



*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 and 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.*

**51 HIGH STREET, HOLYWOOD BT18 9AB**

 [info@tulsihollywood.com](mailto:info@tulsihollywood.com)

 [www.tulsihollywood.com](http://www.tulsihollywood.com)

 **028 9042 2232**



# Starters

**1. TULSI MIX PLATTER FOR 2** (V) **£14.95**

Assortment of Chicken, Lamb, Butterfly King prawn, Onion Bhaji and Vegetable Samosa

**2. TULSI MIX PLATTER FOR 4** (V) **£24.95**

Assortment of Chicken, Lamb, Butterfly King prawn, Onion Bhaji and Vegetable Samosa

**3. CHILLI CHICKEN** (V) **£7.95**

Onions, peppers and marinated chicken tossed in spicy sauce

**4. CHICKEN POORI** **£7.50**

Chicken tossed with onions and tomatoes served with puri bread

**5. CHICKEN PAKODA** (V) **£7.25**

Deep fried battered chicken fritters with Indian spices and herbs

**6. CHICKEN CHAT** (V) **£7.50**

Tandoori grilled chicken tossed with tangy tamarind chutney, cucumber and pineapple

**7. CHEESE GARLIC PRAWN** (V) **£9.95**

Prawn cooked in butter and cheese along with Indian herbs

**8. PRAWN POORI** **£7.50**

Chicken tossed with onions and tomatoes served with puri bread

**9. CHILLI SQUID** (V) **£7.50**

Squid stir fried with onions and peppers in spicy sauce

**14. MALAI CHICKEN TIKKA** (V) **£7.95**

Chicken chunks smeared in yoghurt, cheese and cream, with white peppercorn grilled in tandoor

**15. AMRITSARI MACCHI** (V) **£7.95**

Crispy fried fish bites coated in a spiced gram flour batter.

**16. LAMB TAKATAK** (V) **£6.95**

Tender lamb cooked on a hot griddle with tomatoes, onions, and a medley of spices, delivering bold, rich, and tangy flavors

# Vegetarian Starters

**17. BOMABY CHOWPATTI CHAT** (V) **£6.95**

Potato patty mixed with chickpea, flour crispies, chutney and yoghurt

**18. SAMOSA CHAT** (V) **£6.95**

Veg samosa mixed with chickpea, flour crispies, chutney and yoghurt

**19. VEG SAMOSA** (V) **£6.25**

Deep fried crispy spiced coned patties with potatoes, peas and cumin seed

**20. VEG PAKODA** (V) **£6.25**

Deep fried vegetable balls mixed with gram flour and Indian herbs

**21. ONION BHAJEE** (V) **£6.25**

Deep fried thin sliced onions mixed with gram flour and Indian herbs

**22. MIX VEG STARTER** (V) **£7.25**

Vegetable samosa, onion bhajee and vegetable pakoda all in one plate

**23. PANNER TIKKA** (V) **£7.95**

Paneer marinated in yoghurt and spices cooked in tandoor

**24. PANIPOORI** (V) **£5.95**

Six pieces of crispy hollow shells filled with spiced potatoes and tangy tamarind water, bursting with sweet, sour, and spicy flavours in every bite.

# Tandoori Starters

**10. TANDOORI KING PRAWN** (V) **£10.50**

King Prawn marinated in Indian spices and slow cooked in tandoor

**11. MONK FISH TIKKA** (V) **£9.50**

Monk fish marinated in Indian spices and herbs cooked in tandoor

**12. SEEKH KEBAB** (V) **£7.95**

Minced Lamb pungently spiced with ginger, garlic, mint, coriander and served with mint yoghurt

