



Welcome

Tulsi - the holy basil plant means “the incomparable one” in ancient Indian Ayurvedic healing system due to its excellent therapeutic properties.

Tulsi - the Fine Indian Cuisine Restaurant & Lounge recreates an incomparable experience in modern Indian dining.

www.tulsicuisine.com

Open Every Day Serving
Lunch & Dinner

Lunch: 11:30am – 2:30pm (M-F)
Lunch: 12:00pm – 3:00pm (Sa-S)
Dinner: 5:00pm – 10:00pm (M-S)

Take Out- Delivery – Carry Out
Caterings- Banquet Hall

Daily Lunch Buffet !

2101 Columbia Av
Lancaster, PA 17603
Tel # 717 509 7771
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Appetizers

Vegetable Samosas	3 ⁹⁵	Crisp triangle pastries stuffed with a mixture of potatoes and spices
Vegetable Pakoras	3 ⁹⁵	Assorted vegetable fritters served with a tangy sauce
Paneer Pakoras	5 ⁹⁵	Home made cottage cheese fritters in a chick pea batter served with a tangy sauce
Aloo Papri Chaat	4 ⁹⁵	Savory combination of yogurt, tamarind chutney mixed with crispies, diced potatoes and chickpeas
Idli and Vada Sambar	5 ⁹⁵	Steamed rice and lentil patties, lightly spiced and fried lentil donuts with Sambar soup
Onion Bhajia	3 ⁹⁵	Mildly spiced onion rings dipped in an authentic Indian batter
Vegetable Platter	7 ⁹⁵	Assortment of vegetable fritters and samosa
Chicken Pakoras	6 ⁹⁵	Delicately spiced chicken fritters served with a tangy sauce
Crab Cakes	8 ⁹⁵	Savory crab cakes in an exquisite blend of Indian spices
Coconut Shrimp	8 ⁹⁵	Sauteed juicy shrimps mixed in a coconut based sauce
Lamb Chops	9 ⁹⁵	Grilled lamb chops marinated in ginger, sour cream and lime juice

Chicken Tikka	6 ⁹⁵	Savory pieces of chicken breast marinated in a unique blend of paprika, yogurt, herbs and spices and grilled to perfection in a clay tandoor
Momos	8 ⁹⁵	Traditional Nepalese style steamed meat dumplings with fresh coriander, ginger and garlic served with home made spicy pickle condiment (achar)

Condiments

Onion Chutney	1 ⁷⁵	Sweet and sour dip with diced onions
Achar	1 ⁹⁵	Hot and spicy pickle to add flavor
Raita	1 ⁹⁵	Yogurt seasoned with herbs and spices
Mango Chutney	2 ²⁵	Hot and tangy mango pickle

Soups

Tomato Shorba	3 ⁹⁵	Home made tomato soup flavored with Indian seasonings and cilantro
Mulligatawny	3 ⁹⁵	An authentic South Indian lentil curry soup flavored with fresh herbs
Spinach Soup	3 ⁹⁵	Homemade spinach soup flavored with Indian seasonings and a touch of cream
Coconut Soup	4 ⁹⁵	Homemade South Indian coconut spiced soup

Sides

Plain Rice	1 ⁹⁵
French Fries	2 ⁵⁰
House Green Salad	3 ⁹⁵
Chicken Salad	5 ⁹⁵
Papad (Baked Wafers)	1 ⁹⁵
Mixed Vegetables	2 ⁵⁰

Vegetarian

Plain Dosa	7 ⁹⁵	Thin rice crepe served with coconut chutney and sambar
Masala Dosa	8 ⁹⁵	Thin rice crepe stuffed with spiced potatoes and peas served with coconut chutney and sambar
Mysore Masala Dosa	9 ⁹⁵	Thin rice crepe stuffed with hot chutney, filled with spiced potatoes and peas served with coconut chutney and sambar
Malai Kofta	11 ⁹⁵	The vegetarian alternative to meatballs – cottage cheese dumplings and mixed vegetables cooked in a rich gravy of tomatoes and onions. A dish fit for the royalty!
Navratan Korma	10 ⁹⁵	Nine different vegetables cooked slowly in a creamy sauce and is a pure delight to the taste-buds
Bhindi do Piazza	11 ⁹⁵	Fresh okras sautéed with diced onions, tomatoes, bell peppers, cumin seeds and mild herbs

