



AMRITSAR 
HAVELI®
TRADITIONAL PUNJABI RESTAURANT CHAIN

AMRITSAR | MUMBAI | KHARAR | BATHINDA | GURDASPUR
JALANDHAR | HYDERABAD | SIRSA | RAJKOT | MOHALI
VISAKHAPATNAM | LUCKNOW | NOIDA | JHANSI | PATHANKOT
GARHSHANKAR | RAEBARELI | PRAYAGRAJ | NANDED
CHANDRAPUR | SRINAGAR | KANPUR | AHMEDABAD

For Reservation Call :
9924454121

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) **449**
Paneer marinated in curd infused with haveli special spices and roasted in Tandoor.
- ACHARI PANEER TIKKA (J)** (8 Pcs) **469**
Paneer marinated in curd infused with haveli special spices, achari herbs and roasted in Tandoor.
- STUFFED PANEER TIKKA (J)** (8 Pcs) **499**
Paneer is stuffed with cashewnuts, cheese, green chilly, fresh corianders and spices are marinated in curd infused with haveli special spices and roasted in Tandoor.
- MALAI PANEER TIKKA (J)** (8 Pcs) **459**
Paneer marinated in the mixture of curd and cashew paste with a spice mix roasted in Tandoor.
- HARYALI PANEER TIKKA (J)** (8 Pcs) **459**
Paneer & green veggies in green marinade with Haveli special spices in Tandoor.
- HAVELI TANDOORI PLATTER** (14 Pcs) **699**
Paneer Tikka/Haryali, Achari, Malai, Hara bhara kebab, Veg seekh Kebab and baby corn, pineapple marinated in haveli spice mix roasted in Tandoor.
- MAHARAJA TANDOORI PLATTER** (24 Pcs) **999**
Hara bhara kebab, malai soya chaap, achari soya chaap, paneer tikka, malai paneer tikka, seekh kebab, roasted pineapple, 2 rumal roti
- VEG SEEKH KEBAB (J)** (6 Pcs) **459**
Mixed vegetables and paneer are smashed with aromatic spices stuffed and roasted in tandoor.
- HARA BHARA KEBAB** (8 Pcs) **449**
Spinach patty with green vegetables and nuts marinated in aromatic spice mix and deep fried.
- MALAI BROCCOLI (J)** (8 Pcs) **399**
Broccoli marinated in cheese, curd, cream, cashew paste with a spice mix and roasted in tandoor.
- PERI PERI PANEER TIKKA** (8 Pcs) **459**
Paneer & green veggies marinated in curd and peri peri spice mix and roasted in Tandoor.
- DAHI KE KEBAB** (6 Pcs) **449**
Tender, creamy dahi is transformed into delectable kebabs with select spices, each encased in a flavourful layer of crisp bread crust. Delicately crisp on the outside, with a melting texture within.
- SOYA MALAI CHAAP (J)** (8 Pcs) **399**
Pieces of soya marinated with curd, ginger garlic paste & cashewnut paste roasted in tandoor.
- SOYA ACHAARI CHAAP (J)** (8 Pcs) **399**
Pieces of soya marinated with curd, ginger garlic paste & cashewnut paste, Haveli special achari spices roasted in tandoor.
- SOYA AFGHANI CHAAP (J)** (8 Pcs) **399**
Soya Chaap marinated with curd, cheese, haveli special spices and cream roasted in tandoor.
- SOYA CHEESE CHAAP** **469**
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.

