



AMRITSAR 
HAVELI®
WORLD RECORD HOLDER RESTAURANT CHAIN

PIPARIYA

• **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

For Reservation Call :
9755902233

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

* T&C APPLY * PACKING CHARGES EXTRA
* PRICES ARE SUBJECT TO CHANGE
* TAXES AS APPLICABLE

TANDOOR SE

CHEF
SPECIAL

HAVELI PANEER TIKKA (8 Pcs) **289**
Cottage cheese marinate with curd and haveli spices roasted in tandoor.

ACHARI PANEER TIKKA (8 Pcs) **289**
Cottage cheese marinate with curd and achari herbs, haveli spices in tandoor.

STUFFED PANEER TIKKA (8 Pcs) **329**
Paneer is stuffed with cheese and cashewnut, green chilly, green coriander, haveli special spices, marinate with curd in tandoor.

MALAI PANEER TIKKA (8 Pcs) **329**
Cottage cheese marinate with cheese and curd, haveli special spices in tandoor.

HARYALI PANEER TIKKA (8 Pcs) **289**
Cottage cheese and green veggies in green marination with haveli special spices in tandoor.

ACHARI MUSHROOM TIKKA (12 Pcs) **299**
Achari mushroom marinate with curd, cheese, roasted chana powder, haveli special achari spices roasted in tandoor.

STUFFED MUSHROOM TIKKA (8 Pcs) **329**
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) **329**
Fresh mushroom marinate with curd, cheese roasted chana powder, haveli special spices roasted in tandoor.

CHEF
SPECIAL

HAVELI TANDOORI PLATTER (14 Pcs) **599**
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) **799**
Hara bhara kebab, malai soya chaap, achaari soya chaap, paneer tikka, malai paneer tikka, mushroom tikka, roasted pineapple, 2 rumali roti

VEG SEEKH KEBAB (8 Pcs) **289**
Mixed vegetable cottage cheese and suran, marinated in haveli special spices roasted in tandoor.

HARA BHARA KEBAB (8 Pcs) **289**
Spinach patty with green vegetable and nuts marinate haveli special spices in deep - fried.

MALAI BROCCOLI (8 Pcs) **379**
Broccoli marinated, cheese, curd, haveli special spices and cream, cashewnut roasted in tandoor.

ROASTED PINEAPPLE (8 Pcs) **249**
Slice pineapple marinate with curd and Haveli special spices herbs Tasty like sweet and sour hot spicy and Roasted in tandoor

SOYA CHAAP

CHEESE CHAAP (8 Pcs) **299**

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) **279**

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

ACHAARI CHAAP (8 Pcs) **279**

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

MALAI CHAAP (8 Pcs) **289**

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

CHAAP PLATTER (12 Pcs) **549**

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

AMRITSARI PAPAD

ROASTED PAPAD (1 Pcs) **29**

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

FRY PAPAD (1 Pcs) **39**

Crispy Indian wafer made from lentil or Punjabi flavor, deep fried.

MASALA PAPAD (1 Pcs) **59**

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 **99**

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

SIDES

PANEER PAKODA **239**

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

ASSORTED PAKODA **259**

Deep-fried fritters made with a variety of vegetables and spices, offering a mix of flavors and textures.

FRENCH FRIES **149**

Fresh potatoes, cooked in vegetable oil and seasoned with salt.

MASALA FRIES **169**

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

SOUPS

SWEET CORN 139

Lightly spiced soup with sweet corn and other veggies.

VEG. CLEAR 139

Seasonable veggies Comforting and light soup.

CREAM OF TOMATO 139

Fresh Tomato and cream lightly spiced soup croutons.

HOT & SOUR 139

A combination of spicy and fine chopped vegetables.

TALUMEIN 159

A combination of spicy and sour with vegetables and noodles.

MANCHOW 139

A combination of spicy and fine chopped vegetables top noodles.

LEMON CORIANDER 139

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** 279

Made with lentils Haveli special spices served with butter and cream.

YELLOW DAL (DAL FRY) 179

Lentils cooked with spices, topped with garlic and cumin.

YELLOW DAL TADKA 199

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 359

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

PANEER TIKKA BUTTER MASALA 329

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

PANEER TAKA TAK 299

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

PANEER LABABDAR 289

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

KADHAI PANEER 289

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

SHAHI PANEER 289

Cottage cheese cashewnut gravies, haveli spices served with cream.

