



AMRITSAR 
HAVELI®
WORLD RECORD HOLDER RESTAURANT CHAIN

GURUGRAM

• **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 :
85954 96668

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) **449**

Cottage cheese marinated with curd and Haveli spices, roasted in a tandoor.

ACHARI PANEER TIKKA (8 Pcs) **429**

Cottage cheese marinated with curd, achari herbs and Haveli spices, roasted in a tandoor.

STUFFED PANEER TIKKA (8 Pcs) **469**

Paneer is stuffed with cheese, cashew-nut, green chilli, green coriander and Haveli special spices, marinated with curd, roasted in a tandoor.

MALAI PANEER TIKKA (8 Pcs) **429**

Cottage cheese marinated with cheese, curd and Haveli special spices, roasted in a tandoor.

HARYALI PANEER TIKKA (8 Pcs) **429**

Cottage cheese and green vegetables in green marinade with Haveli special spices, roasted in a tandoor.

ACHARI MUSHROOM TIKKA (12 Pcs) **419**

Mushroom marinated with curd, cheese, roasted chana powder and Haveli special achari spices, roasted in a tandoor.

STUFFED MUSHROOM TIKKA (8 Pcs) **439**

Chopped mushroom, cheese, cottage cheese, green chilli and green coriander stuffed in mushroom, marinated in curd, cheese and Haveli special spices, roasted in a tandoor.

HAVELI MUSHROOM TIKKA (12 Pcs) **439**

Fresh mushrooms marinated with curd, cheese, roasted chana powder and Haveli special spices, roasted in a tandoor.

CHEF SPECIAL

HAVELI TANDOORI PLATTER (14 Pcs) **799**

Three types Cottage cheese, baby corn, pineapple, mushroom, veg seekh kebab, marinated with Haveli special spices, roasted in a tandoor.

CHEF SPECIAL

MAHARAJA TANDOORI PLATTER (24 Pcs) **1099**

Hara Bhara Kebab, Malai Soya Chaap, Achaari Soya Chaap, Paneer Tikka, Malai Paneer Tikka, Mushroom Tikka, Roasted Pineapple and 2 Rumali Rotis.

CHEF SPECIAL

VEG SEEKH KEBAB (6 Pcs) **429**

Mixed vegetables, cottage cheese and suran, marinated in Haveli special spices, roasted in a tandoor.

HARA BHARA KEBAB (8 Pcs) **429**

Spinach patty with green vegetables and nuts, marinated in Haveli special spices and deep - fried.

MALAI BROCCOLI (8 Pcs) **499**

Broccoli marinated with cheese, curd, cream and Haveli special spices, along with cashew-nut, roasted in tandoor.

ROASTED PINEAPPLE (8 Pcs) **439**

Sliced pineapple marinated with curd, Haveli special spices and herbs, offering a sweet, sour and spicy taste, roasted in tandoor.

SOYA CHAAP

SOYA CHEESE CHAAP (8 Pcs) **399**

Soya Chaap marinated with Haveli special spices and creamy cheese, grilled to perfection in tandoor and garnished with fresh herbs.

HARYALI CHAAP (8 Pcs) **349**

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

SOYA ACHAARI CHAAP (8 Pcs) **349**

Soya Chaap marinated with curd, achari herbs and Haveli spices, roasted in tandoor.

SOYA MALAI CHAAP (8 Pcs) **379**

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

SOYA CHAAP PLATTER (12 Pcs) **699**

Malai Chaap 3 pcs, Achaari Chaap 3 pcs, Afghani Chaap 3 pcs, Haryali Chaap 3 pcs, 2 rumali rotis.

SIDES

PANEER PAKODA **379**

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

ASSORTED PAKODA **349**

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

FRENCH FRIES **249**

Fresh potato fingers, fried in vegetable oil and seasoned with salt.

MASALA FRIES **299**

Fresh potato fingers, fried in vegetable oil and seasoned with salt and spices.

CHEESY FRIES **329**

Crispy French fries garnished with cheese.