**13. CHICKEN TIKKA** (V) **£7.95**

World renowned classic started which does not need any introduction

Please alert your server if you have any allergies

# House Specials

- |   |               |   |               |
|---|---------------|---|---------------|
| <b>25. MALABAR KING PRAWN CURRY</b> ( (   | <b>£17.95</b> | <b>33. CHICKEN MAKHNI</b> (   | <b>£14.95</b> |
| Succulent king prawns simmered in a creamy coconut sauce infused with tamarind, mustard seeds, and aromatic spices from Kerala's Malabar coast  |               | Also called butter chicken all over India. Satin smooth tomato gravy flavoured with dried fenugreek, butter, spices and cream |               |
| <b>26. GOAN FISH CURRY</b> ( (  | <b>£17.95</b> | <b>34. BALTI EXOTIC</b> ( ( (   | <b>£16.95</b> |
| A sweet, spicy, tangy and aromatic Kerala curry made with coconut milk, curry leaves and tamarind   |               | King prawn, lamb and chicken tikka mixed with onions and peppers in a rich sauce.   |               |
| <b>27. KADAI PRAWN</b> (  | <b>£17.95</b> | <b>35. ACHARI CHICKEN</b> ( (   | <b>£14.95</b> |
| 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 |               | Succulent pieces of chicken pan cooked with pickled spices  |               |
| <b>28. MONKFISH KADAI</b> (   | <b>£17.95</b> | <b>36. CHICKEN SAHI KORMA</b> (   | <b>£14.95</b> |
| 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 |               | A classic sweet dish made with yoghurt, cashew nut paste, herb and hint of green chillies                                     |               |
| <b>29. KADAI CHICKEN</b> (  | <b>£14.95</b> | <b>37. BLACK BEAN GARLIC CHICKEN</b> ( (  | <b>£14.95</b> |
| 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 |               | Stir fried chicken with black bean and peppers cooked with curry sauce  |               |
| <b>30. CHICKEN METHI MALAI</b> (  | <b>£14.95</b> | <b>38. KASHMIRI LAMB ROGAN JOSH</b> ( (   | <b>£16.95</b> |
| A combination of cream and methi (fenugreek leaves) and yoghurt   |               | A classic favourite and intensely aromatic lamb curry with Kashmiri red chillies, whole spices and yoghurt                    |               |
| <b>31. LAMB METHI MALAI</b> (   | <b>£16.95</b> | <b>39. RAARA GHOST</b> ( (  | <b>£16.95</b> |
| A combination of cream and methi (fenugreek leaves) and yoghurt   |               | A combination of lamb chunks and mince, slow cooked with masala   |               |
| <b>32. PRAWN METHI MALAI</b> (  | <b>£17.95</b> | <b>40. KABULI GHOST</b> ( (   | <b>£16.95</b> |
| A combination of cream and methi (fenugreek leaves) and yoghurt   |               | Chickpea and lamb cooked with spices  |               |
|   |               | <b>41. LAMB LALMASS</b> ( ( ( (   | <b>£16.95</b> |
|   |               | A fiery hot delicacy of lamb spiced with red chillies, tomatoes and garlic  |               |

Please alert your server if you have any allergies

# Vegetarian Menu

## 42. KADAI PANEER (V)

£14.95/£9.50

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

## 43. SAAG PANEER (V)

£14.95/£9.50

Perfect combination of spinach and homemade cottage cheese, tempered with royal cumin

## 44. MUTTER PANEER (V)

£14.95/£9.50

Paneer cubes and green peas cooked in a luscious tomato and spice gravy, offering a creamy and aromatic experience.

## 45. ACHARI PANEER (V)

£14.95/£9.50

Succulent pieces of paneer pan cooked with pickled spices

## 46. PANEER BUTTER MASALA

£14.95/£9.50

Paneer cooked with almond, coconut and sweet creamy sauce

## 47. PUNJABI CHOLE (V)

£12.95/£9.50

A typical tangy preparation of chick peas from the north west frontier cuisine

## 48. SAAG ALOO (V)

£12.95/£9.50

A combination of spinach and potatoes

## 49. BOMBAY POTATO (V)

£12.95/£9.50

Tender potatoes sautéed with aromatic spices, onions, and tomatoes, creating a vibrant and flavorful dish.

## 50. CHANA BHAJI (V)

£12.95/£9.50

Spiced chickpeas tossed with onions and tomatoes, offering a rich and hearty flavour.

## 51. BAIGANKI BAHAR (V)

£12.95/£9.50

Smoky roasted aubergine mashed and cooked with onions, tomatoes, and spices,

## 52. ALOO GOBHI (V)

£12.95/£9.50

Golden potatoes and tender cauliflower florets sautéed with aromatic spices, creating a delightful and comforting dish.

## 53. SAAG BHAJI (V)

£12.95/£9.50

Leafy greens sautéed with onions, garlic, and spices, delivering a wholesome and savory taste.

## 54. MIX VEGETABLE CURRY (V)

£12.95/£9.50

A medley of fresh vegetables cooked in a flavourful and aromatic curry sauce, offering a vibrant and satisfying dish.

## 55. DAAL TADKE WALI (V)

£12.95/£9.50

Yellow lentil tempered with cumin seeds and tomato

## 56. DAAL MAKHANI (V)

£14.95

Slow-cooked black lentils simmered with butter, cream, and a blend of aromatic spices, creating a rich and velvety dish full of comforting flavors

## 57. MUSHROOM DOPIAZA (V)

£12.95/£9.50

Button mushrooms cooked with caramelized onions, tomatoes, and spices.

