



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

VISAKHAPATNAM

THE ORIGINAL **TASTE OF PUNJAB**



For Reservation Call :  
**7386777642**



# TANDOOR SE



CHEF SPECIAL

**Haveli Paneer Tikka (J) (8 Pcs)** 409  
Cottage cheese marinate with curd and haveli spices roasted in tandoor.

**Achari Paneer Tikka (J) (8 Pcs)** 389  
Cottage cheese marinate with curd and achari herbs, haveli spices in tandoor.

**Stuffed Paneer Tikka (J) (8 Pcs)** 429  
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)** 409  
Cottage cheese marinate with cheese and curd, haveli special spices in tandoor.

**Haryali Paneer Tikka (J) (8 Pcs)** 409  
Cottage cheese and green veggies in green marination with haveli special spices in tandoor.

NEW

**Kurkura Paneer Tikka** 409  
Crispy paneer tikka coated with flavorful spices and grilled to perfection.

**Achari Mushroom Tikka (12 Pcs)** 389  
Achari mushroom marinate with curd, cheese, roasted chana powder, haveli special achari spices roasted in tandoor.

**Stuffed Mushroom Tikka (8 Pcs)** 429  
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)** 409  
Fresh mushroom marinate with curd, cheese roasted chana powder, haveli special spices roasted in tandoor.

CHEF SPECIAL

**Haveli Tandoori Platter (14 Pcs)** 809  
Three types Cottage cheese, baby corn, pine apple, mushroom, veg seek kebab, marinate in haveli special spices roasted in tandoor.

**Beetroot Cheese Tikki Kebab** 439  
Crispy beetroot patties filled with melted cheese and aromatic spices, offering a vibrant and flavorful bite.

**Veg Seekh Kebab (J) (6 Pcs)** 409  
Mixed vegetable cottage cheese and suran, marinated in haveli special spices roasted in tandoor.

**Hara Bhara Kebab (8 Pcs)** 409  
Spinach patty with green vegetable and nuts marinate haveli special spices in deep - fried.

**Kaju Creamy Tikki Kebab** 439  
Rich and creamy cashew-infused tikkis, delicately spiced and grilled to golden perfection.

**Malai Broccoli** 439  
Broccoli marinated, cheese, curd, haveli special spices and cream, cashewnut roasted in tandoor.

**Roasted Pineapple** 429  
Slice pineapple marinate with curd and Haveli special spices herbs Tasty like sweet and sour hot spicy and Roasted in tandoor



(J) Jain preparation available



# SOYA CHAAP

## Soya Cheese Chaap (J) (8 Pcs) 409

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

## Soya Chilly Chaap (J) (8 Pcs) 409

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

## Soya Achaari Chaap (J) (8 Pcs) 409

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

## Soya Malai Chaap (J) (8 Pcs) 409

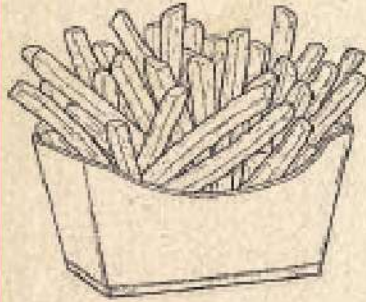
*Soya chaap marinated in a creamy blend of yogurt, cream, and mild spices, grilled in a tandoor*

## Afghani Chaap (J) (8 Pcs) 409

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

## Soya Chaap Platter 749

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



# SIDES

## Paneer Pakoda (J) 369

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

## Assorted Pakoda (J) 309

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

## French Fries 259

*Fresh potatoes, cooked in vegetable oil and seasoned with salt*

## Masala Fries 299

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

## Peri Peri Fries 289

*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 209

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

## Veg. Clear 209

*Seasonable veggies Comforting and light soup.*

## Cream Of Tomato 209

*Fresh Tomato and cream lightly spiced soup croutons.*

## Hot & Sour 209

*A combination of spicy and fine chopped vegetables.*

## Talumein 209

*A combination of spicy and sour with vegetables and noodles.*

## Manchow 209

*A combination of spicy and fine chopped vegetables top noodles.*

## Lemon Coriander 209

*Fine combination of lemon and coriander Soup.*



(J) Jain preparation available



## AMRITSARI PAPAD

**Roasted Papad (1 Pcs)** 69

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

**Fry Papad (1 Pcs)** 69

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

**Masala Papad (1 Pcs)** 119

*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

**Green Salad** 149

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

**Onion Salad** 149

*Sliced onion and spices*

**Fruit Salad** 159

*Fresh seasonal fruits tossed together for a light, healthy, and refreshing delight.*