Aloo Gobi	9 ⁹⁵	Potatoes and cauliflower slowly cooked in a Kashmiri sauce
Mutter Paneer	11 ⁹⁵	Homemade cottage cheese cubes and green peas cooked in a delightful manner
Panner Saagwala	10 ⁹⁵	Homemade cottage cheese cubes and roughly cut fresh spinach tossed with onions, tomatoes and ginger masala
Kadhai Paneer	11 ⁹⁵	Homemade cottage cheese cubes cooked in a rich gravy with bell peppers, baby onions, tomatoes and fragrant Indian spices
Baingan Bharta	11 ⁹⁵	A vegetarian delight, eggplant mashed and cooked with tomatoes, peas and spices and garnished with coriander
Vegetable Jalfrezi	10 ⁹⁵	Cauliflower, carrots, beans, green pepper sautéed in ginger, garlic, dry fruits and spices
Pindi Chana	10 ⁹⁵	Chickpeas sautéed with diced onions, tomatoes and mild herbs
Shahi Paneer Korma	11 ⁹⁵	Homemade cottage cheese cubes cooked in a rich gravy with dry fruits, almond paste and herbs
Dal Makhani	11 ⁹⁵	A Punjabi delicacy – a mixture of lentils and beans tossed with onions, tomatoes, ginger, garlic, cream and spices
Dal Tadka (without cream)	9 ⁹⁵	A mixture of lentils cooked with onions, tomatoes, ginger and garlic

From the Clay Oven

Tandoori Chicken 12⁹⁵
(Low Fat)

The signature dish of Indian cuisine made by marinating the chicken breast and thigh in an enchanting mixture of yogurt combined with freshly ground spices and aromatic herbs and cooked delicately in the clay oven

Murg Malai Kabab 12⁹⁵
Succulent juicy pieces of chicken marinated with spices and cream, grilled to perfection in the clay oven

Chicken Tikka Lahsooni 12⁹⁵
Tender pieces of chicken marinated in garlic and cooked in the clay oven

Lamb Chops 17⁹⁵
Austrian lamb chops marinated in a combination of lime juice, ginger and spices served with grilled vegetables

Muradabadi Kabab 13⁹⁵
Tender pieces of lamb grilled over a charcoal fire (A North Indian Delicacy)

Jhinga Aftabi 17⁹⁵
Shrimps delicately marinated in tandoori sauce and grilled in the clay oven

Tandoori Salmon 17⁹⁵
Savory pieces of salmon marinated with Indian spices and grilled in the clay oven

Tandoori Vegetables 11⁹⁵
Savory pieces of zucchini, onion, bell pepper, eggplant, mushroom and assorted vegetables grilled in the clay oven

Mixed Tandoori Grill 24⁹⁵
A stunning combination of tandoori chicken, lamb boti kebab,, chicken tikka, seekh kebab, fish tikka and shrimp

Chicken

Chicken Tikka Masala 12⁹⁵
Fresh chicken tikkas cooked in a rich onion and tomato gravy flavored with aromatic spices

Murg Korma 11⁹⁵
Tender pieces of chicken cooked in a cream based gravy enriched with almond paste

Chicken Vindaloo 12⁹⁵
Juicy pieces of chicken breasts cooked with potatoes in a fiery curry flavored with vinegar

Chicken Xacutti 12⁹⁵
A fiery Goan chicken curry cooked in a special coconut sauce

Saagwala Chicken 12⁹⁵
A perfect blend of chicken and freshly chopped spinach sautéed with baby onions and tomato

Curried Chicken 10⁹⁵
A chicken specialty from the Indian country side known for its rich flavorful sauce

Kathmandu Chicken 13⁹⁵
Tender pieces of chicken sautéed with diced onion and capsicum, flavored with soy sauce and blended with chilly sauce

