



AMRITSAR HAVELI®

WORLD RECORD HOLDER RESTAURANT CHAIN

(EXCLUSIVE MENU)

• **OUR OUTLETS** •

ANDHRA PRADESH | ARUNACHAL PRADESH | ASSAM | BIHAR
CHHATTISGARH | DELHI | GUJARAT | HARYANA | KARNATAKA
JAMMU & KASHMIR | LEH - LADAKH | MADHYA PRADESH | PUNJAB
MAHARASHTRA | RAJASTHAN | TELANGANA | UTTAR PRADESH
UTTARAKHAND

www.amritsarhaveligroup.com

**For Reservation Call :
9511110917 / 9511110918**

Please Allow Us 30 Minutes To Serve You Best

Order Once Placed Will Not Be Cancelled

If You Are Allergic, Please Call For Assistance

Rates Are Subject To Change Without Prior Notice

Thanks for Visiting us

For Complaints / Suggestions

Email us at : info@amritsarhaveligroup.com

* T&C APPLY * PACKING CHARGES EXTRA

* PRICES ARE SUBJECT TO CHANGE

* TAXES AS APPLICABLE

MOCKTAILS

FRESH LIME SODA

149

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

CLASSIC MOJITO

189

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

BLUE MOON

199

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

FRUIT SANGRIA

259

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

GUAVA CHILLI

219

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

PASSION FRUIT COOLER

249

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

CRANBERRY ICED COOLER

219

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

TROPICAL MANGO COOLER

249

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

PASSION FRUIT ICED TEA

249

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

PEACH ICED TEA

219

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

SHAKES

WILDBERRIES SHAKE

239

A rich and creamy shake made with mixed berries

CARAMEL BISCOFF

289

A rich and creamy shake with caramel flavour and biscoff spread

OREO MUD SHAKE

239

A rich Vanilla shake with blended Oreo cookies chunks

MANGO & ALMOND SHAKE

239

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

STRAWBERRY BLISS

209

This indulgent shake combines luscious strawberry pure with creamy vanilla ice cream and a splash of milk, resulting in a perfectly smooth and velvety texture

BLUEBERRY BLISS

219

This delectable shake combines succulent blueberry puree with rich vanilla ice cream and a splash of milk, creating a smooth, velvety texture that's both refreshing and satisfying

BUBBLEGUM SHAKE

229

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

KIT-KAT

239

Enjoy a decadent blend of creamy vanilla ice cream and crunchy Kit Kat chocolate bars, delivering a delightful fusion of smooth and crispy textures in every sip

NUTELLA SHAKE

289

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

BLACK CURRENT SHAKE

269

A rich, creamy and refreshing shake with the delicious taste of black current.

CAFÉ LA TIRAMISU

279

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

BEVERAGES

(200-250 ml)

AMRITSARI LASSI (SWEET/ SALTED)	109
MANGO LASSI	139
MAHARAJA LASSI	269
HAVELI SPECIAL LASSI	199
STRAWBERRY LASSI	169
KESAR LASSI	169
CHAAS	99
PACKAGED DRINKING WATER	MRP
DIET COKE	79
SOFT DRINK	69
HOT CHOCOLATE MILK	159
GINGER ALE	129
BUTTER MILK	109
SHIKANJI	109

TEA / COFFEE

(150-200 ml)

MILK TEA	79
DESI MASALA TEA	79
BLACK TEA	79
SPECIAL GUR TEA	89
HOT COFFEE	99
BLACK COFFEE	99

SOUPS

SWEET CORN	199
<i>Lightly spiced soup with sweet corn and other veggies.</i>	
VEG. CLEAR	199
<i>Seasonable veggies Comforting and light soup.</i>	
CREAM OF TOMATO	219
<i>Fresh Tomato and cream lightly spiced soup croutons.</i>	
HOT & SOUR	199
<i>A combination of spicy and fine chopped vegetables.</i>	
TALUMEIN	199
<i>A combination of spicy and sour with vegetables and noodles.</i>	
MANCHOW	199
<i>A combination of spicy and fine chopped vegetables top noodles.</i>	
LEMON CORIANDER	199
<i>Fine combination of lemon and coriander Soup.</i>	
CREAM OF MUSHROOM	219
<i>Rich, creamy and full of mushroom flavour..</i>	
CREAM OF BROCOLLI	229
<i>Smooth, creamy and deliciously comforting with fresh broccoli flavour.</i>	