**Peanut Masala Salad** 199

*Peanuts, onion, tomato, green coriander, green chilly, chaat masala, lemon juice and spices*

**Pineapple Raita** 249

*Pineapple mixed with fresh curd.*

**Boondi Raita** 189

*Gram flour puffs and jeera powder mixed with curd.*

**Mix Veg Raita** 229

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

**Plain Curd** 99

*Fresh curd.*



## DALON KI PASAND

**CHEF SPECIAL** **Haveli Special Dal Fry (Black)** 479  
*Made with lentils urad daal black, spices and top desi ghee and degi mirch tadka*

**CHEF SPECIAL** **Dal Makhani Tadka (J)** 409  
*Made with lentils Haveli special spicy served with butter and cream*

**Yellow Dal (J)** 359  
*Lentils cooked with spices, topped with garlic and cumin*

**Amritsari Chana Masala (J)** 369  
*White Chick peas cooked with an onion and tomato gravy with haveli spices served with ginger and coriander.*

**Rajma Masala** 369  
*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) 419

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

## Paneer Taka Tak (J) 409

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

## Paneer Lababdar (J) 409

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 409

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

## Shahi Paneer (J) 389

Cottage cheese cashewnut gravies, haveli spices served with cream.

## Palak Paneer 389

Cottage cheese haveli spices in Spinach onion & tomato with butter

## Tomato Paneer (J) 389

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

## Paneer Pasanda (J) 399

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

## Kaju Paneer Masala 439

Tender paneer and cashews cooked in a rich, creamy tomato-based gravy with aromatic spices and a touch of indulgence.

## Matar Paneer (J) 389

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

## Paneer Bhurji 409

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

## Paneer Methi Chaman 419

Soft paneer cubes simmered in a rich, creamy fenugreek-flavored gravy infused with aromatic Indian spices.

CHEF SPECIAL

## Makhani Paneer 399

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

NEW

## Paneer Diwani Handi 389

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

NEW

## Paneer Laziz 409

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

NEW

## Paneer Do Pyaza 389

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

NEW

## Paneer Peshawari 409

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

NEW

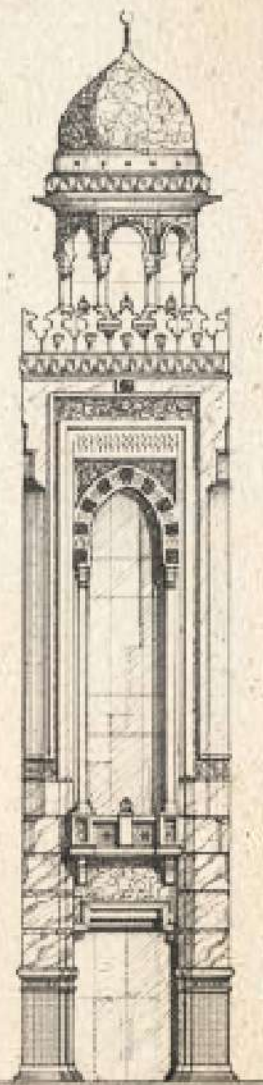
## Paneer Angara 409

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

NEW

## Paneer Rara Masala 409

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



(J) Jain preparation available



# SUBZIYAN

CHEF SPECIAL

**Cheese Butter Masala (J)** 439

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

**Gobhi Aloo Masala** 369

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

**Jeera Aloo** 369

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

**Dum Aloo** 369

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

**Mix Veg (J)** 369

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

**Malai Kofta (J)** 399

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

**Veg Kofta Curry** 399

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

**Punjabi Kofta** 399

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

**Palak Corn** 369

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

**Soya Chaap Lababdaar** 369

*Succulent soya chaap simmered in a rich, creamy tomato-based gravy infused with aromatic spices and buttery flavors.*

**Sarson Da Saag (Seasonal)** 369

*Fresh Sarson da saag and palak and bathua, haveli special spices served with white butter and cream.*

**Veg Kolhapuri** 379

*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** 399

*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.*

**Makhani Paneer Bhurji** 419

*Crumbled paneer cooked in a rich, buttery makhani gravy with aromatic spices for a creamy and flavorful delight.*

