



AMRITSAR
HAVELI®

WORLD RECORD HOLDER RESTAURANT CHAIN

CHANDRAPUR

• **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 :

9764959500 / 9639009500

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

EXCLUSIVE MENU

BEVERAGES

(200-250 ml)

AMRITSARI LASSI SWEET	79
AMRITSARI LASSI SALTED	79
MANGO LASSI	109
DRY FRUIT LASSI	109
MAHARAJA LASSI	199
CHAAS	39
PACKAGED DRINKING WATER	25
SOFT DRINK (250 ml)	29

TEAS

(150-200 ml)

MILK	49
DESI MASALA TEA	39
COFFEE	59
LEMON TEA	39
LEMON ICE TEA	139
PEACH ICE TEA	139

EXCLUSIVE MENU

SIDES

PANEER PAKODA (J)	219
<i>Paneer, dipped in a spiced gram flour batter and deep-fried.</i>	
ASSORTED PAKODA (J)	199
<i>Deep-fried fritters made with a variety of vegetables and spices, offering a mix of flavors and textures.</i>	
FRENCH FRIES	129
<i>Fresh potatoes, cooked in vegetable oil and seasoned with salt.</i>	
MASALA FRIES	149
<i>Crispy French fries coated in tangy peri peri seasoning, offering a spicy and flavorful kick.</i>	
CHEESY FRIES	149
PERI PERI FRIES	169

SALADS / RAITA

GREEN SALAD	99
<i>Sliced cucumber, carrot, radish, tomato, lemon, and green chilly.</i>	
PEANUT MASALA	149
<i>Peanuts, onion, tomato, green coriander, green chilly, chaat masala, lemon juice and spices.</i>	
PINEAPPLE RAITA	129
<i>Pineapple mixed with fresh curd.</i>	
BOONDI RAITA	119
<i>Gram flour puffs and jeera powder mixed with curd.</i>	
MIX VEG RAITA	119
<i>Onion, tomato, cucumber, chopped and jeera powder mixed with curd.</i>	
PLAIN CURD	49
<i>Fresh curd.</i>	
'O' BUTTER	49
CHEESE CHERRY PINEAPPLE	219
TADKA	39
GREEN CHILLY FRY	39
GARLIC FRY	49

(J) Jain preparation available

EXCLUSIVE MENU

AMRITSARI PAPAD

- ROASTED PAPAD** (1 Pcs) **29**
Crispy indian wafer made from lentil or punjabi flavor in tandoor
- FRY PAPAD** (1 Pcs) **29**
Crispy indian wafer made from lentil or punjabi flavor, deep fried.
- MASALA PAPAD** (1 Pcs) **39**
One papad fried or roasted, served with fresh onion, cucumber, tomato, coriander, and chaat masala, garnished with sev bhujia.
- AMRITSARI MASALA PAPAD** **69**
Chopped onion, potato, tomatoes, cucumbers, green chilly, lemon, chat masala cooked with dry heat on amritsari masala papad.

SOUPS

- SWEET CORN SOUP** **129**
Lightly spiced soup with sweet corn and other veggies.
- VEG. CLEAR SOUP** **119**
Seasonable veggies Comforting and light soup.
- CREAM OF TOMATO SOUP** **119**
Fresh Tomato and cream lightly spiced soup croutons.
- HOT & SOUR SOUP** **129**
A combination of spicy and fine chopped vegetables.
- TALUMEIN SOUP** **119**
A combination of spicy and sour with vegetables and noodles.
- MANCHOW SOUP** **129**
A combination of spicy and fine chopped vegetables top noodles.
- LEMON CORIANDER SOUP** **119**
Fine combination of lemon and coriander Soup.
- THAI SOUP** **159**
- CREAM OF MUSHROOM SOUP** **139**
- CREAM OF SPINACH SOUP** **119**
- BURN GARLIC SOUP** **139**
- BUTTER GARLIC SPICY SOUP** **139**

(J) Jain preparation available

EXCLUSIVE MENU

PIZZAS

MARGHERITA PIZZA	179
<i>Only Cheese</i>	
GARDEN FRESH	199
<i>Onion, Fresh Tomato, Capsicum</i>	
CHEESY BITE	229
<i>Cheese Dip, Jalapeño Dip, Paneer, Capsicum, Onion, Mushroom, Gherkins, Baby Corn</i>	
PANEER TIKKA	249
<i>Onion, Double Paneer, Jalapeño, Baby Corn, Tandoori Dip</i>	
PANEER SPECIAL	249
<i>Paneer, Capsicum, Sweet Corn, Onion, Olives, Cheese Dip</i>	

