



AMRITSAR **HAVELI**®

WORLD RECORD HOLDER RESTAURANT CHAIN

(EXCLUSIVE MENU)

• OUR OUTLETS •

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

For Reservation Call :

98987 61443

www.amritsarhaveligroup.com

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

* T&C APPLY * PACKING CHARGES EXTRA
* PRICES ARE SUBJECT TO CHANGE
* TAXES AS APPLICABLE

COOLER & COLADAS

CLASSIC MOJITO 220

Your choice of flavor with mojito syrup, lime juice, mint leaves, soda, and SpriteLemon Mint / Green Apple / Orange / Kiwi Mint

BLUE ANGEL 230

Colue curacao juice with sparkling lemon water

PURPLE KISS 220

Black currant, lemon juice and vanilla ice cream soda water

APPLE SHINE 220

Lemon juice, blue curacao, a dash of pineapple and apple juice, loaded with ice cream and fizz

FIRST LOVE 250

Strawberry purée ice cream, strawberry juice, and coconut milk

PINA COLADA 250

Pineapple juice with coconut milk and ice cream

BLOOD ORANGE 220

Orange juice with crushed ice, mixed in an aerated drink and topped with strawberry syrup

MANGO TANGO 250

Tango combination of mango juice and mango ice cream blended together garnished with mint and a dash of lime.

GUAVA MARY 210

Sweet, spicy, and tangy dish made with guava juice, tabasco sauce, black salt lime juice, and crushed ice

MAI TAI 250

Combination of orange, pineapple, and lime juice blended with crushed ice and garnished orange juice

FRUIT PUNCH 240

A vibrant medley of tropical fruits, combining sweet and tangy flavors, served over ice for a perfectly refreshing

AERATED DRINKS BEVERAGES

MINERAL WATER	MRP
DIET COKE	MRP
SOFT DRINK	MRP
FRESH LIME SODA	130
AMRITSARI LASSI	140
MANGO LASSI	150
HAVELI SPECIAL LASSI	250
STRAWBERRY LASSI	160
CHAAS	80
OREO MILK SHAKE	250
<i>Cool, creamy, and packed with Oreo goodness —your perfect sweet escape.</i>	
KIT KAT SHAKE	270
<i>A luxurious shake combining smooth ice cream with crushed KitKat wafers for the perfect balance of creaminess and crunch.</i>	
CHOCOLATE SHAKE	260
<i>A smooth and creamy blend of chilled milk and rich chocolate, perfectly crafted for a timeless, refreshing treat.</i>	
VANILLA SHAKE	240
<i>A timeless favorite made with rich vanilla ice cream and cold milk, blended to perfection for a creamy, silky-smooth experience.</i>	
STRAWBERRY SHAKE	240
<i>A luxurious shake made with ripe strawberries and smooth ice cream, delivering a perfect balance of sweetness and freshness.</i>	
CHOCOLATE BROWNIE SHAKE	280
<i>A luxurious blend of rich chocolate ice cream and moist brownie bites, delivering a thick, creamy shake with a satisfying, fudgy finish.</i>	
MANGO SHAKE	240
<i>A rich and creamy blend of chilled milk and ripe mango pulp, delivering a smooth tropical flavor with a naturally sweet, refreshing finish.</i>	
FERRERO ROCHER SHAKE	280
<i>A decadent blend of chocolate and roasted hazelnut notes, crafted into a thick, creamy shake with a luxurious finish.</i>	

SOUPS

SWEET CORN VEG SOUP 180

A wholesome blend of juicy sweet corn and crisp vegetables, creating a mildly sweet and satisfying soup.

SWEET CORN PLAIN SOUP 170

A delicately prepared soup featuring fresh sweet corn, slow-cooked and blended to a silky consistency with mild seasoning for a soothing flavor.

VEG CLEAR SOUP 170

A soothing, crystal-clear soup simmered with crisp vegetables and subtle herbs for a refreshing, wholesome experience.

CREAM OF TOMATO SOUP 190

A smooth and creamy soup made from ripe tomatoes, lightly seasoned for a rich and comforting taste.

CHEESE CORN TOMATO SOUP 220

Creamy, tangy, and cheesy with sweet corn in every spoonful.

HOT & SOUR SOUP 190

A spicy and tangy soup with a perfect balance of heat and sourness, loaded with fresh vegetables.

BROCCOLI ALMOND SOUP 260

A creamy and nutritious soup made with fresh broccoli and blended almonds, lightly seasoned for a smooth taste.