PERI PERI FRIES **329**

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

AMRITSARI PAPAD

ROASTED PAPAD (1 Pcs) **69**

Crispy Indian wafer made from lentil or Punjabi flavour, roasted in tandoor.

FRY PAPAD (1 Pcs) **69**

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

MASALA PAPAD (1 Pcs) **89**

One papadum fried or roasted, served with fresh onion, cucumber, tomato, peanut, coriander & chat masala garnish with fresh cottage cheese and sev bhujija.

AMRITSARI MASALA PAPAD **119**

Chopped onion, tomatoes, cucumbers, green chilli, lemon, chat masala cooked with dry heat served topped on a fried / roasted Amritsari masala papad.

SOUPS

SWEET CORN 199

Lightly spiced soup with sweet corn and other vegetables.

VEG CLEAR 179

Seasonable vegetables Comforting and light soup.

CREAM OF TOMATO 229

Fresh Tomato and cream lightly spiced served with soup croutons.

HOT & SOUR 229

A combination of spicy and fine chopped vegetables.

TALUMEIN 229

A combination of spicy and sour with vegetables and noodles.

MANCHOW 229

A combination of spicy and fine chopped vegetables top noodles.

LEMON CORIANDER 229

Fine combination of lemon and coriander Soup.

DALON KI PASAND

CHEF SPECIAL **HAVELI SPECIAL DAL FRY** 399

Made with urad daal (black) lentils, Haveli spices and topped with desi ghee and a degi mirch tadka.

CHEF SPECIAL **DAL MAKHANI** 379

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

YELLOW DAL 349

Lentils cooked with spices, topped with garlic and cumin.

YELLOW DAL TADKA 369

Lentils cooked with Haveli special spices, topped with garlic and jeera tadka.

AMRITSARI CHANA MASALA 379

White Chick peas cooked with an onion and tomato gravy with Haveli special spices served with ginger and coriander.

RAJMA MASALA 349

Red Kidney Beans Cooked with Haveli special spices, tomatoes and onion gravy served with ginger and coriander.

PANEER KA PYAAR

CHEF
SPECIAL

HAVELI SPECIAL PANEER

499

Cottage cheese cooked with Haveli spices, onion, tomatoes, cashew-nuts, red and yellow capsicums, topped with desi ghee.

PANEER TIKKA BUTTER MASALA

439

Cottage cheese roasted in a tandoor, Haveli spices, onion, tomatoes, cashew-nuts, served with butter and cream.

PANEER TAKA TAK

439

Cottage cheese cooked with Haveli spices and tangy gravy with capsicum and onions.

PANEER LABABDAR

439

Cottage cheese cooked with Haveli spices and cheese with onion and tomato gravy.

KADHAI PANEER

439

Cottage cheese cooked with Haveli spices, capsicum, onion and tomato gravy.

SHAHI PANEER

439

Cottage cheese cooked with cashew-nut gravy and Haveli spices and served with cream.

PALAK PANEER

439

Cottage cheese cooked with Haveli spices in Spinach, served with cream and desi ghee.

TOMATO PANEER

439

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

PANEER PASANDA

439

Cottage cheese filled with raisins and nuts, cooked with Haveli special spices, tomatoes and cashew-nut gravy, served with butter and cream.

MATAR PANEER

439

Cottage cheese cooked with fresh peas, Haveli spices, tomatoes & onion gravy, served with green coriander.

PANEER BHURJI

439

Grated Cottage cheese cooked with Cube Capsicum, Haveli special spices, served with ginger and coriander.

CHEF
SPECIAL

MAKHANI PANEER

469

Paneer cubes sauteed with an array of colourful bell peppers, onion and spices.

SUBZIYAN

CHEF
SPECIAL

CHEESE BUTTER MASALA 449

Amul cheese cubes dipped in tomato & cashew-nut gravy, served with butter and cream.

GOBHI ALOO MASALA 369

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

MALAI KOFTA 419

Cottage cheese stuffed with Khoya, raisins and Haveli special spices, cooked in a rich combination of cashew-nut gravy.