Mango Chicken 12⁹⁵
Juicy pieces of chicken breasts cooked with mango sauce

Chicken Makhani 12⁹⁵
Fresh chicken (dark meat) cooked in a creamy butter sauce

Chicken Chettinad 12⁹⁵
A South Indian favorite, boneless chicken cooked with a special chettinad sauce

Lamb

Kashmiri Rogan Josh 13⁹⁵
Mildly spicy lamb curry flavored with Kashmiri peppers

Lamb Pasanda 13⁹⁵
Tender pieces of lamb cooked in a rich gravy flavored with almond paste and fragrant spices

Saagwala Gosht 13⁹⁵
A perfect blend of lamb pieces and freshly chopped spinach sautéed with baby onions and tomatoes

Boti Kabab Masala 13⁹⁵
Boneless pieces of lamb marinated with tandoori sauce, skewered and then cooked in a fiery sauce with bell peppers, baby onions and tomatoes

Lamb Vindaloo 13⁹⁵
Juicy pieces of lamb cooked with potatoes in a fiery curry sauce

Lali Lali 14⁹⁵
Tender pieces of lamb gently cooked in an exquisite creamy sauce with Nepalese spices

Lamb Madras 14⁹⁵
South Indian favorite, spicy lamb, mustard seeds, dry red chillies in a coconut-onion sauce

Seafood

Shrimp Begum Bahar 14⁹⁵
Fresh shrimps cooked in a mildly spiced onion and tomato sauce

Kadhai Jhinga Masala 14⁹⁵
Fresh jumbo shrimps cooked with bell peppers, baby onions and tomatoes and flavored with aromatic spices

Shrimp Tikka Masala 15⁹⁵
Shrimps cooked in a rich onion and tomato gravy flavored with aromatic spices

Shrimp Vindaloo 14⁹⁵
Juicy shrimps cooked with potatoes in a fiery curry sauce

Fish Moilee 16⁹⁵
Salmon fillets cooked with onions, lemon infused coconut sauce

Seafood Masala 17⁹⁵
Combination of shrimp, fish and crab meat in a tomato sauce

Breads

Poori 2⁹⁵
A light unleavened whole wheat deep fried puffed bread

Tandoori Roti 2⁹⁵
Whole wheat unleavened bread baked in the clay oven

Naan 2⁹⁵
Leavened white flour bread baked in the clay oven

Garlic Naan 3²⁵
Leavened white flour bread topped with minced garlic and baked in the clay oven

Bombay Naan 3⁹⁵
Leavened white flour bread stuffed with cottage cheese, nuts and raisins

Aloo or Methi or Pudhina Paratha 3²⁵
Layered whole wheat bread stuffed with seasoned potatoes (Aloo) or fenugreek leaves (Methi) or mint leaves (Pudhina)

Onion Kulcha 3²⁵
Leavened bread stuffed with seasoned onions and baked in the clay oven

Bread Basket 7⁹⁵
An assortment of naan, onion kulcha and lacccha paratha

Basmati Rice

Biryani: Long grained basmati rice flavored with saffron, nuts, and raisins served with raita

Vegetable Biryani 10⁹⁵

Mughlai (Chicken) Biryani 12⁹⁵

Gosht (Lamb) Biryani 13⁹⁵

Shrimp Biryani 14⁹⁵

Tulsi Special Biryani 17⁹⁵
(Shrimp, Lamb, Chicken, Vegetables)

Desserts

Pista Kulfi 3⁹⁵

Traditional homemade Indian ice cream flavored with pistachios

Gulab Jamun 3⁹⁵

Milk puffs deep fried and served in a sweetened rose water honey syrup

Kheer 3⁹⁵

Creamy rice pudding garnished with dry fruits and raisins

Ice Cream 3⁹⁵

Mango, Vanilla, or Chocolate

Beverages

Sweet Mango Lassi 3⁹⁵

A refreshing drink made with yogurt and mangoes - smooth, creamy and absolutely heavenly!

Soft Drinks, Coffee, Tea 1⁹⁵

Masala Chai (Tea) 2⁹⁵

Tulsi tea flavored with milk and a hint of spices and herbs

Indian Coffee 2⁹⁵

Plain Lassi (Sweet or Salty) 2⁵⁰