



AMRITSAR   
**HAVELI**®  
WORLD RECORD HOLDER RESTAURANT CHAIN

**THE ORIGINAL TASTE OF PUNJAB**



# TANDOOR SE



CHEF SPECIAL

**Haveli Paneer Tikka (8 Pcs)** 349  
Cottage cheese marinate 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 (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 (8 Pcs)** 349  
Cottage cheese marinate with cheese and curd, haveli special spices in tandoor.

**Haryali Paneer Tikka (8 Pcs)** 329  
Cottage cheese and green veggies in green marination with haveli special spices in tandoor.

**Kurkura Paneer Tikka** 379  
Crispy paneer tikka coated with flavorful spices and grilled to perfection.

**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)** 379  
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)** 349  
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 seek kebab, marinate in haveli special spices roasted in tandoor.

**Tandoori Stuffed Aloo** 349  
Street-style chef-special ingredients bursting with bold spices, crafted to deliver rich flavors and textures that leaves a lasting craving for more.

CHEF SPECIAL

**Maharaja Tandoori Platter (24 Pcs)** 899  
Hara bhara kebab, malai soya chaap, achaari soya chaap, paneer tikka, malai paneer tikka, mushroom tikka, roasted pineapple, 2 rumali roti

**Veg Seekh Kebab (6 Pcs)** 349  
Mixed vegetable cottage cheese and suran, marinated in haveli special spices roasted in tandoor.

**Hara Bhara Kebab (8 Pcs)** 349  
Spinach patty with green vegetable and nuts marinate haveli special spices in deep - fried.

**Dahi ke Kebab** 349  
Chargrilled chef-special ingredients delivering comforting flavors, crafted to deliver rich flavors and textures perfect for sharing and savoring.

**Roasted Pineapple** 299  
Slice pineapple marinate with curd and Haveli special spices herbs Tasty like sweet and sour hot spicy and Roasted in tandoor



# SOYA CHAAP

## Soya Cheese Chaap 349

*Soya chaap marinated in a haveli special spices and creamy cheese, grilled to perfection and garnished with fresh herbs in tandoor*

## Haryali Chaap 299

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

## Soya Achaari Chaap (8 Pcs) 299

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

## Soya Malai Chaap (8 Pcs) 299

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

## Soya Chaap Platter 499

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



# SIDES

## Paneer Pakoda 329

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

## Assorted Pakoda 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 in vegetable oil and seasoned with salt*

## Masala Fries 249

*Crispy golden fries seasoned with a bold blend of aromatic Indian spices for a spicy, flavorful crunch.*

## Peri Peri Fries 279

*Crispy golden fries tossed in fiery peri peri seasoning for a bold, spicy, and tangy flavor.*

## Cheesy Fries 279

*Crispy golden fries loaded with creamy melted cheese for the ultimate cheesy indulgence.*



# SOUPS

## Sweet Corn 179

*Lightly spiced soup with sweet corn and other veggies.*

## Veg. Clear 159

*Seasonable veggies Comforting and light soup.*

## Cream Of Tomato 199

*Fresh Tomato and cream lightly spiced soup croutons.*

## Hot & Sour 179

*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.*



## AMRITSARI PAPAD

|                                                                                                                                     |     |
|-------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Roasted Papad (1 Pcs)</b>                                                                                                        | 59  |
| <i>Crispy indian wafer made from lentil or punjabi flavor in tandoor.</i>                                                           |     |
| <b>Fry Papad (1 Pcs)</b>                                                                                                            | 59  |
| <i>Crispy indian wafer made from lentil or punjabi flavor, deep fried.</i>                                                          |     |
| <b>Masala Papad (1 Pcs)</b>                                                                                                         | 79  |
| <i>Crispy roasted papad topped with fresh onions, tomatoes, herbs, and zesty Indian spices.</i>                                     |     |
| <b>Amritsari Masala Papad</b>                                                                                                       | 129 |
| <i>Chopped onion, potato, tomatoes, cucumbers, green chilly, lemon, chat masala cooked with dry heat on amritsari masala papad.</i> |     |



