



AMRITSAR 
HAVELI®
WORLD RECORD HOLDER RESTAURANT CHAIN

MANJALPUR

• **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 :

9213577923

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 (J) (8 Pcs) **349**

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

ACHARI PANEER TIKKA (8 Pcs) **329**

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

STUFFED PANEER TIKKA (J) (8 Pcs) **379**

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) **349**

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

HARYALI PANEER TIKKA (J) (8 Pcs) **349**

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

ACHARI MUSHROOM TIKKA (12 Pcs) **329**

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

STUFFED MUSHROOM TIKKA (8 Pcs) **389**

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) **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) **849**

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) **299**

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

HARA BHARA KEBAB (8 Pcs) **299**

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

MALAI BROCCOLI (J) (8 Pcs) **349**

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

(J) Jain preparation available

SOYA CHAAP

- CHEESE CHAAP** (J) (8 Pcs) **329**
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) **299**
Soya Chaap marinated in fresh green herbs and haveli spices, grilled to perfection in a tandoor
- ACHAARI CHAAP** (J) (8 Pcs) **299**
Soya chaap marinate with curd and achari herbs, haveli spices in tandoor
- MALAI CHAAP** (J) (8 Pcs) **299**
Soya chaap marinated in a creamy blend of yogurt, cream, and mild spices grilled in tandoor
- CHAAP PLATTER** (J) (12 Pcs) **599**
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) **39**
Crispy Indian wafer made from lentil or Punjabi flavor in tandoor.
- FRY PAPAD** (1 Pcs) **49**
Crispy Indian wafer made from lentil or Punjabi flavor, deep fried.
- MASALA PAPAD** (1 Pcs) **89**
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** **119**
Chopped onion, potato, tomatoes, cucumbers, green chilly, lemon, chat masala cooked with dry heat on Amritsari masala papad.

SIDES

- PANEER PAKODA** (J) **299**
Paneer, dipped in a spiced gram flour batter and deep-fried
- ASSORTED PAKODA** (J) **249**
Deep-fried fritters made with a variety of vegetables and spices, offering a mix of flavors and textures
- FRENCH FRIES** **199**
Fresh potatoes, cooked and seasoned with salt
- PERI PERI FRIES** **249**
Crispy French fries coated in tangy peri peri seasoning, offering a spicy and flavorful kick
- MAYO FRIES** **299**
Crispy golden French fries topped with creamy, rich mayonnaise, delivering a smooth and indulgent flavor in every bite

(J) Jain preparation available

SOUPS

- SWEET CORN** 199
Lightly spiced soup with sweet corn and other veggies.
- VEG. CLEAR** 179
Seasonable veggies Comforting and light soup.
- CREAM OF TOMATO** 199
Fresh Tomato and cream lightly spiced soup croutons.
- HOT & SOUR** 199
A combination of spicy and fine chopped vegetables.
- TALUMEIN** 199
A combination of spicy and sour with vegetables and noodles.
- MANCHOW** 199
A combination of spicy and fine chopped vegetables top noodles.
- LEMON CORIANDER** 199
Fine combination of lemon and coriander Soup.
- BROCCOLI ALMOND SOUP** 249
A wholesome blend of fresh broccoli and finely ground almonds, simmered to perfection for a rich, creamy and nourishing experience

DALON KI PASAND

- CHEF SPECIAL** **HAVELI SPECIAL DAL FRY** 349
Made with lentils urad daal black Haveli spices and top desi ghee and degi mirch tadka
- CHEF SPECIAL** **DAL MAKHANI (J)** 339
Made with lentils Haveli special spicy served with butter and cream
- YELLOW DAL** 249
Lentils cooked with spices, topped with garlic and cumin
- YELLOW DAL TADKA** 299
Lentils cooked with haveli special spices top garlic and jeera tadka.
- AMRITSARI CHANA MASALA (J)** 299
White Chick peas cooked with an onion and tomato gravy with haveli spices served with ginger and coriander.
- RAJMA MASALA** 319
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 439

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

PANEER TIKKA BUTTER MASALA (J) 359

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

PANEER TAKA TAK (J) 359

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

PANEER LABABDAR (J) 359

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

KADHAI PANEER 349

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

SHAHI PANEER (J) 379

Cottage cheese cashewnut gravies, haveli spices served with cream.

PALAK PANEER 329

Cottage cheese haveli spices in Spanish with cream and desi ghee

TOMATO PANEER (J) 349

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

PANEER PASANDA (J) 359

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

MATAR PANEER (J) 349

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

PANEER BHURJI 349

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

CHEF SPECIAL

MAKHANI PANEER 379

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

SUBZIYAN

CHEF SPECIAL

CHEESE BUTTER MASALA (J) 349

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

GOBHI ALOO MASALA 269

Potatoes and fresh cauliflower cooked in onion-tomato gravy with Haveli special spices.

