



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

**MADHURAWADA**

• **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](http://www.amritsarhaveligroup.com)

For Reservation Call :  
**83320 72870**

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](mailto:info@amritsarhaveligroup.com)

\* T&C APPLY \* PACKING CHARGES EXTRA

\* PRICES ARE SUBJECT TO CHANGE

\* TAXES AS APPLICABLE

# TANDOOR SE

CHEF SPECIAL

**HAVELI PANEER TIKKA** (J) (8 Pcs) **399**  
Cottage cheese marinate with curd and haveli spices roasted in tandoor.

**ACHARI PANEER TIKKA** (8 Pcs) **379**  
Cottage cheese marinate with curd and achari herbs, haveli spices in tandoor.

**STUFFED PANEER TIKKA** (J) (8 Pcs) **419**  
Paneer is stuffed with cheese and cashewnut, green chilly, green coriander, haveli special spices, marinate with curd in tandoor.

**MALAI PANEER TIKKA** (J) (8 Pcs) **399**  
Cottage cheese marinate with cheese and curd, haveli special spices in tandoor.

**HARYALI PANEER TIKKA** (J) (8 Pcs) **399**  
Cottage cheese and green veggies in green marination with haveli special spices in tandoor.

**ACHARI MUSHROOM TIKKA** (12 Pcs) **379**  
Achari mushroom marinate with curd, cheese, roasted chana powder haveli special achari spices roasted in tandoor.

**STUFFED MUSHROOM TIKKA** (8 Pcs) **419**  
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) **399**  
Fresh mushroom marinate with curd, cheese roasted chana powder, haveli special spices roasted in tandoor.

CHEF SPECIAL

**HAVELI TANDOORI PLATTER** (14 Pcs) **749**  
Three types Cottage cheese, baby corn, pine apple, mushroom, veg seek kebab, marinate in haveli special spices roasted in tandoor.

CHEF SPECIAL

**MAHARAJA TANDOORI PLATTER** (24 Pcs) **999**  
Hara bhara kebab, malai soya chaap, achaari soya chaap, paneer tikka malai paneer tikka, mushroom tikka, roasted pineapple, 2 rumali roti.

**VEG SEEKH KEBAB** (J) (6 Pcs) **399**  
Mixed vegetable cottage cheese and suran, marinated in haveli special spices roasted in tandoor.

**HARA BHARA KEBAB** (8 Pcs) **399**  
Spinach patty with green vegetable and nuts marinate haveli special spices in deep - fried.

**MALAI BROCCOLI** (J) (8 Pcs) **429**  
Broccoli marinated, cheese, curd, haveli special spices and cream, cashewnut roasted in tandoor.

**ROASTED PINEAPPLE** (8 Pcs) **329**  
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

### **MALAI CHAAP** (J) (8 Pcs) **399**

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

### **ACHAARI CHAAP** (J) (8 Pcs) **399**

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

### **AFGHANI CHAAP** (J) (8 Pcs) **399**

Soya Chunks marinate with curd, cheese and cream, haveli special spices roaste in deep tandoor.

### **CHEESE CHAAP** (J) (8 Pcs) **399**

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

### **SOYA CHILLY CHAAP** **399**

soya chaap stir-fried with bell peppers and onions in a spicy, tangy chili sauce

### **CHAAP PLATTER** (J) (12 Pcs) **599**

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

## 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) **109**

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

### **AMRITSARI MASALA PAPAD** **159**

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

## SIDES

### **PANEER PAKODA** (J) **349**

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

### **ASSORTED PAKODA** (J) **299**

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

### **FRENCH FRIES** **249**

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

### **MASALA FRIES** **279**

Crispy French fries coated in tangy peri peri seasoning, offering a spicy and flavorful kick.