JEERA ALOO 329

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

DUM ALOO 329

Fresh baby potatoes fried in desi ghee and cooked with Haveli special spices, onion, tomatoes and cashew-nut gravy.

MIX VEG 349

Fresh beans, cauliflower, capsicum, peas, carrot, cottage cheese cooked with tomato & onion gravy.

VEG KOFTA CURRY 419

Fresh mixed vegetable dumplings cooked with Haveli special spices, onion, tomatoes and cashew-nut gravy, served with butter and cream.

PUNJABI KOFTA 419

Spiced vegetable dumplings 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 tomato & onion gravy, served with butter and cream.

SARSON DA SAAG (SEASONAL) 399

Fresh Sarson da saag, palak and bathua cooked with Haveli special spices served with butter and cream.

MUSHROOM MATAR MASALA 449

Fresh mushroom and green peas cooked with Haveli special spices, onion, tomatoes and cashew-nut gravy, served with ginger and coriander.

ROASTED MUSHROOM MASALA 449

Mushroom roasted in tandoor and cooked with Haveli special spices, onion, tomatoes and cashew-nut thick gravy.

PALAK MUSHROOM 449

Fresh spinach and mushrooms cooked with Haveli special spices, served with cream and butter.

MUSHROOM DO PIAZA 449

Fresh mushrooms and onions cooked with Haveli special spices, onion, tomato and cashew-nut gravy, served with ginger and coriander.

CHEF
SPECIAL

VEG KOLHAPURI 399

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

SALADS

- GREEN SALAD** 149
Sliced cucumber, carrot, radish, tomato, lemon, and green chilli.
- ONION SALAD** 109
Sliced onion and spices.
- PEANUT MASALA SALAD** 199
Peanuts, onion, tomato, green coriander, green chilli, 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
Chopped onion, tomato and cucumber mixed with curd and topped with cumin powder.
- PLAIN CURD** 99
Fresh curd.

BASMATI KI BAHAR

- PLAIN RICE** 219
Steamed rice.
- JEERA RICE** 249
Basmati rice cooked with cumin seeds.
- GARLIC JEERA RICE** 299
Long grain white rice, cooked with cumin seeds and fresh garlic cloves crushed and chopped chillies, served with coriander.
- VEG PULAO** 379
Vegetables cooked with basmati rice.
- CHEF SPECIAL MATAR PULAO** 399
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** 299
Cooked with rice and moong lentils.
- MASALA KHICHDI** 349
Moong lentils, basmati rice, onions, tomatoes and Haveli special spices.

BIRYANI KI DAAWAT

VEG BIRYANI

Basmati rice cooked with fresh chopped vegetable, Haveli special spices, served with raita.

379

HYDERABADI BIRYANI

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

449

CHEF
SPECIAL

HAVELI SPECIAL BIRYANI

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

449

CHEF
SPECIAL

MAHARAJA BIRYANI

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.

999

ROTIYAN

TANDOORI ROTI

Indian flat bread baked in tandoor.

59

TANDOORI BUTTER ROTI

Indian flatbread baked in tandoor coated with butter.

69

PLAIN TAWA ROTI

Whole wheat flatbread cooked on tawa.

59

TAWA BUTTER ROTI

Whole wheat flatbread cooked on tawa coated with butter.

59

RUMALI ROTI

Ultra-thin, soft Indian flatbread baked on tawa.

69

MISSI ONION ROTI

Gram flour flatbread garnished with onion and baked in tandoor.

109

MISSI ROTI

Whole wheat flour, gram flour and Haveli special Spices kneaded together and baked in tandoor.

99

MAKKI DI ROTI

Freshly Grounded dry corn flour flatbread, baked in tandoor.

89

GARLIC BUTTER ROTI

Whole wheat flour flatbread garnished with garlic and baked in tandoor.

79

NAAN

PLAIN NAAN 99

Soft and fluffy Indian flatbread, baked in tandoor.

BUTTER NAAN 109

Soft and fluffy Indian flatbread, baked in tandoor and coated in butter.