PALAK PANEER 279

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

TOMATO PANEER 289

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

PANEER PASANDA 289

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

MATAR PANEER 249

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

PANEER BHURJI 299

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

CHEF
SPECIAL

MAKHANI PANEER 359

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

SUBZIYAN

CHEF
SPECIAL

CHEESE BUTTER MASALA 349

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

GOBHI ALOO MASALA 199

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

MALAI KOFTA 289

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

JEERA ALOO 199

Fresh potatoes cooked with cumin seeds and spices, garnished with green coriander.

DUM ALOO 289

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

MIX VEG 239

Fresh beans cauliflower capsicum peas carrot Paneer tomato & onion gravy

VEG KOFTA CURRY 289

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

PUNJABI KOFTA 309

Spiced vegetable dumpling in a rich, creamy tomato-onion gravy, finished with a touch of fresh cream and spices.

PALAK CORN 279

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 279

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

CHEF
SPECIAL

ROASTED MUSHROOM MASALA 319

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

PALAK MUSHROOM 289

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

MUSHROOM DO PIAZA 299

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

VEG KOLHAPURI 269

A tantalizing medley of garden-fresh vegetables cooking in a robust and aromatic kolhapuri masala, packed with a fiery blend of spices.

SALADS

- GREEN SALAD** 69
Sliced cucumber, carrot, radish, tomato, lemon, and green chilly.
- ONION SALAD** 39
Sliced onion and spices.
- KACHUMBER SALAD** 69
A refreshing mix of finely chopped onions, tomatoes, cucumbers, and fresh herbs, seasoned with a light tangy dressing
- PEANUT MASALA SALAD** 179
Peanuts, onion, tomato, green coriander, green chilly, chaat masala, lemon juice and spices.

RAITA

- PINEAPPLE RAITA** 159
Pineapple mixed with fresh curd.
- BOONDI RAITA** 129
Gram flour puffs and jeera powder mixed with curd.
- MIX VEG RAITA** 129
Onion, tomato, cucumber, chopped and jeera powder mixed with curd.
- FRUIT RAITA** 169
- PLAIN CURD** 59
Fresh curd.

BASMATI KI BAHAR

- PLAIN RICE** 159
Steamed rice.
- JEERA RICE** 179
Basmati rice cooked with cumin seeds.
- GARLIC JEERA RICE** 199
Long grain white rice, cooked with cumin seeds and fresh garlic cloves crushed, chopped chillies and served with coriander.
- VEG PULAO** 239
Veggies cooked with basmati rice.
- MATAR PULAO** 199
Basmati rice cooked with green peas.
- KASHMIRI PULAO** 299
Steamed basmati rice cooked with mixed vegetables with butter and haveli special spices and dried fruit.
- PLAIN KHICHDI WITH BUTTER** 199
Cooked with rice and moong lentils.
- MASALA KHICHDI** 219
Mung lentils, basmati rice, onions, tomatoes and haveli special spices.

BIRYANI KI DAAWAT

VEG BIRYANI 249

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

HYDERABADI DUM BIRYANI 299

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

CHEF SPECIAL HAVELI SPECIAL BIRYANI 359

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

CHEF SPECIAL MAHARAJA BIRYANI 799

Paneer Tikka, Paneer Ajuwani 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 20

Indian flatbread in tandoor.

TANDOORI BUTTER ROTI 25

Indian flat bread coated with butter.

PLAIN TAWA ROTI 20

Whole wheat bread cooked in tawa.

TAWA BUTTER ROTI 25

Whole wheat bread coated with butter.

RUMALI ROTI 29

Wheat flour baked in tawa.

MISSI ONION ROTI 59

Gram flour flatbread with onions.

MISSI ROTI 39

Whole wheat flour, gram flour & haveli special Spices.

MAKKI DI ROTI 69

Freshly Grounded dry corn flour bread.

GARLIC BUTTER ROTI 49

Whole wheat flour with garlic.

NAAN

PLAIN NAAN

Flour and bake in tandoor.

49

BUTTER NAAN

Flour and bake in tandoor coated in butter.

59

GARLIC NAAN

Flour, garlic bake in tandoor.

79

CHEESE NAAN

Flour bread stuffed with cheese and baked in tandoor.

99

KASHMIRI NAAN

Flour bread Sweet, fruit and nut-filled naan.

129

CHEF
SPECIAL

CHUR CHUR NAAN

Flour Crunchy, layered of ghee.

129

CHEF
SPECIAL

CHUR CHUR NAAN PLATTER

Whole wheat flour Flat Crunchy Bread layered With Ghee And Baked In Tandoor With Chana.

329

PARATHA

METHI PARATHA

Whole wheat flour methi with butter.

69

LACHHA PARATHA

Multi layered flour bread with butter.