**Kaju Tomato** 419

*Cashews simmered in a rich, tangy tomato gravy infused with aromatic spices and a creamy finish.*

**Palak Mushroom** 389

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

NEW

**Corn Methi Malai** 399

*Sweet corn cooked in a creamy fenugreek gravy with rich flavors.*

**Mushroom Do Piazza** 389

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

NEW

**Kaju Korma** 409

*A rich and creamy cashew-based curry with mild aromatic spices.*

(J) Jain preparation available



# BASMATI KI BAHAAR



|                                                                                                                                                                |            |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Plain Rice (J)</b><br><i>Steamed rice.</i>                                                                                                                  | <b>199</b> |
| <b>Jeera Rice (J)</b><br><i>Basmati rice cooked with cumin seeds.</i>                                                                                          | <b>229</b> |
| <b>Garlic Jeera Rice</b><br><i>Long grain white rice, cooked with cumin seeds and fresh garlic cloves, crushed, chopped chillies and served with coriander</i> | <b>269</b> |
| <b>Veg. Pulao (J)</b><br><i>Veggies cooked with basmati rice.</i>                                                                                              | <b>339</b> |
| <b>Matar Pulao (J)</b><br><i>Basmati rice cooked with green peas.</i>                                                                                          | <b>339</b> |
| <b>Kashmiri Pulao</b><br><i>Steamed basmati rice cooked with mixed vegetables with butter and haveli special spices and dried fruit.</i>                       | <b>429</b> |
| <b>Plain Khichdi</b><br><i>Cooked with rice and moong lentils.</i>                                                                                             | <b>309</b> |
| <b>Masala Khichdi</b><br><i>A flavorful rice and lentil dish with aromatic spices.</i>                                                                         | <b>329</b> |



# BIRYANI KI DAAWAT

|                                                                                                                                                           |            |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>Veg Biryani (J)</b><br><i>Basmati rice cooked with fresh chopped vegetable and spices and served with raita.</i>                                       | <b>339</b> |
| <b>Paneer Tikka Biryani</b><br><i>Fragrant basmati rice layered with smoky paneer tikka, aromatic spices, and fresh herbs, slow-cooked to perfection.</i> | <b>379</b> |
| <b>Hyderabadi Biryani</b><br><i>Basmati rice infused with our signature haveli special spices, layered with vegetables and served with raita.</i>         | <b>359</b> |
| <b>Mushroom Biryani</b><br><i>Aromatic basmati rice cooked with flavorful mushrooms, fragrant spices, and fresh herbs for a rich and satisfying meal.</i> | <b>379</b> |
| <b>Haveli Special Biryani</b><br><i>Basmati rice infused with our signature haveli special spices, layered with vegetables and served with raita.</i>     | <b>359</b> |



(J) Jain preparation available



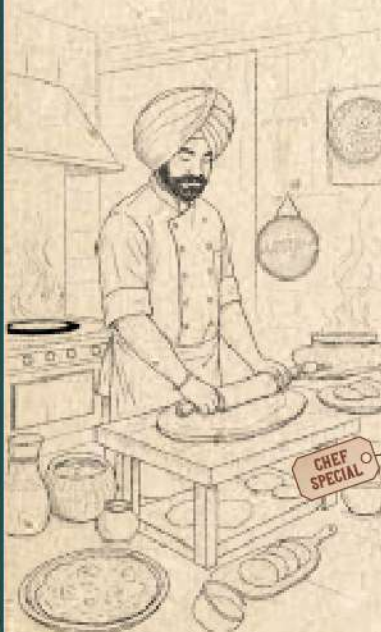
# ROTIYAN



|                                                                                        |     |
|----------------------------------------------------------------------------------------|-----|
| <b>Tandoori Roti</b><br><i>Indian flatbread in tandoor.</i>                            | 59  |
| <b>Plain Tawa Roti</b><br><i>Whole wheat bread cooked in tawa.</i>                     | 59  |
| <b>Tandoori Butter Roti</b><br><i>Indian flat bread coated with butter.</i>            | 69  |
| <b>Makki Di Roti (seasonal)</b><br><i>Freshly Grounded dry corn flour bread.</i>       | 69  |
| <b>Tawa Butter Roti</b><br><i>Whole wheat bread coated with butter.</i>                | 69  |
| <b>Rumali Roti</b><br><i>Wheat flour baked in tawa.</i>                                | 89  |
| <b>Garlic Butter Roti</b><br><i>Whole wheat flour with garlic.</i>                     | 89  |
| <b>Missi Onion Roti</b><br><i>Gram flour flatbread with onions.</i>                    | 119 |
| <b>Missi Roti</b><br><i>Whole wheat flour, gram flour &amp; haveli special Spices.</i> | 99  |



