

SHABJI CORNER (VEG)

Authentic home cooked vegetarian main courses using only the freshest ingredients. Our chefs have combined their skill and experience using our finest blend of authentic Royal Tulsi spices in creating our vegetarian masterpieces.

Palak Paneer7.95 Spinach & Indian cheese lightly pan fried with our authentic spices.	Bhindi Bhaji (Okra)7.50 Fresh okra, cooked by our head chef in our famous spices.
Frontier Dhall Makoni7.95 Lentils and kidney beans gently cooked with our special Royal Tulsi spices, served in a rich sauce.	Smoked Aubergine Bhaji7.95 Aubergine lightly grilled and then pan fried in the freshest ingredients.
Fresh Mixed Bhaji of the Day7.95 A mixture of the freshest ingredients in creating a rich but medium spiced bhaji of the day. Curry style.	Spiced Cauliflower Bhaji 🌶️7.50 Fresh cauliflower florets lightly tossed with our dried spices and slow cooked.
Royal Tarka Daal6.95 Lentils cooked with fresh garlic, which is pan fried and combined in creating an all time classic.	Motar Paneer6.50 Paneer and peas combined in creating the perfect south Indian classic.
Dhall Palak7.95 A combination of lentils and spinach.	Palak Bhaji6.95 Spinach diced and cooked with onions, garlic, fenugreek in a dry curry style sauce.
Fresh mushroom Bhaji7.50 The freshest hand-picked mushrooms, lightly pan fried to create an authentic dish.	Bombay Aloo 🌶️6.95 Fresh cooked potatoes, coated in turmeric and slow cooked in medium to hot spices.
	Palak Aloo7.50 Spinach and potatoes diced and cooked with onions, garlic, fenugreek in a dry curry style sauce.

RUBY MURRAY TIME (CLASSIC CURRIES)

Korma		Balti		Madras	
Chicken7.95	Chicken7.95	Chicken7.95
Meat8.50	Meat8.50	Meat8.50
King Prawn9.50	King Prawn9.50	King Prawn9.50
Jalfrezi		Bhuna		Karai	
Chicken7.95	Chicken7.95	Chicken7.95
Meat8.50	Meat8.50	Meat8.50
King Prawn9.50	King Prawn9.50	King Prawn9.50

FLAVOURS OF OUR FOOD

The sensory joys of Indian cuisine, cast in a beautiful new light. A modern twist on flavours and textures of Indian and Bengali cuisine. Combining and celebrating diverse regional methods of cooking, with the tandoor at the heart of our cooking, for you & your family to enjoy a premium home dining experience.

OUR HISTORY

Owner Ali's curry journey started over 25 years ago. He has developed a wealth of experience, knowledge and passion for the Indian food sector. He has established a number of successful outlets across the city, with the highly anticipated Royal Tulsi at the heart of his passion. He started his career in the village of Dronfield and has grown both in experience and 'age'. He has created this menu for the sensory enjoyment and pleasure to fully enjoy the authentic taste of Indian food. Hope you enjoy.

Best wishes, Ali



DABBAWALA PARTY MENUS

DABBAWALA PARTIES (PRE-ORDER ONLY)

Maximum limits apply & deposit required

Ideal for dinner parties, family functions or social occasions. Each diner selects their specific menu in store, for their individual created tiffin. Our head chef then prepares the individual menu which is then placed within each tiffin which we will supply. Each tiffin is per person and will include starter, main, side & sundry. Price £25.00 per tiffin.

HOW IT WORKS

STEP 1 - Select your bespoke menu for your exclusive tiffin

STEP 2 - Deposit to be paid and date of collection to be confirmed

STEP 3 - Our chefs freshly prepare your individual tiffin

STEP 4 - We deliver or you collect your freshly made tiffin

STEP 5 - You enjoy with your guests

STEP 6 - You return the tiffins at a suitable convenience and collect your deposit



dining for two

Set Menu's Available every
Wednesday priced **£25.00**

2x Poppadom

2x Starters (excluding signature starters)

2x Main Courses (only from classic curries)

1x Pilau Rice

1x Plain Naan Bread

Delivery charges may apply. T&C Apply

OPENING TIMES WEDS – SUN: 5.30pm - 10.00pm (Open Bank Holidays)

Tulsi works on a 5 day week to ensure the freshest locally sourced ingredients are used in creating our exclusive dishes.

Our menus affect seasons and may change accordingly. *Minimum spend applies to any discount offer. Discount offer applicable to cash transactions only. With cash transactions we retain 100% of its value, support local business.

