



AMRITSAR
HAVELI®
WORLD RECORD HOLDER RESTAURANT CHAIN

AKHNOOR

THE ORIGINAL TASTE OF PUNJAB



For Reservation Call :

60068-01340 / 60068-01350

TANDOOR SE



CHEF
SPECIAL

Haveli Paneer Tikka (8 Pcs) 359
Cottage cheese marinate with curd and haveli spices roasted in tandoor.

Achari Paneer Tikka (8 Pcs) 349
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) 359
Cottage cheese marinate with cheese and curd, haveli special spices in tandoor.

Haryali Paneer Tikka (8 Pcs) 349
Cottage cheese and green veggies in green marination with haveli special spices in tandoor.

Kurkura Paneer Tikka 359
Crispy paneer tikka coated with flavorful spices and grilled to perfection.

Achari Mushroom Tikka (12 Pcs) 349
Achari mushroom marinate with curd, cheese, roasted chana powder, haveli special achari spices roasted in tandoor.

Stuffed Mushroom Tikka (8 Pcs) 379
Chopped mushroom, cottage cheese, green chilly, green coriander, stuffed in mus Fire, marinate with curd, cheese, haveli special spices in tandoor.

CHEF
SPECIAL

Haveli Mushroom Tikka (12 Pcs) 379
Fresh mushroom marinate with curd, cheese roasted chana powder, haveli special spices roasted in tandoor.

CHEF
SPECIAL

Haveli Tandoori Platter (14 Pcs) 629
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) 879
Hara bhara kebab, malai soya chaap, achari 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.

Roasted Pineapple 309
Slice pineapple marinate with curd and Haveli special spices herbs Tasty like sweet and sour hot spicy and Roasted in tandoor.

* GST Extra as Applicable.



SOYA CHAAP

Soya Cheese Chaap 359

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

Haryali Chaap 329

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

Soya Achari Chaap (8 Pcs) 329

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

Soya Malai Chaap (8 Pcs) 329

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

Soya Chaap Platter 579

Malai chaap 3 pcs, Achari chaap 3 pcs, Afghani Chaap 3 pcs, Haryali Chaap 3 pcs, 2 rumali roti



SIDES

Paneer Pakoda 349

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

Masala Fries 199

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

French Fries 199

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 249

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



SOUPS

Sweet Corn 159

Lightly spiced soup with sweet corn and other veggies.

Veg. Clear 149

Seasonable veggies Comforting and light soup.

Cream Of Tomato 159

Fresh Tomato and cream lightly spiced soup croutons.

Hot & Sour 159

A combination of spicy and fine chopped vegetables.

Talumein 159

A combination of spicy and sour with vegetables and noodles.

Manchow 159

A combination of spicy and fine chopped vegetables top noodles.

Lemon Coriander 159

Fine combination of lemon and coriander Soup.



AMRITSARI PAPAD

- | | |
|---|------------|
| Roasted Papad (1 Pcs) | 49 |
| <i>Crispy indian wafer made from lentil or punjabi flavor in tandoor.</i> | |
| Fry Papad (1 Pcs) | 49 |
| <i>Crispy indian wafer made from lentil or punjabi flavor, deep fried.</i> | |
| Masala Papad (1 Pcs) | 99 |
| <i>Crispy roasted papad topped with fresh onions, tomatoes, herbs, and zesty Indian spices.</i> | |
| Amritsari Masala Papad | 129 |
| <i>Chopped onion, potato, tomatoes, cucumbers, green chilly, lemon, chat masala cooked with dry heat on amritsari masala papad.</i> | |



SALADS / RAITA



- | | |
|---|------------|
| Green Salad | 119 |
| <i>Sliced cucumber, carrot, radish, tomato, lemon, and green chilly</i> | |
| Onion Salad | 89 |
| <i>Sliced onion and spices</i> | |
| Peanut Masala Salad | 219 |
| <i>Peanuts, onion, tomato, green coriander, green chilly, chaat masala, lemon juice and spices</i> | |
| Pineapple Raita | 189 |
| <i>Pineapple mixed with fresh curd.</i> | |
| Boondi Raita | 159 |
| <i>Gram flour puffs and jeera powder mixed with curd.</i> | |
| Mix Veg Raita | 159 |
| <i>Onion, tomato, cucumber, chopped and jeera powder mixed with curd.</i> | |
| Plain Curd | 89 |
| <i>Fresh curd.</i> | |
| Dahi Bhalla | 159 |
| <i>Soft lentil dumplings soaked in creamy yogurt, topped with tangy chutneys and aromatic spices.</i> | |