## SALADS / RAITA



|                                                                                                       |     |
|-------------------------------------------------------------------------------------------------------|-----|
| <b>Green Salad</b>                                                                                    | 129 |
| <i>Sliced cucumber, carrot, radish, tomato, lemon, and green chilly</i>                               |     |
| <b>Onion Salad</b>                                                                                    | 89  |
| <i>Sliced onion and spices</i>                                                                        |     |
| <b>Peanut Masala Salad</b>                                                                            | 249 |
| <i>Peanuts, onion, tomato, green coriander, green chilly, chaat masala, lemon juice and spices</i>    |     |
| <b>Pineapple Raita</b>                                                                                | 229 |
| <i>Pineapple mixed with fresh curd.</i>                                                               |     |
| <b>Boondi Raita</b>                                                                                   | 199 |
| <i>Gram flour puffs and jeera powder mixed with curd.</i>                                             |     |
| <b>Mix Veg Raita</b>                                                                                  | 229 |
| <i>Onion, tomato, cucumber, chopped and jeera powder mixed with curd.</i>                             |     |
| <b>Plain Curd</b>                                                                                     | 99  |
| <i>Fresh curd.</i>                                                                                    |     |
| <b>Dahi Bhalla</b>                                                                                    | 159 |
| <i>Soft lentil dumplings soaked in creamy yogurt, topped with tangy chutneys and aromatic spices.</i> |     |

## DALON KI PASAND

|                     |                                                                                                                      |     |
|---------------------|----------------------------------------------------------------------------------------------------------------------|-----|
| <b>CHEF SPECIAL</b> | <b>Haveli Special Dal Fry (Black)</b>                                                                                | 349 |
|                     | <i>Made with lentils urad daal black, spices and top desi ghee and degi mirch tadka</i>                              |     |
| <b>CHEF SPECIAL</b> | <b>Dal Makhani</b>                                                                                                   | 329 |
|                     | <i>Made with lentils Haveli special spicy served with butter and cream</i>                                           |     |
|                     | <b>Yellow Dal Tadka</b>                                                                                              | 299 |
|                     | <i>Wholesome yellow lentils tempered with aromatic spices, garlic, and fresh herbs for a rich, comforting taste.</i> |     |
|                     | <b>Yellow Dal</b>                                                                                                    | 279 |
|                     | <i>Lentils cooked with spices, topped with garlic and cumin</i>                                                      |     |
|                     | <b>Amritsari Chana Masala</b>                                                                                        | 329 |
|                     | <i>White Chick peas cooked with an onion and tomato gravy with haveli spices served with ginger and coriander.</i>   |     |
|                     | <b>Chana Dal Tadka</b>                                                                                               | 329 |
|                     | <i>Yellow lentils tempered with aromatic spices, garlic, and herbs for a comforting, homestyle flavor.</i>           |     |
|                     | <b>Rajma Masala</b>                                                                                                  | 329 |
|                     | <i>Red Kidney Beans Cooked in haveli special spices tomatoes and onion gravy served with ginger and coriander.</i>   |     |



# PANEER KA PYAAR

CHEF  
SPECIAL

## Haveli Special Paneer 399

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

## Paneer Tikka Butter Masala 379

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

## Paneer Taka Tak 379

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

CHEF  
SPECIAL

## Paneer Lababdar 379

Tender paneer cubes cooked in a rich, creamy tomato-onion gravy, blended with aromatic spices and a touch of butter for a flavorful and indulgent taste.

## Kadhai Paneer 349

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

## Shahi Paneer 349

Cottage cheese cashewnut gravies, haveli spices served with cream.

## Palak Paneer 379

Cottage cheese haveli spices in Spinach onion & tomato with butter

## Tomato Paneer 349

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

## Paneer Pasanda 379

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

## Matar Paneer 349

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

## Paneer Bhurji 379

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

## Makhani Paneer 379

Soft paneer cubes cooked in a rich, creamy, and buttery tomato gravy, delicately flavored with aromatic Indian spices for a comforting and delicious taste.

## Paneer Diwani Handi 399

Fresh paneer cubes cooked with colourful capsicum, onions, and aromatic spices in a rich handi-style gravy

## Paneer Laziz 399

Soft paneer cubes cooked in a rich and creamy gravy infused with aromatic Indian spices for a delightful taste

## Paneer Do Pyaza 379

Soft paneer cubes cooked with double onions, aromatic spices, and rich gravy for a flavorful classic delight.