VEG MANCHOW SOUP 190

A bold and tangy soup with sautéed vegetables, aromatic spices, and a crunchy noodle topping.

LEMON CORIANDER SOUP 180

A tangy and soothing broth blended with zesty lemon and fragrant coriander for a vibrant, refreshing taste.

MEXICAN CHILLI BEAN SOUP 270

A hearty and flavorful soup made with tender beans, tomatoes, and traditional Mexican spices, slow-cooked to a rich, comforting consistency.

KHOW SUEY SOUP 290

A rich and creamy Burmese-style soup made with coconut milk, tender noodles, and mildly spiced broth, served with fresh garnishes.

CREAM OF MUSHROOM SOUP 240

A smooth and creamy soup made with fresh mushrooms, simmered in a rich, velvety base for a comforting and earthy flavor.

VEG MUSHROOM SOUP 230

A light and comforting soup made with fresh mushrooms and assorted vegetables, gently simmered for a smooth and wholesome flavor.

MINNIE STRONE SOUP 230

A hearty Italian vegetable soup made with fresh seasonal vegetables, beans, and pasta, simmered in a flavorful tomato broth.

TOM YUM PAK SOUP 290

A light and tangy Thai-style soup made with fresh vegetables, aromatic herbs, and a mildly spicy, sour broth.

VEG WONTON SOUP 210

A light and flavorful soup featuring delicate vegetable wontons served in a clear, mildly seasoned broth.

AMRITSARI PAPAD

ROASTED PAPAD	45
FRY PAPAD	50
MASALA PAPAD	70
AMRITSARI MASALA PAPAD	110

CHINESE STARTERS

CHILLY PANEER DRY	360
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Stir-fried paneer with bell peppers and spicy sauces.

VEG MANCHURIAN DRY	330
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Fried Vegetables balls tossed in savory chinese-inspired sauce.

CHILLY MUSHROOM DRY	400
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Deep fried mushroom tossed onion bell pepper n some chilly touch chilly sauce.

SCHEZWAN PANEER DRY	400
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Spicy, stir-fried paneer cubes with Schezwan sauce.

CHEF SPECIAL CHILLY / HONEY CHILLY POTATO	340
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Crispy potato are tossed in honey chilly sauce.

VEG CRISPY	340
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Assorted veggies in crispy batter, tossed in tangy, spicy sauce.

CHINESE BHEL	350
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Crispy noodles mixed with veggies, sauces, and spices.

SOYA CHILLY CHAAP	380
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Soya chaap pieces stir-fried with bell peppers, onions, and a spicy chilly sauce

CRISPY CORN	360
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Deep fried American corn tossed in ginger garlic chop onion n capsicum tossed chilly n garlic sauce...

SPRING ROLL	320
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Crispy vegetables-filled rolls.

VEG LOLLIPOP	330
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These veg lollipops are crispy fried balls made with a mixed vegetable filling in the Indo-Chinese cuisine

CHEF SPECIAL CHINESE CIGAR ROLL	330
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Crispy fried rolls filled with finely chopped vegetables and mild seasonings, served hot and golden for a crunchy appetizer.

TANDOOR SE

HAVELI PANEER TIKKA DRY (8 Pcs) **380**

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

STUFFED PANEER TIKKA DRY (8 Pcs) **390**

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

MALAI PANEER TIKKA DRY (8 Pcs) **360**

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

ACHARI PANEER TIKKA DRY (8 Pcs) **360**

Cottage cheese cubes coated in a zesty achari marinade, roasted in a tandoor for a smoky, lip-smacking finish.

HARYALI PANEER TIKKA DRY (8 Pcs) **350**

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

STUFFED MUSHROOM TIKKA (10 Pcs) **400**

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

HAVELI MUSHROOM TIKKA (12 Pcs) **420**

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

HAVELI TANDOORI PLATTER (14 Pcs) **540**

Three types Cottage cheese, baby corn, pine apple, mushroom, veg seek kebab, marinate in haveli special spices roasted in tandoor.

MAHARAJA TANDOORI PLATTER (24 Pcs) **900**

Hara bhara kebab, malai soya chaap, achari soya chaap, paneer tikka malai paneer tikka, mushroom tikka, roasted pineapple.

RAJA KABAB (8 Pcs) **310**

A delicately spiced kebab prepared with a signature blend of herbs and grilled over flame for a rich, aromatic experience.

VEG SEEKH KEBAB (8 Pcs) **310**

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

TANDOORI BHARVA ALOO (6 Pcs) **320**

A delicious appetizer of stuffed baby potatoes, marinated with aromatic spices and roasted in a traditional tandoor for a rich smoky taste.

