



TULA



LUNCH MENU

APPETIZER

Small plates that awaken the palate with bold, vibrant flavours

SAMOSA CHAAT(VG) – 14

Crisp samosas crushed and layered with spiced peas, farm tomatoes and onions and topped with tangy chutneys, yogurt and fresh herbs

HONEY-CHILLI POTATOES(VG)(GF) – 16

Smashed baby potatoes glazed with signature honey chilli sauce and garnished with sesame seeds and spring onions

MINI SLIDER DUO – 16

(Aloo Tikki(vg) / Crispy Chicken)

With our signature chutney on mini brioche, a fusion of Indian street food and western comfort

SALADS

Bright, fresh and layered with texture and flavor

MINT PRAWN SALAD(GF) – 19

Marinated in mint, garlic and signature spices, served over fresh cucumber noodles

PESTO PASTA SALAD – 16

Basil-pesto tossed with fusilli, arugula, parmesan cheese, sun-dried and cherry tomatoes, finished with a sprinkle of toasted pine nuts.

CRUNCHY KALE SALAD(V)(GF) – 15

A vibrant mix of kale, crispy chickpeas, cranberries, bell peppers and onions tossed in honey mustard and vinaigrette for the perfect balance of sweet, tangy and crunch.



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RICE BOWLS

Comfort in a bowl - warm, hearty and deeply satisfying

BUTTER CHICKEN BOWL(GF) – 22

Juicy Tandoor-style chicken smothered in velvety tomato curry over basmati rice and served with fresh salad

CRISPY CAULIFLOWER BOWL(V)(GF) – 21

Spice rubbed cauliflower charred on the grill, served over rice with fragrant coconut curry and served with fresh salad

STUFFED PARANTHAS

Rustic North Indian flatbreads, served with gravy and fresh salad

CHICKEN KEEMA PARANTHA – 17

Stuffed with spiced minced chicken and crisped on the griddle to golden perfection.

MUTTON KEEMA PARANTHA – 19

Packed with slow-cooked, spiced mutton mince, infused with complementing spiced and sealed inside the crispy golden flatbread

PANEER PARANTHA(VG) – 15

Delicately spiced crumbled paneer with onions folded into hand rolled dough and crisped to perfection - a true North Indian classic