## Paneer Peshawari 399

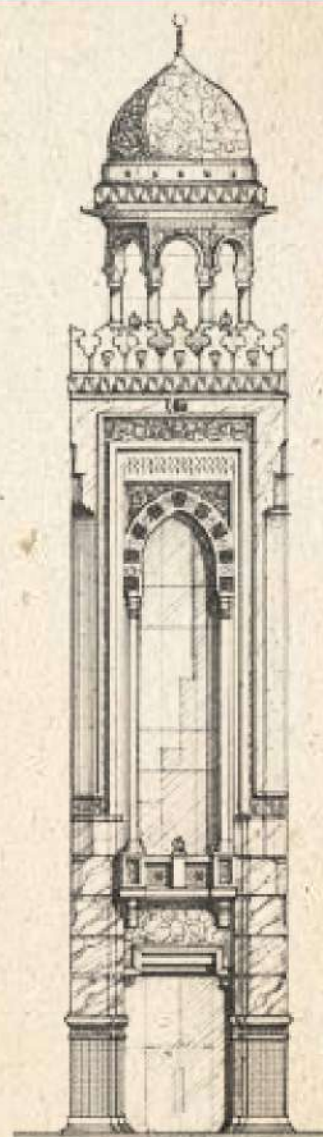
Tender paneer cooked in rich Peshawari gravy with aromatic spices, cream, and a royal touch of flavor

## Paneer Angara 399

Smoky curry made with cottage cheese, cooked in a flavorful onion, tomato cashew, and curry-based gravy

## Paneer Rara Masala 399

Soft paneer cubes cooked in rich rara masala gravy loaded with aromatic spices and bold flavors.



# SUBZIYAN

CHEF  
SPECIAL

**Cheese Butter Masala** 379

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

**Gobhi Aloo Masala** 299

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

**Jeera Aloo** 299

*Golden potatoes tempered with roasted cumin and herbs for a simple yet deeply satisfying dish.*

**Dum Aloo** 299

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

**Mix Veg** 329

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

**Malai Kofta** 349

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

**Veg Kofta Curry** 349

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

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SPECIAL

**Punjabi Kofta** 349

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

**Palak Corn** 349

*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.*

**Veg Kolhapuri** 329

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

**Mushroom Matar Masala** 379

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

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**Roasted Mushroom Masala** 379

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

**Palak Mushroom** 379

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

**Mushroom Do Piazza** 379

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

**Veg Handi** 379

*A flavorful mix of fresh vegetables slow-cooked in a rich, aromatic gravy with traditional Indian spices.*

**Methi Malai Matar** 379

*Fresh fenugreek leaves and green peas cooked in a rich, creamy gravy delicately flavored with aromatic spices.*

**Veg Jaipuri** 379

*A royal blend of mixed vegetables cooked in a rich, flavorful gravy inspired by the vibrant flavors of Jaipur.*

**Kaju Curry** 449

*Kaju curry is a delicious, creamy kaju butter masala with a rich, tangy, and sweet flavored gravy*

# BASMATI KI BAHAAR



**Plain Rice** 199

*Steamed rice.*

**Matar Pulao** 269

*Basmati rice cooked with green peas.*

**Jeera Rice** 229

*Basmati rice cooked with cumin seeds.*

**Kashmiri Pulao** 299

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

**Garlic Jeera Rice** 249

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

**Plain Khichdi** 269

*Cooked with rice and moong lentils.*

CHEF  
SPECIAL

**Veg. Pulao** 269

*Veggies cooked with basmati rice.*

**Masala Khichdi** 299

*A flavorful rice and lentil dish with aromatic spices.*



# BIRYANI KI DAAWAT

**Veg Biryani** 329

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

CHEF  
SPECIAL

**Hyderabadi Biryani** 369

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

CHEF  
SPECIAL

**Haveli Special Biryani** 369

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



# ROTIYAN



## Tandoori Roti

Indian flatbread in tandoor.