## 58. CHANA SAAG BALTI (V)

£12.95/£9.50

Chickpeas and spinach cooked in a spiced tomato-onion gravy.

## 59. ALOO MUTTER (V)

£12.95/£9.50

Soft potato cubes and green peas cooked in a rich, spiced tomato-onion gravy.

## 60. BHINDI MASALA (V)

£12.95/£9.50

Tender okra cooked with onions, tomatoes, and spices, offering a tangy and flavourful experience.

## 61. COURGETTE BHAJI (V)

£12.95/£9.50

Sliced courgettes cooked with onions, tomatoes, and spices, creating a flavourful and aromatic curry.

Please alert your server if you have any allergies

# Tandoor Specials

|  |               |  |               |
|--|---------------|--|---------------|
| <b>62. PANEER TIKKA NAWABI</b> (V)   | <b>£15.95</b> | <b>72. HALDI CHILLI SEABASS</b> (V)  | <b>£17.95</b> |
| Grilled marinated paneer cubes with peppers and onions, offering a smoky flavour.  |               | Pan fried seabass marinated in turmeric, mix of Indian spices and red chilly.                                |               |
| <b>63. CHICKEN TIKKA</b> (V)   | <b>£15.95</b> | <b>73. SEAFOOD MIX GRILL</b> (V)   | <b>£20.95</b> |
| A classic tandoor dish tossed with peppers and onions.   |               | An assortment of monkfish and prawns grilled in tandoor.   |               |
| <b>64. MALAI CHICKEN TIKKA</b> (V)   | <b>£15.95</b> |  |               |
| Chicken chunks smeared in yoghurt, cheese and cream, spiced with green cardamon and white peppercorn grilled in tandoor. |               |  |               |
| <b>65. CHICKEN TIKKA SHASHLIK</b> (V)  | <b>£15.95</b> |  |               |
| Boneless chicken marinated with Indian spices, herbs and cooked in tandoor with onions, tomatoes and pepper.             |               |  |               |
| <b>66. TANDOORI CHICKEN (ON BONE)</b> (V)  | <b>£15.95</b> |  |               |
| Chicken on the bone marinated in yoghurt with aromatic herbs and spices cooked in tandoor.                               |               |  |               |
| <b>67. LAMB SHEEKH KEBAB</b> (V)   | <b>£16.95</b> |  |               |
| Traditional kebab of mince lamb, with a touch of freshly ground garam masala roasted in tandoor.                         |               |  |               |
| <b>68. LAMB TIKKA</b> (V)  | <b>£18.95</b> |  |               |
| An assortment of monkfish and prawns grilled in tandoor.   |               |  |               |
| <b>69. MONKFISH TIKKA</b> (V)  | <b>£20.95</b> |  |               |
| Grilled marinated paneer cubes with bell peppers and onions, offering a smoky flavour.                                   |               |  |               |
| <b>70. TANDOORI KING PRAWNS</b> (V)  | <b>£20.95</b> |  |               |
| Roasted king prawns in yoghurt and spices  |               |  |               |
| <b>71. TANDOORI MIX GRILL</b> (V)  | <b>£22.95</b> |  |               |
| An assortment of chicken, lamb, kebab and seafood cooked in clay   |               |  |               |
|  |               | <b>74. VEG BIRYANI</b> (V)   | <b>£13.95</b> |
|  |               | Basmati rice with a selection of fresh market vegetables with saffron  |               |
|  |               | <b>75. CHICKEN BIRYANI</b> (V)   | <b>£16.95</b> |
|  |               | Boneless chicken marinated with Indian spices, herbs and cooked in tandoor with onions, tomatoes and pepper. |               |
|  |               | <b>76. CHICKEN TIKKA BIRYANI</b> (V)   | <b>£17.25</b> |
|  |               | Chicken on the bone marinated in yoghurt with aromatic herbs and spices cooked in tandoor.                   |               |
|  |               | <b>77. LAMB BIRYANI</b> (V)  | <b>£16.95</b> |
|  |               | Traditional kebab of mince lamb, with a touch of freshly ground garam masala roasted in tandoor.             |               |
|  |               | <b>78. PRAWN BIRYANI</b> (V)   | <b>£17.95</b> |
|  |               | A melange of basmati rice and prawns infused with saffron, mint and fried onions                             |               |
|  |               | <b>79. TULSI KI BIRYANI</b> (V)  | <b>£17.95</b> |
|  |               | Chef's unique blend of prawns, lamb and chicken cooked with basmati rice                                     |               |

# Biryani Dishes

All dishes are served with a vegetable sauce

*Please alert your server if you have any allergies*

# Traditional Classic Dishes

## 80. TIKKA MASALA

Grilled marinated paneer cubes with peppers and onions, offering a smoky flavour.