SIZZLERS

VEG COMBINATION SIZZLER	439
<i>Chinese Sizzler – Combination Rice & Noodles with Stir-Fried Vegetables.</i>	
PANEER CHILLY SIZZLER	419
<i>Chinese Sizzler – Paneer in Chilly Sauce with only Rice with Stir-Fried Vegetables.</i>	
PANEER TIKKA SIZZLER	439
<i>Tandoori Masala-Flavoured Paneer with Rice & Spicy Sauce.</i>	
ITALIAN SIZZLER	439
<i>Risotto Rice with Crostini Potatoes & Sauce.</i>	
VEG STEAK WITH PEPPER SAUCE SIZZLER	399
<i>Vegetable Steak Patty with Grilled Vegetables, Rice, Potato with Pepper Sauce.</i>	
COTTAGE CHEESE STEAK MARINATED ZUCCHINI & POTATO	419
<i>Mexican Rice & American Corn with Barbeque Sauce.</i>	

BURGERS

VEG CHEESE BURGER	159
DOUBLE CHEESE BURGER	189
GRILLED CHEESE BURGER	229

*Served with Fries *Extra cheese 50/-

SANDWICHES

VEG GRILLED SANDWICH	199
PANEER TIKKA SANDWICH	219
PANEER & CHEESE SANDWICH	259
ENGLISH VEGETABLE SANDWICH	259

*Served with Fries

SIDES

PANEER PAKODA <i>Paneer, dipped in a spiced gram flour batter and deep-fried.</i>	339
ASSORTED PAKODA <i>Deep-fried fritters made with a variety of vegetables and spices, offering a mix of flavors and textures.</i>	289
FRENCH FRIES <i>Fresh potatoes, cooked in vegetable oil and seasoned with salt.</i>	189
MASALA FRIES <i>Crispy French fries coated in tangy peri peri seasoning, offering a spicy and flavorful kick.</i>	229
PERI PERI FRIES <i>Crispy golden fries tossed in fiery peri peri seasoning for a bold, spicy, and tangy flavor.</i>	229
CUTLETS <i>Crispy, golden and flavourful patties served as a delicious snack or appetizer.</i>	249

PIZZAS

MARGHERITA PIZZA

Only Cheese

299

GARDEN FRESH

Onion, Fresh Tomato, Capsicum

339

CHEESY BITE

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

339

PANEER TIKKA

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

379

PANEER SPECIAL

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

399

MEXICAN PIZZA

Crispy, cheesy and loaded with Mexican flavours..

399

MEDITERIAN PIZZA

A flavoured pizza topped with fresh veggies, cheese and aromatic herbs.

399

PASTAS

WHITE SAUCE PASTA

Creamy paste in a rich white sauce with garlic

329

RED SAUCE PASTA

Pasta tossed in a tangy tomato sauce with herbs

329

CREAMY TOMATO PENNE

Creamy Tomato Penne: Fresh marinara sauce, béchamel, vegetables, and Parmesan cheese

329

PESTO SPAGHETTI & TOMATO

Pasta in house-made basil pesto sauce, cherry tomatoes, and vegetables

389

GARLIC BREADS

PLAIN GARLIC BREAD (4 PCS)

179

CHEESE GARLIC BREAD (4 PCS)

199

PREMIUM GARLIC BREAD (4 PCS)

219

STUFFED CHEESE GARLIC BREAD (4 PCS)

249

CONTINENTAL

BAKED VEG

549

A fresh vegetables baked in a rich, creamy and flavourful sauce..