35

## Tandoori Butter Roti

Indian flat bread coated with butter.

39

## Plain Tawa Roti

Whole wheat bread cooked in tawa.

35

## Tawa Butter Roti

Whole wheat bread coated with butter.

39

## Rumali Roti

Wheat flour baked in tawa.

49

## Missi Onion Roti

Gram flour flatbread with onions.

89

## Missi Roti

Whole wheat flour, gram flour & haveli special Spices.

69

## Makki Di Roti (seasonal)

Freshly Grounded dry corn flour bread.

79

## Garlic Butter Roti

Whole wheat flour with garlic.

49



# 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.

109

## Kashmiri Naan

Flour bread Sweet, fruit and nut-filled naan.

169

## Cheese Naan

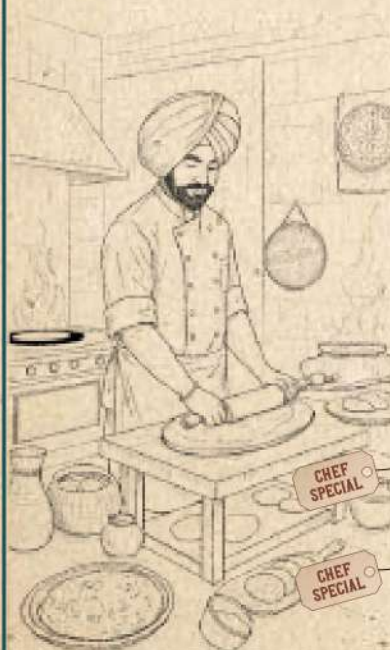
Flour bread stuffed with cheese and baked in tandoor.

159

## Chur Chur Naan

Flaky crushed naan with rich, irresistible flavors.

189



CHEF  
SPECIAL

CHEF  
SPECIAL

# PARATHA

**Lachha Paratha** 89  
*Multi layered flour bread with butter.*

**Methi Paratha** 89  
*Whole wheat flour methi with butter.*

**Tawa Plain Paratha** 79  
*Pan-fried multi layed bread with butter.*

**Lal Mirch Paratha** 89  
*Multi layered flour bread with red chillies and butter.*

**Hari Mirch Paratha** 89  
*Multi layered flour bread with green chillies and butter.*

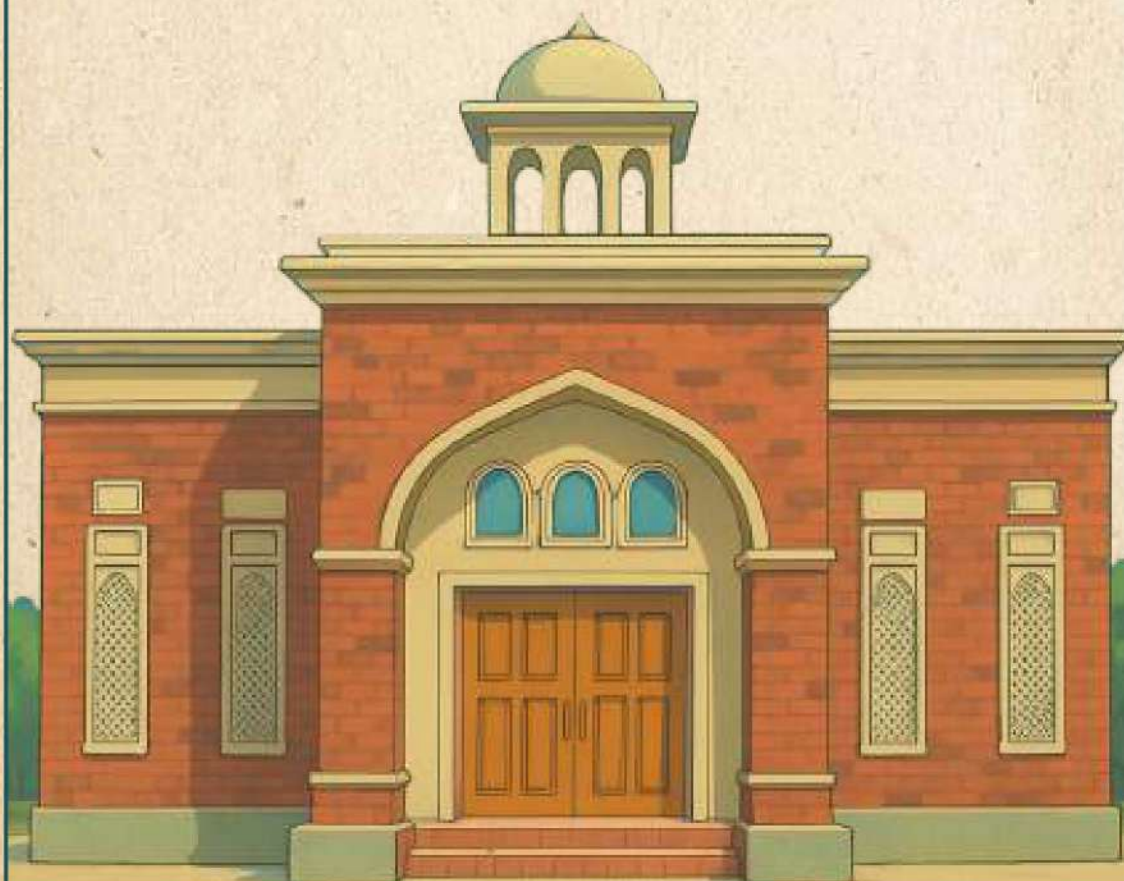
**Aloo Tawa Paratha** 129  
*Fresh potatoes and whole wheat flour in tawa.*

