



Tulsi - Indian Restaurant

BREADS

650. Tandoori Roti	\$2.95
<i>Whole wheat unleavend bread baked in a clay oven.</i>	
651. Naan	\$2.95
<i>Leavened white flour bread baked in a clay oven.</i>	
662. Laccha Parata	\$2.95
660. Poori	\$2.95
<i>A light unleavened whole wheat deep fried puffed bread.</i>	
652. Garlic Naan	\$3.25
<i>Leavened white flour bread topped with minced garlic and baked in the clay oven.</i>	
653. Bombay Naan	\$3.95
<i>Leavened white flour break stuffed with cottage cheese, nuts and raisins.</i>	
655. Aloo Paratha	\$3.25
<i>Layered whole wheat bread stuffed with seasoned potatoes.</i>	
656. Methi Paratha	\$3.25
<i>Layered whole wheat bread with fenugreek seeds.</i>	
661. Pudhina Paratha	\$3.25
<i>Layered whole wheat bread with mint leaves.</i>	
657. Onion Kulcha	\$3.25
<i>Leavened bread stuffed with seasoned onions and baked in the clay oven.</i>	
659. Bread Basket	\$7.95
<i>As assortment of garlic naan, onion kulcha and laccha paratha.</i>	

APPETIZERS

1. Vegetable Samosas - Appetizer	\$3.95
<i>Crisp triangle pastries stuffed with a mixture of potatoes and spices.</i>	
3. Vegetable Pakoras - Appetizer	\$3.95
<i>Assorted vegetable fritters served with a tangy sauce.</i>	
4. Chicken Pakoras - Appetizer	\$6.95
<i>Delicately spiced chicken fritters served with a tangy sauce.</i>	
5. Paneer Pakoras - Appetizer	\$7.95
<i>Home made cottage cheese fritters in a chick pea batter served with a tangy sauce.</i>	
6. Onion Bhajia - Appetizer	\$3.95
<i>Mildly spiced onion rings dipped in an authentic Indian batter.</i>	
7. Vegetable Platter - Appetizer	\$7.95
<i>Assortment of vegetable fritters and samosa.</i>	
9. Chicken Tikka - Appetizer	\$7.95
<i>Savory pieces of chicken breast marinated in a unique blend of paprika, yogurt, herbs and spices and grilled to perfection in a clay tandoor.</i>	
13. Momos - Appetizer	\$7.95
<i>Traditional Nepalese style steam meat dumplings w/ fresh coriander, ginger & garlic served w/ home made spicy pickle condiment (achar).</i>	
15. Aloo Papri Chaat - Appetizer	\$4.95
<i>Savory combination of yogurt, tamarind chutney mixed with crispies, diced potatoes and chickpeas.</i>	
22. Aloo Tikki - Appetizer	\$4.95
<i>Potato patties with fresh herbs and spices.</i>	
18. Coconut Shrimp - Appetizer	\$8.95
<i>Sauteed juicy shrimp mixed in a coconut based sauce.</i>	
21. Shrimp Pakoras - Appetizer	\$8.95
<i>Savory shrimp fried in an exquisite blend of Indian spices.</i>	

21. Fish Pakoras - Appetizer	\$8.95
<i>Savory chunks of fish fried in an exquisite blend of Indian spices.</i>	
20. Gobi Manchurian - Appetizer	\$7.95
<i>Cauliflower dripped in a mildly spiced butter and chickpea batter, fried in a Nepali sauce.</i>	

SOUP

51. Tomato Shorba Soup	\$3.95
<i>Homemade tomato soup flavored with Indian seasonings and cilantro.</i>	
56. Mulligatawny Soup - Vegetarian	\$3.95
<i>An authentic South Indian lentil curry soup flavored with fresh herbs.</i>	
57. Spinach Soup	\$3.95
<i>Homemade spinach soup flavored with Indian seasonings and a touch of cream.</i>	
59. Chicken Soup	\$3.95
<i>Traditional Indian chicken soup.</i>	
58. Coconut Soup	\$4.95
<i>Homemade South Indian coconut spiced soup.</i>	

