBZIYAN

CHEF SPECIAL

## **CHEESE BUTTER MASALA (J)** 449

Amul cheese cubes cutting tomato cashewnut gravy serve with butter and cream.

## **GOBHI ALOO MASALA** 349

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

## **MALAI KOFTA (J)** 399

Cottage cheese and stuffed with Koya raisins and haveli special spice rich combination of cashew 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 (J)** 349

Fresh beans cauliflower capsicum peas carrot Paneer tomato & 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 palak 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.

CHEF SPECIAL

## **ROASTED MUSHROOM MASALA** 449

Mushroom roast in tandoor cooked 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 cooking in a robust and aromatic kolhapuri masala, packed with a fiery blend of spices.

(J) Jain preparation available

## SALADS

- GREEN SALAD** 179  
*Sliced cucumber, carrot, radish, tomato, lemon, and green chilly.*
- ONION SALAD** 109  
*Sliced onion and spices.*
- PEANUT MASALA SALAD** 249  
*Peanuts, onion, tomato, green coriander, green chilly, chaat masala lemon juice and spices.*

## RAITA

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

## BASMATI KI BAHAR

- PLAIN RICE (J)** 199  
*Steamed rice.*
- JEERA RICE (J)** 249  
*Basmati rice cooked with cumin seeds.*
- GARLIC JEERA RICE** 299  
*Long grain white rice, cooked with cumin seeds and fresh garlic cloves crushed, chopped chillies and served with coriander.*
- VEG. PULAO (J)** 349  
*Veggies cooked with basmati rice.*
- MATAR PULAO (J)** 379  
*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** 329  
*Cooked with rice and moong lentils.*
- MASALA KHICHDI** 399  
*Mung lentils, basmati rice, onions, tomatoes and haveli special spices.*

(J) Jain preparation available

# BIRYANI KI DAAWAT

## VEG BIRYANI (J) 349

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

## HYDERABADI DUM BIRYANI 399

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

CHEF SPECIAL

## HAVELI SPECIAL BIRYANI 449

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

CHEF SPECIAL

## MAHARAJA BIRYANI 999

*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 39

*Indian flat bread 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 (PLAIN / BUTTER) 89 / 99

*Wheat flour baked in tawa.*

## MISSI ONION ROTI 109

*Gram flour flat bread with onions.*

## MISSI ROTI 89

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

## MAKKI DI ROTI 89

*Freshly Grounded dry corn flour bread.*

## GARLIC BUTTER ROTI 99

*Whole wheat flour with garlic.*

(J) Jain preparation available

# NAAN

**PLAIN NAAN** 69

*Flour and bake in tandoor.*

**BUTTER NAAN** 79

*Flour and bake in tandoor coated in butter.*

**GARLIC NAAN (PLAIN / BUTTER)** 89/99

*Flour, garlic bake in tandoor.*

**CHEESE NAAN** 129

*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

*Four Crunchy, layered of ghee.*

CHEF  
SPECIAL

**CHUR CHUR NAAN PLATTER** 379

*Whole wheat flat Crunchy Bread Layered With Ghee And Baked in Tandoor With Channa*