HARA BHARA KEBAB (8 Pcs) **310**

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

DAHI KABAB (8 Pcs) **320**

A refined appetizer crafted from hung yogurt and subtle spices, pan-fried to perfection for a rich, melt-in-the-mouth texture.

BEET ROOT KABAB (8 Pcs) **320**

A refined vegetarian kebab made with fresh beetroot, blended spices, and herbs, cooked to perfection for a rich earthy flavor.

CHINESE MAIN COURSE

CHEF
SPECIAL

CHILLY PANEER GRAVY

Fried paneer in spicy, tangy gravy with bell peppers.

380

VEG MANCHURIAN GRAVY

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

360

RICE / NOODLES

SCHEZWAN FRIED RICE

Rice made with spicy / schezwan sauce and vegetables.

310

PANEER SCHEZWAN RICE

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

330

FRIED RICE

Cooked rice, finely chopped vegetables and seasoning ingredients.

300

CHEF
SPECIAL

VEG CHOWMEIN

Stir-fried noodles with mixed vegetables.

320

VEG SCHEZWAN CHOWMEIN

Chowmein made with spicy schezwan sauce.

330

VEG HAKKA NOODLES

Stir-fried Hakka noodles with assorted vegetables.

320

CHEESE GARLIC NOODLES

Savory noodles infused with garlic and topped with melted cheese.

360

PASTAS

PENNE PASTA

370

CHEF SPECIAL

Penne pasta with your choice of sauce: creamy Alfredo, spicy Arrabiata, or smooth Pink.

PENNE PESTO

390

A rich yet fresh Italian preparation of penne pasta blended with aromatic basil pesto, delivering a smooth, herb-infused flavor.

CREAMY TOMATO PASTA

350

Tender pasta in a rich, velvety tomato cream sauce with garlic and herbs.

PENNE BASIL PASTA

350

A refined Italian pasta dish featuring penne tossed in freshly prepared basil sauce with olive oil and subtle seasoning for a vibrant herbal flavor.

AGLIO OLIO PASTA

370

CHEF SPECIAL

A refined Italian classic made with roasted garlic, extra virgin olive oil, and perfectly cooked pasta for a smooth, flavorful finish.

MEXICAN TRIO

380

A rich and flavorful selection of three Mexican specialties, crafted with premium ingredients and signature spices for a balanced, indulgent experience.

BAKED MACARONI WITH P/A

390

CHEF SPECIAL

A refined baked pasta dish combining tender macaroni, tropical pineapple, and rich cheese, oven-baked to perfection for a sweet-savory balance.

BAKED MACARONI

380

A rich and velvety pasta bake made with premium cheese sauce and tender macaroni, oven-baked for a golden, indulgent finish.

BAKED SPAGHETTI

380

A rich and satisfying pasta bake made with premium cheese, savory sauce, and perfectly cooked spaghetti, oven-baked to perfection.

SIZZLER

HAVELI SP SIZZLER 700

A refined sizzling platter combining seasoned mix vegetables, fragrant rice, crispy fries, and grilled paneer, served on a hot plate with bold flavors and aroma.

CHINESE SIZZLER 600

An indulgent sizzling combination of Manchurian, spicy chilli paneer, aromatic fried rice, and wok-tossed noodles, served on a hot iron plate.

PANEER STICK SIZZLER 630

A refined sizzler featuring marinated paneer sticks, grilled to perfection and served with seasoned vegetables and signature sauces on a hot iron plate.

PANEER SHASHLIK SIZZLER 640

A hot sizzler featuring smoky paneer shashlik with bell peppers and onions, coated in tangy, spicy sauces for a bold taste.

MIX GRILL SIZZLER 630

A signature sizzling platter featuring sautéed mix vegetables, crispy fries, stuffed tomato and capsicum, and a flavorful vegetable cutlet, served on a hot plate with rich sauces.

CHEF SPECIAL

CHEF SP SIZZLER 690

A sizzling hot platter served with a chef's special selection of vegetables, fries, and flavorful accompaniments, creating a hearty and satisfying meal.

ITALIAN SIZZLER 620

A sizzling combo of veggies, pasta, and Italian sauces served hot and fresh.

MEXICAN SIZZLER 650

A signature sizzling platter featuring sautéed vegetables, Mexican rice, and rich spicy sauces, served on a hot plate for a bold and aromatic experience.