GARLIC NAAN 119

Soft and fluffy Indian flatbread garnished with garlic and baked in tandoor.

CHEESE NAAN 169

Flour bread stuffed with cheese Soft and fluffy Indian flatbread stuffed with cottage cheese, baked in tandoor.

KASHMIRI NAAN 199

Soft and fluffy Indian sweet flatbread stuffed with fruit and nut, baked in tandoor.

CHEF
SPECIAL

CHUR CHUR NAAN 219

Flaky naan layered with ghee, roasted in tandoor and crushed for a unique texture.

CHEF
SPECIAL

CHUR CHUR NAAN PLATTER 379

Flaky naan layered with ghee, roasted in tandoor and crushed for a unique texture, served with chana.

PARATHA

METHI PARATHA 99

Wheat flatbread blended with dried fenugreek leaves, coated with butter

LACHHA PARATHA 99

Multi layered flour bread baked in tandoor and coated with butter.

LAL MIRCH PARATHA 99

Multi layered flour bread garnished with red chillies, baked in tandoor and coated with butter.

HARI MIRCH PARATHA 99

Multi layered flour bread garnished with green chillies, baked in tandoor and coated with butter.

TAWA PLAIN PARATHA 99

Pan-fried multi layered flour bread, coated with butter.

ALOO TAWA PARATHA 149

Pan-fried multi layered flour bread stuffed with potatoes, coated with butter.

GOBHI TAWA PARATHA 179

Pan-fried multi layered flour bread stuffed with cauliflower, coated with butter.

CHEF
SPECIAL

PANEER TAWA PARATHA 199

Pan-fried multi layered flour bread stuffed with cottage cheese, coated with butter.

CHINESE STARTERS

GARLIC PANEER <i>Paneer cooked in garlic-infused sauce.</i>	399
CHILLI PANEER DRY <i>Stir-fried paneer with bell peppers and spicy sauces.</i>	399
VEG MANCHURIAN DRY <i>Fried Vegetables balls tossed in a savory Chinese-inspired sauce.</i>	359
CHILLI MUSHROOM DRY <i>Deep fried mushroom tossed with onion, bell pepper, some chillies and chilli sauce.</i>	399
SCHEZWAN PANEER DRY <i>Spicy, stir-fried paneer cubes tossed in Schezwan sauce.</i>	399
DRAGON PANEER <i>Crispy Fried paneer, chopped onion, capsicum, green chillies, coriander, crushed black pepper, ginger, garlic paste tossed in Chinese sauces.</i>	399
MUSHROOM DUPLEX <i>Mushrooms are stuffed with cheese, vegetables and Haveli special spices, coated with fine quality bread crumbs and roasted in a tandoor.</i>	399
CHILLI POTATO <i>Crispy potato fingers tossed in a spicy, slightly sweet chilli sauce.</i>	299
HONEY CHILLI POTATO <i>Crispy potato fingers tossed in honey chilli sauce.</i>	349
VEG CRISPY <i>Assorted fresh vegetables coated in crispy batter and tossed in a tangy, spicy sauce.</i>	349
CHINESE BHEL <i>Crispy noodles mixed with vegetables, sauces, and spices.</i>	349
SOYA CHILLI CHAAP <i>Soya chaap pieces tossed with stir-fried with bell peppers and onions in a spicy chilli sauce.</i>	349
BABY CORN CRISPY IN HOT CHILLI SAUCE <i>Baby corn coated in crispy batter, smothered in a spicy chilli sauce.</i>	359
BABY CORN CRISPY <i>Crispy fried baby corn, a delightful and crunchy appetizer.</i>	389
CRISPY CORN <i>Deep fried American corn tossed with ginger, garlic, chopped onion and capsicum in ginger & garlic sauce.</i>	359
SPRING ROLL <i>Crispy vegetables-filled rolls.</i>	339
HONEY CHILLI CAULIFLOWER <i>Crispy cauliflowers are tossed in honey chilli sauce.</i>	359

CHINESE MAIN COURSE

CHEF
SPECIAL

CHILLI PANEER GRAVY 399

Fried paneer with bell peppers tossed in a spicy and tangy gravy.