**Gobhi Tawa Paratha** 129  
*Fresh cauliflower and whole wheat flour in tawa.*

**Mix Veg Paratha** 139  
*Whole wheat paratha stuffed with spiced mixed vegetables, cooked golden and crisp.*



**Paneer Tawa Paratha** 159  
*Cottage cheese and whole wheat flour in tawa.*



# 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 319**

*Fried Vegetables balls tossed in savory chinese-inspired sauce.*



**Mushroom Duplex 399**

*A modern duplex with mushroom-inspired design.*

**Chilly Mushroom Dry 349**

*Deep fried mushroom tossed onion bell pepper n some chilly touch chilly sauce.*

**Schezwan Paneer Dry 379**

*Spicy, stir-fried paneer cubes with Schezwan sauce.*

**Dragon Paneer 379**

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



**Chilli Potato 329**

*Crispy potato tossed in spicy, slightly sweet and chilly sauce.*



**Honey Chilli Potato 349**

*Crispy potato are tossed in honey chilly sauce.*

**Veg Crispy 349**

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

**Chinese Bhel 379**

*Crispy noodles mixed with veggies, sauces, and spices.*

**Soya Chilly Chaap 349**

*Soya chaap pieces stir-fried with bell peppers, onions, and a spicy chilly sauce*