SPINACH CORN BAKED

599

A creamy blend of spinach and sweet corn, baked to perfection.

AGLIO E OLIO

599

Pasta tossed with garlic, olive oil and aromatic herbs.

LASAGNA

599

Delicious layers of pasta, rich vegetables and creamy sauce, perfectly baked for a comforting Italian delight.

SAUTE VEGETABLE

269

Fresh vegetables lightly sautéed with herbs and aromatic seasonings.

MEXICAN WRAP

289

delicious wrap filled with flavourful vegetables, spices and Mexican-style flavours.

NACHOS

299

Crispy tortilla chips topped with flavourful sauces, cheese and delicious toppings..

MUSHROOM DUPLEX

389

Stuffed mushrooms are filled with cheese, vegetables, and haveli special spices, coated with fine quality bread crumbs.

CHEESE BALLS

399

Crispy golden rolls stuffed with delicious, creamy cheese.

SOYA CHAAP

CHEESE CHAAP (8 Pcs) 339

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

HARYALI CHAAP (8 Pcs) 309

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

ACHAARI CHAAP (8 Pcs) 329

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

MALAI CHAAP (8 Pcs) 329

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

CHAAP PLATTER (12 Pcs) 659

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

KATHI ROLL

PANEER KATHI ROLL 259

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

MUSHROOM KATHI ROLL 259

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



PANEER & MUSHROOM KATHI ROLL 279

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

CHILLY PANEER KATHI ROLL 259

Spicy and flavorful Chilly Paneer wrapped in a soft paratha, complemented by fresh vegetables and tangy sauces, for a delicious and satisfying Roll.

SOYA MALAI TIKKA KATHI ROLL 259

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

CHINESE STARTERS

GARLIC PANEER 369

Paneer cooked in garlic-infused sauce.

CHILLY PANEER DRY 369

Stir-fried paneer with bell peppers and spicy sauces.

VEG MANCHURIAN DRY 309

Fried Vegetables balls tossed in savory chinese-inspired sauce.

CHILLY MUSHROOM DRY 329

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

SCHEZWAN PANEER DRY 369

Spicy, stir-fried paneer cubes with Schezwan sauce.

DRAGON PANEER 389

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

CHILLY POTATO 279

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

HONEY CHILLY POTATO (Wedges / Fries) 289

Crispy potato are tossed in honey chilly sauce.

VEG CRISPY 279

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

CHINESE BHEL 269

Crispy noodles mixed with veggies, sauces, and spices.

SOYA CHILLY CHAAP 289

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

BABY CORN CRISPY IN HOT CHILLY SAUCE 389

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

BABY CORN CRISPY 389

Crispy fried baby corn, a delightful and crunchy appetizer.

CRISPY CORN 299

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

SPRING ROLL 299

Crispy vegetables-filled rolls.

HONEY CHILLY CAULIFLOWER 339

Crispy cauliflowers are tossed in honey chilly sauce.

CHEESE CIGAR ROLLS WITH PLUM SAUCE 339

Crispy rolls filled with creamy, gooey cheese, fried to golden perfection.

CRISPY THREAD PANEER WITH SWEET CHILLY SAUCE 439

Crispy paneer strips served with a sweet and mildly spicy chilli sauce.

CHINESE MAIN COURSE

CHEF
SPECIAL

CHILLY PANEER GRAVY

369

Fried paneer in spicy, tangy gravy with bell peppers.

SCHEZWAN PANEER

369

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

PANEER 65

369

Fried paneer cubes with Indian spices.

GOBHI 65

299

Fried Cauliflower florets with indian spices.

VEG MANCHURIAN GRAVY

309

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

VEG CHOPSUEY

319

Crispy noodles topped with a colorful mix of saucy vegetables.

