

Tulsi

INDIAN RESTAURANT

Tulsi, also known as holy basil (*Ocimum tenuiflorum*), is a flowering plant of the mint family (Lamiaceae) grown for its aromatic leaves.

Holy basil is native to the Indian subcontinent and grows throughout Southeast Asia. The plant is widely used in Ayurvedic and folk medicine, often as an herbal tea for a variety of ailments, and is considered sacred in Hinduism. It is also used as a culinary herb with a pungent flavor that intensifies with cooking. It is reminiscent of clove, Italian basil (*Ocimum basilicum*) and mint and has a peppery spiciness. It is considered an agricultural weed and an invasive species in some areas outside its native range.

Choose your spice level


Little


Medium


Hot


Very hot


Extra Hot



SOJA



PESCADO



MOSTAZA



MOLUSCOS



LÁCTEOS



HUEVOS



GRANOS DE
SÉSAMO



CONTIENE
GLUTEN



FRUTOS DE
CÁSCARA



E-X
DÍOXIDO DE
AZUFRE Y
SULFITOS



CRUSTÁCEOS



CACAHUETES



APIO



ALTRAMUCES

Please inform us before ordering if you are allergic, so we can guide you in what to order or make any changes in a dish. Some of the food may be cooked in the same oil, which can be a problem for strongly allergic people. Most of our curries contain a little bit of curry sauce which is made with cashew nuts.

Some dishes can be made without this on request.

No peanuts are used in our kitchen.

Starters / Entradas

SAMOSAS

Light Indian crispy pastry stuffed with vegetable or meat filling

Empanadas rellenas de verduras ó carne

Vegetable / **Verduras** - €5,50

Meat / **Carne** - €6,00

STUFFED TANDOORI MUSHROOMS RECOMMENDED €9,00

Marinated mushrooms stuffed with mashed potatoes and baked in tandoor oven

Setas marinados y rellenos con puré de patatas de y cocinadas en el horno tandoor

ASSORTED PLATTER (TO SHARE) €15,00

A selection of Lamb Tikka, Chicken Tikka, Malai Kebab, Poppadom Roll, Veg Pakora, Onion Bhaji, Samosa and Seek Kebab

Una selección de Tikka Cordero, Pollo Tikka, Kebab Malai, Rollo de Poppadom, Pakora verduras Cebolla Bhaji, Samosa y Seek Kebab

PAPADUM ROLL €6,00 ONION BHAJI €5,00

Mashed potatoes wrapped in a crispy poppadom roll

Puré de patatas en un rollo de papadom crujiente

Sliced onions, battered and deep fried

Cebolla frita con harina de garbanzo

CHICKEN PAKORA €6,00 FRIED PRAWNS €8,00

Chicken strips, battered in chickpeas flour & spices

Tiras de pollo rebozado en harina garbanzo y especias

Lightly seasoned and battered clean prawns

Gambas fritas con especias en harina de garbanzo

PAPADUM €1,50 MIXED VEGETABLE PAKORA €5,00

Crispysnack made of chickpeas flour incl. chutneys

Snack fino y crujiente con salsas incluido

A selection of vegetables battered and deep fried

Diferentes verduras fritas con harina de garbanzo

PRAWN PURI RECOMMENDED €9,50

Prawns lightly spiced in a sweet chilliauce and served on a crispy Indian puri bread

"Pil Pil indio" Gambas en una salsa de chile dulce, servido en un pan frito de puri

Fresh soups / Sopas

DAL SOUP / SOPA DE LENTEJAS €6,00

CHICKEN SOUP / SOPA DE POLLO €7,00

Salad / Ensalada

FRESH CHEESE SALAD €7,50 CHICKEN TIKKA SALAD €8,00

Fresh cheese salad (paneer)

Ensalada de queso fresco

Salad with marinated chicken baked in clay oven

Ensalada con pollo tikka cocinado en horno hindú

Tandoori (Clay oven / Horno Hindú)

CHICKEN TANDOOR  €9,00

A quarter chicken on the bone marinated in yoghurt and aromatic spices, roasted in a tandoor

Muslo de pollo marinado en yogur y especias aromáticas. Cocinado en horno de piedra