# NAAN / KULCHA



|                                                                                                                                |     |
|--------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Plain Naan</b><br><i>Flour and bake in tandoor.</i>                                                                         | 89  |
| <b>Butter Naan</b><br><i>Flour and bake in tandoor coated in butter.</i>                                                       | 109 |
| <b>Garlic Naan</b><br><i>Flour, garlic bake in tandoor.</i>                                                                    | 119 |
| <b>Kashmiri Naan</b><br><i>Flour bread Sweet, fruit and nut-filled naan.</i>                                                   | 199 |
| <b>Cheese Naan</b><br><i>Flour bread stuffed with cheese and baked in tandoor.</i>                                             | 209 |
| <b>Chur Chur Naan Platter</b><br><i>Whole wheat flour Flat Crunchy Bread layered With Ghee And Baked In Tandoor With Chana</i> | 409 |
| <b>Onion Kulcha</b><br><i>Crunchy bread with chopped onions and haveli special spices with butter.</i>                         | 189 |
| <b>Masala Kulcha</b><br><i>Crunchy bread with cottage cheese, topped with ajwain, kasuri methi, whole and fresh coriander.</i> | 209 |
| <b>Paneer Kulcha</b><br><i>Crunchy bread stuffed with a cottage cheese filing, baked to golden perfection and served hot.</i>  | 209 |





# PARATHA

**Lachha Paratha** 109  
*Multi layered flour bread with butter.*

**Methi Paratha** 109  
*Whole wheat flour methi with butter.*

**Tawa Plain Paratha** 89  
*Pan-fried multi layed bread with butter.*

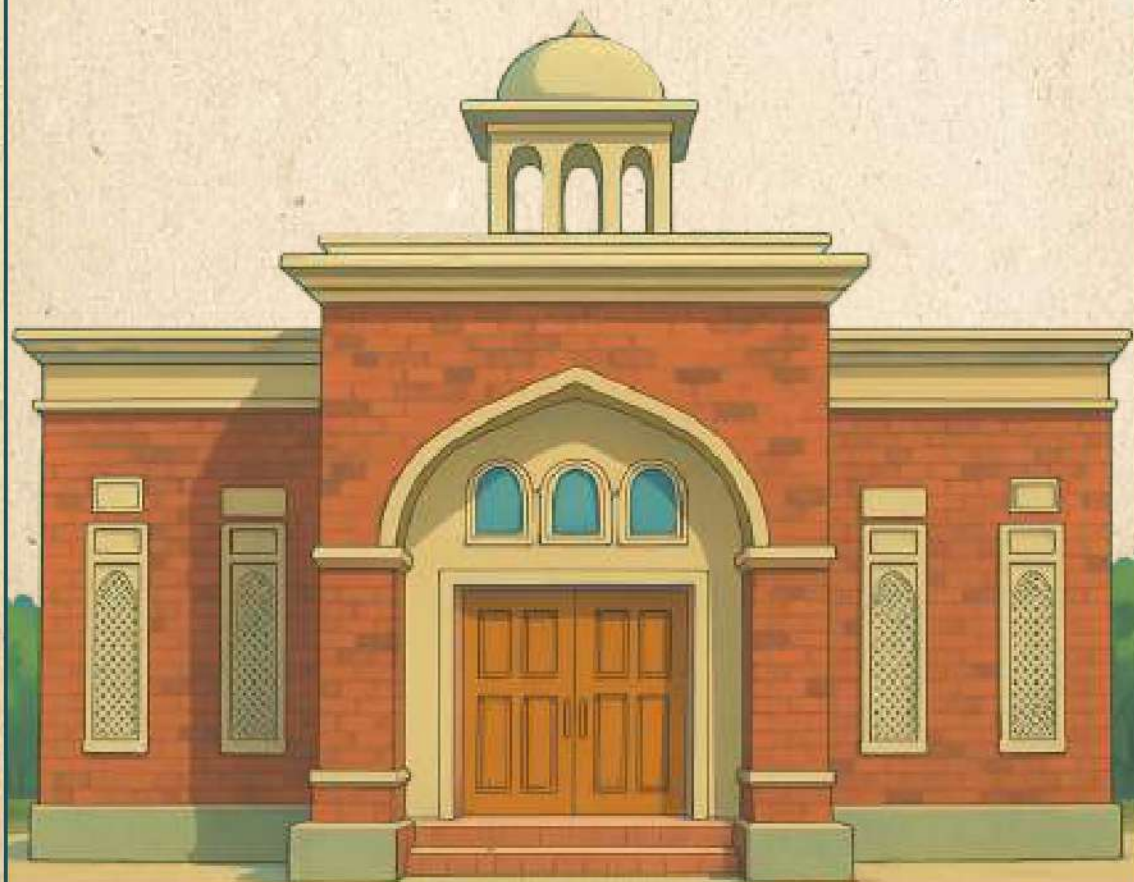
**Lal Mirch Paratha** 99  
*Multi layered flour bread with red chillies and butter.*