(J) Jain preparation available

SIDES

PANEER PAKODA (J)	399
ASSORTED PAKODA (J)	329
FRENCH FRIES	249
MASALA FRENCH FRIES	269
PERI PERI FRENCH FRIES	269

AMRITSARI PAPAD

ROASTED PAPAD (1 Pcs)	49
<i>Crispy indian wafer made from lentil or punjabi flavor in tandoor.</i>	
FRY PAPAD (1 Pcs)	59
<i>Crispy indian wafer made from lentil or punjabi flavor, deep fried.</i>	
MASALA PAPAD (1 Pcs)	89
<i>One papad fried or roasted served with fresh onion, cucumber, tomato, peanut, coriander & chat masala garnish with fresh Paneer cheese and sev bhujia.</i>	
AMRITSARI MASALA PAPAD	169
<i>Chopped onion, potato, 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	229
<i>Fresh Tomato and cream/lightly spiced soup croutons.</i>	
HOT & SOUR	229
<i>A combination of spicy and fine chopped vegetables.</i>	
TALUMEIN	239
<i>A combination of spicy and sour with vegetables and noodles.</i>	
MANCHOW	229
<i>A combination of spicy and fine chopped vegetables top noodles.</i>	
LEMON CORIANDER	199
<i>Fine combination of lemon and coriander Soup.</i>	

(J) Jain preparation available

PANEER KA PYAAR

- HAVELI SPECIAL PANEER** 479
Paneer cooked with haveli spices, onion, tomatoes, cashew nuts, red yellow capsicum served with desi ghee on top.
- PANEER TIKKA BUTTER MASALA (J)** 459
Tandoor roasted paneer with onion, tomato and cashew nut gravy is spiced up with aromatic spices garnished with cream and butter.
- PANEER TAKA TAK (J)** 469
Paneer cooked in haveli spices and tangy gravies capsicum and onions.
- PANEER LABABDAR (J)** 469
Paneer cooked with haveli spices and cheese with onion & tomato gravies.
- KADHAI PANEER** 469
Paneer cooked with haveli spices, capsicum, onion & tomato gravies.
- SHAHI PANEER (J)** 449
Paneer cooked in cashew nut gravy and spices with a mild flavour served with cream.
- PALAK PANEER** 449
Paneer cooked in spinach, tomato and onion gravy served with cream and butter.
- METHI PANEER (J)** 459
A Savory symphony of fresh fenugreek leaves (methi) and succulent cubes of paneer gently sautéed with aromatic spices
- PANEER PASANDA (J)** 469
Paneer stuffed with raisins, nuts and spices cooked in cashew nut and tomato gravy served with cream and butter.
- MATAR PANEER (J)** 469
Paneer cooked with fresh peas, onion tomato gravy with a spice mix and green coriander.
- PANEER BHURJI (J)** 399
Crumbled paneer sautéed with onions, tomatoes, and a blend of aromatic spices infused with the flavors of cumin, coriander, and chili.
- TAWA PANEER (J)** 449
Paneer cubes sautéed with an array of colourful bell peppers, onions, and aromatic spices finished with a sprinkle of fresh corianders and squeeze of zesty lemon.