VEGETARIAN

600. Malai Kofta - Entree	\$11.95
<i>This vegetarian alternative to meatballs - cottage cheese dumplings and mixed vegetables cooked in a rich gravy of tomatoes and onions. Comes with rice.</i>	
601. Navratan Korma - Entree	\$11.95
<i>Nine different vegetables cooked slowly in a creamy sauce; a pure delight to the taste buds. Comes with rice.</i>	
605. Saag Paneer - Entree	\$11.95
<i>Homemade cottage cheese cubes and roughly cut fresh spinach tossed with onions, tomatoes and ginger masala. Comes with rice.</i>	
606. Kadhai Paneer - Entree	\$11.95
<i>Homemade cottage cheese cubes cooked in a rich gravy w/ bell peppers, onions, tomatoes and fragrant Indian spices. Comes with rice.</i>	
607. Baingan Bharta - Entree	\$11.95
<i>A vegetarian delight, eggplant mashed and cooked with tomatoes, peas and spices and garnished with coriander. Comes with rice.</i>	
614. Shahi Paneer - Entree	\$11.95
<i>Homemade cottage cheese cubes cooked in a rich gravy with dry fruits, almond paste and herbs. Comes with rice.</i>	
609. Chana Masala- Entree	\$10.95
<i>Chickpeas sauteed with diced onions, tomatoes and mild herbs. Comes with rice.</i>	
620. Punjabi Karhi- Entree	\$10.95
<i>Mixed vegetable pakoras in a Punjabi sauce.</i>	
602. Bhindi Masala - Entree	\$11.95
<i>Fresh okras sauteed with diced onions, tomatoes, bell peppers. Comes with rice.</i>	
604. Mutter Paneer - Entree	\$11.95
<i>Homemade cottage cheese cubes and green peas cooked in a delightful manner. Comes with rice.</i>	
608. Vegetable Jalfrezi - Entree	\$11.95
<i>Cauliflower, carrots, beans, green pepper sauteed in ginger, garlic, dry fruits and spices. Comes with rice.</i>	
616. Dal Tadka (without cream) - Entree	\$10.95
<i>A mixture of lentils cooked with onions, tomatoes, ginger and garlic.</i>	
610. Dal Makhani - Entree	\$11.95
<i>A Punjabi delicacy - a mixture of lentils and beans tossed with onions, tomatoes, ginger, garlic, cream and spices. Comes with rice.</i>	
615. Aloo Gobi - Entree	\$11.95
<i>Potatoes and cauliflower slowly cooked in a Kashmiri sauce. Comes w/ rice.</i>	

FROM THE CLAY OVEN

- 401. Tandoori Chicken (Low Fat) - Entree**
Full Order \$13.95, Half Order \$9.95. Half - \$9.95; Full \$13.95. The signature dish of Indian cuisine made by marinating the chicken breast and thigh in an enchanting mixture of yogurt combined with freshly ground spices and aromatic herbs and cooked delicately in the clay oven. Comes with rice.
- 407. Jhinga Aftabi - Entree** **\$22.95**
Shrimp delicately marinated in tandoori sauce and grilled in the clay oven. Comes with rice.
- 408. Tandoori Salmon - Entree** **\$18.95**
Savory pieces of salmon marinated with Indian spices and grilled in the clay oven. Comes with rice.
- 408. Tandoori Shrimp - Entree** **\$18.95**
Savory shrimp marinated with Indian spices and grilled in the clay oven. Comes with rice.
- 406. Muradabadi Kabab - Entree** **\$16.95**
Tender pieces of lamb grilled over a charcoal fire (a North Indian delicacy). Comes with rice.
- 412. Tandoori Vegetables - Entree** **\$13.95**
Savory pieces of zucchini, onion, bell pepper, eggplant, mushroom and assorted vegetables grilled in the clay oven. Comes w/ rice.
- 411. Lamb Chops - Entree** **\$19.95**
Australian lamb chops marinated in a combination of lime juice, ginger and spices served w/ grilled vegetables.
- 409. Mixed Tandoori Grill - Entree** **\$24.95**
A stunning combination of tandoori chicken, lamb boti kebab, chicken tikka, fish tikka and shrimp. Served with rice.
- 403. Murg Malai Kabab - Entree** **\$13.95**
Succulent juicy pieces of chicken marinated with spices and cream, grilled to perfection in the clay oven. Comes with rice.
- 416. Chicken Tikka - Entree** **\$13.95**
Savory pieces of chicken breast marinated in a unique blend of paprika, yogurt, herbs and spices. Comes with rice.
- 413. Chicken Haryali - Entree** **\$13.95**
Tender pieces of chicken marinated in sour cream, mint and spinach, cooked in the clay oven. Comes with rice.
- 414. Seekh Kabab - Entree** **\$14.95**
Savory pieces of minced lamb marinated with Indian spices and grilled in the clay oven. Comes with rice.
- 415. Tandoori Lobster Tail - Entree** **\$22.95**
Lobster tail marinated with mild Indian spices and grilled in the tandoor.

