



AMRITSAR
HAVELI®
WORLD RECORD HOLDER RESTAURANT CHAIN

Prahlad Nagar

THE ORIGINAL **TASTE OF PUNJAB**



For Reservation Call :
8735851439

TANDOOR SE



Tandoori Bharwan Aloo 239

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

Dahi ke Kebab 269

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

Veg Seekh Kebab (J) (6 Pcs) 379

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

Hara Bhara Kebab (8 Pcs) 389

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

CHEF SPECIAL

Haveli Paneer Tikka (8 Pcs) 399

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

Achari Paneer Tikka (8 Pcs) 399

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

Haryali Paneer Tikka (J) (8 Pcs) 409

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

Malai Paneer Tikka (J) (8 Pcs) 409

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

Stuffed Paneer Tikka (J) (8 Pcs) 419

Paneer is stuffed with cheese and cashewnut, green chilly, green coriander, haveli special spices, marinate with curd in tandoor.

Achari Mushroom Tikka (12 Pcs) 419

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

CHEF SPECIAL

Haveli Mushroom Tikka (12 Pcs) 419

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

Stuffed Mushroom Tikka (8 Pcs) 439

Chopped mushroom, cheese, cottage cheese, green chilly, green coriander, stuffed in mushroom, marinate with curd, cheese, haveli special spices 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.

CHEF SPECIAL

Maharaja Tandoori Platter (24 Pcs) 999

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



(J) Jain preparation available

SOYA CHAAP

Soya Chilly Chaap 379

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

Afghani Chaap (J) (8 Pcs) 399

Soya chunks marinate with curd, cheese and cream, haveli special spices roasted in deep tandoor.

Soya Cheese Chaap 399

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



SIDES



French Fries 219

Fresh potatoes, cooked in vegetable oil and seasoned with salt

Peri Peri Fries 229

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

Cheesy Fries 299

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

Assorted Pakoda (J) 309

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

Paneer Pakoda (J) 369

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

(J) Jain preparation available

SOUPS

Veg. Clear 179

Seasonable veggies Comforting and light soup.

Lemon Coriander 179

Fine combination of lemon and coriander Soup.

Sweet Corn 189

Lightly spiced soup with sweet corn and other veggies.

Cream Of Tomato 209

Fresh Tomato and cream lightly spiced soup croutons.

Hot & Sour 209

A combination of spicy and fine chopped vegetables.

Manchow 209

A soup made with combination of veggies and spices topped with crispy noodles

Talumein 219

A noodles soup made with veggies, noodles, and a savory broth

Broccoli Almond Soup 229

A velvety blend of fresh broccoli and roasted almonds slowly simmered in rich stock, delivering a creamy, nutty warmth.

Dumpling Soup 229

Soft handcrafted dumplings floating in a fragrant ginger-garlic broth, offering delicate textures and comforting Asian flavors.



AMRITSARI PAPAD

Roasted Papad (1 Pcs) 49

Crispy indian wafer made from lentil or punjabi flavor in tandoor.

Fry Papad (1 Pcs) 59

Crispy indian wafer made from lentil or punjabi flavor, deep fried.

Masala Papad (1 Pcs) 79

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

Amritsari Masala Papad 169

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



SALADS / RAITA

Achari Lacha Onion 99

Crunchy, and tangy condiment made from thinly sliced raw red onion rings coated in pickling spice blend

Green Salad (200 gms) 199

Sliced cucumber, carrot, radish, tomato, lemon, and green chilly

Mexican Salad 249

A colorful mix of beans, corn, and fresh greens layered with zesty dressing for a refreshing and lively Mexican bite.

Raw Mango Salad 299

Crisp raw mango tossed with fresh herbs and spices, creating a refreshing burst of tangy, crunchy, and vibrant flavors.

Plain Curd(200 gms) 99

Fresh curd.

Boondi Raita (300 gms) 129

Gram flour puffs and jeera powder mixed with curd.

Mix Veg Raita (300 gms) 149

Onion, tomato, cucumber, chopped and jeera powder mixed with curd.

Pineapple Raita (300 gms) 149

Pineapple mixed with fresh curd.