MALAI KOFTA (J) 349

Cottage cheese koftas stuffed with khoya and raisins, served in a rich cashew gravy spices.

JEERA ALOO 269

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

DUM ALOO 269

Baby potatoes fried in desi ghee, cooked in onion-tomato cashew gravy with special spices.

(J) Jain preparation available

SUBZIYAN

MIX VEG (J) 299

Fresh beans cauliflower capsicum peas carrot Paneer tomato & onion gravy

VEG KADHAI 299

A tangy yogurt and gram flour curry, delicately spiced for an authentic taste.

VEG HANDI 299

A rich medley of fresh vegetables cooked in a flavorful, aromatic gravy, slow-simmered in traditional handi style for an authentic and satisfying taste

VEG KOFTA CURRY 299

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

PUNJABI KOFTA 349

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

PALAK CORN 299

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 349

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

CHEF SPECIAL

ROASTED MUSHROOM MASALA 399

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

PALAK MUSHROOM 349

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

MUSHROOM DO PIAZA 349

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

VEG KOLHAPURI 349

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

KAJU CURRY 399

Roasted cashews cooked in a rich, creamy gravy infused with spices for a smooth & indulgent taste

KHOYA KAJU 399

Rich khoya and premium cashews cooked in a creamy, mildly sweet gravy infused with aromatic spices

CHEESE MALAI KOFTA 399

Soft cheese and paneer koftas served in a rich, creamy malai gravy infused with aromatic spices.

VEG. MAKHANWALA 349

Mixed vegetables cooked in a rich, buttery tomato gravy infused with aromatic 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** 199
Peanuts, onion, tomato, green coriander, green chilly, chaat masala lemon juice and spices.

RAITA

- PINEAPPLE RAITA** 179
Pineapple mixed with fresh curd.
- BOONDI RAITA** 179
Gram flour puffs and jeera powder mixed with curd.
- MIX VEG RAITA** 149
Onion, tomato, cucumber, chopped and jeera powder mixed with curd.
- PLAIN CURD** 69
Fresh curd.

BASMATI KI BAHAR

- PLAIN RICE (J)** 179
Steamed rice.
- JEERA RICE (J)** 199
Basmati rice cooked with cumin seeds.
- GARLIC JEERA RICE** 249
Long grain white rice, cooked with cumin seeds and fresh garlic cloves crushed, chopped chillies and served with coriander.
- VEG. PULAO (I)** 249
Veggies cooked with basmati rice.
- MATAR PULAO (J)** 299
Basmati rice cooked with green peas.
- KASHMIRI PULAO** 349
Steamed basmati rice cooked with mixed vegetables with butter and haveli special spices and dried fruit.
- PLAIN KHICHDI** 279
Cooked with rice and moong lentils.
- MASALA KHICHDI** 299
Mung lentils, basmati rice, onions, tomatoes and haveli special spices.

(J) Jain preparation available

BIRYANI KI DAAWAT

VEG BIRYANI (J) 299

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

HYDERABADI DUM BIRYANI 349

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

CHEF SPECIAL HAVELI SPECIAL BIRYANI 399

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

CHEF SPECIAL MAHARAJA BIRYANI 899

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 39

Indian flatbread in tandoor.

TANDOORI BUTTER ROTI 49

Indian flat bread coated with butter.

PLAIN TAWA ROTI 35

Whole wheat bread cooked in tawa.

TAWA BUTTER ROTI 45

Whole wheat bread coated with butter.

RUMALI ROTI 89

Wheat flour baked in tawa.

MISSI ONION ROTI 89

Gram flour flatbread with onions.

MISSI ROTI 79

Whole wheat flour, gram flour & haveli special Spices.

MAKKI DI ROTI 79

Freshly Grounded dry corn flour bread.

GARLIC BUTTER ROTI 89

Whole wheat flour with garlic.

(J) Jain preparation available

NAAN

PLAIN NAAN

Flour and bake in tandoor.

79

BUTTER NAAN

Flour and bake in tandoor coated in butter.

89

GARLIC NAAN

Flour, garlic bake in tandoor.

99

CHEESE NAAN

Flour bread stuffed with cheese and baked in tandoor.

149

KASHMIRI NAAN

Flour bread Sweet, fruit and nut-filled naan.

189

CHEF
SPECIAL

CHUR CHUR NAAN

Flour Crunchy, layered of ghee.