£15.95

## 81. KORMA

Ground almond, cream, sugar, coconut and cashew nut paste.

£15.95

## 82. DANSAK

A lentil-based dish, originating in Parsi community in India.

£15.95

## 83. ROGAN JOSH

An aromatic tomato, onion, ginger, garlic and red chilli-based dish.

£15.95

## 84. SAAG

A fresh spinach-based dish.

£15.95

## 85. CURRY

A medium based curry sauce.

£15.95

## 86. DOPIAZA

A cooking style where onions are the main ingredients, added twice in curry.

£15.95

## 87. PATIA

A sweet and sour sauce.

£15.95

## 88. BHUNA

Finely diced onions and peppers in a thick sauce.

£15.95

## 89. BALTI

Green peppers and onions, pan fried in garlic, green chillies, tomatoes, coriander and balti paste.

£15.95

## 90. CHILI MASALA

Red onions, green chillies and tomato in a hot masala sauce.

£15.95

## 91. CHILI GARLIC

Pan fried garlic, green chillies, onions, coriander and chef's masala.

£15.95

## 92. JHALFREZI

Juliennes of onions, peppers, green chillies and tomatoes in sauce.

£15.95

## 93. MADRAS

A fairly hot curry sauce.

£15.95

## 94. VINDALOO

A fiery hot sauce with red chillies.

£15.95

All dishes are available with:

|                   |             |
|-------------------|-------------|
| Vegetable         | £1.00 Extra |
| Chicken           | £2.00 Extra |
| Chicken Tikka     | £2.50 Extra |
| Lamba             | £3.50 Extra |
| Prawns            | £4.95 Extra |
| Jumbo King Prawns | £7.95 Extra |
| Paneer            | £2.00 Extra |
| Monkfish          | £7.50 Extra |

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# Vegan Starters

## 95. VEGAN ONION BHAJEE |

£6.25

Deep fried thin sliced onions mixed with gram flour and Indian herbs

## 96. VEGAN SAMOSA |

£6.25

Deep fried crispy spiced coned patties with potatoes, peas and cumin seed

## 97. VEGAN PAKODA |

£6.25

Deep fried vegetable balls mixed with gram flour and Indian herbs

## 98. VEGAN CHANA PURI |

£6.95

Chickpea cooked in mild curry base served with soft puri

## 99. VEGAN ALOO PURI |

£6.95

Potato cooked in mild curry base served with soft puri

## 107. VEGAN MIX VEGETABLE CURRY | £12.95/£9.50

A medley of fresh vegetables cooked in a flavourful and aromatic curry sauce, offering a vibrant and satisfying dish.

## 108. VEGAN DAAL TADKE WALI | £12.95/£9.50

Yellow lentil tempered with cumin seeds and tomato

## 109. VEGAN MUSHROOM DOPIAZA | £12.95/£9.50

Button mushrooms cooked with caramelized onions, tomatoes, and spices.

## 110. VEGAN CHANA SAAG BALTI | £12.95/£9.50

Chickpeas and spinach cooked in a spiced tomato-onion gravy.

## 111. VEGAN ALOO MUTTER | £12.95/£9.50

Soft potato cubes and green peas cooked in a rich, spiced tomato-onion gravy.

## 112. VEGAN BHINDI MASALA | £12.95/£9.50

Tender okra cooked with onions, tomatoes, and spices, offering a tangy and flavourful experience.

## 113. VEGAN COURGETTE BHAJI | £12.95/£9.50

Sliced courgettes cooked with onions, tomatoes, and spices, creating a flavourful and aromatic curry.

# Vegan Mains

## 100. VEGAN PUNJABI CHOLE |

£12.95/£9.50

A typical tangy preparation of chick peas from the north west frontier cuisine

## 101. VEGAN SAAG ALOO |

£12.95/£9.50

A combination of spinach and potatoes

## 102. VEGAN BOMBAY POTATO |

£12.95/£9.50

Tender potatoes sautéed with aromatic spices, onions, and tomatoes, creating a vibrant and flavorful dish.

## 103. VEGAN CHANA BHAJI |

£12.95/£9.50

Spiced chickpeas tossed with onions and tomatoes, offering a rich and hearty flavour.

## 104. VEGAN BAIGAN KI BAHAR |

£12.95/£9.50

Smoky roasted aubergine mashed and cooked with onions, tomatoes, and spices,

## 105. VEGAN ALOO GOBHI |

£12.95/£9.50

Golden potatoes and tender cauliflower florets sautéed with aromatic spices, creating a delightful and comforting dish.