DALON KI PASAND

Yellow Dal

339

Lentils cooked with spices, topped with garlic and cumin

Amritsari Chana Masala (J)

339

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

Dal Makhani (J)

389

Made with lentils Haveli special spicy served with butter and cream

Dal Bukhara

399

Slow-simmered black lentils enriched with butter and cream for deep smoky richness.

Haveli Special Dal Fry (Black)

409

Made with lentils urad daal black, spices and top desi ghee and degi mirch tadka

(J) Jain preparation available



MUSHROOMS

Mushroom Do Piazza

379

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

Palak Mushroom

389

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

Mushroom Matar Masala

389

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

Roasted Mushroom Masala

399

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



PANEER KA PYAAR

Tomato Paneer (J) 369

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

Matar Paneer (J) 379

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

Paneer Pasanda (J) 389

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

Shahi Paneer (J) 389

Cottage cheese cashewnut gravies, haveli spices served with cream.

Palak Paneer 389

Cottage cheese haveli spices in Spanish with cream and desi ghee

Makhani Paneer 389

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

CHEF SPECIAL

Paneer Tikka Butter Masala (J) 399

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

Kadhai Paneer 399

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

Paneer Lababdar (J) 399

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.

Paneer Taka Tak (J) 399

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

Paneer Dhaniya Adraki 399

Soft cubes of paneer simmered in a fragrant coriander and ginger-infused gravy, delicately spiced to deliver rich North Indian comfort in every bite

Paneer Diwani Handi 399

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

Paneer Angara 409

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

CHEF SPECIAL

Haveli Special Paneer 409

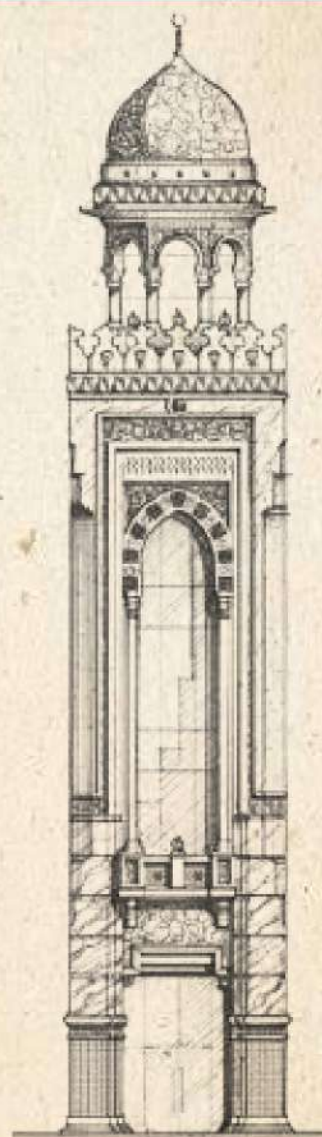
Cottage cheese cooked with haveli spices, onion, tomatoes, cashewnut, capsicums red and yellow top desi ghee.

Paneer Bhurji 409

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

Palak Paneer Bhurji 409

Crumbled paneer and spinach sautéed together for creamy textures and comforting Punjabi flavors.