DALON KI PASAND

- HAVELI SPECIAL DAL FRY (BLACK DAL)** 479
Made with lentils (Urud dal black), tomatoes, haveli spices and garnished with desi ghee.
- DAL MAKHANI (J)** 449
Made with lentils, tomatoes, haveli special spices served with butter and cream
- YELLOW DAL TADKA (J)** 349
Lentils cooked with haveli special spices seasoned with garlic and jeera tadka.
- AMRITSARI CHANA MASALA (J)** 399
White Chick peas cooked with an onion and tomato gravy with haveli spices served with ginger and coriander.
- RAJMA MASALA** 399
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)** 479
Cheese cubes cooked in cashew and tomato gravy served with butter and cream.
- GOBHI ALOO MASALA** 349
Small potatoes and fresh cauliflower cooked with onion, tomatoes gravy and haveli special spices.
- JEERA ALOO** 329
Fresh potatoes cooked in onion -Tomato gravy with a spice mix and seasoned with cumin.
- DUM ALOO** 329
Baby potatoes fried in desi ghee cooked in onion tomato and cashew nut gravy with special spices.
- MIX VEG (J)** 449
French beans, cauliflower, capsicum, peas, carrot, peeled potatoes and paneer cooked in onion tomato gravy.
- MALAI KOFTA (J)** 459
Koftas stuffed with paneer, cheese, potatoes, resins and nuts cooked in onion tomato gravy garnished with cream.
- VEG KOFTA CURRY** 449
Mixed vegetable dumplings cooked in haveli special spices and onion tomato gravy.
- PALAK CORN** 399
Fresh spinach and corn cooked with onion & tomatoes gravy served with butter and cream.
- SARSON DA SAAG (SEASONAL)** 389
Fresh Sarso saag, palak and bathua are mixed together with some aromatic spices, served with white butter
- KAJU MASALA(J)** 459
Cashew nuts soaked in a rich and creamy curry with a flavourful gravy made up of khori onion and tangy tomatoes
- KHOYA KAJU CURRY(J)** 479
A delectable North Indian dish that combines the richness of khoya (also known as mawa or evaporated milk solids) with the nuttiness of cashew nuts (kaju) in a flavourful gravy.
- KAJU CURRY(J)** 459
Tender cashew nuts are lovingly simmered in a luxurious sauce, crafted from a blend of onions, tomatoes, and aromatic spices.
- HARYALI MALAI KOFTA** 459
velvety paneer and potato koftas are bathed in a vibrant green gravy bursting with the goodness of fresh spinach, mint, and subtle sweetness of cashew nut paste.
- METHI MALAI MATAR** 449
A luxurious and creamy delicacy that marries the bold flavors of fenugreek (methi) leaves and tender green peas (mutter) with the richness of cream and cashew nut paste.
- SEEKH KEBAB MASALA** 449
A tantalizing fusion of smoky seekh Tandoori kebabs and vibrant Indian spices, simmered to perfection in a rich and aromatic masala gravy.
- VEG KOLHAPURI** 449
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 149

Fresh garden vegetable salad.

ACHARI LACHA ONION 49

PROTEIN SALAD 299

Protein rich chick peas, Desi chana & Rajma is mixed with green salad and seasoned with a spice mix

RAITA

PINEAPPLE RAITA 249

Pineapple mixed with fresh curd.

BOONDI RAITA 219

Gram flour puffs and jeera powder mixed with curd.

MIX VEG RAITA 249

Chopped onion, tomato and cucumber with cumin powder mixed with curd.

PLAIN CURD 99

Fresh curd.

BASMATI KI BAHAR

PLAIN RICE (J) 229

Steamed rice.

JEERA RICE 259

Aromatic basmati rice seasoned with cumin seeds.

GARLIC JEERA RICE 269

Aromatic Basmati rice seasoned with fresh garlic cloves, cumin seeds, chopped chilies and garnished with green corianders.

VEG. PULAO (J) 339

Veggies cooked with basmati rice.

MATAR PULAO (J) 399

Basmati rice cooked with green peas.

KASHMIRI PULAO 479

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

PLAIN KHICHDI (J) 279

Cooked with rice and moong lentils.

MASALA KHICHDI (J) 349

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

(J) Jain preparation available

BIRYANI KI DAAWAT

VEG BIRYANI (J) 469

Fresh chopped vegetables cooked with basmati rice with spices served with raita.

HYDERABADI BIRYANI 469

Savoring the rich flavors of Hyderabadi spices with Shahi Jeera and mint flavours makes this dum Biryani a perfect delight

HAVELI SPECIAL BIRYANI 499

Dum biryani with fragrant basmati rice cooked with assorted vegetables in Desi ghee with aromatic amritsari spice mix garnished with dry nuts.

MAHARAJA BIRYANI 999

Paneer Tikka, Paneer Ajjwani Tikka, hara bhara kebabs, Veg Seethi Kebabs, Dal Makhani, Special Biryani, Mix Veg, Plain Gravy, Lachha Onion, 2 Papad, Mint Sauce, 2 Gulabs Jamun.