CHICKEN TIKKA  Starters Main
Chicken pieces marinated in yoghurt and aromatic spices, roasted in charcoal oven €11,00 €12,95

Trozos de pollo marinado en yogur y especias, cocinado en horno de piedra

LAMB TIKKA  €14,00

Tender pieces of lamb marinated in yoghurt and aromatic spices, roasted in charcoal oven

Trozos de cordero, marinado y cocinado en horno de piedra

SEEK KEBAB  €12,00

Minced lamb and exotic Indian spices, roasted on skewers in a charcoal tandoor oven

Cordero picado mezclado con especias exóticas, cocinado en horno de piedra

CHICKEN SHASHLIK  RECOMMENDED €15,00

Tender chicken pieces marinated & roasted with tomatoes, onions, capsicum and special spices

Trozos de pollo tiernos marinado y asado con tomate, cebolla, pimiento y especias especiales

FISH TIKKA HARIYALI    €15,00

White fish marinated in green masala spices and roasted in the tandoor oven

Pescado marinado en una salsa verde de masala y cocinado en horno de piedra

LAMB CHOPS  RECOMMENDED Starters Main
Tender lamb chops marinated with spices and herbs, roasted in tandoor oven €20,00 €29,95

Chuletas tiernas de cordero marinado con especias y hierbas, cocinado en horno

TANDOORI KING PRAWNS   RECOMMENDED €21,00

King prawns marinated in exotic spices and roasted in charcoal clay oven

Langostinos cocinado con especias especiales, cocinado en horno de piedra

MALAI KEBAB  €12,95

Tender chicken pieces marinated in a special cream cheese sauce & roasted in charcoal clay oven

Piezas de pollo marinado en queso crema y cocinado en horno de piedra

MIRCHI WALI KEBAB   RECOMMENDED €12,95

Chicken pieces marinated with black pepper and cream cheese, roasted in charcoal clay oven

Piezas de pollo marinado con pimienta negra y queso crema, cocinado en horno de piedra

MURG DIWAN SAHABI  €15,00

Tender chicken pieces marinated in spices & cream cheese, roasted with capsicum & onions

Piezas de pollo marinado y cocinado con pimientos, cebollas, especias y queso crema

MIXED GRILL   €24,00

Our finest selection of tandoori specialities. Chicken Tandoori, Chicken Tikka, Lamb Tikka, King Prawn Tandoori, Malai kebab and Seek kebab. Roasted in charcoal Tandoor oven.

Nuestra mejor selección de especialidades tandoori. Pollo Tandoori, pollo Tikka, cordero Tikka, Langostino Tandoori, Malai kebab y Seek kebab. Cocinado en horno de piedra

Main Courses / Platos Principales

Chicken / Pollo	€12,95	King Prawns / Langostinos 🦐	€21,00
Lamb / Cordero	€15.50	Prawns / Gambas 🦐	€14,00
Fish / Pescado 🐟	€14,00	Vegetable / Verduras	€9,00

TRADITIONAL CURRY 🍛

Typical plain Indian curry, cooked with traditional spices. Recommended with rice

Curry Indio cocinado con especias tradicionales. Recomendado con arroz

MADRAS 🌶️🌶️🌶️🍛

Southern India dish with a hot and spicy taste. Prepared with crushed chili

Un plato indio del sur con sabor picante. Preparado con chile picado

VINDALOO 🌶️🌶️🌶️🌶️🍛

Originally a Portuguese dish that was brought to Goa during the colonial, and since transformed.

Fresh spicy dish cooked with tomatoes and herbs. Not for beginners!

Originalmente un plato portugués que fue traído a Goa haciéndolo colonial y transformado.

Plato picante fresco cocinado con tomates y hierbas. ¡No es para principiantes!

PHAL 🌶️🌶️🌶️🌶️🌶️🍛

EXTREMELY HOT and highly flavoured with chilies and onion sauce

MUY PICANTE, preparados con chile y salsa de cebolla

PATHIA 🌶️🍛 NEW!

Pathia is a popular medium spicy, slightly sweet and sour well-balanced curry

Pathia es un curry medio picante ligeramente agri dulce

JALFREZI 🌶️🍛

Jalfrezi is a deliciously thick, spicy sauce. The filling is cooked in a spicy tomato sauce studded with stir-fried capsicums and onions. It's quickly stir-fried, which preserves the flavor & texture of the peppers and onions.

