



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
Fax # 717 509 7776

Appetizers

- Vegetable Samosas** 3⁹⁵
Crisp triangle pastries stuffed with a mixture of potatoes and spices
- Vegetable Pakoras** 3⁹⁵
Assorted vegetable fritters served with a tangy sauce
- Paneer Pakoras** 5⁹⁵
Home made cottage cheese fritters in a chick pea batter served with a tangy sauce
- Aloo Papri Chaat** 4⁹⁵
Savory combination of yogurt, tamarind chutney mixed with crispies, diced potatoes and chickpeas
- Gobi Manchurian** 7⁹⁵
Cauliflower dripped in a mildly spiced butter and chickpea batter, fried in a Nepali sauce
- Onion Bhajia** 3⁹⁵
Mildly spiced onion rings dipped in an authentic Indian batter
- Vegetable Platter** 7⁹⁵
Assortment of vegetable fritters and samosa
- Chicken Pakoras** 6⁹⁵
Delicately spiced chicken fritters served with a tangy sauce
- Fish Pakoras** 8⁹⁵
Savory chunks of fish fried in an exquisite blend of Indian spices
- Coconut Shrimp** 8⁹⁵
Sautéed juicy shrimps mixed in a coconut based sauce

- Chicken Tikka** 7⁹⁵
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** 7⁹⁵
Traditional Nepalese style steamed meat dumplings with fresh coriander, ginger and garlic served with home made spicy pickle condiment (achar)

Condiments

- Onion Chutney** 1⁹⁵
Sweet and sour dip with diced onions
- Achar** 1⁹⁵
Hot and spicy pickle to add flavor
- Raita** 1⁹⁵
Yogurt seasoned with herbs and spices
- Mango Chutney** 1⁹⁵
Hot and tangy mango pickle

Soups

- Tomato Shorba** 3⁹⁵
Home made tomato soup flavored with Indian seasonings and cilantro
- Mulligatawny** 3⁹⁵
An authentic South Indian lentil curry soup flavored with fresh herbs
- Spinach Soup** 3⁹⁵
Homemade spinach soup flavored with Indian seasonings and a touch of cream
- Coconut Soup** 4⁹⁵
Homemade South Indian coconut spiced soup

Sides

- Plain Rice** 1⁹⁵
- French Fries** 2⁵⁰
- House Green Salad** 3⁹⁵
- Chicken Salad** 5⁹⁵
- Papad (Baked Wafers)** 1⁹⁵
- Mixed Vegetables** 2⁵⁰

Vegetarian

- Malai Kofta** 11⁹⁵
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** 11⁹⁵
Nine different vegetables cooked slowly in a creamy sauce and is a pure delight to the taste-buds
- Bhindi do Piazza** 11⁹⁵
Fresh okras sautéed with diced onions, tomatoes and bell peppers
- Aloo Gobi** 11⁹⁵
Potatoes and cauliflower slowly cooked in a Kashmiri sauce
- Mutter Paneer** 11⁹⁵
Homemade cottage cheese cubes and green peas cooked in a delightful manner
- Panner Saagwala** 11⁹⁵
Homemade cottage cheese cubes and roughly cut fresh spinach tossed with onions, tomatoes and ginger masala

- Kadhai Paneer** 11⁹⁵
Homemade cottage cheese cubes cooked in a rich gravy with bell peppers, baby onions, tomatoes and fragrant Indian spices
- Baingan Bharta** 11⁹⁵
A vegetarian delight, eggplant mashed and cooked with tomatoes, peas and spices and garnished with coriander
- Vegetable Jalfrezi** 10⁹⁵
Cauliflower, carrots, beans, green pepper sautéed in ginger, garlic, dry fruits and spices

- Pindi Chana** 10⁹⁵
Chickpeas sautéed with diced onions, tomatoes and mild herbs

- Shahi Paneer Korma** 11⁹⁵
Homemade cottage cheese cubes cooked in a rich gravy with dry fruits, almond paste and herbs

- Dal Makhani** 11⁹⁵
A Punjabi delicacy – a mixture of lentils and beans tossed with onions, tomatoes, ginger, garlic, cream and spices

- Dal Tadka (without cream)** 10⁹⁵
A mixture of lentils cooked with onions, tomatoes, ginger and garlic

From the Tandoor (Clay Oven)

Tandoori Chicken (low fat) 13⁹⁵

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 13⁹⁵

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

Chicken Haryali 13⁹⁵

Tender pieces of chicken marinated in sour cream, mint and spinach cooked in the clay oven

Lamb Chops 19⁹⁵

Australian lamb chops marinated in a combination of lime juice, ginger and spices served with grilled vegetables

Muradabadi Kabab 16⁹⁵

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

Seekh Kabab 14⁹⁵

Savory pieces of minced lamb marinated with Indian spices and grilled in the clay oven

Jhinga Aftabi 22⁹⁵

Jumbo shrimps delicately marinated in tandoori sauce and grilled in the clay oven

Tandoori Salmon (low fat) 17⁹⁵

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

Tandoori Vegetables (low fat) 13⁹⁵

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, fish tikka and shrimp

Chicken

Chicken Tikka Masala 13⁹⁵

Fresh chicken tikkas cooked in a rich onion and tomato gravy flavored with aromatic spices

Murg Korma 13⁹⁵

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

Chicken Vindaloo 13⁹⁵

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

Chicken Xacutti 13⁹⁵

A Goan chicken curry cooked in a special coconut sauce

Saagwala Chicken 13⁹⁵

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

Curried Chicken 13⁹⁵

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

Kathmandu Chicken 14⁹⁵

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

Mango Chicken 13⁹⁵

Juicy pieces of chicken breasts cooked with mango sauce

Chicken Makhani 13⁹⁵

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

Chicken Chettinad 13⁹⁵

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

Lamb

Kashmiri Rogan Josh 14⁹⁵

Mildly spicy lamb curry flavored with Kashmiri peppers

Lamb Pasanda 14⁹⁵

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

Saagwala Gosht 14⁹⁵

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

Boti Kabab Masala 15⁹⁵

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 14⁹⁵

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 17⁹⁵

Fresh shrimps cooked in a mildly spiced onion and tomato sauce

Kadhai Jhinga Masala 17⁹⁵

Fresh jumbo shrimps cooked with bell peppers, baby onions and tomatoes and flavored with aromatic spices

Shrimp Tikka Masala 17⁹⁵

Shrimps cooked in a rich onion and tomato gravy flavored with aromatic spices

Shrimp Vindaloo 17⁹⁵

Juicy shrimps cooked with potatoes in a fiery curry sauce

Fish Moilee 17⁹⁵

Salmon fillets cooked with onions, lemon infused coconut sauce

Seafood Platter for Two 59⁹⁵

Combination of whole wild snapper, lobster tail, and jumbo shrimp extraordinarily prepared by chef's special Nepali spices

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

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

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 12⁹⁵

Mughlai (Chicken) Biryani 13⁹⁵

Gosht (Lamb) Biryani 14⁹⁵

Shrimp Biryani 16⁹⁵

Tulsi Special Biryani 17⁹⁵

(Combination of Shrimp, Lamb, Chicken and 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

Juice of the Day 3⁹⁵

Masala Chai (Tea) 2⁹⁵

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

Strawberry Lassi 4²⁵

Plain Lassi (Sweet or Salty) 3⁵⁰