SUBZIYAN

- Kashmiri Dum Aloo** 329
Baby potatoes cooked in aromatic Kashmiri yogurt gravy with rich spices and silky textures.
- Palak Corn** 339
Fresh spinach and corn cooked with onion & tomatoes gravy served with butter and cream.
- Chana Bhuna Masala** 349
Protein-rich chickpeas slow-cooked in roasted onion-tomato masala for bold Punjabi flavors.
- Veg Kolhapuri** 369
A tantalizing medley of garden fresh vegetables cooked in a robust and aromatic kolhapuri masala, packed with a fiery blend of spices.
- Methi Malai Matar** 379
A classic Mughlai curry celebrated for its smooth, rich texture and balanced flavor profile
- Mix Veg (J)** 379
Fresh beans cauliflower capsicum peas carrot Paneer tomato & onion gravy
- Veg Kofta Curry** 379
Fresh mixed vegetables dumpling in haveli special spices onion, tomatoes, cashewnut gravies served with butter and cream
- Sarson Da Saag (seasonal)** 389
Fresh Sarson da saag and palak and bathua, haveli special spices served with white butter and cream.
- Seekh Kebab Masala** 389
A flavorful dish of grilled vegetable kebabs simmered in spiced, creamy tomato-onion gravy
- Malai Kofta (J)** 389
Cottage cheese and stuffed with Koya raisins and haveli special spice rich combination of cashew gravy
- Diwani Handi** 399
Assortment of vegetables simmered in spinach gravy with a blend of aromatic whole spices
- Haryali Malai Kofta** 389
Melt-in-the-mouth paneer & potato dumplings served in a rich, aromatic green gravy
- Veg Jalfrezi** 399
A mix of crisp-tender vegetables stir-fried in tangy, spicy tomato-based gravy
- Navratan Korma** 399
A royal medley of fresh vegetables, dry fruits, and paneer gently simmered in a rich creamy gravy, offering delicate sweetness, velvety textures.
- Kaju Masala** 419
Curry made with roasted cashews, cooked in a luscious onion and tomato-based gravy
- Kaju Curry** 429
Kaju curry is a delicious, creamy kaju butter masala with a rich, tangy, and sweet flavored gravy
- Khoya Kaju Curry** 429
Roasted cashews are simmered in a rich and creamy gravy
- Cheese Butter Masala (J)** 429
Amul cheese cubes cutting tomato cashewnut gravy serve with butter and cream
- Veg Butter Masala (J)** 429
A rich, creamy curry of fresh vegetables simmered in a vibrant red gravy
- Kaju Cheese Butter Masala** 439
A plump cashews cheese curry simmered in a velvety, buttery tomato-onion gravy

CHEF
SPECIAL



CHEF
SPECIAL

DHABE WALI SUBZIYAN

Jeera Aloo

199

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

Punjabi Kadhi

219

Tangy yogurt curry with soft pakoras offering comforting textures and homestyle Punjabi warmth.

Aloo Matar Dhaba wali

239

Rustic potatoes and green peas slow-cooked in spicy dhaba-style gravy bursting with North Indian flavors.

Mughlai Gobhi

249

Cauliflower simmered in creamy Mughlai gravy enriched with cashew and aromatic spices for royal indulgence.

Rajma Masala

249

Slow-cooked kidney beans simmered in buttery tomato gravy for soulful North Indian comfort.

Bhindi do Pyaza

279

Tender okra cooked with caramelized onions and aromatic Punjabi spices for a rustic homestyle flavor.

Baingan ka Bharta

279

Fire-roasted eggplant mashed with onions, tomatoes, and spices for a smoky Punjabi classic.

Kurkuri Bhindi

289

Thin crispy okra strips seasoned with bold spices, delivering addictive crunch and spicy flavors.

Bharwa Karela

289

Stuffed bitter gourd filled with spiced masala, balancing earthy bitterness with rich Indian seasoning.

Gobhi Aloo Masala

299

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

Dum Aloo

299

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

BASMATI KI BAHAAR



Plain Rice	209
<i>Steamed rice.</i>	
Jeera Rice	229
<i>Basmati rice cooked with cumin seeds.</i>	
Garlic Jeera Rice	259
<i>Long grain white rice, cooked with cumin seeds and fresh garlic cloves, crushed, chopped chilies and served with coriander</i>	
Plain Khichdi	239
<i>Cooked with rice and moong lentils.</i>	
Masala Khichdi	259
<i>Royal-style chef-special ingredients with addictive crunch, crafted to deliver rich flavors and textures that feels indulgent and satisfying.</i>	
Veggies Khichdi	279
<i>Rustic chef-special ingredients with addictive crunch, crafted to deliver rich flavors and textures that instantly comforts the soul.</i>	
Palak Khichdi	279
<i>Creamy chef-special ingredients with velvety richness, crafted to deliver rich flavors and textures bringing authentic restaurant-style indulgence.</i>	
Palak Corn Khichdi	289
<i>Chef-special ingredients finished with buttery warmth, crafted to deliver rich flavors and textures perfect for sharing and savoring.</i>	
Matar Pulao	309
<i>Basmati rice cooked with green peas.</i>	
Veg. Pulao	359
<i>Veggies cooked with basmati rice.</i>	
Kashmiri Pulao	409
<i>Steamed basmati rice cooked with mixed vegetables with butter and haveli special spices and dried fruit.</i>	