Una salsa deliciosamente espesa. El relleno se cocina en una salsa de tomate picante salteada con pimientos y cebollas. Se sofríe rápidamente, lo que conserva el sabor y la textura de los pimientos y las cebollas.

KADHAI 🌶️🍛

North Indian dish made with sliced onion, tomatoes & capsicum, cooked with coriander seeds, spices & herbs

Un plato con cebolla, tomates y pimientos, cocinado con semillas de cilantro, hierbas y especias.

DOPIAZA 🌶️🍛

A classic dish dated back to the times of the Mughals. The word Dopiazza literally means two onions, which gives the curry prominent flavors of onion.

Un plato clásico del tiempo de los Mughal. La palabra Dopiazza significa literalmente dos cebollas, lo que le da al curry sabores prominentes de cebolla.

Main Courses / Platos Principales

PALAK

Originally a classic punjabi dish, made with spinach, fresh tomatoes and herbs

Originalmente un plato punjabi. Cocinado con espinacas, tomate fresco y hierbas

DHANSAK

This very special and traditional dish is rich in flavours and made with lentils and choice of meat

Plato muy especial y tradicional de la India con lentejas y carne tu eliges

BHUNA

A dish cooked with onions, garlic, ginger and tomatoes to a thick intense sauce

Un plato cocinado con cebolla, ajo, jengibre y tomate en una salsa espesa intensa

KORMA

A mild and creamy North Indian curry, cooked to a flavorful yellow coconut sauce

Un curry indio del Norte, suave y cremoso, cocinado con una sabrosa salsa de coco amarillo

TIKKA MASALA

Meat marinated in yoghurt and spices, roasted in charcoal tandoor oven & served in a creamy almond sauce

Carne marinada en yogur y especias, cocinado en tandoor y servido en una salsa cremosa de almendras

ROGAN JOSH

Delicious curry cooked with aromatic spices, onions, garlic, ginger and yoghurt to a smooth gravy

Curry delicioso cocinado con especias aromáticas, cebolla, jengibre ajo y yogur

BALTI

The word "Balti" is Punjabi (and Urdu) for "bucket", and this describes the cooking pan in which the curry is cooked. This curry is cooked with fine chopped red and green peppers, onions and tomatoes

La palabra "Balti" de origen Punjabi (y Urdu) se traduce "cubo metálico" que es donde se cocina este curry.

El curry cocinado con pimientos rojos y verdes, cebollas y tomates

BIRYANI RECOMMENDED

This dish is a traditional festival dish. Basmati rice are cooked together with meat, delicate spices and herbs, and served with Raita (yoghurt with cucumber and spices) or with a biryani curry sauce

"Paella Hindú" - Arroz Basmati se cocinan junto con la carne, especias delicadas y hierbas, servido con una salsa aparte de yogur con pepino y especias o una salsa de curry

Chicken / Pollo €14,95

Lamb / Cordero €16,95

King Prawns / Langostinos  €21,95

Prawns / Gambas  €15,95

Vegetable / Verduras €10,00

Main Courses / Platos Principales

Chef's Specialities

CHICKEN PASANDA    €15,50

Minced chicken balls stuffed with spinach, cheese and served in a mild creamy almond sauce
Bolas de pollo relleno de espinacas y queso, servido en una salsa suave y cremosa de almendras

KOFTA CURRY   €15,50

Minced chicken and lamb kofta cooked in a wonderful sauce with coconut and almond
Bolas de pollo y cordero picado, cocinado en una deliciosa salsa de coco y almendras

GARLIC CHILLI CHICKEN    RECOMMENDED €15,50

Chicken battered with chick peas flour, deep fried and cooked with garlic and sweet chilli sauce
Pollo frito con harina de garbanzo y cocinado con ajos y salsa de chile dulce

LAMB TAWA    RECOMMENDED €17,00

Tender lamb pieces cooked in spicy gravy served on a sizzling platter with peppers, onions & tomato
Tiernos trozos de cordero en una salsa muy picante con pimientos, cebollas y tomate

LAMB SHANK  NEW! RECOMMENDED €21,00

Slow cooked lamb shank served with Indian mash and a delicious gravy!
Pierna de cordero cocida a fuego lento, servida con ¡Puré Hindú y salsa deliciosa!