(J) Jain preparation available

## SOUPS

### SWEET CORN

199

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

### VEG. CLEAR

199

*Seasonable veggies Comforting and light soup.*

### CREAM OF TOMATO

199

*Fresh Tomato and cream lightly spiced soup croutons.*

### HOT & SOUR

199

*A combination of spicy and fine chopped vegetables.*

### TALUMEIN

199

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

### MANCHOW

199

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

### LEMON CORIANDER

199

*Fine combination of lemon and coriander Soup.*

## DALON KI PASAND

CHEF  
SPECIAL

### HAVELI SPECIAL DAL FRY

449

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

CHEF  
SPECIAL

### DAL MAKHANI <sup>(J)</sup>

379

*Made with lentils Haveli special spicy served with butter and cream.*

### YELLOW DAL

329

*Lentils cooked with spices, topped with garlic and cumin.*

### YELLOW DAL TADKA

349

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

### AMRITSARI CHANA MASALA <sup>(J)</sup>

349

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

### RAJMA MASALA

349

*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

479

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

## PANEER TIKKA BUTTER MASALA (J)

399

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

## PANEER TAKA TAK (J)

399

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

## PANEER LABABDAR (J)

399

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

## KADHAI PANEER

399

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

## SHAHI PANEER (J)

379

Cottage cheese cashewnut gravies, haveli spices served with cream.

## PALAK PANEER

379

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

## TOMATO PANEER (J)

379

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

## PANEER PASANDA (J)

389

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

## MATAR PANEER (J)

379

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

## PANEER BHURJI

399

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

CHEF  
SPECIAL

## MAKHANI PANEER

389

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

(J) Jain preparation available

# SUBZIYAN

CHEF  
SPECIAL

## CHEESE BUTTER MASALA (J) 429

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

## GOBHI ALOO MASALA 359

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

## MALAI KOFTA (J) 389

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

## PUNJABI KOFTA 389

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

## JEERA ALOO 359

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

## DUM ALOO 359

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

## MIX VEG (J) 359

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

## PALAK CORN 359

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

## SARSON DA SAAG (SEASONAL) 359

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

## MUSHROOM MATAR MASALA 389

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

CHEF  
SPECIAL

## ROASTED MUSHROOM MASALA 389

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 cream and 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 cook in a robust and aromatic kolhapuri masala, packed with a fiery blend of spices.

(J) Jain preparation available

## SALADS

**ONION SALAD** 99  
*Sliced onion and spices*

**GREEN SALAD** 149  
*Fresh Garden Vegetable Salad*

**FRUIT SALAD** 149  
*Refreshing mixed fruit salad*

**PEANUT MASALA SALAD** 229  
*Peanuts, onion, tomato, green coriander, green chilly, chaat masala lemon juice and spices*

## RAITA

**PINEAPPLE RAITA** 249  
*Pineapple mixed with fresh curd.*

**BOONDI RAITA** 199  
*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.*

## BASMATI KI BAHAR

**PLAIN RICE (J)** 199  
*Steamed rice.*

**JEERA RICE (J)** 229  
*Basmati rice cooked with cumin seeds.*

**GARLIC JEERA RICE** 249  
*Long grain white rice, cooked with cumin seeds and fresh garlic cloves crushed, chopped chillies and served with coriander*

**VEG. PULAO (J)** 329  
*Veggies cooked with basmati rice.*

**MATAR PULAO (J)** 329  
*Basmati rice cooked with green peas.*

**KASHMIRI PULAO** 399  
*Steamed basmati rice cooked with mixed vegetables with butter and haveli special spices and dried fruit.*

**PLAIN KHICHDI** 299  
*Cooked with rice and moong lentils.*

**MASALA KHICHDI** 329  
*Mung lentils, basmati rice, onions, tomatoes and haveli special spices.*

(J) Jain preparation available

## BIRYANI KI DAAWAT

### VEG BIRYANI <sup>(J)</sup> 329

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

### HYDERABADI DUM BIRYANI 329

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

CHEF SPECIAL

### HAVELI SPECIAL BIRYANI 329

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

CHEF SPECIAL

### MAHARAJA BIRYANI 999

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

## ROTIYAN

### TANDOORI ROTI 59

Indian flatbread in tandoor.

### TANDOORI BUTTER ROTI 69

Indian flat bread coated with butter.

### PLAIN TAWA ROTI 59

Whole wheat bread cooked in tawa.

### TAWA BUTTER ROTI 69

Whole wheat bread coated with butter.

