



TULA



WHERE INDIAN FLAVOURS MEET ELEGANCE OF WINE COUNTRY

LUNCH MENU

HANDHELDS

- NAAN TACOS** 21
Mini-naans filled with house slaw, fresh herbs, pickled onions and your choice of protein.
• CHOOSE : CAULIFLOWER (V), CHICKEN (+3), PRAWNS (+4)
- PANEER BAO BUNS (V)** 19
Steamed bao buns with fresh paneer, onions, lettuce and our signature sauces
- SLIDER BURGERS** 17
Soft brioche sliders with caramelized onions, cucumbers, honey and mint-coriander chutney.
• CHOOSE : ALOO TIKKI (V), CHICKEN (+3)
- LAMB KEEMA PAO** 23
Spiced minced lamb served in soft buttered Indian Pao buns with onions and lime.

SHARABLES

- SMASHED PAKORA CHAAT (V)(GF)** 19
Golden crunchy pakoras topped with tamarind and mint chutney and yogurt drizzle.
- CHATORI TOKRI (V)** 21
Crispy nest topped with lentil fritters, chickpeas, yogurt and signature chutneys.
- SAMOSA CHAAT (V)** 18
Crispy samosas layered with spiced peas, onions, cherry tomatoes and signature chutneys, topped with crispy sev.
- HONEY CHILLI POTATOES (VF)(GF)** 17
Smashed baby potatoes tossed in sweet-spicy glaze and topped with sesame seeds and spring onion crunch

BOWLS

- BUTTER CHICKEN (GF)** 26
Tender chicken simmered in a rich, creamy tomato butter curry, served on rice and garnished with tossed salad.
- VEGGIE KORMA (GF)** 24
Seasonal vegetables in a smooth, mildly spiced cashew-tomato curry, served on rice and garnished with tossed salad.
- TANDOORI FISH CURRY (GF)** 28
Basa fish marinated and cooked in clay oven, simmered with fragrant, coastal-style coconut curry and served with rice and salad garnish.
- CHICKEN TIKKA (GF)** 27
Rice, roasted chickpeas, cucumber, pickled onions, greens and mint yogurt drizzle.
- PANEER TIKKA (GF)** 26
Bell pepper, pomegranate, cucumber, lettuce, pickled onions, sundried tomatoes and beetroot yogurt

PARANTHAS

STUFFED NORTH INDIAN FLATBREADS SERVED WARM WITH GRAVY AND SALAD GARNISH.

- PANEER PARANTHA (V)** 19
- CHICKEN KEEMA PARANTHA** 21
- ALOO METHI PARANTHA (V)** 17

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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PLEASE ASK YOUR SERVER FOR
KID-FRIENDLY CHOICES.

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

Please inform your server of any allergies or dietary restrictions