



TULSI

OPENING HOUR

**Wed - Mon 5pm -10pm
Tues Closed**

**If you are allergic to anything
Please advice the staff while ordering.**

**For booking and online order go to
www.tulsi.com.au**

03 5977 6733

74 Station Street, Somerville, VIC - 3912

VEG ENTREES

- | | |
|---|-------------|
| 1. Vegetable Samosas (2 pcs) | 7.9 |
| Flaky pastry, filled with diced potatoes, peas and cumin seeds, then fried golden brown. | |
| 2. Onion Bhaji (2 pcs) | 6.9 |
| Sliced onions dipped in spiced chickpea batter and finished in hot oil. | |
| 3. Vegetable Spring Roll (6 pcs) | 7.9 |
| Fried pastry filled with veg serve with sweet and sour chutney. | |
| 4. Tandoori Mushrooms (6 pcs) | 14.9 |
| Fresh whole mushrooms dipped in a spicy garlic and yoghurt blend, then skewered & grilled in the tandoor. | |
| 5. Paneer Tikka (4 pcs) | 14.9 |
| Indian cottage cheese marinated in yoghurt and spices, then skewered with capsicum and onion pieces & baked in the tandoor. | |
| 6. Palak Pakoras (2 PCS) | 6.9 |
| A mixture of fresh spinach, potatoes and onions dipped in a spiced chickpea batter and finished in hot oil | |
| 7. Samosa Chaat | 11.9 |
| Crushed Samosa topped with kachumber, raita, tamarind and mint chutney with chaat masala. | |

NON - VEG ENTREES

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| 8. Murg Malai Tikka (4 pcs) | 16.9 |
| A beautifully mild dish. Fillets of chicken marinated in yoghurt, crushed cashews, white pepper and fresh ground spices, and grilled in the tandoor. | |
| 9. Chicken Tikka (4 pcs) | 16.9 |
| Fillets of chicken marinated in yoghurt and spices, then skewered and grilled in the tandoor. | |
| 10. Garlic Chicken Ball (4 pcs) | 8.9 |
| Minced chicken ball filled with garlic and deep fried. | |
| 11. Fish Tikka (4 pcs) | 19.9 |
| Filletted Rockling fish marinated in yoghurt, mustard oil and spices, skewered and grilled in the tandoor. | |
| 12. Lamb Cutlets (4 pcs) | 22.9 |
| Lean spring lamb cutlets dipped in a spicy marinade, skewered and roasted in the tandoor. | |
| 13. Tandoori Prawns (6 pcs) | 22.9 |
| Large, peeled prawns marinated in yoghurt and spices, then skewered & grilled to perfection in the tandoor. | |
| 14. Lamb Mince Kebab | 14.9 |
| Marinated lamb mince and cook in oven. | |

MAIN - NON-VEGETARIAN (CHICKEN)

- 15.Butter Chicken** 21.9
A world famous Indian delicacy. Tender chicken marinated and half cooked in the charcoal tandoor and then finished in a creamy curry and spices.
- 16.Chicken Tikka Masala** 21.9
Chicken pieces marinated in yoghurt cooked in tandoor then tossed in tomato base sauce with onion and capsicum.
- 17.Chicken Vindaloo** 19.9
A hot dish, from the shores of Goa with a Portuguese influence
Cooked with vinegar & whole spices.
- 18.Chicken Jalfrazy** 19.9
This mouth-watering dish cooked with crushed tomatoes, onion, capsicums and fresh coriander.
- 19.Chicken Saag** 19.9
A beautiful spinach curry cooked with an abundance of spinach, tomatoes, ginger, garlic & spices.
- 20.Chicken Korma** 21.9
Traditionally, a mild dish cooked in a creamy cashew sauce.
- 21.Chicken Madras** 19.9
A favourite with those who enjoy their curry hot.
A South Indian dish with onions, ginger, garlic & spices.
- 22.Chicken Lavabdar** 21.9
Boneless chicken cooked with onion, capsicum & simmered in light chef's special sauce.

MAIN - NON-VEGETARIAN (LAMB)

- 23.Lamb Rogan Josh** 21.9
A mouthwatering dish originally mastered by the Royal Mughal chefs. Lean lamb cooked with onions, tomatoes and roasted aromatic spices.
- 24.Lamb Vindaloo** 21.9
A hot dish, from the shores of Goa with a Portuguese influence. Cooked with vinegar & whole spices.
- 25.Jalfrazy Lamb** 21.9
This mouth-watering dish cooked with crushed tomatoes, onion, capsicums and fresh coriander.
- 26.Lamb Saag** 21.9
A beautiful spinach curry cooked with an abundance of spinach, tomatoes, ginger, garlic & spices.
- 27.Lamb Madras** 21.9
A favourite with those who enjoy their curry hot.
A South Indian dish with onions, ginger, garlic & spices.
- 28.Lamb Korma** 21.9
Traditionally, a mild dish cooked in a creamy cashew sauce.
- 29.Daal Lamb Rampuri** 21.9
Tender lamb cooked with lentils and spices ginger, garlic & tomato.