**Crispy Corn 349**

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

**Spring Roll 229**

*Crispy vegetables-filled rolls.*

**Honey Chilly Cauliflower 349**

*Crispy cauliflowers are tossed in honey chilly sauce.*

**Cheese Ball 379**

*A crispy, bite-sized snack with a rich and cheesy flavor.*

**Baby Corn Crispy 349**

*Crispy fried baby corn, a delightful and crunchy appetizer.*

**Baby Corn Crispy in Hot Chilly Sauce (J) 379**

*Baby corn in crispy batter, smothered in spicy chilly sauce.*

## CHINESE MAIN COURSE

### Schezwan Paneer Gravy 379

*Soft paneer cooked in spicy Schezwan sauce for a bold Indo-Chinese flavor.*

### Paneer 65 379

*Fried paneer cubes with Indian spices.*

### Gobhi 65 359

*Fried Cauliflower florets with indian spices.*

### Veg Manchurian Gravy 359

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



### Chinese Chopsuey 379

*A delightful blend of crispy noodles and saucy mixed vegetables.*



### Soyabean Chilly 379

*Soyabean chunks cooked in spicy sauce.*



### Chilly Paneer Gravy 379

*Fried paneer in spicy, tangy gravy with bell peppers.*

### Veg Chopsuey 379

*Crispy noodles topped with a colorful mix of saucy vegetables.*

## RICE / NOODLES

### Schezwan Fried Rice 299

*Rice made with spicy / schezwan sauce and vegetables.*



### Paneer Schezwan Rice 349

*Spicy Schezwan fried rice tossed with paneer and vegetables.*



### Fried Rice 269

*Cooked rice, finely chopped vegetables and seasoning ingredients.*



### Veg Chowmein 269

*Stir-fried noodles with mixed vegetables.*

### Veg Schezwan Chowmein 329

*Chowmein made with spicy schezwan sauce.*

### Veg Hakka Noodles 269

*Stir-fried Hakka noodles with assorted vegetables.*

### Cheese Garlic Noodles 329

*Savory noodles infused with garlic and topped with melted cheese.*

# AMRITSAR SPECIAL



## Haveli Special Kulcha with Chana 199

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

## Gobhi Kulcha with Chana 169

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

## Mix Veg Kulcha with Chana 199

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

## Onion Kulcha with Chana 199

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

## Paneer Kulcha with Chana 229

Crunchy bread with cottage cheese and haveli special spices with butter.

## Masala Kulcha With Chana 199

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



## Stuffed Aloo Kulcha with Chana 199

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 169

Wheat flour bread with chopped spicy potatoes cooked in tawa.

## Gobhi Paratha with Curd 169

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.



## Haveli Special Paratha With Curd 229

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

## Chole Bhature 199

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

Extra Butter 20/-

# SOUTH INDIAN

## Plain Dosa 189

*A crispy golden South Indian crepe made from fermented rice and lentil batter.*

## Masala Dosa 209

*A crispy golden dosa filled with flavorful spiced potato masala.*

## Masala Butter Dosa 239

*A crispy butter-roasted dosa stuffed with flavorful spiced potato masala.*

## Cheese Dosa 259

*A crispy golden dosa loaded with melted cheese for a rich and delicious flavor.*

CHEF  
SPECIAL

## Paneer Dosa 259

*A crispy dosa stuffed with flavorful spiced paneer for a delicious South Indian twist.*

## Idli with Sambar 169

*Soft steamed idlis served with flavorful sambar for a wholesome South Indian meal.*

## Plain Rawa Dosa 199

*A crispy, golden dosa made from semolina batter with a light and crunchy texture.*

## Onion Utpam with Sambar 209

*Soft, fluffy uttapam topped with fresh onions and served with flavorful sambar.*

## Masala Rawa Dosa 219

*A crispy semolina dosa stuffed with flavorful spiced potato masala.*

## Dahi Vada 189

*Soft lentil dumplings soaked in creamy yogurt and topped with flavorful seasonings.*

## Mix Veg Utpam with Sambar 239

*Soft uttapam topped with fresh mixed vegetables and served with flavorful sambar.*

## Paneer Utpam 259

*Soft uttapam topped with flavorful paneer for a delicious and wholesome South Indian delight.*

## Vada with Sambar 189

*Crispy golden vadas served with flavorful sambar for a classic South Indian treat.*

# THALI

## Amritsari Thali (Serves 1)

349

*Dal makhani, Chana Masala, Boondi Raita, 2 Lachha Paratha, 1 Gulab Jamun, Papad, Chaas*

## Haveli Special Thali (Serves 1)

399

*Dal Makhani, Kadhai Paneer, Mix Veg, Salad, Plain Rice, Papad, Pineapple Raita, 1 Butter Naan, 2 Roti, 1 Gulab Jamun, Chaas*

## Punjabi Thali (Serves 1)

429

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

## Jain Thali (Serves 1) (no onion, no garlic)

329

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

## 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 Lacha Paratha, 2 Missi Roti, 2 Papad, 2 Mix Veg Raita, 2 Maharaja Lassi, 6 Gulab Jamun*

## Maharaja Thali (Serves 3)

1799

*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*

## World Record Kulcha Thali

1299

*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

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.*

## Soya Malai Tikka Kathi Roll

249

*Soya malai tikka wrapped in a so paratha, filled with fresh vegetables and a creamy sauce, creating a rich and flavorful rolls.*

