

TULA RESTAURANT

Indian Soul. Wine Country Elegance.

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LUNCH

REGIONAL CHAATS

- RAJ KACHORI (VEG)** 22
(Rajasthan Street Culture)
Crisp semolina shell filled with layered chaat, yogurt, and house-made chutneys.
- BOMBAY BHEL CANAPÉS (V)** 21
(Mumbai Street Food Influence)
Crisp golden canapés layered with puffed rice, spiced potato, seasonal orchard chutney, pomegranate, and fresh herbs.
****Contains Peanuts**
- GOLGAPPA FLIGHT (V)** 12
(Pan India Street Classic)
A playful tasting of crisp puris served with rotating flavoured water (4)
- SAMOSA CHAAT (VEG)** 18
(Old Delhi)
Crisp samosa plated on spiced chickpeas, yogurt, and refreshing chutneys
- PAKORA CHAAT (GF, V)** 19
(Punjab)
Crisp mixed-vegetable pakoras finished with seasonal house chutneys, chaat masala, and micro herbs.

SHAREABLES

- STEAMED BAO BUNS** 19
(Asian Street Market Influence)
Soft steamed bao buns with your choice of protein, lettuce, onions, and house sauce.
PANEER (VEG) | CHICKEN +3
- LAMB KEEMA PAO** 23
(1930s - Mumbai Irani Café Culture)
Slow-cooked lamb mince served with buttered pav, masala onions, and fresh lemon.
- TANDOORI NAAN TACOS** 21
(Modern Wine Country Interpretation)
Fresh naan layered with vibrant fillings, herbs, and house chutneys.
PANEER (VEG) | CHICKEN +3 | PRAWNS +4
- TULA STREET SLIDERS** 20
(Indian Street Burger Influence)
Toasted mini buns layered with honey-mint chutney, pickled onions, seasonal slaw, and your choice of patty.
ALOO TIKKI (VEG) | TANDOORI CHICKEN +3

PARANTHAS

SERVED WITH A SIDE OF YOGURT OR DAAL (+3) AND SALAD GARNISH

- PANEER PARANTHA (VEG)** 18
(Punjab Farm Kitchen)
Whole wheat flatbread filled with gently spiced paneer.
- CHICKEN KEEMA PARANTHA** 21
(North Indian Roadside Dhaba Influence)
Whole wheat flatbread filled with slow-cooked chicken keema.
- GOBI PARANTHA (V)** 17
(Punjab Winter Kitchens)
Whole wheat flatbread filled with spiced cauliflower and warming aromatics.

CURRIES + RICE PLATES

- DELHI BUTTER CHICKEN (GF)** 26
(1950s - Delhi)
Slow-simmered tomato-butter chicken curry served with fragrant basmati rice.
- VEGETABLE CURRY (GF, V)** 25
(Kerala Coast)
Seasonal vegetables simmered in a gentle coconut-cashew curry, served with basmati rice.
- COASTAL PRAWN CURRY (GF)** 29
(Western Indian Coast)
Prawns simmered with coconut, curry leaves, and coastal spices, served with basmati rice.
- TANDOORI TIKKA (GF)** 26
(North India Tandoor Influence)
Charred tikka served over fragrant rice with crisp salad and our signature house-made sauces.
PANEER (VEG) | CHICKEN +3

OLD DELHI CHUR CHUR NAAN

Unlike traditional soft naan, Chur Chur Naan is layered, tandoor-finished, brushed with ghee, and gently crushed for its signature flaky-crisp texture.

CHUR CHUR NAAN WITH DAAL (VEG) 21
Paired with slow-simmered Daal Lallamusa.

CHUR CHUR NAAN WITH EGG ROAST 24
With eggs nestled in a rich tomato-onion masala.

GF = Gluten-Free | V = Vegan | VEG = Vegetarian
Please inform your server of allergies

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DINNER

REGIONAL CHAATS

PALAK PATTA CHAAT (GF, VEG) 21

(North Indian Monsoon Kitchen)

Crisp spinach leaves layered with yogurt, chickpeas, and sweet-tangy chutneys.

RAJ KACHORI (VEG) 22

(Rajasthan Street Culture)

Crisp semolina shell filled with layered chaat, yogurt, and house-made chutneys.

ALOO TIKKI CHAAT (VEG) 21

(Old Delhi Chaat Bazaar)

Golden potato patties finished with chickpeas, yogurt, sweet-tangy chutneys, and bright chaat spices.

BOMBAY BHEL CANAPÉS (V) 21

(Mumbai Street Food Influence)

Crisp golden canapés layered with puffed rice, spiced potato, orchard chutney, pomegranate, and fresh herbs.

****Contains Peanuts**

PAKORA CHAAT (GF, V) 19

(Punjab)

Crisp mixed-vegetable pakoras finished with seasonal house chutneys, chaat masala, and micro herbs.

FROM THE TANDOOR

MARINATED WITH REGIONAL SPICES, CHARRED IN OUR CLAY OVEN.

MALAI CHICKEN TIKKA (GF) 29

(Punjabi Tandoor Tradition)

Creamy yogurt-based marination served with our signature chutney.

HARYALI PANEER TIKKA (VEG, GF) 28

(North Indian Tandoor)

Paneer, bell peppers and onion marinated in vibrant green herb-yogurt marinade.

COASTAL FISH TIKKA (GF) 34

(Western Indian Coast)

Tandoor-charred basa fillet marinated with curry leaves, ginger, garlic, and warm coastal spices.

TANDOORI PRAWNS (GF) 32

(Kerala Spice Kitchens)

Prawns marinated in a bold Malabar-style blend of curry leaves, Kashmiri chilli, coconut, fennel, and house spices.

REGIONAL CURRIES

KALI MIRCH PANEER (GF, VEG) 28

(Awadhi Kitchens . Lucknow)

Paneer finished in a creamy black pepper cashew-based gravy garnished with fenugreek

MALABAR VEG CURRY (GF, V) 27

(Kerala Coast)

Seasonal vegetables simmered with coconut, curry leaves, and warm South Indian spices.

TANDOORI TIKKA MASALA (GF) 28

(North Indian Curry House Style)

Charred tikka, bell peppers, and onions finished in a rich tomato-fenugreek masala.

PANEER (VEG) | CHICKEN +3

HOMESTYLE CHICKEN CURRY (GF) 31

(North Indian Home Kitchens)

Rustic onion-tomato chicken curry with warming North Indian spices.

GOAN PRAWN CURRY (GF) 34

(Goan Coastal Kitchens)

Prawns simmered in coconut curry with curry leaves and coastal spices.

LAAL MAAS (GF) 36

(Rajasthani Royal Kitchens)

Bone-in lamb slow-cooked in a bold Rajasthani chilli-garlic gravy.

SLOW SIMMERED DAAL

DAAL LALLAMUSA (GF, VEG) 18

Black lentils slow-simmered overnight with butter, cream, and warming spices.

TULA DAAL TADKA (GF, VEG) 17

Yellow lentils tempered with ghee, cumin, garlic.

BREADS + RICE

TANDOORI ROTI 3.50

Whole wheat flatbread baked in the tandoor.

GARLIC NAAN 5

Soft tandoori naan brushed with garlic and butter.

LACHHA PARANTHA 5

Flaky, layered whole wheat flatbread finished with ghee.

BULLET NAAN 6

Soft naan topped with green chilli for a bold, spicy kick, finished with butter.

CHEESE KULCHA 11

Tandoori kulcha stuffed with melted cheese.

STEAMED BASMATI RICE (GF, V) 5

Long-grain basmati rice, simply steamed for everyday Indian comfort.

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