CHEF SPECIAL



CHEF SPECIAL

BIRYANI KI DAAWAT

Veg Biryani	419
<i>Basmati rice cooked with fresh chopped vegetable and spices and served with raita.</i>	
Hyderabadi Dum Biryani	449
<i>Basmati rice infused with our signature haveli special spices, layered with vegetables and served with raita.</i>	
Veg Handi Biryani	499
<i>Layers of long-grain basmati rice with spice marinated mixed vegetables, slow cooked and served in a traditional handi. (clay pot)</i>	

ROTIYAN



Plain Tawa Roti <i>Whole wheat bread cooked in tawa.</i>	39
Tawa Butter Roti <i>Whole wheat bread coated with butter.</i>	49
Tandoori Roti <i>Indian flatbread in tandoor.</i>	59
Tandoori Butter Roti <i>Indian flat bread coated with butter.</i>	69
Makki Di Roti <i>Freshly Grounded dry corn flour bread.</i>	79
Garlic Butter Roti <i>Whole wheat flour with garlic.</i>	89
Missi Roti <i>Whole wheat flour, gram flour & haveli special Spices.</i>	99
Missi Onion Roti <i>Gram flour flatbread with onions.</i>	109
Rumali Roti <i>Wheat flour baked in tawa.</i>	109



NAAN



Plain Naan <i>Plain tandoor baked Indian bread</i>	89
Butter Naan <i>Tandoor baked bread coated generously with butter</i>	99
Garlic Naan <i>Tandoor baked bread infused with minced garlic and coated generously with butter</i>	119
Hariyali Naan <i>Soft, tandoor-baked bread with fresh cilantro, mint, and green chilies with melted butter for a rich taste.</i>	119
Chur Chur Naan <i>Crispy and layered bread baked in tandoor with crushed texture</i>	149
Cheese Naan <i>Flour bread stuffed with cheese and baked in tandoor.</i>	169
Cheese garlic Naan <i>Our best-selling traditional naan, elevated. Hand-stretched and stuffed with a melty blend of mozzarella cheese, with minced garlic and fresh cilantro, baked until golden.</i>	179
Kashmiri Naan <i>Rich and mildly sweet, tandoor baked bread stuffed with aromatic filling of dry fruits and nuts</i>	189

CHEF SPECIAL



CHUR CHUR NAAN

Stuffed Chur Chur Naan 159

Stuffed chur chur naan brushed with butter and layered with authentic flavors for a hearty North Indian experience that feels satisfying.

Stuffed Hariyali Chur Chur Naan 159

Stuffed hariyali chur chur naan brushed with butter and layered with authentic flavors for a hearty North Indian experience creating a festive dining experience.

Stuffed Roasted Chur Chur Naan 189

Stuffed roasted chur chur naan with authentic flavors bringing authentic restaurant-style indulgence.

Stuffed Chur Chur Naan Combo 349

1 Stuffed Chur chur naan + 1 Paneer butter masala + 1 Dal Makhni +1 Chaas

Stuffed Hariyali Chur Chur Naan Combo 349

1 Stuffed Hariyali chur chur Naan Combo + 1 Paneer butter masala + 1 Dal Makhni +1 Chaas

Stuffed Roasted Chur Chur Naan Combo 399

1 Stuffed Roasted Chur Chur Naan + 1 Paneer butter masala + 1 Dal Makhni +1 Chaas

Stuffed Chur Chur Naan Platter 499

2 Stuffed Chur chur naan + 1 Paneer butter masala + 1 Dal Makhni +1 Chaas

Stuffed Hariyali Chur Chur Naan Platter 499

2 Stuffed Hariyali chur chur Naan Combo + 1 Paneer butter masala + 1 Dal Makhni +1 Chaas

Stuffed Roasted Chur Chur Naan Platter 549

2 Stuffed Roasted Chur Chur Naan + 1 Paneer butter masala + 1 Dal Makhni +1 Chaas

KULCHA

Aloo Kulcha 169

Soft, fluffy bread stuffed with spiced potatoes and baked to golden perfection.

