

Tulsi, also known as holy basil. Tulsi is a common name in most Indian households.

Tulsi is worshipped, also offered to the Gods. It is an inexpensive herb & comes loaded with a host of benefits.

Tulsi, our restaurant, offers classical dishes from several regions of India. The dishes prepared in our restaurant is a selection from gourmet homes, palaces and also from the best street foods of India. Our Master Chef Ram (for the past 30 years has worked around the globe). Chef Ram understands the therapeutic properties of the ingredients which are produced & sourced locally. Tulsi invites the customers to an ecstatic culinary journey of Indian Cuisine.

Opening Hours

Monday Closed
Tuesday - Saturday
5.00pm onwards
Sunday
4.30pm onwards

Delivery Available Friday - Sunday

51 HIGH STREET, HOLYWOOD BT18 9AB

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Tel: 028 9042 2232







AUTHENTIC TASTE

INDIAN RESTAURANT

STARTERS 1. TULSI KA KHAZAANA 🦠 2. GARLIC KING PRAWN 3. BOMBAY CHOWPATTY CHAAT) 4. VEGETABLE SAMOSA 🦻 5. FISH TIKKA NAZAKAT 🕽 6. SEEKH KEBAB 🕽 7. NAWABI PANEER TIKKA 🦠 8. CHICKEN TIKKA 55 9. ONION BHAJEE 🔰 10. CHICKEN PAKORA 🦠 11. CHEF RAM SPECIAL - MURG CHAT 🔰



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MAIN COURSE 12. MALABAR KING PRAWN CURRY) A sweet, spicy, tangy and aromatic Kerala curry made with coconut milk, curry leaves and tamarind
13. GOAN FISH CURRY)) A classic goan dish. Monk fish cooked with roasted cumin, coriander seeds, whole red chillies and coconut milk £15.95
14. KADAI PRAWNS Richly textured tangy and spicy flavoured gravy with sharp hints of fenugreek, peppers, coarse powder of coriander seeds and red chillies which gives kadai gravy its exclusive flavour
15. MONKFISH BALTI)) Cooked in a thin metal dish (balti) flavoured with garam masala originates from Baltistaan £15.95
16. CHICKEN OR PRAWN METHI MALAI () A combination of cream and methi (fenugreek leaves) and yogurt
17. MURG MAKHANI Also called butter chicken all over India. Satin smooth tomato gravy flavoured with dried fenugreek, butter, spices & cream £12.00
18. CHICKEN TIKKA CHILLI MASALA))) Slices of chicken tikka cooked with onions, fresh green chillies, peppers and tomatoes in a hot masala £12.00
19. ACHARI MURG KI KURCHAN)) Succulant pieces of chicken pan cooked with pickled spices
20. CHICKEN SHAHI KORMA A classic sweet dish made with yogurt, cashew nut paste and herbs
21. CHICKEN TIKKA MASALA Chicken tikka cooked with almond, coconut and sweet creamy sauce
22. KASHMIRI LAMB ROGAN JOSH)) A classic favourite and intensely aromatic lamb curry with kashmiri red chillies, whole spices and yogurt £13.95
23. BLACK BEAN GARLIC CHICKEN)) Stir fried chicken with black bean and peppers cooked with curry sauce



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MAIN COURSE 24. RAARA GOSHT 19 A combination of lamb chunks and mince, slow cooked with masala £13.95
25. HYDERABAADI LAMB BHUNA GOSHT)) Bhuna - The cooking of lamb in a delicious blend of spices in its own juices with dry herbs makes this dish special £13.50
26. LAMB VINDALOO \$9999 A fiery hot delicacy of lamb spiced with red chillies, vinegar and tomatoes £13.00
27. KADAI PANEER) Ask server for description £10.95
28. SAAG PANEER Perfect combination of spinach and homemade cottage cheese, tempered with royal cumin. £10.95
29. BIRBALI MALAI KOFTA () Kofta stuffed with a delicate blend of clotted cream, raisins and green chilli, simmered in a cashew nut and cream sauce £10.95
30. DUM ALOO KASHMIRI) Expertly scooped potato barrels, packed with paneer and sultanas bathed in joyous tomato and cream sauce £10.95
31. DAAL TADKE WAALI 9 Yellow lentil tempered with cumin seeds and tomato £9.95
32. MIX VEG CURRY A combination of locally produced vegetables in curry
33. PUNJABI CHOLE (CHICK PEAS) A typical tangy preparation of chick peas from the north west frontier cuisine
34. SAAG ALOO A combination of spinach and potatoes