ROTIYAN

TANDOORI ROTI 49

A warm and fluffy flatbread baked in tandoor.

TANDOORI BUTTER ROTI 69

A warm and fluffy flatbread baked in tandoor coated with melted butter.

PLAIN TAWA ROTI 49

Whole wheat bread cooked in tawa.

TAWA BUTTER ROTI 69

Whole wheat bread coated with butter.

RUMALI ROTI 89

A thin, hand-spun flatbread made from whole wheat flour.

MISSI ONION ROTI 119

Gram flour flatbread with onions.

MISSI ROTI 99

Whole wheat flour, gram flour & haveli special Spices.

MAKKI DI ROTI 89

Freshly Grounded dry corn flour bread.

GARLIC BUTTER ROTI 89

Whole wheat roti with flavour of garlic coated with melted butter.

(J) Jain preparation available

NAAN

PLAIN NAAN 89

A thin oval shaped soft, crispy and pillowy flatbread with a slight chewiness and a delightful hint of smokiness from the tandoor.

BUTTER NAAN 99

Naan brushed with melted butter.

GARLIC NAAN 119

flatbread stuffed with Garlic baked in tandoor.

CHEESE NAAN 179

Flatbread stuffed with cheese and baked in tandoor.

KASHMIRI NAAN 199

A tandoor baked flatbread stuffed with fruits and nuts.

CHUR CHUR NAAN 179

Whole wheat flour crunchy flatbread stuffed and layered with ghee, nuts and spices.

PARATHA / KULCHA

METHI PARATHA 99

A whole wheat flour paratha infused with chopped fenugreek leaves and spices.

LACHHA PARATHA 89

A whole wheat multilayered paratha with flecky texture.

LAL MIRCH PARATHA 99

Multi layered flour bread with red chillies and butter.

HARI MIRCH PARATHA 99

Multi layered flour bread with green chillies and butter.

TAWA PLAIN PARATHA 89

Pan-fried multi layed bread with butter.

ALOO TAWA PARATHA 159

whole wheat flatbread filled with a spiced mixture of mashed potatoes.

GOBHI TAWA PARATHA 159

whole wheat flatbread filled with a spiced mixture of cauliflower.

PANEER TAWA PARATHA 199

whole wheat flatbread filled with a spiced mixture of paneer and cheese.

ALOO KULCHA / GOBHI KULCHA 179

Seasoned mashed potatoes / cauliflower are filled in kulcha dough and cooked in tandoor.

HAVELI SPECIAL KULCHA 239

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

CHINESE STARTERS

GARLIC PANEER 419

Paneer cooked in garlic-infused sauce.

CHILLY PANEER DRY 389

Stir-fried paneer with bell peppers and spicy sauces.

VEG MANCHURIAN DRY 369

Fried Vegetables balls tossed in savory chinese-inspired sauce.

SCHEZWAN PANEER DRY 419

Spicy, stir-fried paneer cubes with Schezwan sauce.

DRAGON PANEER 419

Crispy Fried paneer, chopped onion, capsicum, green chilies, coriander, crushed black pepper, ginger, garlic paste tossed in chinese sauces.

CHILLY POTATO 349

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

HONEY CHILLI POTATO 369

Crispy potatoes are tossed in honey chilli sauce

VEG CRISPY 349

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

CHINESE BHEL (J) 369

Crispy noodles mixed with veggies, sauces, and spices.

**BABY CORN CRISPY IN HOT (J)
CHILLY SAUCE** 369

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

BABY CORN CRISPY 419

Crispy fried baby corn, a delightful and crunchy appetizer.

CRISPY CORN 419

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

SPRING ROLL 349

Crispy vegetables-filled rolls.

HONEY CHILLI CAULIFLOWER 369

Crispy cauliflowers are tossed in honey chilli sauce.