59

LAL MIRCH PARATHA

Multi layered flour bread with red chillies and butter.

69

HARI MIRCH PARATHA

Multi layered flour bread with green chillies and butter.

59

TAWA PLAIN PARATHA

Pan-fried multi layered bread with butter.

39

ALOO TAWA PARATHA

Fresh potatoes and whole wheat flour in tawa.

119

GOBHI TAWA PARATHA

Fresh cauliflower and whole wheat flour in tawa.

119

CHEF
SPECIAL

PANEER TAWA PARATHA

Cottage cheese and whole wheat flour in tawa.

179

CHINESE STARTERS

GARLIC PANEER <i>Paneer cooked in garlic-infused sauce.</i>	329
CHILLY PANEER DRY <i>Stir-fried paneer with bell peppers and spicy sauces.</i>	269
VEG MANCHURIAN DRY <i>Fried Vegetables balls tossed in savory chinese-inspired sauce.</i>	269
CHILLY MUSHROOM DRY <i>Deep fried mushroom tossed onion bell pepper n some chilly touch chilly sauce.</i>	279
SCHEZWAN PANEER DRY <i>Spicy, stir-fried paneer cubes with Schezwan sauce.</i>	279
DRAGON PANEER <i>Crispy Fried paneer, chopped onion, capsicum, green chilies, coriander, crushed black pepper, ginger, garlic paste tossed in chinese sauces.</i>	309
MUSHROOM DUPLEX <i>Stuffed mushrooms are filled with cheese, vegetables, and haveli special spices, coated with fine quality bread crumbs.</i>	299
CHILLY POTATO <i>Crispy potato tossed in spicy, slightly sweet and chilly sauce.</i>	229
HONEY CHILLY POTATO (Wedges / Fries) <i>Crispy potato are tossed in honey chilly sauce.</i>	229
VEG CRISPY <i>Assorted veggies in crispy batter, tossed in tangy, spicy sauce.</i>	229
CHINESE BHEL <i>Crispy noodles mixed with veggies, sauces, and spices.</i>	239
SOYA CHILLY CHAAP <i>Soya chaap pieces stir-fried with bell peppers, onions, and a spicy chilly sauce</i>	279
BABY CORN CRISPY IN HOT CHILLY SAUCE <i>Baby corn in crispy batter, smothered in spicy chilly sauce.</i>	329
BABY CORN CRISPY <i>Crispy fried baby corn, a delightful and crunchy appetizer.</i>	359
CRISPY CORN <i>Deep fried American corn tossed in ginger garlic chop onion n capsicum tossed chilly n garlic sauce.</i>	239
SPRING ROLL <i>Crispy vegetables-filled rolls.</i>	219
HONEY CHILLY CAULIFLOWER <i>Crispy cauliflowers are tossed in honey chilly sauce.</i>	249

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 65 279

Fried paneer cubes with Indian spices.

GOBHI 65 249

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 289

Crispy noodles topped with a colorful mix of saucy vegetables.

CHINESE CHOPSUEY 329

A delightful blend of crispy noodles and saucy mixed vegetables.

SOYABEAN CHILLY 299

Soyabean chunks cooked in spicy sauce.

VEGETABLES IN SWEET & SOUR SAUCE 329

Assorted vegetables in tangy sweet chilly sauce..

RICE / NOODLES

SCHEZWAN FRIED RICE 229

Rice made with spicy / schezwan sauce and vegetables.

CHEF
SPECIAL

PANEER SCHEZWAN RICE 289

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

FRIED RICE 219

Cooked rice, finely chopped vegetables and seasoning ingredients.

VEG CHOWMEIN 189

Stir-fried noodles with mixed vegetables.

VEG SCHEZWAN CHOWMEIN 229

Chowmein made with spicy schezwan sauce.

VEG HAKKA NOODLES 219

Stir-fried Hakka noodles with assorted vegetables.

PANEER GARLIC NOODLES 249

Savory noodles infused with garlic and topped with melted cheese.

THALI

(Timings 12pm to 4pm)

AMRITSARI THALI (Serves 1-2) 329

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

HAVELI SPECIAL THALI (Serves 1-2) 379

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) 429

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) 309

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

MAHARAJA THALI (Serves 3-4) 1499

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 Laccha 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 229

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

MUSHROOM KATHI ROLL 229

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

PANEER & MUSHROOM KATHI ROLL 249

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

CHILLY PANEER KATHI ROLL 229

Spicy and flavorful Chilly Paneer wrapped in a soft paratha, complemented by fresh vegetables and tangy sauces, for a delicious and satisfying Roll.