SALADS/RAITA

GREEN SALAD 140

KACHUMBER SALAD 140

RUSSIAN SALAD 210

WALDORF SALAD 230

PEANUTS MASALA SALAD 170

MIX VEG RAITA 140

PINEAPPLE RAITA 150

BOONDI RAITA 150

PLAIN CURD 80

PANEER MAIN COURSE 1

CHEF
SPECIAL

HAVELI SPECIAL PANEER (2 GRAVY) 460

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

PANEER TIKKA MASALA 390

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

PANEER TIKKA BUTTER MASALA 390

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

PANEER TAKA TAK 390

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

PANEER LABABDAR 400

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

PANEER TOOFANI 390

Cottage cheese simmered in a spicy, thick gravy made with onions, tomatoes, capsicum, and traditional Indian masalas for a robust taste experience.

CHEF
SPECIAL

PANEER ANGARA 410

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

PANEER KOLHAPURI 380

A spicy and delicious curry made with cottage cheese, a blend of spices coconut, onion, and tomato.

PANEER KADHAI 380

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

PANEER PASANDA 400

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

PANEER BHURJI 400

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

CHEF
SPECIAL

PANEER KHURCHAN 390

An extremely fragrant dish, courtesy of tangy gravy and paneer mixed with various spices

PANEER DO PYAZA 390

Cottage cheese cooked with double onions in a flavorful, semi-thick tomato gravy, mildly spiced with a perfect balance of sweetness and tang.

PANEER MAIN COURSE 2

PANEER HANDI 380

Soft paneer cubes slow-cooked in a creamy handi-style gravy made with tomatoes, onions, cream, and aromatic spices for a rich, homestyle flavor.

PANEER LASOONI 380

Flavored with garlic and a rich, creamy gravy made from onion and tomato, tossed with paneer

PANEER LAZEEZ 390

Tiny paneer pieces simmered in a tomato-onion gravy.

CHEF
SPECIAL

PANEER LONG LATTA 410

Cottage cheese cooked with long-cut onions and capsicum in a rich, mildly spiced tomato gravy, offering a perfect balance of texture, flavor, and aroma.

PANEER BALTI 380

Cottage cheese cooked in a spicy, tangy tomato-based gravy with onions and capsicum, served in traditional balti style for a bold, aromatic flavor.

PANEER RAJWADI 410

Soft paneer cubes in a luxurious cashew and cream gravy, delicately spiced for a rich, royal dining experience.

PANEER PATIYALA 410

Soft paneer cubes cooked in a rich Punjabi-style gravy with capsicum, cream, and aromatic spices for a bold, royal flavor.

PANEER CHATAKEDAR 430

Paneer simmered in a tangy and spicy masala gravy with fresh vegetables and strong Indian spices for a vibrant taste.

CHEF
SPECIAL

PANEER SILSILA 430

Paneer cooked in a luscious tomato-cream gravy with a perfect balance of mild spice, tang, and richness.

PANEER NOORANI 430

Soft paneer cubes cooked in a rich, creamy white gravy made with cashew paste, cream, and mild aromatic spices, delivering a luxurious "Noorani" taste.

PANEER AWADHI DUM 430

Paneer cooked in a slow-cooked creamy Awadhi gravy with mild spices and nuts.

PANEER AMRITSARI 430

Cottage cheese simmered in a thick, flavorful gravy made with onions, tomatoes, and aromatic spices inspired by Amritsar's rich culinary tradition.

PANEER PESHAWARI 430

Paneer in a rich, creamy nut-based gravy with mild spices and a hint of sweetness.

MATAR PANEER 370

Paneer and fresh green peas cooked in a savory, spiced gravy with a perfect balance of tangy tomato and aromatic masalas.

VEG MAIN COURSE

CHEF SPECIAL

HAVELI SP VEG (2 GRAVY) 430

A royal platter of mixed vegetables served in two delicious gravies— one rich and creamy, and the other spicy and tangy, offering a perfect balance of flavors.

MIX VEG/ VEG KADAI / VEG HANDI 330

Fresh beans cauliflower capsicum peas carrot Paneer tomato & onion gravy

VEG DIWANI HANDI 340

Assorted vegetables stir-fried and cooked in a semi-dry, spiced tomato sauce with capsicum and onions for a bold Indo-Chinese inspired taste.

VEG JALFREZI 340

Assorted vegetables stir-fried and cooked in a semi-dry, spiced tomato sauce with capsicum and onions for a bold Indo-Chinese inspired taste.

VEG JAIPURI 340

Mixed vegetables cooked in a rich, creamy, mildly spiced tomato-cashew gravy. A delicious North Indian specialty.