Onion Kulcha 179

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

Gobi Kulcha 179

Stuffed bread made with a savory mixture of cauliflower and Punjabi spices and herbs.

Mix Veg Kulcha 189

Stuffed bread made with a savory "garden mix" of finely minced seasonal vegetables.

Haveli Special Kulcha 209

Stuffed bread with a flavorful mix of mashed potatoes, cottage cheese and a blend of traditional spices

Paneer Kulcha 229

Stuffed bread made with a savory mixture of crumbled Indian cottage cheese, spices, and herbs

Cheese Kulcha 259

Soft, fluffy bread stuffed with melted cheese and baked until golden and delicious.

PARATHE

Lachha Paratha	79
<i>Multi layered flour bread with butter.</i>	
Tawa Plain Paratha	79
<i>Pan-fried multi layered bread with butter.</i>	
Lal Mirch Paratha	89
<i>Multi layered flour bread with red chillies and butter.</i>	
Hari Mirch Paratha	89
<i>Multi layered flour bread with green chillies and butter.</i>	
Aloo Tawa Paratha	149
<i>Fresh potatoes and whole wheat flour in tawa.</i>	
Gobhi Tawa Paratha	159
<i>Fresh cauliflower and whole wheat flour in tawa.</i>	
Paneer Tawa Paratha	199
<i>Cottage cheese and whole wheat flour in tawa.</i>	

PARATHE NAAL GALLAN

Pudine De Parathe	169
<i>Crisp whole wheat parathas stuffed with spiced potatoes and freshly crushed garlic, roasted in butter.</i>	
Aloo Lissan De Parathe	179
<i>Crisp whole wheat parathas stuffed with spiced potatoes and freshly crushed garlic, roasted in butter.</i>	
Aloo Methi De Parathe	179
<i>Soft layered parathas filled with seasoned potatoes and fresh fenugreek leaves, offering earthy aromas.</i>	
Beetroot De Parathe	179
<i>Vibrant beetroot-infused parathas cooked with gentle spices and butter, delivering subtle sweetness and soft textures</i>	
Aloo Cheese De Parathe	189
<i>Golden parathas loaded with creamy potato stuffing and melted cheese, creating a rich, indulgent bite with irresistible buttery comfort</i>	
Pudine Cheese De Parathe	189
<i>Fresh mint and gooey cheese folded into crispy parathas, balancing refreshing herbal notes with creamy indulgence.</i>	
Aloo Lissan Cheese De Parathe	199
<i>A decadent combination of spiced potatoes, roasted garlic, and molten cheese sealed inside buttery parathas for a smoky, cheesy Punjabi delight.</i>	
Gobhi Cheese De Parathe	199
<i>Fresh cauliflower blended with rich melted cheese inside crisp parathas, bringing together earthy flavors and creamy textures in every bite.</i>	
Aloo Cheese Mix Parathe	209
<i>Stuffed with a flavorful mix of seasoned potatoes, herbs, and molten cheese, these parathas deliver layers of comforting textures and indulgent flavors.</i>	
Haveli Special Paratha	239
<i>Stuffed with cashews, paneer, cauliflower and meshed potatoes</i>	

CHINA TOWN

Veg Momo (6) Qty 169

Dumplings packed with finely minced vegetables and aromatic seasonings

Fried Rice 319

Cooked rice, finely chopped vegetables and seasoning ingredients.

Spring Roll 319

Crispy vegetables-filled rolls.

Veg Lollipop (No Jain) 319

These veg lollipops are crispy fried balls made with a mixed vegetable filling in the Indo-Chinese cuisine

Veg Chowmein 329

Stir-fried noodles with mixed vegetables.

Vegetable in hot Garlic Sauce (No Jain) 339

Indo-Chinese cuisine which is a mix of crisp stir-fried vegetables tossed in a spicy, tangy, and deeply savory sauce

Chilli Potato 349

crispy fried potato batons tossed in a bold, savory, sweet, and spicy sauce



Kimchi Noodles 349

Wok-tossed noodles infused with spicy kimchi and sesame flavors for a bold, tangy, and addictive Korean-inspired experience.



