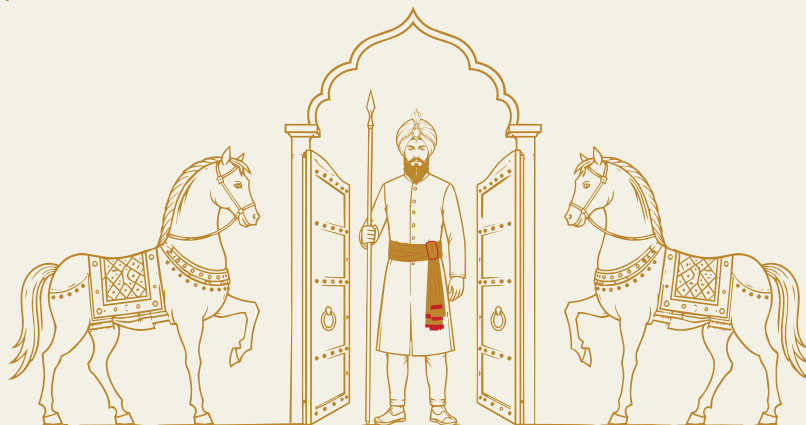




PIND
HAVELI

❖ Traditional Punjabi vegetarian restaurant chain ❖

For Reservation call us at
+91-96221 22148

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, 5% GST extra

P I N D
H A V E L I

*A place where
every meal tells a story.
Savor rich flavors, timeless
recipes, and the warmth of
Indian hospitality.*

MENU

TANDOOR SE

Pind Haveli Paneer Tikka (8 Pcs)

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

399/-

Achari Paneer Tikka (8 Pcs)

Cottage cheese marinated with curd, achari taste, haveli spices in tandoor.

399/-

Stuffed Paneer Tikka (8 Pcs)

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

409/-

Malai Paneer Tikka (8 Pcs)

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

399/-

Achari Mushroom Tikka (12 Pcs)

Achari mushroom marinated with curd, cheese, roasted chana powder, haveli special achari spices roasted in tandoor.

379/-

Stuffed Mushroom Tikka (8 Pcs)

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

379/-

Pind Mushroom Tikka (12 Pcs)

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

379/-

Hara Bhara Kebab (8 Pcs)

Spinach patty with green vegetables and nuts marinated with haveli special spices, deep fried.

329/-

SIDES

Paneer Pakoda	329/-
Assorted Pakoda	299/-
French Fries	229/-
Masala Fries	229/-
Cheesy Fries	249/-
Peri Peri Fries	249/-
Pakoda Platter + 2 Tea	449/-

PAPAD

Roasted Papad (1 Pc) Crispy Indian wafer made from lentil or Punjabi flavor in tandoor.	59/-
Fry Papad (1 Pc) Crispy Indian wafer made from lentil or Punjabi flavor, deep fried.	59/-
Masala Papad (1 Pc) One papad fried or roasted served with fresh onion, cucumber, tomato, peanut, coriander & chat masala garnish with fresh cottage cheese and sev bhujia.	89/-
Pind Special Special Masala Papad Chopped onion, potato, tomatoes, cucumbers, green chilli, lemon, chat masala cooked with dry heat on Amritsari masala papad.	109/-



SOUPS

Sweet Corn

Lightly spiced soup with sweet corn and other veggies.

189/-

Veg. Clear

Seasonable veggies comforting and light soup.

199/-

Cream of Tomato

Fresh tomato and cream, lightly spiced soup with croutons.

219/-

Hot & Sour

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

199/-

Manchow

A combination of spicy and fine chopped vegetables topped with noodles.

199/-

Lemon Coriander

Fine combination of lemon and coriander soup.

219/-



CHINESE STARTERS

Garlic Paneer

Paneer cooked in garlic-infused sauce.

389/-

Chilly Paneer Dry

Stir-fried paneer with bell peppers and spicy sauce.

389/-

Veg Manchurian Dry

Fried vegetables balls tossed in savory chinese-inspired sauce.