(J) Jain preparation available

CHINESE MAIN COURSE

CHILLY PANEER GRAVY	419
<i>Fried paneer in spicy, tangy gravy with bell peppers.</i>	
SCHEZWAN PANEER	419
<i>Schezwan-spiced rice with paneer, vegetables, and bold, spicy flavors.</i>	
PANEER 65 (J)	439
<i>Fried paneer cubes with Indian spices.</i>	
GOBHI 65 (J)	369
<i>Fried Cauliflower florets with Indian spices.</i>	
VEG MANCHURIAN GRAVY	399
<i>Fried mixed vegetable balls tossed in sweet, sour, and spicy Manchurian sauce.</i>	
VEG CHOPSUEY	419
<i>Crispy noodles topped with a colorful mix of saucy vegetables.</i>	
CHINESE CHOPSUEY (J)	439
<i>A delightful blend of crispy noodles and saucy mixed vegetables.</i>	
SOYABEAN CHILLY (J)	389
<i>Soyabean chunks cooked in spicy sauce.</i>	
VEGETABLES IN SWEET & SOUR SAUCE (J)	419
<i>Assorted vegetables in tangy sweet chilly sauce.</i>	

RICE / NOODLES

SCHEZWAN FRIED RICE	349
<i>Rice made with spicy / schezwan sauce and vegetables.</i>	
PANEER SCHEZWAN FRIED RICE (J)	479
<i>Schezwan-spiced rice with paneer, veggies, and bold, spicy flavors.</i>	
FRIED RICE	319
<i>Cooked rice, finely chopped vegetables and seasoning ingredients.</i>	
VEG CHOWMEIN	329
<i>Stir-fried noodles with mixed vegetables.</i>	
VEG SCHEZWAN CHOWMEIN	419
<i>Chowmein made with spicy schezwan sauce.</i>	
VEG HAKKA NOODLES	349
<i>Stir-fried Hakka noodles with assorted vegetables.</i>	
CHEESE GARLIC NOODLES	369
<i>Savory noodles infused with garlic and topped with melted cheese.</i>	

(J) Jain preparation available

THALI

AMRITSARI THALI (Serves 1-2) 349

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

HAVELI SPECIAL THALI (Serves 1-2) 499

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) 399

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

CHINESE THALI (Serves 1-2) 399

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

JAIN THALI (No Onion / No Garlic) (Serves 1-2) 499

Kadhai paneer, Amritsari Chana Masala, Dal Makhani, Jeera Rice, Boondi Raita, 1 Butter Naan, 2 Roti, 2 Gulab Jamun, Papad, Pickle, Salad, Mint chutney, Chaas

MAHARAJA THALI (Serves 3-4) 1499

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

WORLD RECORD KULCHA THALI (Serves 2-3) 799

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

EXECUTIVE LUNCH THALI 249

1 paneer Sabji, 1 Veg Sabji, Yellow Dal, Steam Rice, 3 chapati, 1 sweet, salad, chaas, Achar [available only in lunch hours]

**This section is not available on Saturday/Sunday dinner and in rush hours.*

KATHI ROLL

PANEER KATHI ROLL (J) 199

Grilled, smoky and tender paneer cubes marinated in herbs and spices are wrapped in rumali Roti with sliced green salad and select sauces.

VEG KEBAB ROLL (J) 199

Tandoori Veg Kebabs are wrapped in rumali roti with sliced salad & select sauces.