Veg Crispy 349

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

Veg Hakka Noodles 349

Stir-fried Hakka noodles with assorted vegetables.

Crispy Corn 349

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

Chinese Bhel 369

A crunchy, spicy, and tangy snack made by tossing deep-fried, crispy noodles

Honey Chilli Potato 369

Crispy potato are tossed in honey chilly sauce.

Singapore Noodles 369

Thin rice noodles stir-fried with vegetables and aromatic spices, bringing smoky wok flavors with light curry notes.

Veg Manchurian Dry 369

Fried Vegetables balls tossed in savory chinese-inspired sauce.

Chilli Paneer Dry 399

Stir-fried paneer with bell peppers and spicy sauces.

Veg Manchurian Gravy 399

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

AMRITSAR SPECIAL



Aloo Paratha with Curd	199
<i>Wheat flour bread with chopped spicy potatoes cooked in tawa.</i>	
Stuffed Aloo Kulcha with Chana	239
<i>Crunchy bread with potatoes and haveli special spices with butter.</i>	
Gobhi Kulcha with Chana	249
<i>Crunchy bread with fresh cauliflower and haveli special spices with butter.</i>	
Gobhi Paratha with Curd	249
<i>Wheat flour bread with chopped spicy cauliflower cooked in tawa.</i>	
Onion Kulcha with Chana	249
<i>Crunchy bread with chopped onions and haveli special spices with butter.</i>	
Garlic Kulcha with Chana	269
<i>Crunchy bread with garlic and haveli special spices with butter.</i>	
Mix Veg Kulcha with Chana	269
<i>Crunchy bread with filling mix vegetables and haveli special spices with butter.</i>	
Paneer Paratha with Curd	269
<i>Wheat flour bread with chopped spicy paneer cooked in tawa.</i>	
Paneer Kulcha with Chana	289
<i>Crunchy bread with cottage cheese and haveli special spices with butter.</i>	
Haveli Special Kulcha with Chana	299
<i>Crunchy bread with filling vegetables and haveli special spices with butter.</i>	
Stuffed Cheese Kulcha with Chana	329
<i>Refined flour bread with chopped cheese and haveli special spices with butter.</i>	

CHAAT KE CHATKARE

Aloo Tikki Chaat	169
<i>Aloo tikki chaat packed with crunchy textures, tangy chutneys, and exciting flavors that feels indulgent and satisfying.</i>	
Chana Chaat	169
<i>Chana chaat packed with crunchy textures, tangy chutneys, and exciting flavors that blends nostalgia with luxury.</i>	
Dahi Puri	169
<i>Slow-cooked chef-special ingredients finished with buttery warmth, crafted to deliver rich flavors and textures that blends nostalgia with luxury.</i>	
Dahi Bhalla	179
<i>Chef-special ingredients with depth, crafted to deliver rich flavors and textures bringing authentic restaurant-style indulgence.</i>	
Samosa Chaat	179
<i>Samosa chaat packed with crunchy textures, tangy chutneys, and exciting flavors creating a festive dining experience.</i>	
Moong Dal Chaat	179
<i>Whole moong dal saute with chopped paneer, onions and tomatoes</i>	
Dal Muradabadi	179
<i>Yellow moong dal topped with flavorful spices</i>	
Bhalla Papdi Chaat	189
<i>A lively street-style bhalla papdi chaat packed with crunchy textures, tangy chutneys, and exciting flavors that instantly comforts the soul.</i>	



THALI

Amritsari Thali (Serves 1)

349

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

Punjabi Thali (Serves 1)

449

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

Haveli Special Thali (1 Person)

499

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

Jain Thali (1 Person)

499

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

Chinese Thali (Serves 1)

499

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

World Record Kulcha Thali

999

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

Maharaja Thali (4 Person)

1999

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

*Please Allow us 30 to 40 Minutes



CONTINENTAL

Bruschetta 319

Crispy toasted bread topped with juicy tomatoes, basil, and olive oil for a refreshing Mediterranean bite.

Pesto Pasta 369

Fresh basil pesto coated over tender pasta with hints of garlic and parmesan for a herbaceous Italian delight.