319/-

Schezwan Paneer Dry

Spicy, stir-fried paneer cubes with Schezwan sauce

349/-

Chilly Potato

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

319/-

Honey Chilli Potato

Crispy potato are tossed in honey chilli sauce.

349/-

Baby Corn Crispy

Crispy fried baby corn, a delightful and crunchy appetizer.

349/-

Crispy Corn

Deep fried American corn tossed in ginger garlic, chopped onion & capsicum tossed chilly in garlic sauce.

349/-

Spring roll

299/-

SALAD

Green Salad

159/-

Onion Salad

109/-

RAITA

Painapple Raita	199/-
Boondi Raita	149/-
Mix Veg Raita	159/-
Curd	69/-

THALI

Pind Special Thali (Serves 1-2) Dal Makhani, Kadhai Paneer, Mix Veg., Salad, Plain Rice, Papad, Pineapple Raita, 1 Butter Naan, 2 Roti, Gulab Jamun, Chaas	599/-
Punjabi Thali (Serves 1-2) Dal Makhani, Amritsari Chana Masala, Paneer Tikka Butter Masala, Salad, Papad, Boondi Raita, Jeera Rice, 2 Lachha Paratha, 1 Gulab Jamun	619/-
Shahi Thali (Serves 3-4) 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	1799/-



PIND DE KULCHE & PARANTHE

Amritsari Special Kulcha With Chana

309/-

Crunchy bread with filling vegetable and haveli special spices with butter

Gobhi Kulcha With Chana

279/-

Crunchy bread with fresh cauliflower and haveli special species with butter

Mix Veg Kulcha With Chana

279/-

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

Onion Kulcha With Chana

309/-

Crunchy bread with chopped onions and haveli special spices with butter

Paneer Kulcha With Chana

249/-

Crunchy bread with cottage cheese and haveli special spices with butter

Masala Kulcha With Chana

249/-

Crunchy bread with cottage cheese and haveli special species with butter

Stuffed Aloo Kulcha With Chana

279/-

Crunchy bread with Potatoes and haveli special spices with butter

Garlic Kulcha With Chana

249/-

Crunchy bread with garlic and haveli special spices with butter

Aloo Paratha With Curd

279/-

Wheat flour bread with chopped spicy cauliflower cooked in tawa

Paneer Paratha With Curd

309/-

Wheat flour bread with chopped spicy paneer cooked in tawa

Chole Bhature

299/-

Fluffy fried bread paired with haveli special served with chole

Mix paratha with curd

249/-

PANEER SPECIAL

Pind Special Paneer

389/-

Cottage cheese cooked with haveli spices, onion, tomatoes, capsicum, cashew, red and yellow top up gravy.

Paneer Tikka Butter Masala

379/-

Cottage cheese marinated in tandoori, haveli spices, onion, tomatoes, cashew, served with butter and cream.

Paneer Lababdar

379/-

Cottage cheese cooked with royal spices and cheese with onion & tomato gravy.

Shahi Paneer

379/-

Cottage cheese cottage cheese gravy, haveli spices served with cream.

Palak Paneer

379/-

Cottage cheese, haveli spices in spinach and onion & tomato gravy with cream and butter.

Matar Paneer

389/-

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

Paneer Bhurji

389/-

Grated cottage cheese, cube capsicum, haveli special spices, served with ginger and coriander

Tomato Paneer

349/-

Kadai Paneer

379/-

DESI DAL SPECIAL

Pind Special Dal Fry

349/-

Made with lentils (Urad dal black), tomatoes, haveli spices and top desi ghee

Dal Makhani

329/-

Made with lentils, tomatoes, haveli special spices served with butter and cream

Yellow Dal Tadka

299/-

Lentils cooked with haveli special top garlic and jeera tadka

Chana Masala

299/-

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

Rajma Masala

329/-

Red kidney beans cooked in haveli special spices, tomatoes and onion gravy served with ginger and coriander.

PUNJABI SUBZIYAN

Gobhi Aloo Masala

379/-

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

Malai Kofta

379/-

Cottage cheese & potato stuffed with raisins & haveli special spices, rich combination of cashew and tomato gravy.

