

STARTERS — **Readyprint.biz**

1. TULSI MIXED GRILL ॥	
Chicken Tikka, Tandoori Chicken, Seekh kebab, Masala Chicken Tikka & King Prawn butterfly	£13.50
2. VEGETABLE PAKORA ॥	
Battered fried vegetable fritters.	£5.95
3. BOMBAY CHOWPATTY CHAT ॥	
A tongue tingling mix of potatoes, chick peas and flour crispies topped with chutney and yogurt	£6.25
4. VEGETABLE SAMOSA ॥	
Authentic home made deep fried crispy spiced coned patties stuffed with potatoes, peas and cumin seeds	£5.95
5. FISH TIKKA NAZAKAT ॥	
Monk Fish marinated in Indian Spices and herbs cooked in tandoor	£7.25
6. SHEEKH KEBAB ॥	
Minced Lamb pungently spiced with ginger, garlic, mint, coriander and green chillies	£6.25
7. ASSORTED VEGETABLE PLATTER ॥	
Homemade mix of onion bhaji, vegetable pakora & vegetable samosa	£5.95
8. CHICKEN TIKKA ॥	
World renowned classic starter which does not need any description.	£5.95
9. ONION BHAJEE ॥	
Deep fried thin slices of onions mixed with gram flour and spices	£5.95
10. CHICKEN PAKORA ॥	
Deep fried battered chicken fritters with Indian spices and herbs	£6.50
11. CHEF SPECIAL - MURG CHAT ॥	
Tandoori grilled chicken tossed with tangy tamarind chutney, cucumber, tomato and pineapple	£6.50

CHEF'S SPECIALS

12. MALABAR KING PRAWN CURRY ॥	
A sweet, spicy, tangy and aromatic Kerala curry made with coconut milk, curry leaves and tamarind	£13.50
13. GOAN FISH CURRY ॥	
A classic goan dish. Monk fish cooked with roasted cumin, coriander seeds, whole red chillies and coconut milk	£13.50
14. KADAI PRAWNS ॥	
Richly textured tangy and spicy flavoured prawn with sharp hints of fenugreek, peppers, coarse powder of coriander seeds and red chillies which gives kadai gravy its exclusive flavour	£13.50
15. MONK FISH BALTI ॥	
Cooked in a thin metal dish (balti) flavoured with garam masala originates from Baltistan	£14.50
16. CHICKEN METHI MALAI ॥	
A combination of cream and methi (fenugreek leaves) and yogurt	£12.50
17. MURG MAKHANI	
Also called butter chicken all over India. Satin smooth tomato gravy flavoured with dried fenugreek, butter, spices and cream	£12.50
18. CHICKEN PASANDA ॥	
Creamy mild spiced curry with yogurt sugar and almonds	£12.50
19. ACHARI MURG KI KURCHAN ॥	
Succulent pieces of chicken pan cooked with pickled spices	£12.50
20. CHICKEN SHAHI KORMA ॥	
A classic sweet dish made with yogurt, cashew nut paste and herbs	£12.50
21. KABULI GOSHT ॥	
Chickpeas and lamb mixed together with Spices	£13.50
22. KASHMIRI LAMB ROGAN JOSH ॥	
A classic favourite and intensely aromatic lamb curry with Kashmiri red chillies, whole spices and yogurt	£13.00

23. BLACK BEAN GARLIC CHICKEN ॥	
Stir fried chicken with black bean and peppers cooked with curry sauce	£12.50
24. RAARA GOSHT ॥	
A combination of lamb chunks and mince, slow cooked with masala	£13.00
25. HYDERABADI 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	£13.00
26. LAMB VINDALOO ॥	
A fiery hot delicacy of lamb spiced with red chillies, vinegar and tomatoes	£13.00
27. CHICKEN TIKKA MASALA	
Chicken tikka cooked with almond, coconut and sweet creamy sauce	£12.50
28. SAAG PANEER ॥	
Perfect combination of spinach and homemade cottage cheese, tempered with royal cumin	£11.00
29. CHILLI PANEER ॥	
Cottage cheese mixed peppers onions and chillies with spices	£11.00
30. CHANA SAAG BALTI ॥	
Chickpeas and spinach mixed together with Balti sauce	£11.00
31. DAAL TADKE WAALI ॥	
Yellow lentil tempered with cumin seeds and tomato	£11.00
32. VEGETABLE KOLHAPURI ॥	
Mixed vegetables in a thick spiced sauce originally from Kolhapur (Mumbai) India	£11.00
33. PUNJABI CHOLE (CHICK PEAS) ॥	
A typical tangy preparation of chick peas from the north west frontier cuisine	£11.00
34. SAAG ALOO ॥	
A combination of spinach and potatoes	£11.00
35. MUTTER PANEER ॥	
The very famous curry of Indian cottage cheese & green peas	£11.00
36. MUSHROOM DOPIAZA ॥	
Mushroom cooked with chunks of red onion	£11.00
37. BAIGAN KI BHAAR ॥	
A combination of aubergine with ground spices	£11.00
38. BHINDI MASALA ॥	
Crispy okra with onions & spices	£11.00