PASTAS

WHITE SAUCE PASTA	229
<i>Onion & Sweet Corn</i>	
<i>Onion & Mushroom</i>	249
RED SAUCE PASTA	229
<i>Onion, Capsicum, Olive</i>	
<i>Capsicum, Mushroom, Onion</i>	249

BURGERS

MAHA ALOO TIKKI BURGER	89
VEG CHEESE BURGER	129
DOUBLE CHEESE BURGER	149
GRILLED CHEESE BURGER	179

SANDWICHES

VEG GRILLED SANDWICH	149
PANEER TIKKA SANDWICH	179
PANEER & CHEESE SANDWICH	179
VEG SANDWICH	109
VEG CHEESE SANDWICH	129

EXCLUSIVE MENU

CHINESE STARTERS-1

GARLIC PANEER <i>Paneer cooked in garlic-infused sauce.</i>	269
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>	199
CHILLY MUSHROOM DRY <i>Deep fried mushroom tossed onion bell pepper in some chilly touch chilly sauce.</i>	259
SCHEZWAN PANEER DRY <i>Spicy, stir-fried paneer cubes with Schezwan sauce.</i>	269
DRAGON PANEER <i>Crispy Fried paneer; chopped onion, capsicum, green chiles, coriander, crushed black pepper, ginger, garlic paste tossed in chinese sauces.</i>	279
CHILLY POTATO <i>Crispy potato tossed in spicy, slightly sweet and chilly sauce.</i>	199
HONEY CHILLY POTATO <i>Crispy potato are tossed in honey chilly sauce.</i>	199
VEG CRISPY <i>Assorted veggies in crispy batter, tossed in tangy, spicy sauce.</i>	229
CHINESE BHEL (J) <i>Crispy noodles mixed with veggies, sauces, and spices.</i>	219
SOYA CHILLY CHAAP <i>Soya chaap pieces stir-fried with bell peppers, onions, and a spicy chilly sauce</i>	259
BABY CORN CRISPY <i>Crispy fried baby corn, a delightful and crunchy appetizer.</i>	249
CRISPY CORN <i>Deep fried American corn tossed in ginger garlic chop onion n capsicum tossed chilly n garlic sauce...</i>	229
SPRING ROLL <i>Crispy vegetables-filled rolls.</i>	239
PANEER 65 (J) <i>Fried paneer cubes with indian spices.</i>	269
GOBHI 65 (J) <i>Fried Cauliflower florets with indian spices.</i>	199

(J) Jain preparation available

EXCLUSIVE MENU

CHINESE STARTERS-2

QUESADILLAS ROLL	259
VEG SHANGHAI ROLL	239
CHEESE BALL	269
CHEESE CORN BALL	279
JALAPENO CHEESE BALL	299
CHEESE FINGER	269
CHEESE CHILLY	269
CHILLY BABY CORN	259
CHILLY CHANA	219
PANEER SALT n PEPPER	269
MUSHROOM SALT & PAPER	269
CORN SALT n PEPPER	259
PANEER MANCHURIAN	269
GOBHI MANCHURIAN	259
BABY CORN 65	259
MUSHROOM 65	269
VEG 65	219
ALOO PALAK 65	249
MATKA ALOO	259
VEG LEMON CHILLY	219
VEG LOLLIPOP	249
VEG GOLD COIN	219
VEG GOLD FINGER	219

EXCLUSIVE MENU

CHINESE MAIN COURSE

DEEP SPECIAL	CHILLY PANEER GRAVY	279
	VEG MANCHURIAN GRAVY	219
	CHINESE CHOPSUEY (J)	239
	PANEER SCHEZWAN RICE (J)	269
	FRIED RICE	229
	AMERICAN CHOPSUEY	239
	GINGER VEG GRAVY	239
	COCKTAIL RICE	239
	TRIPLE RICE	269
	SCHEZWAN FRIED RICE	239

NOODLES

VEG CHOWMEIN	219
VEG SCHEZWAN CHOWMEIN	219
VEG HAKKA NOODLES	229
CHEESE GARLIC NOODLES	249
SOFT NOODLES	249
BURN GARLIC NOODLES	259
VEG SINGAPURI NOODLES	259

SOYA CHAAP

HARYALI CHAAP (J) (8 Pcs)	249
<i>Soya Chaap marinated in fresh green herbs and haveli spices, grilled to perfection in a tandoor.</i>	
AFGHANI CHAAP (J) (8 Pcs)	249
<i>Soya chunks marinate with curd, cheese and cream, haveli special spices roasted in deep tandoor.</i>	
MALAI CHAAP (J) (8 Pcs)	249
<i>Soya chaap marinated in a creamy blend of yogurt, cream, and mild spices, grilled in a tandoor.</i>	
ACHARI CHAAP (J) (8 Pcs)	249
<i>Pieces of soya marinated with curd, ginger garlic paste & cashewnut paste, Haveli special achari spices roasted in tandoor.</i>	