BASMATI RICE

- 451. Gosht (Lamb) Biryani - Entree** **\$14.95**
- 453. Vegetable Biryani - Entree** **\$12.95**
- 452. Shrimp Biryani - Entree** **\$16.95**
- 458. Tulsi Special Biryani - Entree** **\$17.95**
Shrimp, lamb, chicken and vegetables.
- 456. Mughlai (Chicken) Biryani - Entree** **\$13.95**
- 455. Plain Rice** **\$2.95**

Seafood

Served with white rice.

- 550. Shrimp Begum Bahar - Entree** **\$17.95**
Fresh shrimps cooked in a mildly spiced onion and tomato sauce. Comes with rice.
- 555. Shrimp Masala - Entree** **\$17.95**
Shrimps cooked in a rich onion and tomato gravy flavored with aromatic spices. Comes w/ rice.
- 556. Shrimp Vindaloo - Entree** **\$17.95**
Juicy shrimp cooked with potatoes in a fiery curry sauce. Comes w/ rice.

- 551. Kadhaj Jinga Masala - Entree** **\$17.95**
Fresh jumbo shrimps cooked with bell peppers, baby onions and tomatoes and flavored with aromatic spices. Comes with rice.
- 557. Fish Moilee - Entree** **\$17.95**
Salmon fillets cooked with onions, lemon infused Indian spices. Comes with rice.
- 557. Salmon Masala - Entree** **\$17.95**
Salmon fillets cooked with onions, lemon infused Indian spices. Comes with rice.
- 560. Crab Malabar - Entree** **\$17.95**
Crab meat cooked with mild spices and fennel seeds, coconut and a touch of cream. Comes with rice.
- 561. Lobster Khasa - Entree** **\$23.95**
Lobster cooked with mild spices. Comes with rice.
- 559. Seafood Platter for Two - Entree** **\$58.95**
Combination of whole wild snapper, lobster tail and jumbo shrimp extraordinarily prepared by chef's special Nepali spices. Comes with rice.

CHICKEN DISHES

- 420. Chicken Tikka Masala - Entree** **\$13.95**
Fresh chicken tikkas cooked in a rich onion and tomato gravy flavored with aromatic spices. Comes with rice.
- 421. Murg Korma - Entree** **\$13.95**
Pieces of chicken cooked in a cream based gravy enriched with almond paste. Comes with rice.
- 427. Curried Chicken - Entree** **\$13.95**
A chicken specialty from the Indian countryside known for its rich flavorful sauce. Comes with rice.
- 422. Chicken Vindaloo - Entree** **\$13.95**
Juicy pieces of chicken breasts cooked with potatoes in a fiery curry flavored with vinegar. Comes with rice.
- 423. Saagwala Chicken - Entree** **\$13.95**
A perfect blend of chicken and freshly chopped spinach sauteed with baby onions and tomato. Comes with rice.
- 425. Kathmandu Chicken - Entree** **\$14.95**
Tender pieces of chicken sauteed with diced onion and capsicum, flavored with soy sauce and blended with chili sauce. Comes with rice.
- 426. Chicken Xacutti - Entree** **\$13.95**
A fiery Goan chicken curry cooked in a special coconut sauce. Comes with rice.
- 428. Mango Chicken - Entree** **\$13.95**
Juicy pieces of chicken breasts cooked with mango sauce. Comes with rice.
- 429. Chicken Makhani - Entree** **\$13.95**
Fresh chicken (dark meat) cooked in a creamy butter sauce. Comes with rice.
- 419. Chicken Chettinad - Entree** **\$13.95**
A South Indian favorite, boneless chicken cooked with a special chettinad sauce. Comes with rice.
- 418. Chicken Jalfreezi - Entree** **\$13.95**
Boneless chicken cooked with onions, bell peppers, tomatoes, herbs and spices. Comes with rice.
- 417. Chilly Chicken - Entree** **\$13.95**
Boneless pieces of chicken cooked with onions, bell peppers, tomatoes and chillies. Comes with rice.

