



WELCOME TO TULA



WHERE INDIAN FLAVOURS MEET ELEGANCE OF WINE COUNTRY

SHARABLE SMALL PLATES (GF)

PANEER COCKTAIL - 21

Golden-fried paneer with zesty sauce.

HONEY CHILLI POTATOES - 17

Crisp potatoes in sweet-spicy glaze, finished with sesame crunch — a Delhi street favourite.

CHICKEN CHAPLI KABAB - 23

Hand-pressed chicken patties with chilli, coriander & warm spices — smoky and rustic.

CHAAT STREET FOOD OF INDIA

BANARASI GOLGAPPA SHOTS - 1.75/SHOT

Crisp semolina shells, tangy spiced waters — street-side theatre from Varanasi.

• MAKE IT SPIRITED - +2.50

RAJ KACHORI - 19

Rajasthani king of chaats — crisp shell with chickpeas, lentils, yoghurt & chutneys, topped with pomegranate, sev

RAGDA PATTIES - 17

Mumbai street classic — potato patties with spiced white pea ragda & chutneys.

• MAKE IT GLUTEN FREE (+ 2)

TULA SPECIAL CHATORI TOKRI - 21

Crisp nest filled with chutneys & seasonal toppings — playful Delhi inspiration.

SMASHED PAKORA CHAAT - 22

Golden pakoras, smashed for extra crisp, topped with tamarind & mint chutneys.

THE TANDOOR LEGACY (GF)

SMOKED CHICKEN TIKKA - 31

Chicken marinated with Kashmiri chilli & yoghurt — bold Peshawari inspiration.

HYDERABADI PANEER - 27

Hung curd & green chilli paneer, charred peppers, finished with mint chutney — inspired by Hyderabad's spice kitchens.

COASTAL BASA TIKKA - 33

Western coastal India — basa fillets with coastal spices, charred in the tandoor.

DAALS OF INDIA(GF)

TULA'S DAAL OF THE WEEK - 17

A rotating chef's special — celebrating India's regional daal heritage.

DAAL LALLAMUSA - 16

Earthy lentils slow-cooked with ghee & spices — a Punjab village speciality.

REGIONAL SIGNATURES(GF)

TULA SPECIAL FISH CURRY - 32

Konkan coast — tangy tomato curry with curry leaves & spices.

COCONUT PRAWN CURRY - 31

Kerala tradition — prawns simmered in coconut milk with curry leaves.

CHEF SPECIAL KALI MIRCH PANEER - 28

North Indian royal dish — paneer in creamy cashew sauce with cracked pepper.

PANEER MAKHANI - 26

Delhi indulgence — paneer in velvety tomato-butter gravy, rich without cashews.

HOMESTYLE CHICKEN CURRY - 28

Punjabi homestyle — rustic chicken curry slow-cooked with onions, tomato & spices.

ESSENTIAL PAIRINGS

RICE(GF) - 4

Fragrant basmati rice tempered with cumin.

TANDOORI / TAWA ROTI - 2.50

Fire-toasted whole-wheat flatbread.

MISSI ROTI - 3.50

North Indian flatbread of spiced gram flour, cooked on the griddle.

LACCHA PARANTHA - 4.75

Flaky, layered paratha brushed with ghee.

TANDOORI BREAD BASKET - \$12

A selection of roti, chapati & paratha, fresh from the tandoor.

OUR MENU IS CRAFTED FOR SHARING - EACH DISH IS SERVED FRESH, AS IT IS READY, TO BE ENJOYED AT ITS PEAK
V=VEGAN | VG=VEGETARIAN | GF=GLUTEN FREE
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.