DALON KI PASAND

- | | | |
|---------------------|--|------------|
| CHEF SPECIAL | Haveli Special Dal Fry (Black) | 339 |
| | <i>Made with lentils urad daal black, spices and top desi ghee and degi mirch tadka</i> | |
| CHEF SPECIAL | Dal Makhani | 299 |
| | <i>Made with lentils Haveli special spicy served with butter and cream</i> | |
| | Yellow Dal Tadka | 299 |
| | <i>Wholesome yellow lentils tempered with aromatic spices, garlic, and fresh herbs for a rich, comforting taste.</i> | |
| | Yellow Dal | 299 |
| | <i>Lentils cooked with spices, topped with garlic and cumin</i> | |
| | Amritsari Chana Masala | 299 |
| | <i>White Chick peas cooked with an onion and tomato gravy with haveli spices served with ginger and coriander.</i> | |
| | Chana Dal Tadka | 299 |
| | <i>Yellow lentils tempered with aromatic spices, garlic, and herbs for a comforting, homestyle flavor.</i> | |
| | Rajma Masala | 299 |
| | <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 439

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

Paneer Tikka Butter Masala 399

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

Paneer Taka Tak 399

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

CHEF
SPECIAL

Paneer Lababdar 389

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 379

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

Shahi Paneer 379

Cottage cheese cashewnut gravies, haveli spices served with cream.

Palak Paneer 379

Cottage cheese haveli spices in Spinach onion & tomato with butter

Tomato Paneer 379

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

Matar Paneer 379

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

Paneer Bhurji 379

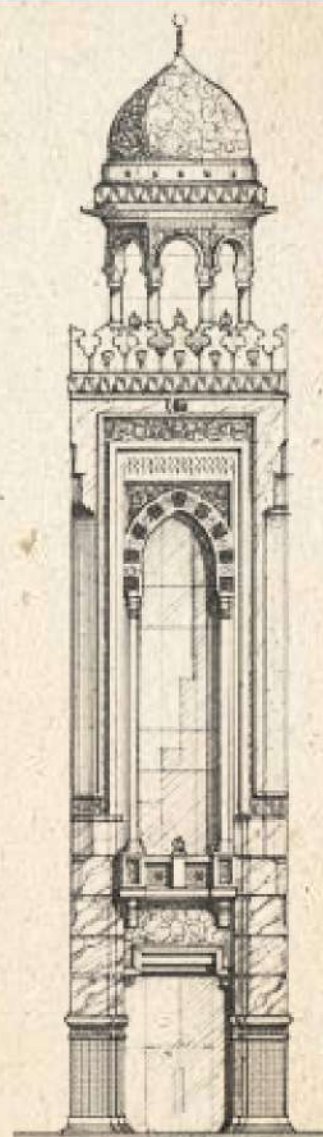
Grated Cottage Cheese, Cube Capsicum, haveli special spices, served with ginger and coriander.

Paneer Pasanda 379

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

Makhani Paneer 409

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



SUBZIYAN

CHEF
SPECIAL

Cheese Butter Masala 379

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

Gobhi Aloo Masala 289

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

Jeera Aloo 289

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

Dum Aloo 329

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

Mix Veg 299

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

Malai Kofta 369

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

Veg Kofta Curry 359

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

CHEF
SPECIAL

Punjabi Kofta 379

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

Palak Corn 359

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 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 379

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

CHEF
SPECIAL

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 with 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.

BASMATI KI BAHAAR

Plain Rice <i>Steamed rice.</i>	169
Matar Pulao <i>Basmati rice cooked with green peas.</i>	269
Jeera Rice <i>Basmati rice cooked with cumin seeds.</i>	219
Kashmiri Pulao <i>Steamed basmati rice cooked with mixed vegetables with butter and haveli special spices and dry fruits.</i>	299
Garlic Jeera Rice <i>Long grain white rice, cooked with cumin seeds and fresh garlic cloves, crushed, chopped chilies and served with coriander</i>	239
Plain Khichdi <i>Cooked with rice and moong lentils.</i>	249
Veg. Pulao <i>Veggies cooked with basmati rice.</i>	279
Masala Khichdi <i>A flavorful rice and lentil dish with aromatic spices.</i>	249