SOYA MALAI TIKKA KATHI ROLL 229

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 269

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

GOBHI KULCHA WITH CHANA 219

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 219

Crunchy bread with chopped onions and haveli special spices with butter.

PANEER KULCHA WITH CHANA 269

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

MASALA KULCHA WITH CHANA 219

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

STUFFED ALOO KULCHA WITH CHANA 219

Crunchy bread with potatoes and haveli special spices with butter

GARLIC KULCHA WITH CHANA 219

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 219

Wheat flour bread with chopped spicy potatoes cooked in tawa.

GOBHI PARATHA WITH CURD 249

Wheat flour bread with chopped spicy cauliflower cooked in tawa.

PANEER PARATHA WITH CURD 269

Wheat flour bread with chopped spicy paneer cooked in tawa.

CHEF
SPECIAL

HAVELI SPECIAL PARATHA WITH CURD 269

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 179

Fluffy fried bread paired with haveli special spices served with chole

PAV BHAJI 179

PIZZAS

MARGHERITA PIZZA <i>Only Cheese</i>	249
GARDEN FRESH <i>Onion, Fresh Tomato, Capsicum</i>	289
CHEESY BITE <i>Cheese Dip, Jalapeño Dip, Paneer, Capsicum, Onion, Mushroom, Gherkins, Baby Corn</i>	289
PANEER TIKKA <i>Onion, Double Paneer, Jalapeño, Baby Corn, Tandoori Dip</i>	319
PANEER SPECIAL <i>Paneer, Capsicum, Sweet Corn, Onion, Olives, Cheese Dip</i>	339

PASTAS

WHITE SAUCE PASTA <i>Creamy paste in a rich white sauce with garlic</i>	279
RED SAUCE PASTA <i>Pasta tossed in a tangy tomato sauce with herbs</i>	279
CREAMY TOMATO PENNE <i>Creamy Tomato Penne: Fresh marinara sauce, béchamel, vegetables, and Parmesan cheese</i>	279
PESTO SPAGHETTI & TOMATO <i>Pasta in house-made basil pesto sauce, cherry tomatoes, and vegetables</i>	339
PENNE ALFREDO <i>Pasta cooked in béchamel sauce and Parmesan cheese, garnished with parsley.</i>	339

GARLIC BREADS

PLAIN GARLIC BREAD (4 PCS)	159
CHEESE GARLIC BREAD (4 PCS)	179
PREMIUM GARLIC BREAD (4 PCS)	199
STUFFED CHEESE GARLIC BREAD (4 PCS)	219

BURGERS

VEG CHEESE BURGER	129
DOUBLE CHEESE BURGER	169
GRILLED CHEESE BURGER	209

*Served with Fries *Extra cheese 50/-

SANDWICHES

VEG GRILLED SANDWICH	169
PANEER TIKKA SANDWICH	189
PANEER & CHEESE SANDWICH	219
ENGLISH VEGETABLE SANDWICH	219

*Served with Fries

DESSERTS

GULAB JAMUN (2 PCS)	59
CHOCOLATE BROWNIE WITH SAUCE	179
CHOCOLATE BROWNIE WITH ICE CREAM	219
DESI GHEE GAJAR KA HALWA (SEASONAL)	149
DESI GHEE MOONG DAL HALWA (SEASONAL)	149

BEVERAGES

(200-250 ml)

AMRITSARI LASSI (SWEET/ SALTED)	89
MANGO LASSI	119
MAHARAJA LASSI	239
HAVELI SPECIAL LASSI	169
STRAWBERRY LASSI	149
KESAR LASSI	149
BUTTER MILK	89
CHAAS	79
SHIKANJI	79
PACKAGED DRINKING WATER	MRP

COFFEE

HOT COFFEE	49
BLACK COFFEE	49
HAZELNUT COLD COFFEE	159
COLD COFFEE	129
COLD COFFEE WITH ICE CREAM	149

MOCKTAILS

BERRY BLOSSOM	179
CHILLI GUAVA	159
PINA COLADA	159
KISS ME QUICK	179
WATERMELON MOJITO	149
ORANGE MOJITO	149
BLUE LAGOON	139

SHAKES

FERRERO ROCHER	229
OREO SHAKE	149
KIT KAT SHAKE	149
CHOCOLATE SHAKE	149
BLACKCURRANT SHAKE	179

Thanks for Visiting us

For Complaints / Suggestions

Email us at : info@amritsarhaveligroup.com



FRANCHISE WITH US

CALL

1800 309 4785

Email :
franchise@amritsarhaveligroup.com