### RUMALI ROTI 79

Wheat flour baked in tawa.

### MISSI ONION ROTI 109

Gram flour flatbread with onions.

### MISSI ROTI 89

Whole wheat flour, gram flour & haveli special Spices.

### MAKKI DI ROTI 69

Freshly Grounded dry corn flour bread.

### GARLIC BUTTER ROTI 79

Whole wheat flour with garlic.

(J) Jain preparation available

## NAAN

**PLAIN NAAN** 79

*Flour and bake in tandoor.*

**BUTTER NAAN** 99

*Flour and bake in tandoor coated in butter.*

**GARLIC NAAN** 109

*Flour, garlic bake in tandoor.*

**CHEESE NAAN** 189

*Flour bread stuffed with cheese and baked in tandoor.*

**KASHMIRI NAAN** 189

*Flour bread Sweet, fruit and nut-filled naan.*

CHEF  
SPECIAL

**CHUR CHUR NAAN** 199

*Four Crunchy, layered of ghee.*

CHEF  
SPECIAL

**CHUR CHUR NAAN PLATTER** 379

*Whole wheat flour flat Crunchy Bread layered with ghee and baked In tandoor with channa*

## PARATHA

**METHI PARATHA** 99

*Whole wheat flour methi with butter.*

**LACHHA PARATHA** 99

*Multi layered flour bread with butter.*

**LAL MIRCH PARATHA** 89

*Multi layered flour bread with red chillies and butter.*

**HARI MIRCH PARATHA** 99

*Multi layered flour bread with green chillies and butter.*

**TAWA PLAIN PARATHA** 79

*Pan-fried multi layered bread with butter.*

**ALOO TAWA PARATHA** 129

*Fresh potatoes and whole wheat flour in tawa.*

**GOBHI TAWA PARATHA** 139

*Fresh cauliflower and whole wheat flour in tawa.*

**PANEER TAWA PARATHA** 149

*Cottage cheese and whole wheat flour in tawa.*

**ONION KULCHA** 179

*Seasoned onion stuffing is filled in kulcha dough and cooked in tandoor.*

**PANEER KULCHA** 199

*Seasoned paneer stuffing is filled in kulcha dough and cooked in tandoor.*

**MASALA KULCHA** 199

*Crunchy bread with paneer cheese with haveli special spices with butter*

## CHINESE STARTERS

**GARLIC PANEER** 359

*Paneer cooked in garlic-infused sauce.*

**CHILLY PANEER DRY** 379

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

**VEG MANCHURIAN DRY** 379

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

**CHILLY MUSHROOM DRY** 399

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

**SCHEZWAN PANEER DRY** 399

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

**DRAGON PANEER** 369

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

**CHILLY POTATO** 309

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

**HONEY CHILLY POTATO** 359

*Crispy potato are tossed in honey chilly sauce.*

**VEG CRISPY** 309

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

**CHINESE BHEL (J)** 319

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

**SOYA CHILLY CHAAP** 399

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

**BABY CORN CRISPY IN HOT** 399

**CHILLY SAUCE (J)**

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

**BABY CORN CRISPY** 399

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

**CRISPY CORN** 399

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

**SPRING ROLL** 309

*Crispy vegetables-filled rolls.*

**HONEY CHILLY CAULIFLOWER** 359

*Crispy cauliflowers are tossed in honey chilly sauce.*

(J) Jain preparation available

## CHINESE MAIN COURSE

CHEF  
SPECIAL

**CHILLY PANEER GRAVY** 399

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

**SCHEZWAN PANEER** 419

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

**PANEER 65 (J)** 399

*Fried paneer cubes with Indian spices.*

**GOBHI 65 (J)** 339

*Fried Cauliflower florets with indian spices.*

**VEG MANCHURIAN GRAVY** 389

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

**VEG CHOPSUEY** 359

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

**CHINESE CHOPSUEY (J)** 399

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

**SOYABEAN CHILLY (J)** 359

*Soyabean chunks cooked in spicy sauce.*

**VEGETABLES IN SWEET & SOUR SAUCE (J)** 379

*Assorted vegetables in tangy sweet chilly sauce..*

## RICE / NOODLES

**SCHEZWAN FRIED RICE (J)** 339

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

CHEF  
SPECIAL