BUTTER CHICKEN    €15,50

Chicken cooked in creamy flavorful gravy. This popular dish, is also known as Makhani
Pollo cocido en salsa cremosa y sabrosa muy rica. También conocido como Makhani

CHICKEN MANGO   €13.95

This creamy chicken curry with mango is a deliciously mild and slightly sweet curry packed with wonderful flavours
Este curry cremoso de pollo con mango es un curry deliciosamente suave y ligeramente dulce está lleno con maravillosos sabores

Chicken / Pollo €13.50

Lamb / Cordero €16.00

Fish / Pescado  €14,50

King Prawns / Langostinos  €21,00

Prawns / Gambas  €14,50

Vegetable / Verduras €9,50

HANDI    

Chopped onions and tomatoes cooked with cream and coriander seeds, and served in a spicy sauce
Cebolla y tomates picados cocinados con crema y semillas de cilantro, servido en una salsa picante

ACHARI     NEW!

This North Indian curry is unbelievably flavorful & literally means "pickled" and is made with pickling spices
Este curry del norte de la India es increíblemente sabroso y literalmente significa "en escabeche" y está hecho con especias para encurtir.

HARIYALI     NEW!

Hariyali is a unique and refreshing Indian green curry made with a blend of fresh green herbs specifically green chilies, mint and coriander.

Hariyali es un curry verde indio único y refrescante hecho con una mezcla de hierbas verdes frescas, específicamente

vegetarian / vegetariano

SOYA CHUNKS (VEGAN MEAT SUBSTITUTE)   **NEW!** €8,95

Try our new soya chunks filling in any of your favorite curry sauce from our main menu.

Pruebe nuestros nuevo proteína de soya texturizada en su curry favorita de nuestro menú principal.

DALL TARKA   €8,95

Lentils cooked with onions, tomatoes and a touch of garlic and ginger

Lentejas hindu cocinadas con cebollas, tomates y una pizca de ajo y jengibre

PANEER PALAK   €8,95

Spinach cooked with fresh cheese, onions and tomatoes

Espinacas con queso fresco cocinado con cebollas y tomates

ALOO PALAK   €8,95

Potatoes and spinach cooked with onions and tomatoes

Patatas y espinacas hechas con cebollas y tomates

MALAI KOFTA    €9,95

Mashed potatoes and paneer koftas cooked in mild creamy sauce

Puré de papatas y queso koftas cocinado en una salsa cremosa suave

ALOO MATAR   €8,95

Potatoes and green peas cooked with fresh tomatoes and curry sauce

Patatas y guisantes verdes cocinado con tomate fresco y salsa de curry

ALOO GOBI TAWA STYLE    €9,95

Cauliflower and potatoes cooked with herbs and spices. Served on a sizzling platter

Coliflor y patatas, cocinado con hierbas y especias. Servido en una placa muy caliente

BAINGAN BHAJI  €8,95

Aubergine roasted in charcoal oven and cooked with sliced onions, tomatoes, coriander and spices

Berenjena asada en horno de piedra y cocinada con cebollas, tomates, cilantro y especias