VEG KOLHAPURI 330

A fiery and aromatic vegetable curry inspired by Kolhapur cuisine, prepared with fresh vegetables simmered in a robust gravy of coconut, garlic, and hot spices.

VEG MAKHANWALA 350

Rich, buttery curry with fresh vegetables cooked in a creamy tomato gravy.

CHEF SPECIAL

VEG TAWA MASALA 350

Veg Tawa Masala is a flavorful North Indian dish made with mixed vegetables sautéed on a hot tawa and cooked in a spicy onion-tomato gravy.

VEG HYDERABADI 350

A royal Hyderabad delicacy prepared with assorted vegetables simmered in a creamy, mildly spiced gravy enriched with coconut, cashews, and aromatic spices.

VEG BALTI 340

Mixed vegetables cooked in a spicy onion-tomato gravy with traditional Indian spices, served balti style.

CHEF SPECIAL

VEG LAJAWAB 360

Mixed vegetables cooked in a spicy onion-tomato gravy with traditional Indian spices, served balti style.

VEG MAHARAJA 360

A royal vegetable curry with fresh veggies in a rich, creamy cashew gravy, delicately spiced for a luxurious taste.

METHI MATTER MALAI 360

Fresh methi and green peas simmered in a smooth, mildly spiced gravy enriched with cream and aromatic spices.

PUNJABI BHARWA ALOO 340

Stuffed baby potatoes simmered in a flavorful Punjabi-style gravy made with onions, tomatoes, and traditional spices.

DUM ALOO KASHMIRI 340

Baby potatoes slow-cooked in a rich, aromatic Kashmiri gravy made with yogurt, spices, and dried red chilies.

KOFTA / KAJU MAIN COURSE

MALAI KOFTA

390

Cottage cheese and stuffed with Koya raisins and spices rich combination of cashew gravy

CHEF
SPECIAL

CHEESE MALAI KOFTA

490

Cheese Malai Kofta is considered one of the most authentic Indian dishes—soft creamy cheese balls served in a rich, silky, and creamy gravy

NARGISI KOFTA

380

Delicate dumplings filled with nuts and paneer, cooked in a mildly spiced, silky onion-tomato gravy enriched with cream for a royal flavor.

VEG KOFTA CURRY

380

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

KAJU KOFTA

400

Soft koftas made with cashews, paneer, and dry fruits, simmered in a rich, creamy tomato-cashew gravy for a luxurious Mughlai-style taste.

PANEER KOFTA

390

Soft paneer koftas stuffed with dry fruits, simmered in a rich, creamy tomato-cashew gravy with aromatic spices for a royal Mughlai-style experience.

CHEESE KOFTA

410

Soft cheese koftas filled with creamy paneer and dry fruits, simmered in a rich, velvety tomato-cashew gravy with butter and aromatic spices for a luxurious taste.

KASHMIRI KOFTA

390

Soft koftas cooked in a rich Kashmiri-style gravy made with cream, yogurt, and mild aromatic spices, offering a slightly sweet and fragrant flavor.

CHEF
SPECIAL

KAJU BUTTER MASALA

460

Whole cashews cooked in a rich, creamy tomato-butter gravy with aromatic spices for a smooth and indulgent North Indian delicacy.

KAJU CURRY

450

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

KAJU HANDI

440

Cashews cooked in a rich tomato-onion gravy with cream and spices, prepared in authentic handi style for deep, layered flavors.

KAJU PANEER MASALA

460

Paneer and cashews cooked in a silky onion-tomato gravy with butter, cream, and traditional Indian spices for a rich, balanced taste.

KAJU MATAR MAKHANA

450

cashews and green peas simmered in a mildly spiced onion-tomato gravy enriched with cream for a delicious, royal taste.

KARARI KAJU LABABDAR

450

Karari (crispy) kaju simmered in a thick, mildly spiced gravy made with tomatoes, cream, and traditional North Indian spices for a royal taste.

KHOYA KAJU (SWEET)

450

Roasted cashews are simmered in a rich and creamy gravy

MUSHROOM MAIN COURSE

MUSHROOM DO PIAZA 370

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

ROASTED MUSHROOM MASALA 400

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

MUSHROOM MATAR MASALA 390

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

MUSHROOM MASALA 380

A flavorful curry of mushrooms simmered in a spicy and tangy masala gravy made with onions, tomatoes, and traditional spices.

MUSHROOM BUTTER MASALA 390

A smooth and indulgent curry of mushrooms simmered in a buttery, mildly spiced tomato-based gravy.