TANDOOR SE / CLAY OVEN SPECIALITIES

Served with vegetable sauce and salad	
39. PANEER TIKKA NAWABI ॥	
Cubes of paneer wrapped in yogurt, spices and grilled in tandoor	£11.95
40. CHICKEN TIKKA ॥	
A classic tandoori dish	£12.50
41. MALAI CHICKEN TIKKA ॥	
Chicken chunks smeared in yogurt, cheese and cream, spiced with green cardamom and white pepper corns grilled in tandoor	£12.50
42. TANDOORI KING PRAWNS ॥	
Roasted king prawns in yogurt and spices	£17.95
43. MONK FISH SHASHLIK ॥	
Spiced chunk of fish cooked with chunks of onions, tomatoes and green peppers	£17.95
44. LAMB SEEKH KEBAB ॥	
Traditional kebab of mince lamb, with a touch of freshly ground garam masala roasted in tandoor	£12.50
45. CHICKEN TIKKA SHASLIK ॥	
Boneless chicken marinated with Indian spices, herbs and cooked in tandoor with onions, tomatoes and peppers	£12.50

46. TANDOORI CHICKEN MOGEWALA (ON BONE) ॥	
Chicken on the bone marinated in yogurt with aromatic herbs and spices cooked in tandoor	£14.25

TRADITIONAL CLASSIC DISHES

47. DANKAK ॥	
A lentil based dish, originating in Parsi community in India	£10.00
48. KORMA	
Ground almond, cream, sugar, coconut and cashew nut paste	£10.00
49. ROGAN JOSH ॥	
An aromatic tandoori, onion, ginger, garlic and red chilli based dish	£10.00
50. BHUNA ॥	
Finely diced onions and peppers in a thick sauce	£10.00
51. PATIA ॥	
A sweet and sour sauce	£10.00
52. SAAG ॥	
A fresh spinach based dish	£10.00
53. CURRY ॥	
A medium based curry sauce	£10.00
54. JHALFREZI ॥	
Julienne of onions, peppers, green chillies and tomatoes in sauce	£10.00
55. CHILLI MASALA ॥	
Red Onions, green chillies and tomato in a hot masala sauce	£10.00
56. DOPIAZA ॥	
A cooking style where onions are the main ingredient, added twice in a curry	£10.00
57. MADRAS ॥	
A fairly hot curry sauce	£10.00
58. VINDALOO ॥	
A fiery hot sauce with red chillies	£10.00
59. CHILLI GARLIC ॥	
Pan fried garlic, green chillies, onions, coriander and chefs masala	£10.00
60. BALTI ॥	
Squared green peppers and onions, pan fried in garlic, green chillies, tomatoes, coriander and baltic paste	£10.00
61. MAKHANI	
A satin smooth tomato gravy in fenugreek	£10.00
All the dishes available in	
Chicken £2.50 extra	Prawns £3.50 extra
Chicken Tikka £2.50 extra	Jumbo King Prawn £4.50 extra
Lamb £3.00 extra	Paneer £1.00 extra
	Monkfish £4.50 extra
	Vegetable £1.00 extra

BASMATI KA KHAANA / RICE DISHES

Served with vegetable sauce	
62. TARKARI (VEGETABLE BIRYANI) ॥	
Basmati rice with a selection of fresh market vegetables and saffron	£11.00
63. PRAWN BIRYANI ॥	
A mélange of basmati rice and prawns infused with saffron and spices	£13.50
64. HYDRABAD GOSHT BIRYANI ॥	
Basmati rice with masala rich braised lamb with saffron and fried onions	£13.00
65. MURG BIRYANI OR CHICKEN TIKKA ॥	
Basmati rice and chicken cooked together with spices	£12.50
66. TULSI KI BIRYANI ॥	
Chefs unique blend of prawns, lamb and chicken cooked with basmati rice and spices	£13.95

SIDE ORDER RICE DISHES

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67. SAFFRON PULAO (PILAU RICE)