(J) Jain preparation available

AMRITSAR SPECIAL

(Chana / Dal Makhani)

HAVELI SPECIAL KULCHA WITH CHANA	349
<i>Crunchy bread with filling vegetables and haveli special spices with butter.</i>	
GOBHI KULCHA WITH CHANA	279
<i>Seasoned massed cauliflower are filled in kulcha dough and cooked in tandoor.</i>	
MIX VEG KULCHA WITH CHANA	299
<i>Seasoned mix veg stuffing is filled in kulcha dough and cooked in tandoor.</i>	
ONION KULCHA WITH CHANA	299
<i>Seasoned onion stuffing is filled in kulcha dough and cooked in tandoor.</i>	
PANEER KULCHA WITH CHANA	349
<i>Seasoned Paneer stuffing is filled in kulcha dough and cooked in tandoor.</i>	
MASALA KULCHA WITH CHANA	269
<i>Crunchy bread with Paneer cheese and haveli special spices with butter.</i>	
STUFFED ALOO KULCHA WITH CHANA	269
<i>Crunchy bread with potatoes and haveli special spices with butter</i>	
GARLIC KULCHA WITH CHANA	299
<i>Seasoned garlic stuffing is filled in kulcha dough and cooked in tandoor.</i>	
STUFFED CHEESE KULCHA WITH CHANA	349
<i>Seasoned cheese stuffing is filled in kulcha dough and cooked in tandoor.</i>	
ALOO PARATHA WITH CURD	229
<i>Wheat flour bread with chopped spicy potatoes cooked in tawa.</i>	
GOBHI PARATHA WITH CURD	279
<i>Wheat flour bread with chopped spicy cauliflower cooked in tawa.</i>	
PANEER PARATHA WITH CURD	299
<i>Wheat flour bread with chopped spicy paneer cooked in tawa.</i>	
HAVELI SPECIAL PARATHA WITH CURD	249
<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 (2Pcs)	249
<i>Deep-fried fluffy, puffy flatbread with a slightly crispy exterior and a soft interior is served with chhole</i>	

KIDS SPECIAL

POTATO CHEESE BALLS /NUGGETS	299
<i>Crunchy golden bite-size nuggets made of diced potatoes & Cheese seasoned with a spice mix.</i>	
VEGIE FINGERS (CORN, CARROT & PEAS)	299
<i>Round long fingers snacks made of potatoes mixed with vegetables</i>	
PIZZA POCKETS (APX 300 GM)	299
<i>Crispy fried pizza pockets with stuffing of cheese, herbs and classic toppings of capsicum, onion, and sweetcorn.</i>	

DESSERTS

GULAB JAMUN (2 PCS)	129
RASGULLA (2 PCS)	129
RASMALAI (1 PC)	149
GAJAR KA HALWA (SEASONAL)	249
MOONG DAL HALWA (SEASONAL)	249
CHOCOLATE BROWNIE WITH ICE CREAM	299
KULFI (2PCS)	129
STRAWBERRY / VANILLA (2 SCOOP)	99
BUTTERSCOTCH / CHOCOLATE (2 SCOOP)	129
MANGO (1 SCOOP)	129

BEVERAGES

(200-250 ml)

AMRITSARI LASSI (SALTED)	129
AMRITSARI LASSI (SWEET)	159
MAHARAJA AMRITSARI LASSI (600 ml)	359
DRY FRUIT LASSI	199
MANGO LASSI	179
CHAAS (BUTTER MILK)	99
TADKE WALI CHAAS	129
SHIKANJI (NIMBU SHARBAT)	99
SOFT DRINK	MRP
PACKAGED DRINKING WATER (1Ltr)	MRP
RED BULL	MRP

ICED CHILLERS

(250-300 ml)

FRESH LIME SODA	179
HAVELI CLASSIC MOJITO	229
GREEN APPLE MOJITO	229
BLUE MOON	229
KIWI LAGOON	229

COLD COFFEES

(250-300 ml)

HAVELI SPECIAL COLD COFFEE	249
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* T&C APPLY

* PRICES ARE SUBJECT TO CHANGE

* TAXES AS APPLICABLE

SPECIAL ARRANGEMENTS

BIRTHDAY PARTIES

KITTY PARTIES

CORPORATE MEETINGS

FOR BOOKING CALL : 9924454121



FRANCHISE WITH US

CALL

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