DEEP SPECIAL	CHAAP PLATTER (J) (16 Pcs)	499
	<i>Malai chaap 4 pcs, Afghani Chaap 4 pcs, Achari Chaap 4 pcs, Haryali Chaap 4 pcs.</i>	
	<i>(J) Jain preparation available</i>	

EXCLUSIVE MENU

TANDOOR SE

HAVELI PANEER TIKKA (J) (8 Pcs) **269**

Cottage cheese marinate with curd and haveli spices roasted in tandoor.

ACHARI PANEER TIKKA (8 Pcs) **269**

Cottage cheese marinate with curd and achari herbs, haveli spices in tandoor.

STUFFED PANEER TIKKA (J) (8 Pcs) **279**

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) **269**

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

HARYALI PANEER TIKKA (J) (8 Pcs) **269**

Cottage cheese and green veggies in green masala with haveli special spices in tandoor.

ACHARI MUSHROOM TIKKA (12 Pcs) **259**

Achari mushroom marinate with curd, cheese, roasted chana powder, haveli special achari spices roasted in tandoor.

STUFFED MUSHROOM TIKKA (8 Pcs) **259**

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) **259**

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

HAVELI TANDOORI PLATTER (14 Pcs) **529**

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

MAHARAJA TANDOORI PLATTER (24 Pcs) **879**

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

VEG SEEKH KEBAB (J) (6 Pcs) **239**

Mixed vegetable cottage cheese and suran, marinated in haveli special spices roasted in tandoor.

HARA BHARA KEBAB (8 Pcs) **229**

Spinach patty with green vegetable and nuts marinate haveli special spices in deep - fried.

MALAI BROCCOLI (J) (8 Pcs) **259**

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

ROASTED PINEAPPLE (8 Pcs) **229**

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

GARLIC PANEER TIKKA **279**

PANEER PARTAL KABAB **289**

PANEER PAHADI TIKKA **269**

SHABNAM KE MOTI **259**

KASTURI PANEER TIKKA **269**

CHEESE SEEKH KABAB **279**

PANEER SEEKH KABAB **279**

(J) Jain preparation available

EXCLUSIVE MENU

AMRITSAR SPECIAL

(9-10 inches)

CHEF SPECIAL

HAVELI SPECIAL KULCHA WITH CHANA 199

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

GOBHI KULCHA WITH CHANA 179

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

MIX VEG KULCHA WITH CHANA 179

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

ONION KULCHA WITH CHANA 179

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

PANEER KULCHA WITH CHANA 229

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

MASALA KULCHA WITH CHANA 199

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

STUFFED ALOO KULCHA WITH CHANA 179

Crunchy bread with potatoes and haveli special spices with butter.

GARLIC KULCHA WITH CHANA 199

Crunchy bread with garlic and haveli special spices with butter.

STUFFED CHEESE KULCHA WITH CHANA 229

Refined flour bread with chopped cheese and haveli special spices with butter.

ALOO PARATHA WITH CURD 149

Wheat flour bread with chopped spicy potatoes cooked in tawa.

GOBHI PARATHA WITH CURD 179

Wheat flour bread with chopped spicy cauliflower cooked in tawa.

PANEER PARATHA WITH CURD 199

Wheat flour bread with chopped spicy paneer cooked in tawa.

CHEF SPECIAL

HAVELI SPECIAL PARATHA WITH CURD 199

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

CHOLE BHATURE 179

Fuffy fried bread paired with haveli special spices served with chole.

EXCLUSIVE MENU

THALI

MAHARASHTRIAN THALI (Serves 1-2) 399

Sassy Paneer, Bengani Masala, Dal Kolhapuri, Thecha, Todaka, Curd, Jeera Rice, Gulab Jamun, Tawa Paratha 2, Solad Papad

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) 399

Dal Makhani, Kaash Paneer, Mix Veg. Solad, Plain Rice, Papad, Pineapple Raita, 1 Butter Naan, 1 Roti, 1 Gulab Jamun

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

JAIN THALI (No Onion / No Garlic) (Serves 1-2) 329

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

MAHARAJA THALI (Serves 3-4) 1499

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

KOHINOOR THALI (Serves 4-6) 2499

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 Puroso, 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) 799

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

KATHI ROLL

PANEER KATHI ROLL 169

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

MUSHROOM KATHI ROLL 169

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

PANEER & MUSHROOM KATHI ROLL 199

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

EXCLUSIVE MENU

PANEER KA PYAAR-1

CHEF SPECIAL

HAVELI SPECIAL PANEER 289

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

PANEER TIKKA BUTTER MASALA (J) 289

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

PANEER TAKA TAK (J) 289

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

PANEER LABABDAR (J) 289

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

KADHAI PANEER 279

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

SHAHI PANEER (J) 289

Cottage cheese cashewnut gravies, haveli spices served with cream.