MAIN - NON-VEGETARIAN (BEEF)

- 30. Beef Rogan Josh** 20.9
A mouth-watering dish originally mastered by the Royal Mughal chefs. Lean beef cooked with onions, tomatoes, and roasted aromatic spices
- 31. Beef Vindaloo** 20.9
A hot dish, from the shores of Goa with a Portuguese influence. Cooked with vinegar & whole spices.
- 32. Jalfrazy Beef** 19.9
This mouth-watering dish cooked with crushed tomatoes, onion, capsicums and fresh coriander.
- 33. Beef Saag** 19.9
A beautiful spinach curry cooked with an abundance of spinach, tomatoes, ginger, garlic & spices.
- 34. Beef Madras** 19.9
A favourite with those who enjoy their curry hot.
A South Indian dish with onions, ginger, garlic & spices.
- 35. Beef Korma** 21.9
Traditionally, a mild dish cooked in a creamy cashew sauce.
- 36. Devilled Beef** 19.9
Fiery hot dish from Srilanka.

MAIN - NON-VEGETARIAN (FISH/PRAWN)

- 37. Fish Vindaloo (Rockling)** 22.9
A hot dish, from the shores of Goa with a Portuguese influence.
Cooked with vinegar & whole spices.
- 38. Fish Madras (Rockling)** 22.9
A favourite with those who enjoy their curry hot. A South Indian dish with onions, ginger, garlic & spices.
- 39. Bengali Fish (Rockling)** 22.9
A popular dish from the East Indian coast cooked with onions, garlic, ginger, and tomatoes and fresh ground spices.
- 40. Prawn Vindaloo** 23.9
A hot dish, from the shores of Goa with a Portuguese influence. Cooked with vinegar & whole spices.
- 41. Coconut Prawn Curry (mild)** 23.9
A speciality of Kerala, cooked with fragrant spices & coconut milk.
- 42. Jalfrazy Prawn** 23.9
This mouth-watering dish cooked with crushed tomatoes, onion, capsicums and fresh coriander.
- 43. Prawn Madras** 23.9
A favourite with those who enjoy their curry hot.
A South Indian dish with onions, ginger, garlic & spices.
- 44. Garlic Chilly Prawn** 23.9
Speciality of our chef.

MAIN - VEGETARIAN

- 45. Jeera Aaloo** 14.9
Chunky potatoes cooked with cumin seeds, turmeric, coriander & spices.
- 46. Aaloo Gobi** 14.9
Potatoes & florets of cauliflower cooked with tomatoes, cumin seeds, turmeric, coriander & spices.
- 47. Aaloo Saag** 15.9
Chunky potatoes and spinach cooked with tomatoes, ginger, garlic & spices.
- 48. Aaloo Mattar** 15.9
Potatoes and peas cooked with tomatoes and ground spices.
- 49. Vegetable Khajana** 15.9
Fresh seasonal vegetables cooked with tomatoes, ginger, garlic & special mix of spices.
- 50. Veg Korma** 16.9
Fresh garden vegetable with spices & nut sauce
- 51. Vegetable Kofta Curry** 15.9
Vegetable kofta balls cooked in a creamy sauce
- 52. Kofta Saag** 15.9
Mounds of Indian mixed vegetable kofta and spices, finished in hot oil. Then cooked with spinach and spices in a creamy thick sauce.
- 53. Malai Kofta** 15.9
Kofta served in a creamy curry. Garnished with cream and fresh coriander.
- 54. Paneer Lavabdar** 15.9
Cottage cheese mixed with onion, capsicum, garlic and simmered in light chef's special sauce.
- 56. Paneer Korma** 15.9
Indian Cottage cheese cube cooked in creamy cashew sauce
- 57. Paneer Tikka Masala** 15.9
Paneer tossed with tomato base sauce with onion and capsicum.
- 58. Mattar Paneer** 15.9
Indian cottage cheese and green peas cooked in creamy vegetable tomatoes based sauce.
- 59. Palak Paneer** 15.9
Cubes of Indian cottage cheese cooked with spinach, tomatoes, ginger, garlic & spices.
- 60. Paneer Makani** 15.9
Cottage cheese cooked in tomato gravy topped with cream
- 61. Daal Makhani** 14.9
A creamy thick curry of black lentils and kidney beans slow cooked with tomatoes and spices.
- 62. Tarka Daal** 14.9
Yellow split lentils cooked with cumin seeds, ginger, garlic, tomatoes & turmeric.
- 63. Baingan Bharta** 15.9
A must for eggplant lovers. Tandoor roasted eggplant, mashed and finished with tomato, onion, ginger & freshly ground spices.
- 64. Mushroom Mattar** 15.9
Fresh white mushrooms and peas cooked with ginger, garlic, tomatoes and spices in a creamy sauce.