SCHEZWAN PANEER 399

Fried paneer cubes with bell peppers, onion tossed in a fiery schezwan sauce.

PANEER 65 399

Paneer cubes fried and cooked with Indian spices.

GOBHI 65 299

Cauliflower florets fried and cooked with Indian spices.

VEG MANCHURIAN GRAVY 359

All vegetables chop and made by tossing fried mixed vegetable balls in a sweet, sour and hot Manchurian sauce.

VEG CHOPSUEY 359

Crispy noodles topped with a colourful mix of saucy vegetables.

CHINESE CHOPSUEY 359

A delightful blend of crispy noodles and saucy mixed vegetables.

SOYABEAN CHILLI 339

Soyabean chunks cooked in spicy sauce.

VEGETABLES IN SWEET & SOUR SAUCE 359

Assorted vegetables in tangy sweet chilli sauce.

RICE / NOODLES

SCHEZWAN FRIED RICE 299

Rice made with spicy, schezwan sauce and vegetables.

CHEF
SPECIAL

PANEER SCHEZWAN RICE 359

Schezwan-spiced rice cooked with paneer, vegetables and bold spicy flavours.

FRIED RICE 299

Rice cooked with finely chopped vegetables and seasoning.

VEG CHOWMEIN 299

Stir-fried noodles cooked with mixed vegetables.

VEG SCHEZWAN CHOWMEIN 319

Chowmein in a spicy schezwan sauce.

VEG HAKKA NOODLES 319

Stir-fried Hakka noodles with assorted vegetables.

CHEESE GARLIC NOODLES 339

Savory noodles infused with garlic and topped with melted cheese.

CHILLI GARLIC NOODLES 339

Savory noodles infused with garlic and a blend of chillies.

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

CHINESE THALI (Serves 1-2) 549

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

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

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

MAHARAJA THALI (Serves 3-4) 1899

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

CHEF SPECIAL

KOHINOOR THALI (Serves 5-6) 2999

1 Haveli Special Dal, 2 Haveli Special Paneer, 1 Mushroom Do Pyaza, 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, 1 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

*Please Allow us 30 to 40 Minutes

KATHI ROLL

PANEER KATHI ROLL 299

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

MUSHROOM KATHI ROLL 299

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

CHEF SPECIAL

PANEER & MUSHROOM KATHI ROLL 349

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

CHILLI PANEER KATHI ROLL 299

Spicy and flavourful 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 flavourful roll.

AMRITSAR SPECIAL

(9-10 inches)

CHEF
SPECIAL

HAVELI SPECIAL KULCHA WITH CHANA 349

Crunchy bread with filling vegetables and Haveli special spices, coated with butter.

GOBHI KULCHA WITH CHANA 319

Crunchy bread with fresh cauliflower and Haveli special spices, coated with butter.

MIX VEG KULCHA WITH CHANA 319

Crunchy bread with filling mix vegetables and Haveli special spices, coated with butter.

ONION KULCHA WITH CHANA 319

Crunchy bread with chopped onions and Haveli special spices, coated with butter.

PANEER KULCHA WITH CHANA 349

Crunchy bread stuffed with a cottage cheese filling and Haveli special spices, coated with butter.

MASALA KULCHA WITH CHANA 319

Crunchy bread stuffed with cottage cheese, topped with ajwain, kasuri methi, and fresh coriander, coated with butter.

STUFFED ALOO KULCHA WITH CHANA 319

Crunchy bread with potatoes and Haveli special spices, coated with butter.

GARLIC KULCHA WITH CHANA 319

Crunchy bread with garlic and Haveli special spices, coated with butter.

STUFFED CHEESE KULCHA WITH CHANA 329

Refined flour bread with chopped cheese and Haveli special spices, coated with butter.

ALOO PARATHA WITH CURD 249

Wheat flour bread with chopped spicy potatoes cooked on tawa.

GOBHI PARATHA WITH CURD 279

Wheat flour bread with chopped spicy cauliflower cooked on tawa.