## 106. VEGAN SAAG BHAJI |

£12.95/£9.50

Leafy greens sautéed with onions, garlic, and spices, delivering a wholesome and savory taste.

# Vegan Sides

## 114. PILAU RICE

£3.95

Saffron flavoured basmati rice.

## 115. BOILED RICE

£3.95

Simple steamed basmati rice.

## 116. MUSHROOM RICE

£4.50

Basmati rice mixed with mushrooms and onions.

## 117. PALKI PUALO

£4.50

Basmati rice tossed with spinach.

## 118. TANDOORI ROTI

£3.50

## 119. TAWA ROTI

£3.50

Please alert your server if you have any allergies

## Tandoori Breads

NAAN: Naan is a Persian word meaning bread.  
White flour, egg, yoghurt, milk, baking powder.

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|--|--------------|
| <b>120. PLAIN NAAN</b>   | <b>£3.95</b> |
| <b>121. GARLIC NAAN</b>  | <b>£4.00</b> |
| <b>122. PESHWARI NAAN</b>  | <b>£4.25</b> |
| Stuffed with sugar, cream, coconut powder, sultanas and raisins. |              |
| <b>123. KEEMA NAAN</b>   | <b>£4.75</b> |
| Stuffed with minced lamb   |              |
| <b>124. CHEESE NAAN</b>  | <b>£4.25</b> |
| Stuffed with cheese.   |              |
| <b>125. ONION NAAN</b>   | <b>£4.00</b> |
| Stuffed with finely diced onions mixed with mild spices.         |              |
| <b>126. CHILLI AND CORIANDER NAAN</b>                            | <b>£4.00</b> |
| A combination of green chillies and coriander                    |              |

**127. GARLIC AND CORIANDER NAAN** **£4.00**  
 ROTI: The most basic breads of India made up of whole wheat (atta) and cooked in tandoor

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|---------------------------|--------------|
| <b>128. TANDOORI ROTI</b> | <b>£3.50</b> |
| <b>129. TAWA ROTI</b>     | <b>£3.50</b> |

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

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|---|--------------|
| <b>130. ALOO PARATHA</b>  | <b>£4.25</b> |
| Unlayered whole wheat bread stuffed with mildly spiced mashed potato mixture. |              |
| <b>131. AJWAINI PARATHA</b>   | <b>£4.25</b> |
| Flaky whole wheat bread flavoured with carom seed.                            |              |
| <b>132. PUDINA PARATHA</b>  | <b>£4.25</b> |
| Flaky whole wheat bread flavoured with mint leaves.                           |              |

## Rice Dishes

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|--|--------------|
| <b>133. PILAU RICE</b>                         | <b>£3.95</b> |
| Saffron flavoured basmati rice.                |              |
| <b>134. BOILED RICE</b>                        | <b>£3.95</b> |
| Simple steamed basmati rice.                   |              |
| <b>135. MUSHROOM RICE</b>                      | <b>£4.50</b> |
| Basmati rice mixed with mushrooms and onions . |              |
| <b>136. EGG FRIED RICE</b>                     | <b>£4.50</b> |
| Basmati rice tossed with scrambled eggs .      |              |
| <b>137. PALKI PUALO</b>                        | <b>£4.50</b> |
| Basmati rice tossed with spinach .             |              |
| <b>138. KEEMA RICE</b>                         | <b>£4.50</b> |
| Basmati rice tossed with minced lamb .         |              |

## Kids Meal

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|--|--------------|
| <b>139 FISH FINGERS WITH CHIPS</b>         | <b>£7.50</b> |
| <b>140. CHICKEN NUGGETS WITH CHIPS</b>     | <b>£7.50</b> |
| <b>141. CHICKEN KORMA WITH RICE</b>        | <b>£9.50</b> |
| <b>142. CHICKEN TIKKA MASALA WITH RICE</b> | <b>£9.50</b> |
| <b>143. CHICKEN CURRY WITH RICE</b>        | <b>£9.50</b> |
| <b>144. CHICKEN PAKOODA AND CHIPS</b>      | <b>£9.50</b> |

## Sides

- |   |              |
|---|--------------|
| <b>145. GREEN SALAD</b>                           | <b>£4.50</b> |
| <b>146. RAITA</b>                                 | <b>£4.50</b> |
| Yoghurt mixed with onions, tomatoes and cucumber. |              |
| <b>147. CHIPS</b>                                 | <b>£3.35</b> |
| <b>148. POPADUMS</b>                              | <b>£1.50</b> |

Please alert your server if you have any allergies