CHINESE CHOPSUEY

339

A delightful blend of crispy noodles and saucy mixed vegetables.

VEGETABLES IN SWEET & SOUR SAUCE

359

Assorted vegetables in tangy sweet chilly sauce..

RICE / NOODLES

SCHEZWAN FRIED RICE

299

Rice made with spicy / schezwan sauce and vegetables.

CHEF
SPECIAL

PANEER SCHEZWAN RICE

319

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

PANEER FRIED RICE

319

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

MUSHROOM FRIED RICE

319

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

VEG FRIED RICE

289

Cooked rice, finely chopped vegetables and seasoning ingredients.

VEG CHOWMEIN

289

Stir-fried noodles with mixed vegetables.

VEG SCHEZWAN CHOWMEIN

299

Chowmein made with spicy schezwan sauce.

VEG HAKKA NOODLES

299

Stir-fried Hakka noodles with assorted vegetables.

PANEER GARLIC NOODLES

319

Savory noodles infused with garlic and topped with melted cheese.

TANDOOR SE

CHEF SPECIAL

HAVELI PANEER TIKKA (8 Pcs) **379**

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

ACHARI PANEER TIKKA (8 Pcs) **359**

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

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

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

MALAI PANEER TIKKA (8 Pcs) **379**

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

HARYALI PANEER TIKKA (8 Pcs) **369**

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

ACHARI MUSHROOM TIKKA (12 Pcs) **359**

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) **369**

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

CHEF SPECIAL

HAVELI TANDOORI PLATTER (14 Pcs) **699**

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) **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) **359**

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

HARA BHARA KEBAB (8 Pcs) **359**

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

DAHI KE SHOLE (6 Pcs) **369**

Hung Curd, Bel Pepper Stuffing In Bread & Fried

DAHI KABAB (8 Pcs) **369**

Hung Curd, Dry Fruits, Bel Pepper & Fried

MALAI BROCCOLI (8 Pcs) **399**

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

ROASTED PINEAPPLE (8 Pcs) **279**

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

KURKURA PANEER TIKKA (8 Pcs) **359**

Crispy paneer tikka coated with flavorful spices and grilled to perfection.

TANDOORI BROCOLLI **399**

Fresh broccoli marinated in aromatic spices and char-grilled to perfection..

RAJMA GALAUTI KEBAB **449**

Soft and flavourful rajma kebabs, delicately spiced for a rich and irresistible taste..

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 BUTTER MASALA 369

Tender paneer in a rich, creamy tomato-butter gravy, infused with aromatic spices.

PANEER TIKKA BUTTER MASALA 379

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

PANEER TAKA TAK 369

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

PANEER LABABDAR 379

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

KADHAI PANEER 369

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

SHAHI PANEER 379

Cottage cheese cashewnut gravies, haveli spices served with cream.

PALAK PANEER 369

Cottage cheese haveli spices in Spanish with cream and desi ghee.

TOMATO PANEER 369

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

PANEER PASANDA 369

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

MATAR PANEER 369

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

PANEER BHURJI 369

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

CHEF SPECIAL

MAKHANI PANEER 429

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

PANEER DIWANI HANDI 379

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

PANEER LAZIZ 369

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 369

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

PANEER ANGARA 389

Smoky paneer cubes cooked in spicy angara gravy with rich Indian spices and fiery flavors

PANEER RARA MASALA 389

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

SUBZIYAN

CHEF SPECIAL

CHEESE BUTTER MASALA 439

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

GOBHI ALOO MASALA 269

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

MIX VEG 339

Fresh beans cauliflower capsicum peas carrot Paneer tomato & onion gravy

JEERA ALOO 269

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

KASHMIRI DUM ALOO 329

Fresh baby potatoes fry in desi ghee cooked haveli special spices onion & tomatoes, cashewnut gravy.