PANEER PARATHA WITH CURD 299

Wheat flour bread with chopped spicy paneer cooked on tawa.

CHEF
SPECIAL

HAVELI SPECIAL PARATHA WITH CURD 299

Crunchy Bread with chopped spicy potatoes, finely chopped onions, green chillies, green coriander, coriander seeds, anardana, black pepper and Haveli special spices, coated with butter.

CHOLE BHATURE 279

Fluffy fried bread paired with Haveli special spices served with chole.

*Extra Chole / Channa: 79 *Extra Bhatura: 99

PASTAS

WHITE SAUCE PASTA

Creamy paste in a rich white sauce with garlic.

349

RED SAUCE PASTA

Pasta tossed in a tangy tomato sauce with herbs.

349

PIZZAS

MARGHERITA PIZZA

Only Cheese

GARDEN FRESH

Onion, Fresh Tomato, Capsicum

CHEESY BITE

Cheese Dip, Jalapeño Dip, Paneer, Capsicum, Onion, Mushroom, Gherkins, Baby Corn

PANEER TIKKA

Onion, Double Paneer, Jalapeño, Baby Corn, Tandoori Dip

PANEER SPECIAL

Paneer, Capsicum, Sweet Corn, Onion, Olives, Cheese Dip

GARLIC BREADS

PLAIN GARLIC BREAD (4 PCS)

CHEESE GARLIC BREAD (4 PCS)

PREMIUM GARLIC BREAD (4 PCS)

STUFFED CHEESE GARLIC BREAD (4 PCS)

DESSERTS

GULAB JAMUN (1 PC)	79
RASGULLA (1 PC)	79
GAJAR KA HALWA (SEASONAL)	249
MOONG DAL HALWA (SEASONAL)	249
CHOCOLATE BROWNIE WITH SAUCE	199
CHOCOLATE BROWNIE WITH ICE CREAM	279
ICE-CREAM	149

Strawberry / Vanilla / Butterscotch / Chocolate / Mango / Tutty Fruity

BEVERAGES

(200-250 ml)

AMRITSARI LASSI (SWEET/ SALTED)	149
MANGO LASSI	199
MAHARAJA LASSI	329
HAVELI SPECIAL LASSI	229
STRAWBERRY LASSI	199
KESAR LASSI	199
SOFT DRINK	79
CANNED SOFT DRINK	99
PACKAGED DRINKING WATER	MRP

TEAS

(150-200 ml)

MILK TEA	79
SPECIAL GUR TEA	89

HOT BREWS

ESPRESSO (WITHOUT MILK) <i>A pure black shot of Coffee.</i>	99
AMERICANO <i>An Espresso stretched with hot water.</i>	149
TROPICAL BLACK <i>An Americano infused with slice of Orange.</i>	159
CAPPUCCINO <i>A classic authentic coffee served with equal amount of espresso, steamed milk and froth on top.</i>	199
FLAVOURED CAPPUCCINO <i>A classic authentic coffee served with equal amount of espresso, steamed milk and froth on top.</i>	219
LATTE <i>A mild and milky coffee with less foam.</i>	209
SWISS MOCHA <i>A Cappuccino made with Swiss Dark Cocoa.</i>	219
FLAT WHITE <i>A hot coffee with less froth or no froth.</i>	209
CORTADO <i>A short cappuccino or half cappuccino.</i>	159
HOT CHOCOLATE <i>A melted chocolate with milk.</i>	219
HOT CHOCOLATE BUBBLEGUM <i>A Hot Chocolate with bubble gum flavour.</i>	219
HAZELNUT MOCHA <i>A unique combination of Chocolate, Coffee and Hazelnut.</i>	229
BROWNIE AFFOGATO <i>An Italian dessert made with Coffee, Ice Cream and Brownie.</i>	249

Add on Flavours : Hazelnut / Caramel / Vanilla / Tiramisu @49/-

COLD BREWS FRAPPE

HAVELI CLASSIC FRAPPE

A classic authentic blended cold coffee.

219

CARAMEL FRAPPE

A cold coffee with Caramel flavour.