Delivery areas covered: S8, S11, S17, S18

sundries

Steamed Rice (Plain)2.75
Basmati Rice2.95
Mushroom Rice (button mushrooms)3.50
Egg Pan Fried Rice3.50
Tulsi Special Rice3.75

Basmati rice stir fried with sultanas and nuts for a sweet taste.

Plain Naan2.65
Fresh Garlic Naan3.30
Special Naan2.95

(including onions, garlic and coriander).

chutney corner

Royal Poppadoms0.65
Royal Pickle Tray1.95

Assorted pickles exclusive to Royal Tulsi.

Triple Cooked Chips2.95
Tamarin Fries3.95
Coated in sticky tamarin sauce	
Bindi Fries (Okra)3.95
Fresh okra coated in our famed spices and fried	

Soft drinks available, please ask when ordering.

vegan set menu

Set Menu's Available **£27.00**

2x Poppadom

2x Starters

(Choose from Aloo Tikka, Tofu Tikka or Mushroom Puree)

2x Main Courses

(Choose from Tofu Tikka Masala, Kerela Jack Fruit Curry, Fresh Mixed Bhaji or Kashmiri Dum Aloo)

1x Pilau Rice

1x Steamed Rice

Delivery charges may apply. T&C Apply

OUTDOOR KITCHEN

Royal Tulsi offers an exclusive outdoor kitchen service. Our chefs can prepare to your requirements the most exciting and tantalising menus. Please ask Ali to cater to your needs.



ROYAL

tulsi

— INDIAN KITCHEN —

EXPRESS SERVICE

CALL & COLLECT **(10% OFF)***

0114 236 2223

ORDER DIRECT

www.tulsi-s17.com



Classically Indian – Home Dining

HOME DELIVERY SERVICE AVAILABLE

39 Baslow Road, S17 4DL

NEWLY
OPEN

STARTERS

Royal Onion Bhaji 3.60
Fragrant onions mixed with spices and gram flour, served with sauce. A beautiful beginning to an Indian feast.

Crispy Samosa (Meat/Vegetarian) (V) 3.65
Freshly made pastry parcels filled with tender lamb or vegetables.

Mother's Sheek Kebab..... 4.20
Tender minced lamb with onions, herbs, fresh coriander cooked in our clay oven.

Smoked Murgh Chicken Tikka..... 3.95
Smoked Murgh Lamb Tikka 4.30
Boneless chicken or tender lamb marinated in yoghurt, herbs and spices (ginger, garlic, fresh coriander) cooked over charcoal.

Aloo Chop (V) 3.95
Lightly spiced potatoes coated in egg batter to create the perfect light bite.

Desi Tandoori Chicken..... 3.95
All time classic, chicken breast marinated in our famed tandoori sauce, skewered and cooked in our clay oven for the perfect taste.

Mix Kebab 4.95
The perfect assortment, sheek kebab, chicken tikka and onion bhaji. .

Garlic Mushrooms (V) 3.95
with onions and green peppers, served in a pastry case.



SIGNATURE STARTERS

Authentic home cooked signature starters have always been the essence of Indian culture. Here at Royal Tulsi we have recreated several of these classic snacks from traditional recipes.

Delhi Samosa Chaat (V) 4.75
Smashed vegetable samosa, yoghurt and yummy chutney all mixed together

Spicy Goan Crab Cakes 5.50
Crab meat combined with spicy potatoes in rich spices and lightly pan fried.

Bombay Sizzling Duck 5.75
Succulent duck breast marinated & pan-fried.

Chilli Paneer (V) 4.95
An Indo-Bengali specially marinated paneer. Lightly spiced in chilli marinade. A tantalising street food starter.

Chingri Sizzler 5.20
Bangladeshi jumbo prawns marinated in a rich masala sauce and served with fried onion.

Paneer & Spinach Samosa (V) 3.95
Freshly made pastry parcels filled with Indian cheese and spinach



SIGNATURE DISHES

The Chef's signature dishes have been created by our executive head chef to tantalise your taste buds and let you devour authentic Indian & Bengali cuisine to the highest standard. All our dishes have been created specific to Royal Tulsi using the finest sourced ingredients. This has allowed us to create a menu which is creative, innovative & authentic to the local area. We anticipate you enjoy our food, which has been made with love, skill and experience by our executive chef. All Chef's signature dishes are cooked with marinated meats.