Jeera Aloo

329/-

Fresh potatoes and cumin and tomatoes and onion gravy and haveli special spices served with green coriander.

Dum Aloo

329/-

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

Mix Veg

329/-

French beans, cauliflower, capsicum, peas, carrot, peeled potatoes, paneer, tomatoes & onion gravy.

Veg Kofta Curry

379/-

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

Mushroom Matar Masala

379/-

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

Roasted Mushroom Masala

389/-

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

Palak Mushroom

389/-

Fresh spinach and mushrooms cooked in haveli special spices served with cream and butter.

Mushroom Do Piazza

389/-

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

RICE / NOODLES

Schezwan Fried Rice

Rice made with spicy/schezwan sauce and vegetables

319/-

Paneer Schezwan Rice

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

349/-

Fried Rice

Cooked rice, finely chopped vegetables and seasoning ingredients.

319/-

Veg Chowmein

Stir-fried noodles with mixed vegetables

319/-

Veg Schezwan Chowmein

Chowmein made with spicy schezwan sauce

319/-

Veg Hakka Noodles

Stir-fried Hakka noodles with assorted vegetables

299/-

Plain Rice

179/-

Jeera Rice

299/-

Veg Pulao

289/-

Matar Pulao

289/-

Kashmiri Pulao

349/-

Plan Khichdi

279/-

Masala Khichdi

319/-



CHINESE MAIN COURSE

Chilly Paneer Gravy

Fried Paneer in spicy, tangy gravy with peppers

399/-

Veg Manchurian Gravy

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

349/-

Sehezwan Paneer

319/-

Gobhi 65

319/-

Paneer 65

389/-

ROTIYAN

Tandoori Roti

Indian flatbread in tandoor.

45/-

Tandoori Butter Roti

Indian flat bread coated with butter.

51/-

Plain Tawa Roti

Whole wheat bread cooked in tawa.

45/-

Tawa Butter Roti

Whole wheat bread coated with butter.

51/-

Rumali Roti

Wheat flour baked in tawa.

65/-

Missi Roti

Whole wheat flour, gram flour & haveli special spices.

65/-

NAAN

Plain Naan

Wheat flour and baked in tandoor

71/-

Butter Naan

Wheat flour with butter

81/-

Garlic Naan

Wheat flour, garlic, butter in tandoor

109/-

Chur Chur Naan

Wheat flour, Amritsari flavour of ghee

169/-

BIRYANI-E-KHAAS

Veg Biryani

Fresh chopped vegetables cooked with basmati rice with haveli special spices served with raita.

329/-

Hyderabadi Biryani

Fresh chopped vegetables cooked with basmati rice with haveli special spices served with raita.

389/-

Pind Di Special Biryani

449/-



PARATHA

Methi Paratha

Whole wheat flour with butter

109/-

Lachha Paratha

Multi layered flour bread with butter

99/-

Lal Mirch Paratha

Multi layered flour bread with red chillies and butter

99/-

Hari Mirch Paratha

Multi layered flour bread with green chillies and butter

99/-

Aloo Tawa Paratha

Fresh potatoes and whole wheat flour in tawa

119/-

Gobhi Tawa Paratha

Fresh cauliflower and whole wheat flour in tawa

129/-

Paneer Tawa Paratha

Cottage cheese and whole wheat flour in tawa

189/-

Mix Tawa Paratha

139/-



DESSERTS

Gulab Jamun (2 Pcs)	109/-
Rasgulla (2 Pcs)	109/-
Gajar Ka Halwa (200 Gm) (Seasonal)	265/-
Kheer	129/-

BEVERAGES

Amritsari Lassi (Sweet / Salted) 250ml	149/-
Shahi Lassi 500ml	249/-
Dry Fruit Lassi 250ml	199/-
Chaas 250ml	89/-
Packaged Drinking Water	Mrp

TEA/COFFEE

Milk	79/-
Milk Tea	80/-
Desi Masala Tea	80/-
Special Gur Tea	99/-
Coffee	109/-



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For Franchise with us connect at

☎ +91-96222 69300 ✉ pindhaveli@gmail.com 🌐 www.pindhaveli.com