## 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.*

## Paneer & Mushroom Kathi Roll

279

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



CHEF SPECIAL

## PIZZAS

### Margherita Pizza

*Only Cheese.*

249

### Garden Fresh

*Onion, Fresh Tomato, Capsicum.*

299

### Cheesy Bite

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

329

### Paneer Special

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

349

### Paneer Tikka

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

329

CHEF  
SPECIAL



## BURGERS

### Veg Burger

*Crispy veggie patty with fresh veggies and tasty sauces in a soft bun.*

129

### Grilled Cheese Burger

*Perfectly grilled burger layered with creamy cheese & smoky flavors.*

189

### Veg Cheese Burger

*Loaded with a crispy veg patty, fresh veggies & melted cheese.*

159



## SANDWICHES

### Veg Sandwich

*Fresh garden vegetables layered between soft bread slices for a light and delicious bite.*

189

### Veg Grilled Sandwich

*Crispy grilled sandwich loaded with fresh veggies & tasty sauces.*

219

### Paneer Tikka Sandwich

*Spicy paneer tikka filling with smoky flavors in toasted bread.*

249

### Paneer & Cheese Sandwich

*Soft paneer layered with creamy melted cheese & herbs.*

269

### English Vegetable Sandwich

*Classic vegetable sandwich with fresh veggies & creamy spread.*

299



\*Served with Fries

# PASTAS

## Mix Sauce Pasta 349

*Creamy white sauce and tangy red sauce blended together for a rich and flavorful pasta experience.*

## White Sauce Pasta 329

*Creamy pasta in a rich white sauce with garlic.*

## Red Sauce Pasta 329

*Pasta tossed in a tangy tomato sauce with herbs.*



# GARLIC BREADS

## Cheese Garlic Bread (4 Pcs) 199

*Crispy garlic bread topped with creamy melted cheese.*

## Plain Garlic Bread (4 Pcs) 179

*Freshly baked garlic bread with rich buttery & herby flavors.*

## Premium Garlic Bread (4 Pcs) 229

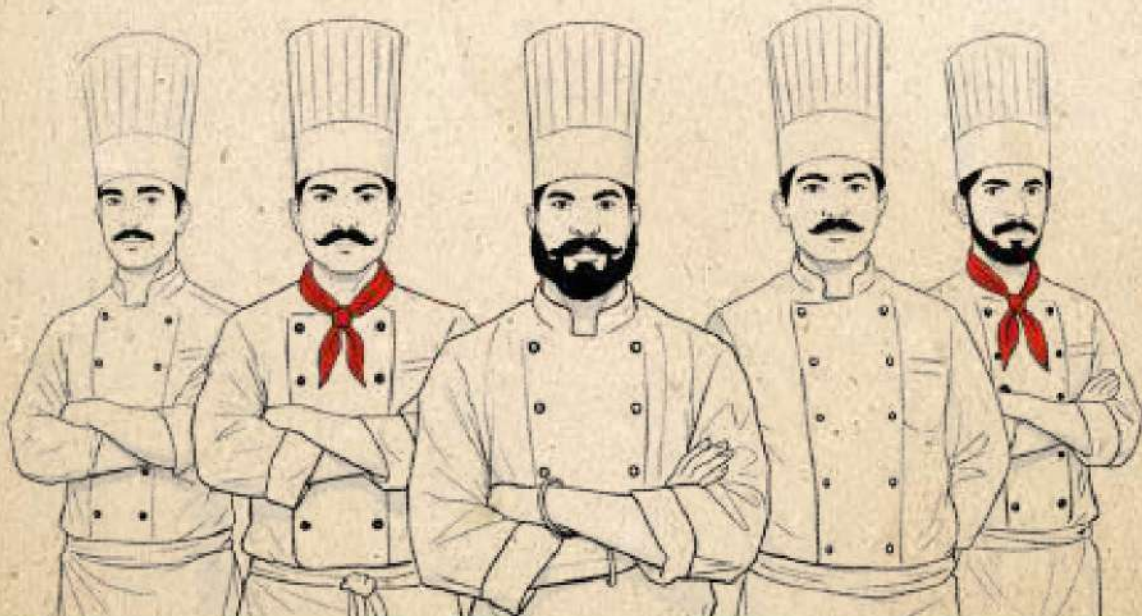
*Loaded with premium toppings, herbs & cheesy goodness.*