STUFFED DUM ALOO 359

Baby potatoes stuffed with a rich, flavourful filling, slow-cooked in a creamy, aromatic Indian gravy infused with traditional spices for a deliciously royal taste.

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

PUNJABI KOFTA 389

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

PALAK CORN 379

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

SARSON DA SAAG (SEASONAL) 349

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

MUSHROOM MATAR MASALA 369

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

CHEF SPECIAL

ROASTED MUSHROOM MASALA 399

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

PALAK MUSHROOM 369

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

MUSHROOM DO PIAZA 379

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

VEG KOLHAPURI 369

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

SUBZIYAN

CORN METHI MALAI

339

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

KAJU KORMA

369

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

BAIGAN BHARTA

289

Smoky roasted baingan cooked with onions, tomatoes, green chillies and traditional spices for an authentic, hearty Punjabi flavour.

VEG KADHAI

329

Fresh vegetables cooked in a spicy, flavourful Indian masala.

VEG JHALFREZI

349

A colourful mix of fresh vegetables tossed in a spicy, tangy masala. A vibrant and flavourful North Indian favourite.

KAJU CURRY

379

Rich and creamy curry made with premium cashews. A mildly spiced, deliciously indulgent vegetarian delight.

VEG KEEMA MASALA

329

Flavourful plant-based keema cooked with aromatic spices. A rich, spicy and satisfying vegetarian delight.

KURKURI BHINDI

289

Crispy, crunchy okra tossed with flavourful Indian spices. A delicious and irresistible vegetarian delight.

BHINDI MASALA

289

Crispy yet tender bhindi tossed in a spicy onion-tomato masala. A simple flavourful and satisfying Indian favourite.

STUFFED CAPSICUM

329

Stuffed capsicum filled with a savoury, spiced stuffing and cooked to tender perfection.

STUFFED TOMATO

329

Stuffed tomato filled with a savoury, spiced stuffing and cooked to tender perfection.

SEASONAL VEG

299

Fresh seasonal vegetables cooked with aromatic spices and flavourful Indian masala.

KADHAI CHAAP GRAVY

319

Tender chaap cooked in a rich, spicy onion-tomato gravy with aromatic Indian spices.

BUTTER CHAAP GRAVY

339

Tender chaap cooked in a rich, creamy buttery gravy with aromatic Indian spices.

MASALA CHAAP GRAVY

319

Spicy, flavourful chaap cooked with aromatic Indian spices.

SHAHI CHAAP GRAVY

329

Tender chaap in a rich, creamy, mildly spiced shahi gravy.

DALON KI PASAND

CHEF
SPECIAL

HAVELI SPECIAL DAL FRY

339

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

CHEF
SPECIAL

DAL MAKHANI

349

Made with lentils Haveli special spices served with butter and cream.

YELLOW DAL FRY

289

Lentils cooked with spices, topped with garlic and cumin.

YELLOW DAL TADKA

299

Lentils cooked with haveli special spices top garlic and jeera tadka.

AMRITSARI CHANA MASALA

299

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

RAJMA MASALA

299

Red Kidney Beans Cooked in haveli special spices tomatoes and onion gravy served with ginger and coriander.

SALADS

GREEN SALAD

139

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

ONION SALAD

69

Sliced onion and spices.

PEANUT MASALA SALAD

199

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

RUSSIAN SALAD

249

Fresh vegetables in a creamy, refreshing dressing.

CAESAR SALAD

249

Crisp fresh greens tossed in a creamy, flavourful dressing.

RAITA

PINEAPPLE RAITA

Pineapple mixed with fresh curd.

199

BOONDI RAITA

Gram flour puffs and jeera powder mixed with curd.

179

MIX VEG RAITA

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

179

PLAIN CURD

Fresh curd.

89

AMRITSARI PAPAD

ROASTED PAPAD (1 Pcs)

Crispy Indian wafer made from lentil or Punjabi flavor in tandoor.