PALAK PANEER 279

Cottage cheese cooked in haveli spices, with cream and desi ghee.

TOMATO PANEER (J) 279

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

PANEER PASANDA (J) 289

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

MATAR PANEER (J) 279

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

PANEER BHURJI 289

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

CHEF SPECIAL

MAKHANI PANEER 289

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

(J) Jain preparation available

EXCLUSIVE MENU

PANEER KA PYAAR-2

PANEER GARLIC MASALA	289
LACCHA PANEER	279
PANEER SAAGWALA	279
PANEER MARATHA	279
PANEER PUNJABI MASALA	289
PANEER HYDERABADI (RED GRAVY)	289
PANEER HYDERABADI (GREEN GRAVY)	279
PANEER ANGARA MASALA	289
PANEER LA-JAWAB	289
PANEER LA-JAWAB (GRATED PANEER)	299
PANEER PATIYALA	289
PANEER PESHAWARI	279
PANEER KOLHAPURI	279
PANEER SAOJI	279
PANEER MASALA	279
PANEER WARADI	279
PANEER CHATPATA	279
PANEER AFGHANI	279
PANEER BUTTER MASALA	289
PANEER DHABA	279
PANEER SHALIMAR	279
PANEER DO-PYAZA	279
PANEER TIKKA MASALA	289
PANEER AMRITSARI	299
PANEER BHURJI CURRY	289
PANEER RAJALA	299
PANEER BHUNA	279
RARA PANEER	299
KAJU PANEER MASALA	299
CHOLE PANEER MASALA	289

EXCLUSIVE MENU

MAIN COURSE-1

VEG SPECIAL

CHEESE BUTTER MASALA (J) 289

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

GOBHI ALOO MASALA 229

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

MALAI KOFTA (J) 289

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

JEERA ALOO 209

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

DUM ALOO 209

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

MIX VEG (J) 259

Fresh beans cauliflower capsicum peas carrot Paneer tomato & onion gravy.

VEG KOFTA CURRY 269

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

PALAK CORN 259

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

SARSON DA SAAG (SEASONAL) 259

Fresh Sarson da saag and palak and bothua, 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.

VEG SPECIAL

ROASTED MUSHROOM MASALA 289

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

PALAK MUSHROOM 279

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

MUSHROOM DO PYAZA 279

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.

(J) Jain preparation available

EXCLUSIVE MENU

MAIN COURSE-2

VEG NAVRATAN KORMA	279
VEG MAKKHANWALA	259
VEG BEGAM BAHAR	279
VEG CHAKORI	259
VEG SHALIMAR	259
VEG TAKATAK	269
VEG EGG CURRY	269
VEG KHEEMA MASALA	269
VEG KEEMA KASTURI	269
VEG LA-JAWAB	279
VEG GARDEN	259
VEG MILONI	279
VEG MARATHA	269
VEG JALFREZI	259
VEG ANGARA	269
VEG DIWANI HANDI	279
VEG CHILLI MILI	279
VEG SEEK KEBAB MASALA	279
VEG DHABA	259
VEG SAOJI	259
VEG CHANDRAPURI	269
AMRITSARI CHANA MASALA (V)	219
RAJMA MASALA	249

EXCLUSIVE MENU

MAIN COURSE-3

HYDERABADI VEG (RED GRAVY/GREEN GRAVY)	269
HYDERABADI KOFTA (RED GRAVY/GREEN GRAVY)	279
BANARASI KOFTA	259
GINGER KOFTA	269
MUSHROOM WARADI	279
MUSHROOM SAOJI	279
MUSHROOM LA-JAWAB	279
KADHAI MUSHROOM	279
RANI PALAK	259
LASUNI PALAK	259
METHI MALAI MATAR	269
LASUNI METHI	259
METHI MATAR MASALA	259
KAJU CURRY (WHITE GRAVY)	279
NIZAMI HANDI	269
STUFFED CAPSICUM	269
STUFFED TOMATO	269
GREEN PEAS MASALA	239
KADHAI VEG	269
KAJU MASALA	279