**PANEER SCHEZWAN RICE (J)** 339

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

**FRIED RICE** 339

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

**VEG CHOWMEIN** 319

*Stir-fried noodles with mixed vegetables.*

**VEG SCHEZWAN CHOWMEIN** 339

*Chowmein made with spicy schezwan sauce.*

**VEG HAKKA NOODLES** 319

*Stir-fried Hakka noodles with assorted vegetables.*

**CHEESE GARLIC NOODLES** 349

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

(J) Jain preparation available

## THALI

### AMRITSARI THALI (Serves 1-2) 449

Mah Dal Tadka, Chana Masala, Boondi Raita, 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, 2 Roti, Gulab Jamun, Chaas.

### PUNJABI THALI (Serves 1-2) 539

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) 449

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

### MAHARAJA THALI (Serves 3-4) 1699

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) 2499

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) 1299

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

## KATHI ROLL

### PANEER KATHI ROLL 279

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

### MUSHROOM KATHI ROLL 279

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

### PANEER & MUSHROOM KATHI ROLL 299

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

### CHILLY PANEER KATHI ROLL 299

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 279

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

(J) Jain preparation available

# AMRITSAR SPECIAL

(9-10 inches)

CHEF  
SPECIAL

## HAVELI SPECIAL KULCHA WITH CHANA 279

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

## GOBHI KULCHA WITH CHANA 229

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

## MIX VEG KULCHA WITH CHANA 249

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

## ONION KULCHA WITH CHANA 249

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

## PANEER KULCHA WITH CHANA 279

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

## MASALA KULCHA WITH CHANA 279

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

## STUFFED ALOO KULCHA WITH CHANA 239

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 329

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 229

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 chilies, green coriander, and coriander seeds, anardana, black pepper, haveli special spices with butter.

## CHOLE BHATURE 239

Fluffy fried bread paired with haveli special spices served with chole

## DESSERTS

|                                    |     |
|------------------------------------|-----|
| GULAB JAMUN (2 PCS)                | 139 |
| RASGULLA (2 PCS)                   | 139 |
| RASMALAI (1 PC)                    | 79  |
| GAJAR KA HALWA (200gm) (SEASONAL)  | 249 |
| MOONG DAL HALWA (SEASONAL)         | 249 |
| CHOCOLATE BROWNIE WITH SAUCE       | 149 |
| CHOCOLATE BROWNIE WITH ICE CREAM   | 249 |
| MATKA KULFI                        | 129 |
| STRAWBERRY / VANILLA (2 SCOOP)     | 139 |
| BUTTERSCOTCH / CHOCOLATE (2 SCOOP) | 159 |
| MANGO (1 SCOOP)                    | 159 |
| TUTTY FRUITY (1 SCOOP)             | 159 |

## BEVERAGES

(200-250 ml)

|                                 |     |
|---------------------------------|-----|
| AMRITSARI LASSI (SWEET/ SALTED) | 149 |
| MANGO LASSI                     | 189 |
| MAHARAJA LASSI                  | 289 |
| DRY FRUIT LASSI                 | 179 |
| BUTTER MILK                     | 139 |
| CHAAS                           | 129 |
| SHIKANJI                        | 129 |
| SOFT DRINK                      | 69  |
| RED BULL                        | MRP |
| PACKAGED DRINKING WATER         | MRP |

## TEA / COFFEE

(150-200 ml)

|                 |    |
|-----------------|----|
| MILK            | 49 |
| MILK TEA        | 59 |
| DESI MASALA TEA | 59 |
| SPECIAL GUR TEA | 69 |
| COFFEE          | 99 |

## SLUSHES

(250-300 ml)

|             |     |
|-------------|-----|
| MANGO       | 189 |
| LICHI       | 189 |
| ORANGE      | 189 |
| PINEAPPLE   | 189 |
| GREEN APPLE | 189 |