LAMB DISHES

Each is vegetarian, add chicken, beef or pork 1.00 or shrimp 3.00. Served with white rice. All curries start at level 3 spice.

- 430. Kashmiri Rogan Josh - Entree** **\$14.95**
Mildly spicy lamb curry flavored with Kashmiri peppers. Comes with rice.
- 431. Lamb Pasanda - Entree** **\$14.95**
Tender pieces of lamb cooked in a rich gravy flavored with almond paste and fragrant spices. Comes with rice.
- 432. Saag Gosht - Entree** **\$14.95**
A perfect blend of lamb pieces and freshly chopped spinach sauteed with baby onions and tomatoes. Comes with rice.

433. Boti Kabab Masala - Entree	\$14.95
<i>Boneless pieces of lamb marinated with tandoori sauce, skewered and then cooked in a fiery sauce with bell peppers, baby onions and tomatoes.</i>	
433. Lamb Tikka Masala - Entree	\$14.95
<i>Boneless pieces of lamb marinated with tandoori sauce, skewered and then cooked in a fiery sauce with bell peppers, baby onions and tomatoes.</i>	
435. Lali Lali - Entree	\$14.95
<i>Tender pieces of lamb gently cooked in an exquisite creamy sauce with Nepalese spices.</i>	
436. Lamb Vindaloo - Entree	\$14.95
<i>Juicy pieces of lamb cooked with potatoes in a fiery curry sauce.</i>	
437. Lamb Madras - Entree	\$14.95
<i>South Indian favorite, spicy lamb, mustard seeds, dry red chillies in a coconut-onion sauce.</i>	

CONDIMENTS & SIDES

727. Onion Chutney	\$1.95
<i>Sweet and sour dip with diced onions.</i>	
716. Onion Chutney	\$1.95
<i>Sweet and sour dip with diced onions.</i>	
728. Achar Hot Pickle	\$1.95
<i>Hot and spicy pickle to add flavor.</i>	
729. Raita	\$1.95
<i>Yogurt seasoned with herbs and spices.</i>	
718. Raita	\$1.95
<i>Yogurt seasoned with herbs and spices.</i>	
730. Mango Chutney	\$1.95
<i>Hot and tangy mango pickle.</i>	
720. Mango Chutney	\$1.95
<i>Hot and tangy mango pickle.</i>	
731. Plain Rice	\$1.95
732. French Fries	\$2.50
733. House Green Salad	\$3.95
734. Chicken Salad	\$5.95
735. Papad (Baked Wafers)	\$1.95
736. Mixed Vegetables	\$2.50

Desserts

702. Gulab Jamun - Dessert	\$3.95
<i>Milk puffs deep fried and served in a sweetened rose water honey syrup.</i>	
704. Kheer - Dessert	\$3.95
<i>Creamy rice pudding garnished with dry fruits and raisins.</i>	
705. Rasmalai - Dessert	\$3.95
<i>Cottage cheese and milk flavored with rose water and garnished with nuts.</i>	
706. Gajar Ka Halwa- Dessert	\$3.95
<i>Delicious shredded carrots blended in cream, sugar and nuts.</i>	

Catering Breads & Appetizers

Each tray serves 5 people.