CHEF SPECIAL



BIRYANI KI DAAWAT

Veg Biryani <i>Basmati rice cooked with fresh chopped vegetable and spices and served with raita.</i>	319
Hyderabadi Dum Biryani <i>Basmati rice infused with our signature haveli special spices, layered with vegetables and served with raita.</i>	349
Haveli Special Biryani <i>Basmati rice infused with our signature haveli special spices, layered with vegetables and served with raita.</i>	399

CHEF SPECIAL

DOSA

Plain Dosa <i>A crispy, golden South Indian crepe made from fermented rice and lentil batter.</i>	179
Masala Dosa <i>Crispy dosa filled with spiced potato masala.</i>	199
Cheese & Panner Dosa <i>Crispy dosa stuffed with cheese and fresh paneer.</i>	259



ROTIYAN

Tandoori Roti

Indian flatbread in tandoor.

29

Plain Tawa Roti

Whole wheat bread cooked in tawa.

29

Tandoori Butter Roti

Indian flat bread coated with butter.

35

Makki Di Roti (seasonal)

Freshly Grounded dry corn flour bread.

69

Tawa Butter Roti

Whole wheat bread coated with butter.

35

Rumali Roti

Wheat flour baked in tawa.

49

Garlic Butter Roti

Whole wheat flour with garlic.

39

Missi Onion Roti

Gram flour flatbread with onions.

79

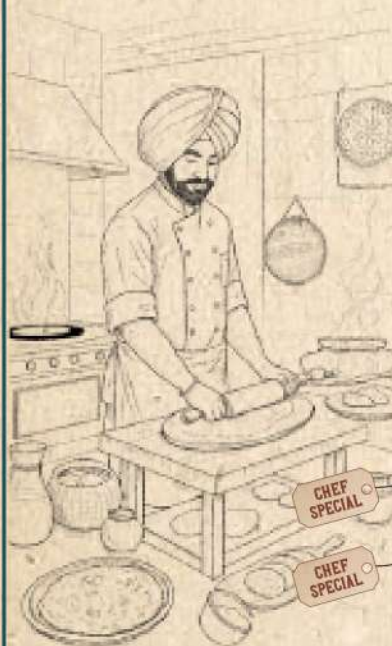
Missi Roti

Whole wheat flour, gram flour & haveli special Spices.

69



NAAN / KULCHA



Plain Naan

Flour and bake in tandoor.

69

Butter Naan

Flour and bake in tandoor coated in butter.

79

Garlic Naan

Flour, garlic bake in tandoor.

109

Kashmiri Naan

Flour bread Sweet, fruit and nut-filled naan.

149

Onion Naan

Soft tandoor-baked naan stuffed with flavorful onions and finished with a touch of aromatic herbs.

139

Cheese Naan

Flour bread stuffed with cheese and baked in tandoor.

149

Chur Chur Naan

Flaky crushed naan with rich, irresistible flavors.

169

Onion Kulcha

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

129

Stuffed aloo Kulcha

Soft kulcha stuffed with spiced potato filling and baked to golden perfection.

139

Paneer Kulcha

Crunchy bread stuffed with a cottage cheese filing, baked to golden perfection and served hot.

169



PARATHA

Lachha Paratha 79

Multi layered flour bread with butter.

Methi Paratha 89

Whole wheat flour methi with butter.

Tawa Plain Paratha 69

Pan-fried multi layered 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 119

Fresh potatoes and whole wheat flour in tawa.

Gobhi Tawa Paratha 139

Fresh cauliflower and whole wheat flour in tawa.