239

HAZELNUT FRAPPE

A cold coffee with Hazelnut flavour.

249

MOCHA BROWNIE FRAPPE

A chocolatey cold coffee with blended chunks of brownie.

269

COLD BREWS ICED COFFEE

CLASSIC

*A coarse grounded coffee soaked overnight and filtered after 16 hours.
Served on the rocks.*

199

CRANBERRY

A cold brew with Cranberry flavour infusion.

219

ICED CAPPUCCINO

*An iced cappuccino is a cold coffee drink made with espresso, chilled milk,
and ice, topped with a layer of frothy milk foam.*

199

ICED LATTE

*An iced latte is a chilled espresso-based drink mixed with cold milk and ice,
offering a creamy and refreshing coffee experience.*

219

ICED MOCHA

*An iced mocha is a chilled coffee drink made with espresso, chocolate syrup,
milk, and ice.*

209

MOCKTAILS

FRESH LIME SODA 169

Fresh lime soda is a fizzy, refreshing drink made from lime juice, soda water and sugar, often served with ice.

CLASSIC MOJITO 249

A refreshing cocktail featuring muddled mint, zesty lime, and a splash of soda.

BLUE MOON 199

A vibrant, citrus-flavoured and a striking blue colour, used to add a tropical twist and a splash of colour.

FRUIT SANGRIA 249

A refreshing blend of assorted fruits and citrus juices, offering a vibrant, mocktail twist on the classic sangria.

GUAVA CHILLI 219

A bold fusion of sweet guava and spicy chilli, delivering a unique blend of tropical fruitiness with a zesty kick.

PASSION FRUIT COOLER 239

A refreshing, tangy drink bursting with the tropical flavour of passion fruit and a hint of citrus.

CRANBERRY ICED COOLER 219

A cranberry mojito is a festive and tangy variation of the classic mojito, featuring the tartness of Cranberries.

TROPICAL MANGO COOLER 229

A mango cooler is a refreshing and tropical beverage that showcases the vibrant, sweet flavour of mangoes.

PASSION FRUIT ICED TEA 239

Passionfruit iced tea is a vibrant, refreshing beverage that combines the exotic, tangy flavour of passionfruit with the cool, crisp qualities of iced tea.

PEACH ICED TEA 219

A freshly brewed tea concentrate hand shaken with the goodness of Peach flavour.

SHAKES

WILDBERRIES SHAKE 249

A rich and creamy shake made with mixed berries.

CARAMEL BISCOFF 299

A rich and creamy shake with caramel flavour and biscoff spread.

OREO MUD SHAKE 249

A rich Vanilla shake with blended Oreo cookies chunks.

MANGO & ALMOND SHAKE 249

Indulge in the perfect fusion of tropical and nutty flavours with our Mango and Almond Shake.

STRAWBERRY BLISS 219

This indulgent shake combines luscious strawberry puree with creamy vanilla ice cream and a splash of milk, resulting in a perfectly smooth and velvety texture.

BLUEBERRY BLISS 229

This delectable shake combines succulent blueberry puree with rich vanilla ice cream and a splash of milk, creating a smooth, velvety texture that's both refreshing and satisfying.

BUBBLEGUM SHAKE 239

Dive into a whimsical world of flavour with our bubble gum shake. A playful and nostalgic treat that captures the essence of classic bubblegum in a creamy, indulgent form.

KIT-KAT 249

Enjoy a decadent blend of creamy vanilla ice cream and crunchy Kit Kat chocolate bars, delivering a delightful fusion of smooth and crispy textures in every sip.

NUTELLA SHAKE 299

Treat yourself to the irresistible combination of creamy chocolate and rich hazelnuts with our Nutella Hazelnut Shake.

CAFÉ LA TIRAMISU 289

A luxurious blend of creamy mascarpone, vanilla ice cream and coffee capturing the classic flavours of tiramisu in a smooth, indulgent shake.

Thanks for Visiting us

For Complaints / Suggestions

Email us at : info@amritsarhaveligroup.com



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