## Stuffed Cheese Garlic Bread (4 Pcs) 249

*Soft garlic bread stuffed with rich molten cheese filling.*



\*Served with Fries \*Extra cheese 50/-



## DESSERTS

|                                  |     |
|----------------------------------|-----|
| Gulab Jamun (1Pc)                | 49  |
| Rasgulla (1Pc)                   | 49  |
| Rasmalai (1Pc)                   | 69  |
| Gajar Ka Halwa 200 Gm (seasonal) | 229 |
| Moong Dal Halwa 200 Gm           | 229 |
| Chocolate Brownie With Sauce     | 179 |
| Chocolate Brownie With Ice Cream | 249 |
| Matka Kulfi                      | 139 |
| Tille Wale Kulfi                 | 89  |
| Strawberry / Vanilla             | 99  |
| Butterscotch / Chocolate         | 109 |
| Mango                            | 109 |
| Tutty Fruity                     | 129 |
| Haveli Special Kheer             | 139 |

## BEVERAGES

|                                  |     |
|----------------------------------|-----|
| Amritsari Lassi (Sweet / Salted) | 119 |
| Mango Lassi                      | 139 |
| Haveli Special Lassi             | 149 |
| Strawberry Lassi                 | 149 |
| Kesar Lassi                      | 159 |
| Butter Milk                      | 129 |
| Maharaja Lassi                   | 249 |
| Shikanji                         | 129 |
| Soft Drink                       | 59  |
| Packaged Drinking Water          | MRP |
| Diet Coke                        | 99  |

## TEAS

|                 |    |
|-----------------|----|
| Milk Tea        | 39 |
| Desi Masala Tea | 49 |
| Special Gur Tea | 49 |
| Dry Fruit Tea   | 59 |

## HOT BREWS

|                         |     |
|-------------------------|-----|
| Espresso (without Milk) | 99  |
| Americano               | 129 |
| Cappuccino              | 149 |
| Flavoured Cappuccino    | 179 |
| Latte                   | 179 |
| Swiss Mocha             | 199 |
| Flat White              | 179 |
| Cortado                 | 179 |
| Hot Chocolate           | 179 |
| Hot Chocolate Bubblegum | 199 |
| Hazelnut Mocha          | 199 |
| Brownie Affogato        | 249 |

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

## GREEN & ORGANIC TEAS

|                 |    |
|-----------------|----|
| Lemon           | 99 |
| Tulsi           | 99 |
| Lemon And Honey | 99 |

## COLD BREWS FRAPPE

|                       |     |
|-----------------------|-----|
| Haveli Classic Frappe | 229 |
| Caramel Frappe        | 249 |
| Hazelnut Frappe       | 249 |
| Mocha Brownie Frappe  | 279 |

## COLD BREWS ICED COFFEE

|                 |     |
|-----------------|-----|
| Classic         | 179 |
| Cranberry       | 199 |
| Iced Cappuccino | 199 |
| Iced Latte      | 199 |
| Iced Mocha      | 199 |

## MOCKTAILS & COOLERS

|                        |     |
|------------------------|-----|
| Fresh Lime Soda        | 129 |
| Classic Mojito         | 179 |
| Blue Moon              | 179 |
| Fruit Sangria          | 199 |
| Guava Chilli           | 199 |
| Passion Fruit Cooler   | 199 |
| Cranberry Iced Cooler  | 199 |
| Tropical Mango Cooler  | 199 |
| Passion Fruit Iced Tea | 199 |
| Peach Iced Tea         | 199 |

## SHAKES

|                      |     |
|----------------------|-----|
| Wildberries Shake    | 199 |
| Caramel Biscoff      | 249 |
| Oreo Mud Shake       | 199 |
| Mango & Almond Shake | 179 |
| Strawberry Bliss     | 179 |
| Blueberry Bliss      | 179 |
| Bubblegum Shake      | 229 |
| Kit-kat              | 229 |
| Nutella Shake        | 249 |
| Café La Tiramisu     | 249 |



# **FRANCHISE WITH US**

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