820. Vegetable Samosas - Catering	\$19.75
<i>Serves 5. Crisp triangle pastries stuffed with a mixture of potatoes & spices.</i>	
821. Onion Bhajia - Catering	\$19.75
<i>Serves 5. Mildly spiced onion rings dipped in an authentic Indian batter.</i>	
800. Vegetable Platter - Catering	\$39.75
<i>Serves 5. An assortment of vegetable fritters & samosa.</i>	
822. Tandoori Roti - Catering	\$39.75
<i>Serves 5. Whole wheat unleavened bread baked in a clay oven.</i>	
823. Naan - Catering	\$39.75
<i>Serves 5. Leavened white flour bread baked in the clay oven.</i>	

Catering Entrees

Each tray serves 5 people.

807. Tandoori Chicken (Low Fat) - Catering	\$69.75
<i>Serves 5. The signature dish of Indian cuisine made by marinating the whole chicken in an enchanting mixture of yogurt combined with freshly ground spices and aromatic herbs and cooked delicately in the clay oven. Comes with rice.</i>	
804. Chicken Tikka Masala - Catering	\$69.75
<i>Serves 5. Fresh chicken tikkas cooked in a rich onion and tomato gravy flavored with aromatic spices. Comes with rice.</i>	
805. Chicken Vindaloo - Catering	\$69.75
<i>Serves 5. Juicy pieces of chicken breasts cooked with potatoes in a fiery curry flavored with vinegar. Comes with rice.</i>	
814. Lamb Biryani - Catering	\$74.75
<i>Serves 5.</i>	
815. Vegetable Biryani - Catering	\$64.75
<i>Serves 5.</i>	
801. Malai Kofta - Catering	\$59.75
<i>Serves 5. This vegetarian alternative to meatballs - cottage cheese dumplings and mixed vegetables cooked in a rich gravy of tomatoes and onions. Comes with rice.</i>	
824. Seekh Kabab - Catering	\$74.75
<i>Serves 5. Savory pieces of minced lamb marinated with Indian spices & grilled in the oven.</i>	
825. Shrimp Tikka Masala - Catering	\$89.75
<i>Serves 5. Shrimp cooked in a rich onion & tomato gravy flavored with aromatic spices.</i>	
802. Navratan Korma - Catering	\$59.75
<i>Serves 5. Nine different vegetables cooked slowly in a creamy sauce; a pure delight to the taste buds. Comes with rice.</i>	
803. Pindi Chana - Catering	\$54.75
<i>Serves 5. Chickpeas sauteed with diced onions, tomatoes and mild herbs. Comes with rice.</i>	
806. Saagwala Chicken - Catering	\$69.75
<i>Serves 5. A perfect blend of chicken and freshly chopped spinach sauteed with baby onions and tomato. Comes with rice.</i>	
808. Kashmiri Rogan Josh - Catering	\$74.75
<i>Serves 5. Mildly spicy lamb curry flavored with Kashmiri peppers. Comes with rice.</i>	
809. Saagwala Gosht - Catering	\$74.75
<i>Serves 5. A perfect blend of lamb pieces and freshly chopped spinach sauteed with baby onions and tomatoes. Comes with rice.</i>	
810. Boti Kabab Masala - Catering	\$79.75
<i>Serves 5. Boneless pieces of lamb marinated with tandoori sauce, skewered and then cooked in a fiery sauce with bell peppers, baby onions and tomatoes.</i>	
811. Kadhai Jhinga Masala - Catering	\$89.75
<i>Serves 5. Fresh jumbo shrimp cooked with bell peppers, baby onions and tomatoes and flavored with aromatic spices.</i>	

Catering Desserts

Each tray serves 5 people.

817. Kheer - Catering	\$19.75
<i>Serves 5. Creamy rice pudding garnished with dry fruits and raisins.</i>	
825. Galub Jamun - Catering	\$19.75
<i>Serves 5. Milk puffs deep fried and served in a sweetened rose water honey syrup.</i>	