69

FRY PAPAD (1 Pcs)

Crispy Indian wafer made from lentil or Punjabi flavor, deep fried.

69

MASALA PAPAD (1 Pcs)

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

109

AMRITSARI MASALA PAPAD

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

129

BIRYANI KI DAAWAT

VEG BIRYANI

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

329

HYDERABADI DUM BIRYANI

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

359

CHEF
SPECIAL

HAVELI SPECIAL BIRYANI

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

439

CHEF
SPECIAL

MAHARAJA BIRYANI

Paneer Tikka, Paneer Ajwani Tikka, Mushroom Tikka, Veg Seekh Kebab, Special Biryani, Raita, Plain Gravy, Lachha Onion, 2 Papad, Mint Sauce, 2 Gulab Jamun.

879

BASMATI KI BAHAR

PLAIN RICE	Half	159	Full	219
<i>Steamed rice.</i>				
JEERA RICE	Half	169	Full	229
<i>Basmati rice cooked with cumin seeds.</i>				
GARLIC JEERA RICE				269
<i>Long grain white rice, cooked with cumin seeds and fresh garlic cloves crushed, chopped chilies and served with coriander.</i>				
VEG PULAO				309
<i>Veggies cooked with basmati rice.</i>				
MATAR PULAO				329
<i>Basmati rice cooked with green peas.</i>				
KASHMIRI PULAO				349
<i>Steamed basmati rice cooked with mixed vegetables with butter and haveli special spices and dried fruit.</i>				
PLAIN KHICHDI				269
<i>Cooked with rice and moong lentils.</i>				
MASALA KHICHDI				319
<i>Mung lentils, basmati rice, onions, tomatoes and haveli special spices.</i>				

ROTIYAN

TANDOORI ROTI	39
<i>Indian flatbread in tandoor.</i>	
TANDOORI BUTTER ROTI	49
<i>Indian flat bread coated with butter.</i>	
PLAIN TAWA ROTI	39
<i>Whole wheat bread cooked in tawa.</i>	
TAWA BUTTER ROTI	49
<i>Whole wheat bread coated with butter.</i>	
RUMALI ROTI	49
<i>Wheat flour baked in tawa.</i>	
MAKKI DI ROTI	89
<i>Freshly Grounded dry corn flour bread.</i>	
MISSI ONION ROTI	89
<i>Gram flour flatbread with onions.</i>	
MISSI ROTI	69
<i>Whole wheat flour, gram flour & haveli special Spices.</i>	
GARLIC BUTTER ROTI	79
<i>Whole wheat flour with garlic.</i>	

NAAN

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.

89

CHEESE NAAN

Flour bread stuffed with cheese and baked in tandoor.

119

CHEF
SPECIAL

KASHMIRI NAAN

Flour bread Sweet, fruit and nut-filled naan.

169

CHEF
SPECIAL

CHUR CHUR NAAN

Flour Crunchy, layered of ghee.

169

CHUR CHUR NAAN PLATTER

Whole wheat flour Flat Crunchy Bread layered With Ghee And Baked In Tandoor With Chana.

369

PARATHA

METHI PARATHA

Whole wheat flour kasoori methi with butter.

79

LACHHA PARATHA

Multi layered flour bread with butter.

79

LAL MIRCH PARATHA

Multi layered flour bread with red chillies and butter.

79

HARI MIRCH PARATHA

Multi layered flour bread with green chillies and butter.

79

TAWA PLAIN PARATHA

Pan-fried multi layered bread with butter.

69

ALOO TAWA PARATHA

Fresh potatoes and whole wheat flour in tawa.

139

GOBHI TAWA PARATHA

Fresh cauliflower and whole wheat flour in tawa.

169

CHEF
SPECIAL

PANEER TAWA PARATHA

Cottage cheese and whole wheat flour in tawa.