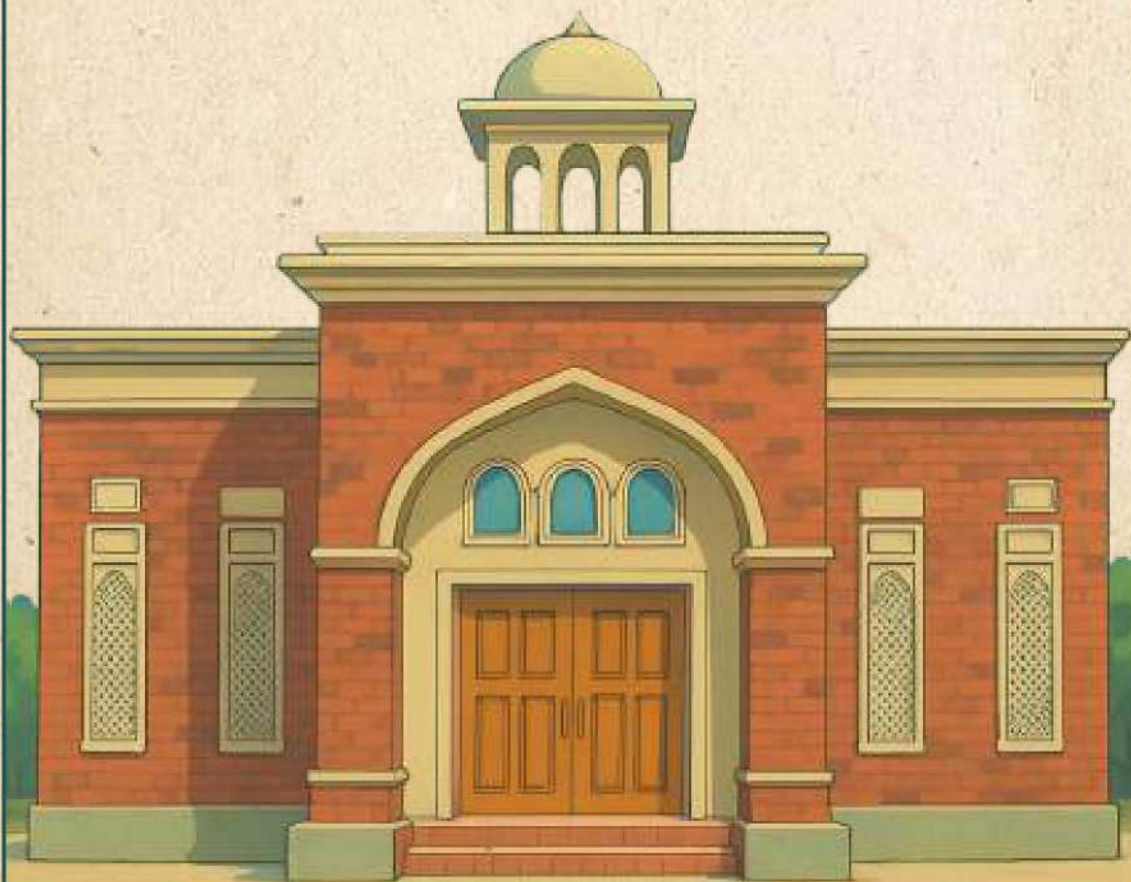
Mix Veg Paratha 139

Whole wheat paratha stuffed with spiced mixed vegetables, cooked golden and crisp.

CHEF
SPECIAL

Paneer Tawa Paratha 169

Cottage cheese and whole wheat flour in tawa.



CHINESE STARTERS

Chilly Paneer Dry 359

Stir-fried paneer with bell peppers and spicy sauces.

Veg Manchurian Dry 279

Fried Vegetables balls tossed in savory chinese-inspired sauce.

Chilly Mushroom Dry 339

Deep-fried mushrooms tossed with onions and bell peppers in a flavorful chili sauce.

Schezwan Paneer Dry 359

Spicy, stir-fried paneer cubes with Schezwan sauce.

Garlic Paneer 359

Paneer cooked in garlic-infused sauce.

Dragon Paneer 369

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

Veg Crispy 299

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

Crispy Corn 349

Deep-fried American corn tossed with ginger-garlic, chopped onions, and capsicum in a flavorful chili garlic sauce.

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.

Spring Roll 199

Crispy vegetables-filled rolls.

Chilli Potato 279

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

Honey Chilli Potato (Wedges / Fries) 299

Crispy potato are tossed in honey chilly sauce.

Honey Chilly Cauliflower 299

Crispy cauliflowers are tossed in honey chilly sauce.

Soya Chilly Chaap 339

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

Chinese Bhel 339

Crispy noodles mixed with veggies, sauces, and spices.



CHINESE MAIN COURSE

Schezwan Paneer Gravy 379

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

Paneer 65 389

Fried paneer cubes with Indian spices.

Gobhi 65 369

Fried Cauliflower florets with indian spices.

Veg Manchurian Gravy 299

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 339

Soyabean chunks cooked in spicy sauce.



Chilly Paneer Gravy 379

Fried paneer in spicy, tangy gravy with bell peppers.

Veg Chopsuey 339

Crispy noodles topped with a colorful mix of saucy vegetables.

RICE / NOODLES

Veg Chowmein 269

Stir-fried noodles with mixed vegetables.