# 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 layered 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

<b>GARLIC PANEER</b> <i>Paneer cooked in garlic-infused sauce.</i>	<b>289</b>
<b>CHILLY PANEER DRY</b> <i>Stir-fried paneer with bell peppers and spicy sauces.</i>	<b>289</b>
<b>VEG MANCHURIAN DRY</b> <i>Fried Vegetables balls tossed in savory chinese-inspired sauce.</i>	<b>249</b>
<b>CHILLY MUSHROOM DRY</b> <i>Deep fried mushroom tossed onion bell pepper n some chilly touch chilly sauce.</i>	<b>399</b>
<b>SCHEZWAN PANEER DRY</b> <i>Spicy, stir-fried paneer cubes with Schezwan sauce.</i>	<b>399</b>
<b>DRAGON PANEER</b> <i>Crispy Fried paneer, chopped onion, capsicum, green chillies, coriander, crushed black pepper, ginger, garlic paste tossed in chinese sauces.</i>	<b>429</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>429</b>
<b>CHILLY POTATO</b> <i>Crispy potato tossed in spicy, slightly sweet and chilly sauce.</i>	<b>329</b>
<b>HONEY CHILLY POTATO</b> (Wedges / Fries) <i>Crispy potato are tossed in honey chilly sauce.</i>	<b>349</b>
<b>VEG CRISPY</b> <i>Assorted veggies in crispy batter, tossed in tangy, spicy sauce.</i>	<b>249</b>
<b>CHINESE BHEL</b> (J) <i>Crispy noodles mixed with veggies, sauces, and spices.</i>	<b>249</b>
<b>SOYA CHILLY CHAAP</b> <i>Soya chaap pieces stir-fried with bell peppers, onions, and a spicy chilly sauce</i>	<b>299</b>
<b>BABY CORN CRISPY IN HOT CHILLY SAUCE</b> (J) <i>Baby corn in crispy batter, smothered in spicy chilly sauce.</i>	<b>399</b>
<b>BABY CORN CRISPY</b> <i>Crispy fried baby corn, a delightful and crunchy appetizer.</i>	<b>429</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>379</b>
<b>SPRING ROLL</b> <i>Crispy vegetables-filled rolls.</i>	<b>249</b>
<b>HONEY CHILLY CAULIFLOWER</b> <i>Crispy cauliflowers are tossed in honey chilly sauce.</i>	<b>289</b>

(J) Jain preparation available

# CHINESE MAIN COURSE

CHEF  
SPECIAL

**CHILLY PANEER GRAVY** 289

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

**SCHEZWAN PANEER** 289

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

**PANEER 65 (J)** 289

*Fried paneer cubes with Indian spices.*

**GOBHI 65 (J)** 329

*Fried Cauliflower florets with Indian spices.*

**VEG MANCHURIAN GRAVY** 289

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

**VEG CHOPSUEY** 379

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

**CHINESE CHOPSUEY (J)** 249

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

**SOYABEAN CHILLY (J)** 379

*Soyabean chunks cooked in spicy sauce.*

**VEGETABLES IN SWEET & SOUR SAUCE (J)** 399

*Assorted vegetables in tangy sweet chilly sauce..*

## RICE / NOODLES

**SCHEZWAN FRIED RICE (J)** 249

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

CHEF  
SPECIAL

**PANEER SCHEZWAN RICE (J)** 349

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

**FRIED RICE** 249

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

**VEG CHOWMEIN** 249

*Stir-fried noodles with mixed vegetables.*

**VEG SCHEZWAN CHOWMEIN** 249

*Chowmein made with spicy schezwan sauce.*

**VEG HAKKA NOODLES** 249

*Stir-fried Hakka noodles with assorted vegetables.*

**CHEESE GARLIC NOODLES** 249

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

(J) Jain preparation available

# THALI

## **AMRITSARI THALI (Serves 1-2) 449**

*Mah Dal Tadka, Chana Masala, Boondi Raita, 2 Lachha Paratha, 1 Gulab Jamun*

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

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

## **PUNJABI THALI (Serves 1-2) 599**

*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) 449**

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

## **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*

## **KOHINOOR THALI (Serves 4-6) 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) 1199**

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

# 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.*

## **PANEER & MUSHROOM KATHI ROLL 349**

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

## **CHILLY PANEER 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** 259

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

## **GOBHI KULCHA WITH CHANA** 229

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

## **MIX VEG KULCHA WITH CHANA** 249

*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** 259

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

## **MASALA KULCHA WITH CHANA** 209

*Crunchy bread with cottage cheese, topped with ajwain, kasuri methi, whole and fresh coriander*