BREADS

65. Naan	4.5
Leavened bread made of plain flour baked in the tandoor.	
66. Garlic Naan	5.5
Leavened bread with Garlic made of plain flour bread	
67. Cheese Naan	7.9
Naan stuffed with tasty cheese & spices.	
68. Garlic Cheese Naan	8.9
Naan stuffed with tasty cheese, spices & Garlic.	
69. Tandoori Roti	3.9
Traditional unleavened bread made of whole meal flour baked in the tandoor.	
70. Garlic Tandoori Roti	4.9
Traditional unleavened bread made of whole meal flour baked in the tandoor & Garlic.	
71. Spinach Naan	5.9
Leavened bread of Spinach made of plain flour baked in the tandoor	

RICE & BIRYANI

Any Large Rice or Biryani \$3 extra

72. Basmati Rice	4.9
Plain, steamed basmati rice.	
73. Saffron Rice	5.5
Basmati rice cooked with saffron.	
74. Jeera Rice	6.9
Basmati rice cooked with cumin seeds.	
75. Vegetable Rice	7.9
Rice cooked with mixed vegetable	
76. Coconut Rice	7.9
Basmati rice cooked with coconut milk, roasted mustard seeds and desiccated coconut.	
77. Kashmiri Pulao	7.9
Basmati rice mixed with cashews, almonds & sultanas and desiccated coconut	
78. Navaratan Pulao	7.9
Basmati rice cooked with vegetable, sultana and cashew	
79. Vegetable Biryani	12.9
Basmati rice cooked with seasonal vegetable. Infused with fresh spices and garnished with fresh coriander. A delicious dish.	
80. Chicken, Lamb or Beef Biryani	15.9
Basmati rice cooked with chicken/lamb/beef. Infused with fresh spices and garnished with fresh coriander.	
81. Fish or Prawns Biryani	19.9
Basmati rice cooked with fish or prawns. Infused with fresh spices and garnished with fresh coriander. A delicious dish.	

SIDES

- 82.Papadums (6 pcs)** 4.9
- 83.Raita** 4.9
Yoghurt mixed with cucumber, ground roasted cumin seeds & coriander.
- 84.Mint Chutney** 3.9
Yoghurt mixed with fresh mint, green chilies & spices.
- 85.Tamarind Chutney** 3.9
A sweet and tangy sauce; a perfect match for our vegetable samosas.
- 86.Garden Fresh Salad** 7.5
Sliced red onions, cucumber, tomatoes, and green leaves tossed with lemon juice and chaat masala.
- 87.Kechumber** 3.9
Small serve of diced fresh red onions, tomatoes, & cucumber tossed with chaat masala & good drizzle of lemon juice.
- 88.Achaar (Vegetable Pickle)** 3.9
A spicy and tangy Indian vegetable pickle enjoyed with starter or main for an extra kick.
- 89.Mango Chutney** 3.9
A delicious sweet and sour stewed mango paste. A perfect fruity accompaniment to our dishes.
- 90.Sliced Red Onions** 3.9
Sliced red onions dressed with lemon juice, chaat masala, and (optional) fresh green chilies.

DESSERT

- 91.Gulab Jamun** 8.9
Creamed milk dumpling infused with green cardamom, served warm in a sugar syrup with a touch of desiccated coconut.
- 92.Ice Cream(N)** 7.0
Three Scoops of Premium Vanilla or Chocolate Ice-Cream
- 93.Gajar Halwa** 8.0
One of the most popular Indian dessert.Grated carrots, milk, sugar, nuts are stirred and cooked together.

KULFI

(A dense and creamy frozen Indian Ice cream specially prepared by our chef).

- 94.Pistachios Kulfi** 8.9
Premium pistachio Kulfi prepared with pistachios and topped with crushed cashews.
- 95.Mango Kulfi** 8.9
Premium mango Kulfi made with alphonso mango pulp and topped with crushed cashews.

FAMILY PACK

4 Pcs samosa

4 Pcs Chicken Tikka

Butter Chicken

Lamb or Beef Curry

2 Rice, 2 Naan & Raita

PRICE OVER \$99

WORTH FOOD FOR \$85


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