EXCLUSIVE MENU

MAHARASHTRIAN SPECIAL

JHUNKA	219
BHINDI MASALA	219
BAINGAN MASALA	219
BAINGAN BHARTA	219
TAMATAR CHUTNEY	199
BHINDI KURKURI	219
PATODI MASALA	259
ALOO BAINGAN MASALA	239
SEV TOMATO	219
SEV BHAJI	199
THECHA	59

DALON KI PASAND

DAL SPECIAL	HAVELI SPECIAL DAL FRY	209
	<i>Made with lentils and dal, black Haveli spices and top desi ghee and degi mirch tadka.</i>	
DAL SPECIAL	DAL MAKHANI (J)	229
	<i>Made with lentils Haveli special spicy served with butter and cream.</i>	
	YELLOW DAL TADKA	179
	<i>Lentils cooked with haveli special spices top garlic and jeera tadka.</i>	
	DAL FRY	149
	DAL KOLHAPURI	179
	DAL JAYPURI	189
	DAL ROAST	219
	DAL MUGHLAI	219
	JEERA DAL	129
	DAL DHABA	169

(J) Jain preparation available

EXCLUSIVE MENU

ROTIYAN

TANDOORI ROTI	25
TANDOORI BUTTER ROTI	29
PLAIN TAWA ROTI	19
TAWA BUTTER ROTI	25
RUMALI ROTI	39
MISSI ONION ROTI	69
MISSI ROTI	49
MAKKI DI ROTI	49
GARLIC BUTTER ROTI	49
BASKET ROTI	299

NAAN

PLAIN NAAN	49
BUTTER NAAN	59
GARLIC NAAN	89
CHEESE NAAN	99
<small>DIET SPECIAL</small> KASHMIRI NAAN	99
<small>DIET SPECIAL</small> CHUR CHUR NAAN	129

PARATHA

METHI PARATHA	79
LACHHA PARATHA	59
LAL MIRCH PARATHA	59
HARI MIRCH PARATHA	59
TAWA PLAIN PARATHA	39
ALOO TAWA PARATHA	69
GOBHI TAWA PARATHA	79
<small>DIET SPECIAL</small> PANEER TAWA PARATHA	129

EXCLUSIVE MENU

BIRYANI KI DAAWAT

VEG BIRYANI (J) 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.

VEG SPECIAL

HAVELI SPECIAL BIRYANI 299

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

VEG SPECIAL

MAHARAJA BIRYANI 999

Paneer Tikka, Paneer Ajavani Tikka, Mushroom Tikka, Veg Seekh Kebab, Dal Makhani, Special Biryani, Mix Veg, Plain Gravy, Lachha Onion, 2 Papad, Mint Sauce, 2 Gulab Jamun.

BASMATI KI BAHAR

PLAIN RICE (J) Half 79 Full 129

Steamed rice.

JEERA RICE (J) Half 89 Full 139

Basmati rice cooked with cumin seeds.

GARLIC JEERA RICE Half 99 Full 179

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

VEG. PULAO (J) 229

Veggies cooked with basmati rice.

MATAR PULAO (J) 229

Basmati rice cooked with green peas.

KASHMIRI PULAO 249

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

PLAIN KHICHDI 199

Cooked with rice and moong lentils.

MASALA KHICHDI 229

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

LEMON RICE 119

CURD RICE 149

NAMDEO RICE 149

BUTTER TADKA KHICHDI 169

TOMATO RICE 139

MASALA RICE 139

(J) Jain preparation available

EXCLUSIVE MENU

SIZZLER

CHINESE SIZZLER	299
VEG SIZZLER	319
SHASHLIK SIZZLER	349

DESSERTS

GULAB JAMUN (2 PCS)	59
RASGULLA (2 PCS)	59
RASMALAI (2 PCS)	79
GAJAR KA HALWA (200gm) (SEASONAL)	199
MOONG DAL HALWA	199
CHOCOLATE BROWNIE WITH SAUCE	99
CHOCOLATE BROWNIE WITH ICE CREAM	199
STRAWBERRY / VANILLA (1 SCOOP)	59
BUTTERSCOTCH / CHOCOLATE (1 SCOOP)	69
MANGO (1 SCOOP)	69
RAJBHOG ICE CREAM	79
CONE	49
FRUIT CRUMBLE	179
SUNDAY SPECIAL ICE-CREAM	199
FRUIT SALAD	149
FRUIT SALAD WITH ICE-CREAM	189

Thanks for Visiting us

For Complaints / Suggestions

Email us at : info@amritsarhavigroup.com