**Hari Mirch Paratha** 109  
*Multi layered flour bread with green chillies and butter.*

**Aloo Tawa Paratha** 139  
*Fresh potatoes and whole wheat flour in tawa.*

**Gobhi Tawa Paratha** 149  
*Fresh cauliflower and whole wheat flour in tawa.*

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





# CHINESE STARTERS

## Chilly Paneer Dry 389

*Stir-fried paneer with bell peppers and spicy sauces.*

## Veg Manchurian Dry 389

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

## Chilly Mushroom Dry 409

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

## Schezwan Paneer Dry 409

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

## Garlic Paneer 369

*Paneer cooked in garlic-infused sauce.*

## Dragon Paneer 379

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

## Veg Crispy 309

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

## Crispy Corn 409

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

## Baby Corn Crispy 409

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

## Baby Corn Crispy in Hot Chilly Sauce (J) 409

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

## Spring Roll 309

*Crispy vegetables-filled rolls.*

## Chilli Potato 309

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

## Honey Chilli Potato (Wedges / Fries) 369

*Crispy potato are tossed in honey chilly sauce.*

## Honey Chilly Cauliflower 369

*Crispy cauliflowers are tossed in honey chilly sauce.*

## Mushroom Black Pepper 419

*Juicy mushrooms tossed in a bold black pepper sauce with aromatic spices for a flavorful and savory delight.*

## Stuff Golden Fry Mushroom 429

*Crispy golden-fried mushrooms stuffed with a flavorful savory filling, served hot with a delicious dipping sauce*

## Thai Pepper Corn Cheese Roll 439

*Crispy rolls stuffed with sweet corn, creamy cheese, and Thai-style pepper seasoning for a deliciously crunchy bite.*

## Chinese Bhel (J) 319

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

(J) Jain preparation available



## CHINESE MAIN COURSE

**Schezwan Paneer** 429

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

**Paneer 65 (J)** 409

*Fried paneer cubes with Indian spices.*

**Gobhi 65 (J)** 339

*Fried Cauliflower florets with indian spices.*

**Veg Manchurian Gravy** 399

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

**Chinese Chopsuey (J)** 409

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

**Soyabean Chilly (J)** 369

*Soyabean chunks cooked in spicy sauce.*

**Vegetables in Sweet & Sour Sauce (J)** 389

*Assorted vegetables in tangy sweet chilly sauce..*

**Chilly Paneer Gravy** 409

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

**Veg Chopsuey** 369

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

## RICE / NOODLES

**Veg Chowmein** 339

*Stir-fried noodles with mixed vegetables.*

**Fried Rice (J)** 369

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

**Schezwan Fried Rice (J)** 369

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

**Cheese Garlic Noodles** 379

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

**Veg Hakka Noodles** 339

*Stir-fried Hakka noodles with assorted vegetables.*

**Veg Schezwan Chowmein** 369

*Chowmein made with spicy schezwan sauce.*

**Paneer Schezwan Rice (J)** 399

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

**Paneer Fried Rice (J)** 389

*Chowmein made with spicy schezwan sauce.*

(J) Jain preparation available



# AMRITSAR SPECIAL

## Aloo Paratha with Curd 249

Wheat flour bread with chopped spicy potatoes cooked in tawa.