Fried Rice 269

Cooked rice, finely chopped vegetables and seasoning ingredients.

Schezwan Fried Rice 329

Rice made with spicy / schezwan sauce and vegetables.

Cheese Garlic Noodles 299

Savory noodles infused with garlic and topped with melted cheese.

Veg Hakka Noodles 289

Stir-fried Hakka noodles with assorted vegetables.

Veg Schezwan Chowmein 279

Chowmein made with spicy schezwan sauce.



Paneer Schezwan Rice 349

Spicy Schezwan fried rice tossed with paneer and vegetables.

THALI

Amritsari Thali (Serves 1)

299

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

Haveli Special Thali (Serves 1)

379

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)

399

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)

299

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 Laccha, 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

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



AMRITSAR SPECIAL



Haveli Special Kulcha with Chana 199

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

Gobhi Kulcha with Chana 159

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 219

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 219

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

Aloo Paratha with Curd 159

Wheat flour bread with chopped spicy potatoes cooked in tawa.

Gobhi Paratha with Curd 159

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 219

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.

PIZZAS

Margherita Pizza

Only Cheese.

Garden Fresh

Onion, Fresh Tomato, Capsicum.

Cheesy Bite

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

Paneer Special

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

Paneer Tikka

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

269

299

319

339

319



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.

179

Veg Cheese Burger

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

149



SANDWICHES

Veg Sandwich

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

149

Veg Grilled Sandwich

Crispy grilled sandwich loaded with fresh veggies & tasty sauces.

179

Paneer Tikka Sandwich

Spicy paneer tikka filling with smoky flavors in toasted bread.

199

Paneer & Cheese Sandwich

Soft paneer layered with creamy melted cheese & herbs.

199

English Vegetable Sandwich

Classic vegetable sandwich with fresh veggies & creamy spread.

229

Plain Toast

Freshly toasted bread served with butter.

119

Garlic Toast

Crispy toast topped with garlic butter.

139

Cheese Toast

Golden toast topped with melted cheese.

159



*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/-



BEVERAGES



Amritsari Lassi (Sweet / Salted) 99

Mango Lassi 129

Haveli Special Lassi 149

Strawberry Lassi 129

Kesar Lassi 149

Butter Milk 119

Maharaja Lassi 249

Shikanji 129

Soft Drink 49

Packaged Drinking Water MRP

Diet Coke 99

Masala Coke 129

TEAS

(150-200 ml)

Milk Tea	59
Desi Masala Tea	59
Special Gur Tea	69
Dry Fruit Tea	89
Kulhad Chai	69



DESSERTS

Gulab Jamun (1pc)	49
Rasgulla (1pc)	49
Rasmalai (1pc)	69
Gajar Ka Halwa 200 Gm (seasonal)	199
Moong Dal Halwa 200 Gm	199
Chocolate Brownie With Sauce	159
Chocolate Brownie With Ice Cream	249
Matka Kulfi	109
Strawberry / Vanilla	99
Butterscotch	109
Chocolate	119
Mango	109
Tutty Fruity	119
Kesar Kheer	159



HOT BREWS

Espresso (without Milk)	89
Americano	109
Cappuccino	129
Flavoured Cappuccino	149
Latte	129
Swiss Mocha	179
Flat White	179
Cortado	179
Hot Chocolate	149
Hot Chocolate Bubblegum	179
Hazelnut Mocha	179
Brownie Affogato	199

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

GREEN TEAS

Lemon	99
Tulsi	99
Lemon And Honey	99

COLD BREWS FRAPPE

Samroze Classic Frappe	229
Caramel Frappe	229
Hazelnut Frappe	249
Mocha Brownie Frappe	279

COLD BREWS ICED COFFEE

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

MOCKTAILS & COOLERS

Fresh Lime Soda	109
Classic Mojito	189
Blue Moon	189
Fruit Sangria	219
Guava Chilli	219
Passion Fruit Cooler	219
Cranberry Iced Cooler	219
Tropical Mango Cooler	219
Passion Fruit Iced Tea	189
Peach Iced Tea	189

SHAKES

Wildberries Shake	219
Caramel Biscoff	289
Oreo Mud Shake	219
Mango & Almond Shake	199
Strawberry Bliss	199
Blueberry Bliss	199
Bubblegum Shake	219
Kit-kat	219
Nutella Shake	239
Café La Tiramisu	239



* GST Extra as Applicable.

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