Saffron flavoured basmati rice £3.00

68. SAADA CHAWAL (STEAMED RICE)

..... £3.00

69. KASHMIRI PULAO

Basmati rice with mixed fruits and raisins £3.50

70. PALAKI PULAO (RICE WITH SPINACH)

Spinach and grated cheese cooked with basmati rice and herbs £3.50

71. EGG FRIED RICE

..... £3.50

72. JEERA RICE

White rice tossed with cumin seeds £3.25

73. MUSHROOM RICE

..... £3.50

74. CHANA RICE (Chickpeas and rice)

..... £3.50

75. GREEN PEA RICE

..... £3.50

TANDOORI ROTIYAN / BREADS

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

76. Tandoori Roti £3.25

77. Tawa Roti (Cooked on griddle) £3.25

PARATHA: A rich, flaky and layered bread, folded with ghee and baked inside the tandoor.

78. Aloo Paratha £3.95

Unlayered paratha stuffed with potato mixture

79. Ajuwani Paratha

Flaky whole wheat bread flavoured with carom seeds £3.50

80. Pudina Paratha

Flaky whole wheat bread flavoured with mint leaves £3.50

NAAN: Naan is a Persian word meaning bread.

White flour, egg, yogurt, milk, baking powder.

81. Garlic Naan £3.50

82. Onion Naan £3.50

83. Kheema Naan (Stuffed with minced lamb) £3.95

84. Kashmiri Naan (Stuffed with dry fruits) £3.50

85. Cheese Naan £3.50

86. Chilli and Coriander Naan £3.50

87. Peshwari Naan (Stuffed with sugar, cream, coconut powder, sultanas and raisins) £3.95

SANGHI SAATHI/SIDES

88. Baag Ki Bahar : Green Salad £3.50

89. Raita : Yogurt, onion, tomato and cucumber £3.25

90. Chips £4.25

91. Papadums £0.50

92. Chutney Mango £1.00

93. Sauces (Korma, Madras, Masala, etc) £5.00

94. Mutter Paneer £6.50

95. Dips (mint, or chilli or onion) £0.50

96. Mushroom Dopiaza £6.25

97. Baigan Ki Bahar £6.25

98. Bindi Masala £6.25

99. Bombay Potato £6.25

100. Chana Bhaji £6.25

101. Dal Tarka £6.25

102. Aloo Gobhi £6.25

103. Saag Aloo £6.25

104. Saag Bhaji £6.25

105. Saag Paneer £6.50

KIDS MENU

106. Fish Fingers with Chips £6.50

107. Chicken Nuggets with Chips £6.50

108. Chicken Korma with Rice £6.50

109. Chicken Tikka Masala with Rice £6.50

110. Chicken Curry with Rice £6.50

111. Noodles with Stir Fry Veg or Chicken £6.50

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. Celery cake, you can find celery in celery salt, but also some meat products, soup and stock cubes.

2. Cereals Containing Gluten

Wheat (just as Spelt and Khorasan Wheat/Khorasan, rye, barley and oat) is often found in foods containing flour, such as some types of baking powder, butter/bread crumbs, bread, cakes, biscuits, meat products, soup and stock cubes.

3. Crustaceans

Crabs, Molluscs (prawns and scallop are crustaceans), shrimp/pasta, often used in Thai and South East Asian curries or salads, is an ingredient to look out for.

4. Eggs

Eggs are often found in cakes, some meat products, mayonnaise, mussels, pasta, quiche, soups and pastries or food brushed or glazed with egg.

5. Fish

You will find fish in some fish soups, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.

6. Lupin

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.

7. Milk

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 or in powdered soups and sauces.

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 steaks.

9. Mustard

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

10. Nuts

Not to mention 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 products (often used in Asian curries), stir-fried dishes, ice cream, marzipan (pandan paste), nut oils and soups.

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, soups (such as satay sauce), as well as in groundnut oil and peanut flour.

12. Sesame Seeds

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

13. Soya

Often found in bean curd, edamame beans miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts like cream, meat products, soups and vegetable products.

14. Sulphur Dioxide

(Sometimes known as sulphites) 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 Sulphur Dioxide.



TULSI

AUTHENTIC TASTE

INDIAN RESTAURANT

TAKEAWAY MENU

Opening Hours

Monday Closed
except bank holidays

Tuesday - Saturday
5.00pm onwards

Sunday 4.30pm onwards

FREE

complimentary
boiled rice or pilau rice
or plain naan with
every main course

Delivery Available Tuesday - Sunday

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