SPINACH MUSHROOM CURRY 410

A wholesome North Indian curry of spinach and mushrooms cooked with garlic, spices, and herbs.

DALON KI PASAND

HAVELI SPECIAL DAL FRY 380

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

DAL MAKHANI 380

Made with lentils Haveli special spicy served with butter and cream

YELLOW DAL 270

Lentils cooked with spices, topped with garlic and cumin

YELLOW DAL TADKA 300

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

AMRITSARI CHANA MASALA 330

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

KULCHA / PARATHA

BUTTER KULCHA	110
<i>Crunchy bread and haveli special spices with butter.</i>	
ONION KULCHA	140
<i>Crunchy bread with chopped onions and haveli special spices with butter.</i>	
STUFFED KULCHA	190
<i>Refined flour bread and haveli special spices with butter.</i>	
METHI PARATHA	90
<i>Whole wheat flour methi with butter.</i>	
LAL MIRCH PARATHA	90
<i>Multi layered flour bread with red chillies and butter.</i>	
HARI MIRCH PARATHA	90
<i>Multi layered flour bread with green chillies and butter.</i>	
BUTTER TAWA PARTHA	90
<i>Fresh cauliflower and whole wheat flour in tawa.</i>	

GOBHI AUR PANEER PARATHE

GOBHI PARATHA (with curd)	190
<i>Stuffed whole wheat paratha filled with spiced grated cauliflower, cooked on a hot griddle and served with fresh curd.</i>	
GOBHI PANEER PARATHA (with curd)	200
<i>Stuffed whole wheat paratha filled with spiced cauliflower and paneer, cooked on a hot griddle and served with fresh curd.</i>	
GOBHI CHEESE PARATHA (with curd)	210
<i>Stuffed whole wheat paratha filled with spiced cauliflower and melted cheese, cooked on a hot griddle and served with fresh curd.</i>	
GOBHI LASAN PARATHA (with curd)	190
<i>Stuffed whole wheat paratha filled with spiced cauliflower and garlic, cooked on a hot griddle and served with fresh curd.</i>	
GOBHI LASAN CHEESE PARATHA (with curd)	210
<i>Stuffed whole wheat paratha filled with spiced cauliflower, garlic, and melted cheese, cooked on a hot griddle and served with fresh curd.</i>	
PANEER PARATHA (with curd)	200
<i>Stuffed whole wheat paratha filled with fresh paneer and mild spices, cooked on a hot griddle and served with fresh curd.</i>	
PANEER CHEESE PARATHA (with curd)	210
<i>Stuffed whole wheat paratha filled with fresh paneer and melted cheese, cooked on a hot griddle and served with fresh curd.</i>	
PANEER LASAN PARATHA (with curd)	200
<i>Stuffed whole wheat paratha filled with fresh paneer and aromatic garlic, cooked on a hot griddle and served with fresh curd.</i>	
PANEER LASAN CHEESE PARATHA (with curd)	210
<i>Stuffed whole wheat paratha filled with fresh paneer, garlic, and melted cheese, cooked on a hot griddle and served with fresh curd.</i>	

ROTIYAN

TANDOORI / TANDOORI BUTTER ROTI 50
Indian flatbread in tandoor.

PLAIN TAWA ROTI / TAWA BUTTER ROTI 50
Whole wheat bread cooked in tawa.

RUMALI ROTI 140
Wheat flour baked in tawa.

MISSI ONION ROTI 100
Gram flour flatbread with onions.

MISSI ROTI 90
Whole wheat flour, gram flour & haveli special Spices.

GARLIC BUTTER ROTI 100
Whole wheat flour with garlic.

NAAN

PLAIN NAAN 100
Flour And Bake In Tandoor.

BUTTER NAAN 110
Flour And Bake In Tandoor Coated In Butter.

LACHHA PARATHA 100
Crispy, flaky, and buttery layered Indian bread.

STUFF NAAN 220
Soft naan filled with spiced stuffing, baked to perfection in a tandoor.

GARLIC NAAN 120
Flour, Garlic Bake In Tandoor.

HARIYALI NAAN 140
Herb-infused soft naan baked in a traditional tandoor.

KASHMIRI NAAN 190
Flour bread Sweet, fruit and nut-filled naan.

CHEESE NAAN 190
Flour bread stuffed with cheese and baked in tandoor.

CHILLY CHEESE NAAN 200
Spicy, cheesy stuffed naan baked to perfect on in a tandoor.