## ICED CHILLERS

(250-300 ml)

|                        |     |
|------------------------|-----|
| FRESH LIME SODA        | 149 |
| ICED TEA LEMON & PEACH | 229 |
| HAVELI CLASSIC MOJITO  | 249 |
| GREEN APPLE MOJITO     | 229 |
| TANGY TWIST MOJITO     | 229 |
| BLUE MOON              | 229 |
| SHIRLEY TEMPLE         | 249 |
| PINK PANTHER           | 249 |
| FRUIT PASSION          | 299 |

## SHAKES

(250-300 ml)

|                  |     |
|------------------|-----|
| VANILLA          | 199 |
| MANGO            | 199 |
| OREO SHAKE       | 199 |
| COFFEE SHAKE     | 199 |
| STRAWBERRY       | 199 |
| BROWNIE BLAST    | 249 |
| BLUEBERRY        | 219 |
| TIRAMISU SHAKE   | 229 |
| BUBBLE GUM SHAKE | 229 |
| NUTELLA SHAKE    | 249 |

## COLD COFFEES

(250-300 ml)

|                            |     |
|----------------------------|-----|
| HAVELI SPECIAL COLD COFFEE | 269 |
| BLENDED COLD COFFEE        | 249 |
| ICED COLD COFFEE           | 249 |
| FANTISIMO                  | 269 |
| CHOCO SPARKLE              | 269 |
| JUNGLE JAVA                | 299 |
| IRISH COLD COFFEE          | 249 |

EXCLUSIVE MENU

## MAIN COURSE

### **KAJU PANEER** 379

*Creamy and rich paneer gravy loaded with crunchy cashew nuts*

### **KAJU MASALA** 409

*A spicy and flavourful curry bursting with the goodness of cashews*

### **KAJU TOMATO** 349

*A tangy tomato - based gravy blended perfectly with roasted cashews.*

### **METHI CHAMAN** 349

*A rich spinach and fenugreek curry with a touch of cream.*

### **KADAI VEGETABLES** 359

*Stir-fried seasonal vegetables in a spicy kadai masala.*

### **VEG CHATPATA** 359

*A zesty mixed vegetable curry with bold, spicy flavors.*

### **CHAAP LABABDAR (6 Pcs)** 339

*A zesty mixed vegetable curry with bold, spicy flavors.*

### **SOYA CHAAP MASALA** 339

*Spicy soya chaap cooked in traditional punjabi masala.*

### **PANEER & SIKKA PYAZA** 339

*Smoky paneer with roasted onions in a flavourful gravy.*

## CHINESE ITEMS

### **PANEER MANCHURIAN** 379

*Crispy paneer tossed in a tangy Indo - Chinese sauce.*

### **THAI PEPPER CORN ROLL** 349

*Thai style rolls with bold peppercorn flavours and exotic spices*

### **THAI BASIL PANEER** 349

*Stir - fried paneer infused with fresh Thai basil and herbs.*

### **GOLDEN FRY MUSHROOM** 379

*Stuffed crunchy mushrooms and zesty chilly sauce*

EXCLUSIVE MENU

## TANDOORI

### MAKKI MALAI SEEKH KEBAB

349

*Grilled paneer and corn kebabs with ginger, chilly and garam masala*

### DAHI KE KEBAB

339

*Crispy outside and creamy inside made with dahi and veggies*

### DAHI KE SOLE

339

*Imagine biting into a crispy bread roll that oozes a delicious mix of hung curd and colourful veggies*

### THAI BASIL STUFFED PANEER TIKKA

379

*Sauteed paneer cubes infused with aromatic thai basil and a zesty chilly sauce*

## SPECIAL ITEMS

### DAHI DA CHAWAL - HAVELI STYLE (CURD RICE)

239

*Traditional curd rice with a punjabi twist, served Haveli - Style.*

**BOOKING OFFERS FROM THIRD-PARTY APPS ARE NOT APPLICABLE FOR  
THALIS, KULCHAS, WATER BOTTLES, SHAKES, MOCKTAILS,  
AND ALL KINDS OF BEVERAGES**

Thanks for Visiting us

For Complaints / Suggestions  
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