TANDOOR SE / CLAY OVEN SPECIALITIES - Served with salad

35. PANEER TIKKA NAWABI Cubes of paneer wrapped in yogurt, spices and grilled in tandoor
36. CHICKEN TIKKA 🔰 A classic tandoor dish£12.50
37. MALAI CHICKEN TIKKA (Section 2) Chicken chunks smeared in yogurt, cheese and cream, spiced with green cardamon and white peppercorn grilled in tandoor
38. TANDOORI KING PRAWNS)) Roasted king prawns in yogurt and spices
39. MONK FISH SHASHLIK 19 Spiced chunk of fish cooked with chunks of onions, tomatoes and green peppers. £16.25
40. LAMB SEEKH KEBAB)) Traditional kebab of mince lamb, with a touch of freshly ground garam masala roasted in tandoor£13.25
41. CHICKEN TIKKA SHASLIK)) Boneless chicken marinated with Indian spices, herbs and cooked in tandoor with onions, tomatoes and peppers £13.50
42. TANDOORI CHICKEN MOGEWALA (ON BONE)) Chicken on the bone marinated in yogurt with aromatic herbs and spices cooked in tandoor £12.95
43. TANDOORI MIXED GRILL 🔰 An assortment of chicken, lamb, kebab and seafood cooked in clay



TRADITIONAL CLASSIC DISHES

44. DANSAK)) A lentil based dish, originating in Parsi community in India	
45. KORMA Ground almond, cream, sugar, coconut and cashew nut paste£11.00	
46. ROGAN JOSH)) An aromatic tomato, onion, ginger, garlic and red chilli based dish	
47. BHUNA)) Finely diced onions and peppers in a thick sauce	
48. PATIA)) A sweet and sour sauce. £11.00	
49. SAAG 9 A fresh spinach based dish£11.00	
50. CURRY 5 A medium based curry sauce £11.00	
51. JHALFREZI))) Juliennes of onions, peppers, green chillies and tomatoes in sauce	
52. CHILLI MASALA 👀 Red onions, green chillies and tomato in a hot masala sauce	



TRADITIONAL CLASSIC DISHES

53. DOPIAZA) A cooking style where onions are the	main ingredient, added twice in a curry£11.00		
54. MADRAS ())) A fairly hot curry sauce	£11.00		
55. VINDALOO ())))) A firey hot sauce with red chillies	£11.00		
56. CHILLI GARLIC \$999 Pan fried garlic, green chillies, onions, coriander and chefs masala			
57. BALTI 🔰 Squared green peppers and onions, pan fried in garlic, green chillies, tomatoes, coriander and baltic paste £11.00			
	All the dishes available in Vegetables 50p extra Chicken £1.00 extra Chicken Tikka £1.50 extra Lamb £2.00 extra Prawns £3.00 extra		



BASMATI KA KHAZAANA / RICE DISHES

Served with vegetable sauce 58. TARKARI (VEGETABLE BIRYANI) Basmati rice with a selection of fresh market vegetables and saffron £10.95	
59. PRAWN BIRYANI A melange of basmati rice and prawns infused with saffron, mint and fried onions. £14.95	
60. HYDRABAD GOSHT BIRIYANI) Basmati rice with masala rich braised lamb with saffron and fried onions	
61. MURG BIRYANI) Basmati rice and chicken cooked together with golden fried onions	
62. TULSI KI BIRYANI (Chefs unique blend of prawns, lamb and chicken cooked with basmati rice	
SIDE ORDER RICE DISHES	
63. SAFFRON PULAO (PILAU RICE) Saffron flavoured basmati rice. £3.50	
64. SAADA CHAWAL (STEAMED RICE) £3.25	
65. KASHMIRI PULAO Basmati rice with mixed fruits and raisins £3.75	
66. PALAKI PULAO (RICE WITH SPINACH) Spinach and grated cheese cooked with basmati rice and herbs	
67. EGG FRIED RICE £3.95	