## Stuffed Aloo Kulcha with Chana 259

Crunchy bread with potatoes and haveli special spices with butter.

## Gobhi Kulcha with Chana 249

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

## Gobhi Paratha with Curd 249

Wheat flour bread with chopped spicy cauliflower cooked in tawa.

## Onion Kulcha with Chana 269

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



## Garlic Kulcha with Chana 279

Crunchy bread with garlic and haveli special spices with butter.



## Mix Veg Kulcha with Chana 269

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



## Paneer Paratha with Curd 299

Wheat flour bread with chopped spicy paneer cooked in tawa.

## Paneer Kulcha with Chana 299

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



## Haveli Special Kulcha with Chana 319

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

## Stuffed Cheese Kulcha with Chana 359

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

## Masala Kulcha With Chana 299

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



## Chole Bhature 259

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



## Haveli Special Paratha With Curd 299

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



# THALI

## Amritsari Thali (Serves 1)

479

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

## Haveli Special Thali (Serves 1)

589

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

## Punjabi Thali (Serves 1)

579

*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)

479

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

## Maharaja Thali (Serves 3)

1829

*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

1079

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

CHEF  
SPECIAL

\*Please Allow us 30 to 40 Minutes





## BEVERAGES

|                                  |     |
|----------------------------------|-----|
| Amritsari Lassi (Sweet / Salted) | 149 |
| Mango Lassi                      | 199 |
| Maharaja Lassi                   | 309 |
| Dry Fruit Lassi                  | 189 |
| Butter Milk                      | 149 |
| Chaas                            | 139 |
| Shikanji                         | 139 |
| Soft Drink                       | 69  |
| Red Bull                         | MRP |
| Packaged Drinking Water          | MRP |



## TEA / COFFEES



|                 |    |
|-----------------|----|
| Milk            | 39 |
| Milk Tea        | 49 |
| Desi Masala Tea | 49 |
| Special Gur Tea | 59 |
| Coffee          | 99 |



## ICE TEA / CHILLERS



|                        |     |
|------------------------|-----|
| Fresh Lime Soda        | 139 |
| Iced Tea Lemon & Peach | 249 |
| Haveli Classic Mojito  | 269 |
| Green Apple Mojito     | 249 |
| Tangy Twist Mojito     | 249 |
| Blue Moon              | 249 |
| Shirly Temple          | 269 |
| Pink Panther           | 269 |
| Fruit Passion          | 319 |



## SHAKES

|                  |     |
|------------------|-----|
| Vanilla          | 189 |
| Mango            | 189 |
| Oreo Shake       | 189 |
| Coffee Shake     | 189 |
| Strawberry       | 189 |
| Brownie Blast    | 269 |
| Blueberry        | 209 |
| Tiramisu Shake   | 249 |
| Bubble Gum Shake | 249 |
| Nutella Shake    | 269 |



## COLD COFFEE



|                            |     |
|----------------------------|-----|
| Haveli Special Cold Coffee | 249 |
| Blended Cold Coffee        | 269 |
| Iced Cold Coffee           | 269 |
| Fantisimo                  | 289 |
| Choco Sparkle              | 289 |
| Jungle Java                | 319 |



## SLUSHES



|             |     |
|-------------|-----|
| Mango       | 179 |
| Lichi       | 179 |
| Orange      | 179 |
| Pineapple   | 179 |
| Green Apple | 179 |



# DESSERTS

|                                    |     |
|------------------------------------|-----|
| Gulab Jamun (2 Pcs)                | 149 |
| Rasgulla (2 Pcs)                   | 149 |
| Rasmalai (1 Pcs)                   | 149 |
| Gajar Ka Halwa (200gm) (Seasonal)  | 249 |
| Moong Dal Halwa                    | 249 |
| Chocolate Brownie With Sauce       | 159 |
| Chocolate Brownie With Ice Cream   | 269 |
| Matka Kulfi                        | 99  |
| Strawberry / Vanilla (2 Scoop)     | 149 |
| Butterscotch / Chocolate (2 Scoop) | 169 |
| Mango (1 Scoop)                    | 169 |
| Tutty Fruity (1 Scoop)             | 169 |







# **FRANCHISE WITH US CALL :**

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1800 309 4785**

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