199

AMRITSAR SPECIAL

(9-10 inches)

(Timings: 12pm to 4pm)

CHEF
SPECIAL

HAVELI SPECIAL KULCHA WITH CHANA 299

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

GOBHI KULCHA WITH CHANA 269

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

MIX VEG KULCHA WITH CHANA 289

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

ONION KULCHA WITH CHANA 259

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

PANEER KULCHA WITH CHANA 299

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

MASALA KULCHA WITH CHANA 259

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

STUFFED ALOO KULCHA WITH CHANA 269

Crunchy bread with potatoes and haveli special spices with butter

GARLIC KULCHA WITH CHANA 259

Crunchy bread with garlic and haveli special spices with butter.

STUFFED CHEESE KULCHA WITH CHANA 299

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

ALOO PARATHA WITH CURD 229

Wheat flour bread with chopped spicy potatoes cooked in tawa.

GOBHI PARATHA WITH CURD 259

Wheat flour bread with chopped spicy cauliflower cooked in tawa.

PANEER PARATHA WITH CURD 279

Wheat flour bread with chopped spicy paneer cooked in tawa.

CHEF
SPECIAL

HAVELI SPECIAL PARATHA WITH CURD 279

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

CHOLE BHATURE 199

Fluffy fried bread paired with haveli special spices served with chole

THALI

(Timings 12pm to 4pm)

AMRITSARI THALI (Serves 1-2)

399

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

HAVELI SPECIAL THALI (Serves 1-2)

549

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

PUNJABI THALI (Serves 1-2)

549

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

JAIN THALI (No Onion / No Garlic) (Serves 1-2)

399

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

MAHARAJA THALI (Serves 3-4)

1599

Yellow Dal, Dal Makhani, Chana Masala, Papad, Kadhai Paneer, Mushroom Masala,
Mix Veg, Gobhi Aloo, Pineapple Raita, Jeera Rice, 2 Roti, 1 Lachha Paratha, 1 Butter Naan,
Salad, Lachha Onion, Pickle, Mint Sauce, 2 Gulab Jamun, Maharaja Lassi

KOHINOOR THALI (Serves 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 Laccha Paratha,
2 Missi Roti, 2 Papad, 2 Mix Veg Raita, 2 Maharaja Lassi, 6 Gulab Jamun

WORLD RECORD KULCHA THALI (Serves 2-3)

1199

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

COLD BREWS FRAPPE

HAVELI CLASSIC FRAPPE

219

A classic authentic blended cold coffee

CARAMEL FRAPPE

239

A cold coffee with Caramel flavour

HAZELNUT FRAPPE

249

A cold coffee with Hazelnut flavour

MOCHA BROWNIE FRAPPE

259

A chocolatey cold coffee with blended chunks of brownie

COLD BREWS ICED COFFEE

CLASSIC

199

*A coarse grounded coffee soaked overnight and filtered after 16 hours.
Served with Ice on the rocks*

CRANBERRY

219

A cold brew with Cranberry flavour infusion

ICED LATTE

219

An iced latte is a chilled espresso-based drink mixed with cold milk and ice, offering a creamy and refreshing coffee experience.

DESSERTS

GULAB JAMUN (2 PCS)	139
RASMALAI (1 PC)	99
CHOCOLATE BROWNIE WITH SAUCE	199
CHOCOLATE BROWNIE WITH ICE CREAM	239
DESI GHEE GAJAR KA HALWA (SEASONAL)	239
DESI GHEE MOONG DAL HALWA (SEASONAL)	239
BROWNIE SIZZLER	299
STRAWBERRY / VANILLA (1 SCOOP)	99
BUTTERSCOTCH / CHOCOLATE (1 SCOOP)	109
MANGO (1 SCOOP)	109
TUTTY FRUITY (1 SCOOP)	129
BLACK CURRENT (1 SCOOP)	119
AMERICAN NUTS (1 SCOOP)	129

Thanks for Visiting us

For Complaints / Suggestions
Email us at : info@amritsarhaveligroup.com



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