149

CHEF
SPECIAL

CHUR CHUR NAAN PLATTER

Whole wheat flat Crunchy Bread Layered With Ghee and baked in Tandoor With Channa

299

CHEESE GARLIC NAAN

Soft naan stuffed with melted cheese and infused with aromatic garlic, baked to perfection

179

PARATHA

METHI PARATHA

Whole wheat flour methi with butter.

89

LACHHA PARATHA

Multi layered flour bread with butter.

89

LAL MIRCH PARATHA

Multi layered flour bread with red chillies and butter.

89

HARI MIRCH PARATHA

Multi layered flour bread with green chillies and butter.

89

TAWA PLAIN PARATHA

Pan-fried multi layered bread with butter.

79

ALOO TAWA PARATHA

Fresh potatoes and whole wheat flour in tawa.

139

GOBHI TAWA PARATHA

Fresh cauliflower and whole wheat flour in tawa.

169

CHEF
SPECIAL

PANEER TAWA PARATHA

Cottage cheese and whole wheat flour in tawa.

189

CHINESE STARTERS

- GARLIC PANEER** 349
Paneer cooked in garlic-infused sauce.
- CHILLY PANEER DRY** 349
Stir-fried paneer with bell peppers and spicy sauces.
- VEG MANCHURIAN DRY** 329
Fried Vegetables balls tossed in savory chinese-inspired sauce.
- CHILLY MUSHROOM DRY** 349
Deep fried mushroom tossed onion bell pepper n some chilly touch chilly sauce.
- SCHEZWAN PANEER DRY** 349
Spicy, stir-fried paneer cubes with Schezwan sauce.
- DRAGON PANEER** 379
Crispy Fried paneer, chopped onion, capsicum, green chillies, coriander, crushed black pepper, ginger, garlic paste tossed in chinese sauces.
- MUSHROOM DUPLEX** 379
Stuffed mushrooms are filled with cheese, vegetables, and have special spices coated with fine quality bread crumbs.
- CHILLY POTATO** 279
Crispy potato tossed in spicy, slightly sweet and chilly sauce.
- HONEY CHILLY POTATO** 299
Crispy potato are tossed in honey chilly sauce.
- VEG CRISPY** 299
Assorted veggies in crispy batter, tossed in tangy, spicy sauce.
- CHINESE BHEL (J)** 299
Crispy noodles mixed with veggies, sauces, and spices.
- SOYA CHILLY CHAAP** 329
Soya chaap pieces stir-fried with bell peppers, onions, and a spicy chilly sauce
- BABY CORN CRISPY IN HOT CHILLY SAUCE (J)** 349
Baby corn in crispy batter, smothered in spicy chilly sauce.
- BABY CORN CRISPY** 379
Crispy fried baby corn, a delightful and crunchy appetizer.
- CRISPY CORN** 329
Deep fried American corn tossed in ginger garlic chop onion n capsicum tossed chilly n garlic sauce...
- SPRING ROLL** 299
Crispy vegetables-filled rolls.
- HONEY CHILLY CAULIFLOWER** 349
Crispy cauliflowers are tossed in honey chilly sauce.

(J) Jain preparation available

CHINESE MAIN COURSE

CHEF
SPECIAL

CHILLY PANEER GRAVY 349

Fried paneer in spicy, tangy gravy with bell peppers.

SCHEZWAN PANEER 349

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

PANEER 65 (J) 349

Fried paneer cubes with Indian spices.

GOBHI 65 (J) 279

Fried Cauliflower florets with indian spices.

VEG MANCHURIAN GRAVY 329

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

VEG CHOPSUEY 329

Crispy noodles topped with a colorful mix of saucy vegetables.

CHINESE CHOPSUEY (J) 349

A delightful blend of crispy noodles and saucy mixed vegetables.

SOYABEAN CHILLY (J) 329

Soyabean chunks cooked in spicy sauce.

VEGETABLES IN SWEET & SOUR SAUCE (J) 349

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) 299

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 279

Chowmein made with spicy schezwan sauce.

VEG HAKKA NOODLES 279

Stir-fried Hakka noodles with assorted vegetables.

CHEESE GARLIC NOODLES 329

Savory noodles infused with garlic and topped with melted cheese.

(J) Jain preparation available

THALI

AMRITSARI THALI (Serves 1-2) 299

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

HAVELI SPECIAL THALI (Serves 1-2) 449

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) 349

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) 399

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

MAHARAJA THALI (Serves 3-4) 1599

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 3-4) 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 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) 999

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

KATHI ROLL

PANEER KATHI ROLL 249

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

MUSHROOM KATHI ROLL 249

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

PANEER & MUSHROOM KATHI ROLL 299

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

CHILLY PANEER KATHI ROLL 249

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 249

Soya malai tikka wrapped in a soft paratha, filled with fresh vegetables and a creamy sauce, creating a rich and flavorful roll.