ALOO GOBI  €8,95 **BHINDI**  €8,95

Cauliflower and potatoes cooked with herbs & spices

Coliflor y patatas, cocinado con hierbas y especias

Okra cooked with onions and tomatoes

Okra cocinada con cebollas y tomates

SAG BHAJI   €8,95 **BOMBAY POTATOES**  €8,95

Spinach cooked with onions and tomatoes

Espinacas cocinadas con cebollas y tomates

Potatoes cooked with onions and green peppers

Patatas cocinadas con pimientos verdes y cebollas

BHAJI MUSHROOMS  €8,95 **VEGETABLE MAKHANI**   €8,95

Mushrooms with onions and tomatoes

Setas cocinadas con tomates y cebollas

Vegetables cooked in a creamy sauce

Verduras cocinadas en una salsa cremosa

DALL MAKHANI  €8,95 **CHANA MASALA**  €8,95

Black dall cooked with spices in a creamy sauce

Chick peas cooked with onions and tomatoes

Basmati Rice / Arroz Basmati

Boiled Rice / Arroz blanco	€3,50
Pilau Rice / Arroz Pilau	€4,00
Vegetable Rice / Arroz de verduras  	€4,50
Mushroom Rice / Arroz con Setas  	€4,50
Spinach Rice / Arroz con espinacas	€4,50
Mirchi Wali hot chilli rice (VERY HOT) / Arroz de chile (MUY PICANTE)    	€4,50
Egg Rice / Arroz con huevo   	€5,00
Keema Rice (with minced lamb) / Arroz Keema (con carne picada de cordero)	€6,50
Special Rice (with chicken, lamb and egg) / Arroz especial (con pollo, cordero y huevo) 	€6,50

Breads / Pan

Our breads are cooked in a traditional Indian Tandoor, which is a clay oven, where the thick flatbreads gets baked on the sides of the carbon oven.

Our naan breads are made with white flour, and our Roti and Parathas are made with whole wheat flour. When it is baked the bread is taken out of the oven, and gets buttered with vegetable Ghee.

Nuestros panes se cocinan en un tradicional Tandoor indio, que es un horno de barro de carbón donde los gruesos panes planos se hornean a los lados del horno.

Nuestros panes naan están hechos con harina blanca y nuestros Roti y Parathas están hechos con harina de trigo integral. Cuando se hornea, el pan se saca del horno y se unta con mantequilla de ghee vegetal.

Tandoori Roti / Pan integral	€3,00
Naan  	€3,00
Naan with garlic / Naan con ajo  	€4,00
Naan with cheese / Naan con queso  	€5,00
Naan with butter / Naan con mantequilla  	€4,50
Kulcha (with onions) / Kulcha (con cebollas)  	€4,00
Stuffed Paratha (potato & onion) / Paratha Rellena (patata)	€5,00
Naan with cheese and garlic / Naan con queso y ajo  	€5,50
Keema Naan with minced lamb / Pan con carne picada  	€5,50
Peshwari Naan / Pan dulce con coco y frutos secos   	€5,50
Lachha Paratha(layered) / Pan integral (en capas)	€4,00

Sides / Extra

Papadum	€1,50
Spicy papadum / Papadum picante))	€1,50
Chips / Patatas Fritas	€3,50
Special Masala Chips / Patatas Fritas de Masala))	€5,00
Cucumber Raita yogurt / Yogurt de Raita pepino 🥒	€3,00
Onion salad / Ensalada de cebolla	€2,50
Tomato salad / Ensalada de tomate	€4,50
Pickle / Encurtidos	€1,00
Masala sauce / Salsa de Masala 🍛🍛	€6,00
Korma sauce / Salsa de Korma 🍛🍛	€6,00
Madras sauce / Salsa picante de Madras))) 🍛	€5,00
Vindaloo sauce / Salsa muy picante de Vindaloo)))) 🍛	€5,00
Phal sauce / Salsa muy muy picante de Phal))))) 🍛	€5,00
Rogan Josh sauce / Salsa de Rogan Josh))) 🍛🍛	€5,00
Balti sauce / Salsa de Balti))) 🍛	€5,00
Bhuna sauce / Salsa de Bhuna)) 🍛	€5,00
Curry sauce / Salsa de curry 🍛	€5,00

Kids Menu / Menú para niños



PLAIN CHICKEN 🍗

Chicken marinated in cream cheese, baked in a carbon oven, served with chips or rice

Pollo con Patatas Fritas o arroz

€7,50



EGGS 🍳

Eggs served with chips or boiled white rice

Huevos con Patatas Fritas o arroz blanco

€6,00



CHICKEN NUGGETS

Pakora Chicken Nuggets served with chips or plain rice

Pakora nuggets de pollo con Patatas Fritas o arroz blanco

€7,50

Lunch offer / Menú del día

* Available Monday - Friday 13:00 - 16:00

** No sharing or Take-away

* Disponible Lunes - Viernes 13:00 - 16:00

** No compartir o para llevar

THALI - INDIAN TAPAS PLATTER



€13,95

A fine selection from the Indian cuisine with starters, curries, sides & dessert... All in one plate!

Tapas Hindú de Thali, una buena selección de la cocina Hindú incluido entredas, currys, acompañamientos & postre

