



TULA



WHERE INDIAN FLAVOURS MEET ELEGANCE OF WINE COUNTRY

DINNER MENU

STARTER

YOGURT KABAB (V) Kashmir / Awadh Kataifi, Cranberry, Spiced mango puree, Beetroot chutney	22
HONEY CHILLI POTATOES (VF)(GF) Delhi Indo-Chinese Sweet-chilli glaze, Garlic, Sesame seeds, Green onions	18
CHILLI CHICKEN (GF) Calcutta Indo-Chinese Bell peppers, Onions, Garlic, Soy-chilli glaze, Sesame seeds	21
PRAWN KOLIWADA Mumbai Mustard seeds, Curry leaves, Fig marmalade, Mint coconut chutney	25

TANDOOR

MALAI CHICKEN TIKKA (GF) North India Tandoori spice blend, Cranberry puree and Mint chutney	29
ANGARA PANEER TIKKA (GF) Hyderabad Chilli blend marination, Cranberry sauce, and Mint chutney	28
TANDOORI SALMON (GF) Punjab Inspired Ginger garlic infused yogurt marination, Mango puree and Mint chutney	34

CHAAT

RAGDA PATTIES MUMBAI Crispy potato patties, White peas, Yogurt, Artisan chutneys • Make it Gluten Free (+ 2)	19
DAHI BATASHA VARANASI Samolina puffs, Chickpeas-potato mix, Yogurt, Artisanal chutneys, Mango pearls	21
GOL GAPPA SHOTS DELHI Crisp samolina shell, Tangy spiced waters	1.75 / Shot
SWEET POTATO CHAAT (GF) DELHI Puffed rice, Pomegranate, Artisanal chutneys	17

ENTREE

KALI MIRCH PANEER Lucknow Cashew-black pepper gravy, Fenugreek, Melon seeds	28
MIX VEG KORMA Hyderabad / Mughlai Seasonal Vegetables, Curry leaves, Tomato-cashew gravy	27
PANEER MAKHANI Punjab Onion-tomato gravy, Butter cream, Fenugreek • available with Chicken (+ 3)	26
BHUNA CHICKEN Rajasthan Pan roasted chicken, Reduced onion-tomato masala, Signature spice blend	31
HOMESTYLE KERALA FISH CURRY Kerala Shallots, tomatoes, Curry leaves, Mustard seeds, Tamarind, Coconut	32
GOAN PRAWN CURRY Goa Roasted tomato puree, Caramelized onions, Curry leaves, Coconut milk	34

SIDES

TULA DAAL TADKA Yellow lentils, Ghee, Onion-tomato tadka	17
DAAL LALLAMUSA Black lentils, Kidney beans, Butter-spice blend	18
STEAMED BASMATI RICE	4

BREADS

TANDOORI ROTI Whole Wheat Bread, Butter	3
LACHHA PARANTHA Flaky Whole Wheat Bread, Ghee, Mint	5
GARLIC NAAN Flaky Whole Wheat Bread, Ghee, Mint	5
FIVE CHEESE KULCHA Cheddar, Mozzarella, Paneer, Cilantro Chutney	11

CHEF'S SPECIAL

SAAG + MAKKI DI ROTI (V)(GF)

Our TULA take on the beloved winter classic from rural Punjab. A silky, slow-cooked saag made with rapini leaves, spinach, ginger, and warm spices, served with a rustic, golden cornmeal roti. Deeply comforting and seasonal, it brings the essence of North India's winter harvest to the table.

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V = VEGETARIAN | VF = VEGAN FRIENDLY | GF = GLUTEN FREE

Please inform your server of any allergies or dietary restrictions