CHEF SPECIAL **CHUR CHUR NAAN** 180

CHEF SPECIAL **CHUR CHUR NAAN PLATTER** 280
Four Crunchy, layered of Chees.
Flour flat crunchy bread layered with ghee and baked in tandoor with curd

CHEESE GARLIC NAAN 200
Cheese-stuffed garlic flour bread baked in tandoor

HAVELI SPECIAL PARATHA

AMRITSARI PARATHA (with curd) <i>Traditional stuffed whole wheat paratha made with spiced filling, cooked on a hot griddle and served with fresh curd.</i>	210
ALL IN ONE PARATHA (with curd) <i>Stuffed whole wheat paratha filled with paneer, cauliflower, onion, and garlic, cooked on a hot griddle and served with fresh curd.</i>	210
ALL IN ONE CHEESE PARATHA (with curd) <i>Stuffed whole wheat paratha filled with paneer, cauliflower, onion, garlic, and cheese, cooked on a hot griddle and served with fresh curd.</i>	220
CHEESE PARATHA (with curd) <i>Stuffed whole wheat paratha filled with melted cheese, cooked on a hot griddle and served with fresh curd.</i>	210
CHEESE JALAPENO PARATHA (with curd) <i>Stuffed whole wheat paratha filled with melted cheese and spicy jalapenos, cooked on a hot griddle and served with fresh curd.</i>	200
PIZZA PARATHA WITH CURD (with curd) <i>Stuffed whole wheat paratha filled with pizza-style vegetables, cheese, and sauces, cooked on a hot griddle and served with fresh curd.</i>	220

ALOO DA PARATHE

ALOO PARATHA (with curd) <i>Stuffed whole wheat flatbread filled with spiced mashed potatoes, cooked on a hot griddle and served with fresh curd.</i>	180
ALOO LASAN DA PARATHA (with curd) <i>Stuffed whole wheat paratha filled with spiced potato and garlic, cooked on a hot griddle and served with fresh curd.</i>	190
ALOO CHEESE DA PARATHA (with curd) <i>Stuffed whole wheat paratha filled with spiced potatoes and melted cheese, cooked on a hot griddle and served with fresh curd.</i>	210
ALOO LASAN CHEESE DA PARATHA (with curd) <i>Stuffed whole wheat paratha filled with spiced potatoes, garlic, and melted cheese, cooked on a hot griddle and served with fresh curd.</i>	210
ALOO PANEER DA PARATHA (with curd) <i>Stuffed whole wheat paratha filled with spiced mashed potatoes and paneer, cooked on a hot griddle and served with fresh curd.</i>	190
ALOO PYAZ DA PARATHA (with curd) <i>Stuffed whole wheat paratha filled with spiced mashed potatoes and onions, cooked on a hot griddle and served with fresh curd.</i>	190
ALOO PYAZ CHEESE DA PARATHA (with curd) <i>Stuffed whole wheat paratha filled with spiced potatoes, onions, and melted cheese, cooked on a hot griddle and served with fresh curd.</i>	210
ALOO METHI DA PARATHA (with curd) <i>Stuffed whole wheat paratha filled with spiced potatoes and fresh fenugreek leaves, cooked on a hot griddle and served with fresh curd.</i>	190

BASMATI KI BAHAR

JEERA RICE 230

Basmati rice cooked with cumin seeds.

PLAIN RICE 210

Steamed rice.

GARLIC JEERA RICE 250

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

CHEF SPECIAL

VEG. PULAO 270

Veggies cooked with basmati rice.

GREEN PEAS PULAO 250

Veggies cooked with basmati rice.

KASHMIRI PULAO 370

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

MASALA KHICHDI With Curd 330

Spiced khichdi served warm with fresh curd for comfort.

PLAIN KHICHDI With Curd 300

Soft, light khichdi served with fresh curd for comfort and taste.

RAJWADI KHICHDI With Curd 350

Soft, comforting khichdi served with fresh curd for a royal touch.

MASALA VEG KHICHDI With Curd 340

Spiced vegetable khichdi served warm with fresh curd.

BIRYANI KI DAAWAT

VEG BIRYANI 350

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

HYDERABADI BIRYANI 370

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

CHEF SPECIAL

HAVELI SPECIAL BIRYANI 390

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

CHEF SPECIAL

MAHARAJA BIRYANI 950

Paneer Tikka, Paneer Ajuani Tikka, Mushroom Tikka, Veg Seekh Kebab, Dal Makhani, Special Biryani, Mix Veg, Plain Gravy, Lachha Onion, 2 Papad, Mint Sauce, 2 Gulab Jamun.