TANDOORI ROTIYAN / BREADS

ROTI: The most basic bread of India made up of whole wheat flour (atta) and cooked in tandoor

68. Tandoori Roti
69. Tawa Roti (Cooked on griddle)
PARATHA: A rich, flaky and layered bread, folded with ghee and baked inside the tandoor.
70. Aloo Paratha \$\frac{1}{2}\$ Unlayered paratha stuffed with potato mixture
71. Ajwaini Paratha Flaky whole wheat bread flavoured with carom seeds. £3.50
72. Pudina Paratha Flaky whole wheat bread flavoured with mint leaves
NAAN: Naan is a persian word meaning bread. White flour, egg, yogurt, milk, baking powder.
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SANGHI SAATHI/SIDES

80. Baag Ki Bahar : Green Salad
81. Raita : Yogurt, onion, tomato and cucumber
82. Chips
83. Popadums
84. Masala Popadums 55
85. Sauces. £4.50
86. Mutter Paneer
87. Baigan Bahar£5.25
88. Saag Paneer
89. Mushroom Dopiaza
90. Bhindi Masala
91. Dhal Tarka
92. Bombay Potato
93. Saag Aloo
94. Chana Bhaji
95. Aloo Gobi
96. Saag Bhaji£5.25
97. Mixed Vegetable Curry £5.25



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KIDS MENU

98. Fish Fingers with Chips	. £5.00
99. Chicken Nuggets with Chips	. £5.00
100. Chicken Korma with Rice	. £5.00
101. Chicken Tikka Masala with Rice	. £5.00
102. Chicken Curry with Rice	. £5.00
103. Noodles with Stir Fry Veg or Chicken	. £5.00



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Dear Customer

Most of our dishes include 14 major allergens please let our staff know if you have any allergy

1 Celery

This includes celery stalks, leaves, seeds and the root called celeriac, you can find celery in celery salt, salads, some meat products, soup and stock cubes.

Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries marinades, meat products, salad dressings, sauces and soups.



2 Cereals Containing Gluten

Wheat (such as Spelt and Khorasan Wheat/Kamut), rye, barley and oat is often found in foods containing flour, such as some types of baking powder, batter breadcrumbs,

bread, cakes, couscous, meat products, soup and stock cubes

10 Nuts



Not to mistaken with peanuts (Which are actually a legume and grow underground) This ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits,

crackers, desserts, nut powders (Often used in Asian curries), stir-fried dishes, Ice cream, marzipan (almond paste), nut oils and sauces

3 Crustaceans

Crabs, lobster (prawns and scampi are crustaceans), shrimp paste, often used in Thai and South East Asian curries or salads, is an ingredient to look out for.

You will find this in some fish sauce, pizzas, relishes,

salad dressings, stock cubes and Worcestershire sauce

Milk is a common ingredient in butter, cheese, cream, milk powders and yogurt, it can also be found in foods brushed

or glazed with milk and in powdered soups and sauces.



11 Peanuts

Peanuts are actually a legume and grow underground, which is why it is sometimes called a groundnut, peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce) as well as in groundnut oil and peanut flour.



4 Eggs



5 Fish

Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.

12 Sesame Seeds



These seeds can often be found in bread (sprinkled on hamburger buns for example) breadsticks, houmous, sesame oil and tahini, they are sometimes toasted and used in salad.

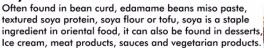
6 Lupin



7 Milk

Yes, Lupin is a flower, but it is also found in flour! Lupin flour and seed can be used in some types of bread, pastries and even in pasta.

13 Soya



8 Molluscs



These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews.

14 Sulpher Dioxide

(Sometimes known as sulphates)

This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes, you might also find it in meat products, soya drinks, vegetables as well as in wine and beer, if you have asthma, you will have a higher risk of developing a reaction to Sulpher Dioxide.



Opening Hours

Tuesday - Saturday 5.00pm - onwards Sunday 4.30pm - onwards