COMBOS

**PANEER LABABDAR
WITH 1 PUDINA PARATHA** 299

**DAL MAKHANI
WITH 1 LACHHA PARATHA** 249

**PANEER TIKKA BUTTER MASALA
WITH 1 GARLIC NAAN** 299

**SARSON KA SAAG
WITH 2 MAKKI DI ROTI** 329

**CHEESE BUTTER MASALA
WITH 1 LACHHA PARATHA** 299

**ROASTED MUSHROOM MASALA
WITH 1 PUDINA PARATHA** 299

**Served in 250ml*

RICE BOWLS

**CHANA MASALA
WITH RICE** 249

**YELLOW DAL FRY
WITH RICE** 199

**PANEER TIKKA BUTTER MASALA
WITH RICE** 279

**DAL MAKHANI
WITH RICE** 259

AMRITSAR SPECIAL

(9-10 inches)

CHEF
SPECIAL

HAVELI SPECIAL KULCHA WITH CHANA 299

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

GOBHI KULCHA WITH CHANA 249

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

MIX VEG KULCHA WITH CHANA 269

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

ONION KULCHA WITH CHANA 249

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 239

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

STUFFED ALOO KULCHA WITH CHANA 229

Crunchy bread with potatoes and haveli special spices with butter

GARLIC KULCHA WITH CHANA 249

Crunchy bread with garlic and haveli special spices with butter.

STUFFED CHEESE KULCHA WITH CHANA 299

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

ALOO PARATHA WITH CURD 179

Wheat flour bread with chopped spicy potatoes cooked in tawa.

GOBHI PARATHA WITH CURD 229

Wheat flour bread with chopped spicy cauliflower cooked in tawa.

PANEER PARATHA WITH CURD 249

Wheat flour bread with chopped spicy paneer cooked in tawa.

CHEF
SPECIAL

HAVELI SPECIAL PARATHA WITH CURD 279

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 199

Fluffy fried bread paired with haveli special spices served with chole

DESSERTS

GULAB JAMUN (1 PCS)	79
RASGULLA (1 PCS)	79
RASMALAI (1 PC)	99
GAJAR KA HALWA (200gm) (SEASONAL)	199
MOONG DAL HALWA (SEASONAL)	199
CHOCOLATE BROWNIE WITH SAUCE	199
CHOCOLATE BROWNIE WITH ICE CREAM	279
MATKA KULFI	99
STRAWBERRY / VANILLA (1 SCOOP)	79
BUTTERSCOTCH / CHOCOLATE (1 SCOOP)	99
MANGO (1 SCOOP)	99
TUTTY FRUITY (1 SCOOP)	79

BEVERAGES

(200-250 ml)

AMRITSARI LASSI (SWEET/ SALTED)	149
MANGO LASSI	149
MAHARAJA LASSI	249
HAVELI SPECIAL LASSI	199
STRAWBERRY LASSI	149
KESAR LASSI	149
CHAAS	69
SHIKANJI	79
PACKAGED DRINKING WATER	MRP
DIET COKE	MRP
SOFT DRINK	MRP

MOCKTAILS

FRESH LIME SODA 139

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

CLASSIC MOJITO 199

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

BLUE MOON 199

A vibrant, citrus-flavored and a striking blue color, used to add a tropical twist and a splash of color

FRUIT SANGRIA 199

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

GUAVA CHILLI 189

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

PASSION FRUIT COOLER 199

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

CRANBERRY ICED COOLER 199

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

TROPICAL MANGO COOLER 199

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

PASSION FRUIT ICED TEA 199

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

PEACH ICED TEA 179

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

SHAKES

WILDBERRIES SHAKE 229

A rich and creamy shake made with mixed berries

CARAMEL BISCOFF 259

A rich and creamy shake with caramel flavour and biscoff spread

OREO MUD SHAKE 229

A rich Vanilla shake with blended Oreo cookies chunks

MANGO & ALMOND SHAKE 229

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

STRAWBERRY BLISS 179

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 189

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 199

Dive into a whimsical world of flavor with our bubblegum Shake, a playful and nostalgic treat that captures the essence of classic bubblegum in a creamy, indulgent form

KIT-KAT 229

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 259

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

CAFÉ LA TIRAMISU 249

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

CHOCOLATE BROWNIE SHAKE 249

A rich and indulgent blend of chocolate brownie and chilled milk, creating a thick, creamy shake with deep chocolate flavors

Thanks for Visiting us

For Complaints / Suggestions

Email us at : info@amriitsarhaveligroup.com



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