THALI

AMRITSARI THALI (Serves 1-2) 320

Dal Makhani, Chana Masala, Papad, Boondi Raita, 2 Lachha Paratha, 2 Gulab Jamun, Chaas, salad

HAVELI SPECIAL THALI (Serves 1-2) 500

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

PUNJABI THALI (Serves 1-2) 390

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

JAIN THALI (No Onion / No Garlic) (Serves 1-2) 400

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

MAHARAJA THALI (Serves 3-4) 1700

Yellow Dal, Dal Makhani, Chana Masala, Papad, Kadhai Paneer, Mushroom Masala, Mix Veg, Gobhi Aloo, Pineapple Raita, Jeera Rice, 2 Roti, 2 Lachha Paratha, 2 Butter Naan, Salad, Lachha Onion, Pickle, Mint Sauce, 4 Gulab Jamun, Amritsar Lassi 2

KOHINOOR THALI (Serves 5-6) 2600

2 Haveli Special Dal, 2 Haveli Special Paneer, 1 Mushroom Do Plaza, 1 Chana Masala, 2 Jeera Aloo, 2 Mix Veg, 1 Mint Sauce, 1 Onion Lacha, 6 Gulab Jamun, 2 Paneer Butter Masala, 2 Papad, 1 Big Bowl Matar Pulao, 2 Butter Naan, 2 Tandoori Roti, 2 Lachha Paratha, 2 Missi Roti, 4 Amritsar Lassi, 2 Mix Veg Raita

WORLD RECORD KULCHA THALI (Serves 2-3) 900

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

No discounts applicable on thali. swiggy/zomato/eazydiner dineout offers are not valid. thali available only lunch time 11:00 am to 3:00 pm saturday, sunday & festival not available thali

KATHI ROLL

PANEER KATHI ROLL 190

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

PANEER & MUSHROOM KATHI ROLL 220

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

PANEER CHILLY KATHI ROLL 250

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

AMRITSAR SPECIAL

(9-10 inches)

CHEF
SPECIAL

HAVELI SPECIAL KULCHA WITH CHANA 320

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

GOBHI KULCHA WITH CHANA 270

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

MIX VEG KULCHA WITH CHANA 290

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

ONION KULCHA WITH CHANA 270

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

PANEER KULCHA WITH CHANA 280

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

MASALA KULCHA WITH CHANA 260

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

STUFFED ALOO KULCHA WITH CHANA 250

Crunchy bread with potatoes and haveli special spices with butter

GARLIC KULCHA WITH CHANA 280

Crunchy bread with garlic and haveli special spices with butter.

STUFFED CHEESE KULCHA WITH CHANA 320

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

CHOLE BHATURE 260

Fluffy fried bread paired with haveli special spices served with chole

DESSERTS

STRAWBERRY ICE CREAM (1 SCOOP)	80
VANILLA ICE CREAM (1 SCOOP)	80
CHERRY BERRY ICE CREAM (1 SCOOP)	80
CHOCOLATE ICE CREAM (1 SCOOP)	80
BUTTER SCOTCH ICE CREAM (1 SCOOP)	80
MANGO ICE CREAM (1 SCOOP)	90
ALMOND CARNIVAL ICE CREAM (1 SCOOP)	110
KESAR PISTA ICE CREAM (1 SCOOP)	110
AMERICAN NUTS ICE CREAM (1 SCOOP)	80
HOT SIZZLIN BROWNIE (CHOCOLATE/VANILLA)	250

Thanks for Visiting us

For Complaints / Suggestions

Email us at : info@amritsarhaveligroup.com

HOME DELIVERY



9898761443

11.00AM TO 4.00 PM

7.00 PM TO 11.00 PM

WITHIN 5KM RADIUS

GARLIC BREADS

PLAIN GARLIC BREAD (6 PCS)	180
CHEESE GARLIC BREAD (6 PCS)	200
STUFFED CHEESE GARLIC BREAD (6 PCS)	260

CHAAT

AMRITSARI CHOLE TIKKI CHAAT	250
PAPDI CHAT	250

FRENCH FRIES

FRENCH FRIES (SALT)	180
CHEESY FRIES	240
PERI PERI FRIES (SALT PERI PERI MASALA)	200
SPECIAL FRIES (CHEESY 3 TYPE MAYO)	230

*Extra Cheese 99 Extra Butter 70

NACHOS

NACHOS CHEESE & SALSA	240
NACHOS SUPREME	370
TACOS	310
BRUSCHETTA	310

*Extra Cheese 99 Extra Butter 70



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