Arrabbiata Pasta 379

Al dente pasta tossed in spicy garlic tomato sauce, offering bold Italian flavors with a fiery finish.

Alfredo Pasta 389

Creamy Alfredo sauce folded into perfectly cooked pasta, delivering buttery richness and velvety textures.

Paneer Shashlik in Cheese Sause with Rice 390

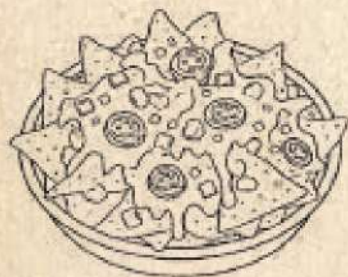
Chargrilled paneer and vegetables drenched in creamy cheese sauce, paired with buttery rice for a luxurious indulgence.

Lasagna 399

Layers of pasta, rich sauces, vegetables, and bubbling cheese baked until golden for the ultimate comfort food.



MEXICAN



Soft Shell Taco 339

Soft tortillas packed with flavorful fillings, fresh salsa, and creamy toppings for a vibrant Mexican street-food experience.

Baked Enchiladas 369

Soft tortillas baked with rich beans, cheese, and enchilada sauce, creating gooey textures and comforting Mexican warmth.

Mexican hot pot 379

A bubbling pot of kidney beans, vegetables, spices, and melted cheese that delivers hearty, smoky, and festive flavors.

Loaded Nachos 379

Crunchy nachos layered with molten cheese, beans, and salsa for a bold and satisfying snack.

THAI / LEBENESE

Lebanese Platter 399

A wholesome spread of hummus, falafel, pita, and fresh dips delivering earthy flavors and authentic Middle Eastern textures.

Red Thai Curry with Jasmine Rice 419

Aromatic red curry simmered in coconut milk with fresh vegetables, served alongside fragrant jasmine rice for a silky Thai experience.

Green Thai Curry with Jasmine Rice 419

Fresh green curry infused with basil and coconut cream, balancing spice and sweetness with every bite of jasmine rice.



DESSERTS

Gulab Jamun (2 Pcs)	129
Haveli Special Rasgulla (2 Pcs)	129
Thandi Firni	169
Gajar Ka Halwa 200 gms (Seasonal)	249
Moong Dal Halwa (200 gms)	249
Butter Scotch (1/2 Scoop)	59/109
Chocolate (1/2 Scoop)	59/109
Strawberry (1/2 Scoop)	59/109
Vanilla (1/2 Scoop)	59/109
American Nuts (1/2 Scoop)	69/119
Kesar Pista (1/2 Scoop)	69/119
Sizzling Brownie with Icecream	299

BEVERAGES

Chaas (200-250 ml)	89
Special Masala Chaas (200-250 ml)	99
Special Hariyali Masala Chaas (200-250 ml)	119
Amritsari Lassi Sweet/Salted (200-250 ml)	129
Mango Lassi (200-250 ml)	149
Rose Lassi (200-250 ml)	159
Kesar Lassi (200-250 ml)	169
Maharaja Amritsari Lassi (800 ml)	339
Soft Drink (200-250 ml)	79
Masala Coke (200-250 ml)	99
Shikanji (200-250 ml)	99
Packaged Drinking Water (500 ml - 1 Ltr)	MRP

MOCKTAILS

Fresh Lime Soda (250-300 ml)	119
Green Apple Mojito (250-300 ml)	249
Kiwi Lagoon (250-300 ml)	249
Blue Moon (250-300 ml)	249
Watermelon Mojito (250-300 ml)	249
Haveli Classic Mojito (250-300 ml)	279



SHAKES

Iced Tea	179
Cold Coffee	199
Chocolate Shake	219
KitKat Shake	239
Brownie Shake	239
Oreo Shake	239
Almond Blast	229
Mango Masti	229

Thanks for Visiting us

For Complaints / Suggestions

Email us at : info@amritsarhaveligroup.com



FRANCHISE WITH US

CALL :

855 700 7002

855 700 7069

Toll Free Number :

1800 309 4785

Email : franchise@amritsarhaveligroup.com

Visit us at : www.amritsarhaveligroup.com