## **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** 249

*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** 259

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

## **PANEER PARATHA WITH CURD** 259

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

CHEF  
SPECIAL

## **HAVELI SPECIAL PARATHA WITH CURD** 259

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

## PIZZAS

<b>MARGHERITA PIZZA</b> <i>Only Cheese</i>	<b>299</b>
<b>GARDEN FRESH</b> <i>Onion, Fresh Tomato, Capsicum</i>	<b>349</b>
<b>CHEESY BITE</b> <i>Cheese Dip, Jalapeño Dip, Paneer, Capsicum, Onion, Mushroom, Gherkins, Baby Corn</i>	<b>349</b>
<b>PANEER TIKKA</b> <i>Onion, Double Paneer, Jalapeño, Baby Corn, Tandoori Dip</i>	<b>379</b>
<b>PANEER SPECIAL</b> <i>Paneer, Capsicum, Sweet Corn, Onion, Olives, Cheese Dip</i>	<b>399</b>

## PASTAS

<b>WHITE SAUCE PASTA</b> <i>Creamy paste in a rich white sauce with garlic</i>	<b>349</b>
<b>RED SAUCE PASTA</b> <i>Pasta tossed in a tangy tomato sauce with herbs</i>	<b>349</b>
<b>CREAMY TOMATO PENNE</b> <i>Creamy Tomato Penne: Fresh marinara sauce, béchamel, vegetables, and Parmesan cheese</i>	<b>349</b>
<b>PESTO SPAGHETTI &amp; TOMATO</b> <i>Pasta in house-made basil pesto sauce, cherry tomatoes, and vegetables</i>	<b>399</b>
<b>PENNE ALFREDO</b> <i>Pasta cooked in béchamel sauce and Parmesan cheese, garnished with parsley.</i>	<b>399</b>

## GARLIC BREADS

<b>PLAIN GARLIC BREAD (4 PCS)</b>	<b>179</b>
<b>CHEESE GARLIC BREAD (4 PCS)</b>	<b>199</b>
<b>PREMIUM GARLIC BREAD (4 PCS)</b>	<b>229</b>
<b>STUFFED CHEESE GARLIC BREAD (4 PCS)</b>	<b>249</b>

## BURGERS

VEG CHEESE BURGER	199
DOUBLE CHEESE BURGER	249
GRILLED CHEESE BURGER	279

\*Served with Fries \*Extra cheese 50/-

## SANDWICHES

VEG GRILLED SANDWICH	249
PANEER TIKKA SANDWICH	279
PANEER & CHEESE SANDWICH	299
ENGLISH VEGETABLE SANDWICH	299

\*Served with Fries

## DESSERTS

GULAB JAMUN (1 PCS)	79
RASGULLA (1 PCS)	79
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)

<b>AMRITSARI LASSI (SWEET/ SALTED)</b>	<b>149</b>
<b>MANGO LASSI</b>	<b>179</b>
<b>MAHARAJA LASSI</b>	<b>299</b>
<b>HAVELI SPECIAL LASSI</b>	<b>199</b>
<b>STRAWBERRY LASSI</b>	<b>179</b>
<b>KESAR LASSI</b>	<b>179</b>
<b>BUTTER MILK</b>	<b>149</b>
<b>CHAAS</b>	<b>129</b>
<b>SHIKANJI</b>	<b>149</b>
<b>PACKAGED DRINKING WATER</b>	<b>25</b>
<b>DIET COKE / SUGAR FREE COKE</b>	<b>59</b>
<b>SOFT DRINK</b>	<b>59</b>

# TEAS

(150-200 ml)

<b>MILK TEA</b>	<b>79</b>
<b>DESI MASALA TEA</b>	<b>79</b>
<b>SPECIAL GUR TEA</b>	<b>89</b>

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Thanks for Visiting us

For Complaints / Suggestions

Email us at : [info@amritsarhaveligroup.com](mailto:info@amritsarhaveligroup.com)



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