Royal Tulsi Special..... 9.50
Tantalising combination of fresh chicken breast, lean meat & king prawns cooked with diced onions, peppers, medium spices and a hint of fresh mint.

Kashmiri Rogan Josh 8.95
Intensely aromatic meat style curry with saffron extract and cockscomb flour extract and juicy tomatoes.

Parsi Duck Garlic Chilli (T) 10.95
CHEF'S CHOICE Tender sliced duck cooked in a rich and spicy curry style sauce with grilled onions and chilli peppers.

Bengali Kali Mirch (V) 8.95
Sliced tandoori chicken breast blended with diced onions, green peppers, fresh green chillies & naga chilli (Bengals hottest chilli).

Afghani Tabaa Gosht 8.95
Meat or chicken flavoured with fresh ginger, simmered in an onion based sauce and garnished with ginger.

Malabar Seafood Curry 9.50
Jumbo king prawns and fresh fish fillet all combined to create a classic Bangladeshi speciality.

Golden King Prawns 11.95
CHEF'S CHOICE Marinated jumbo king prawns marinated with a blend of stone ground spices and sliced onions and peppers, slow cooked and mellowed with coconut extract in a flavoursome dish unique to Royal Tulsi.

Chicken Ruby..... 9.50
CHEF'S CHOICE Tender chicken in a rich silky sauce. A good and proper curry redolent with whole spices.

Shaslik Akbari 9.95
Chicken or Lamb marinated and served with seared onions and peppers, skewered and slow cooked in our clay oven and cooked in a rich tantalising curry sauce.

Punjabi Butter Chicken (Mild-Medium)... 8.50
CHEF'S CHOICE A proper Delhi masterpiece. Marinated chicken breast, cooked in a medium base topped with authentic buttered sauce.

Tajpur Jholl (V) 8.50
CHEF'S CHOICE Marinated chicken, cooked with sliced onions, peppers and bullet chilli with a hint of sweetness in a hot but flavoursome sauce.

Shatkora Lamb 8.95
CHEF'S CHOICE Lamb slices slow cooked with dried citrus macroptera in a medium sauce with an aromatic flavour.

Rajistani Shahi Nawab..... 8.95
CHEF'S CHOICE A speciality dish created for the Mogul elite. Lean mince lamb cooked with chicken in a medium, dry onion sauce, Coated with fenugreek, mustard seed paste & shahi jeera. Slow cooked with a lightly pan fried whole egg.

Jhall Jinga (V) 10.95
Jumbo king prawns roasted with onions and peppers slow cooked for a dry and flavoursome dish garnished with chillies (hot).

Cochin Fish Curry 9.50
Tender succulent telapia fillet cooked in a medium & rich sauce, coated with fenugreek and dried bay leaves.

Railway Lahore Mutton 8.95
Marinated mutton slow cooked in a rich authentic sauce with sliced tomatoes for ahandi style flavour with fresh aubergines.

Makhani Chicken (Mild)..... 8.95
Fresh tomatoes slow cooked with cream and pieces of tandoori chicken for a sweet but flavoursome taste

Achar Chicken 7.95
Succulent chicken pieces marinated with achar pickle and cooked with authentic spices to create a very flavoursome dish.



CLASSICALLY BRITISH

Includes naan bread

Chicken Tikka Masala (T) 8.95
Tender chicken breast cooked in a creamy and fragrant masala sauce - make it even better with some delicious naan bread.



We endeavour to use the freshest locally sourced ingredients. To create tantalising dishes for you to enjoy.

We only use fresh chicken fillet breast. Dishes are prepared and cooked freshly as you order. Some dishes may contain traces of nuts (for allergy information please ask a member of staff). Fish dishes may contain bones, please take caution.

Most dishes are also available as a vegetarian option, call **0114 236 2223** for more information.

TANDOORI FEAST

Inc. fresh salad, plain curry sauce and plain naan bread

Tandoori Chicken Shaslik 8.95
Tandoori Lamb Shaslik..... 9.50
Chicken or Lamb marinated and served with seared onions and peppers, skewered and slow cooked in our clay oven.

Murgh Tikka (Chicken) 8.50
Tandoor Lamb Tikka 8.95
Boneless chicken or tender lamb marinated in yoghurt, herbs and spices (ginger, garlic, fresh coriander) cooked over charcoal.

Desi Tandoori Chicken 8.95
All time classic, whole chicken marinated in our famed tandoori sauce, skewered and cooked in our clay oven for the perfect tandoor taste (half a chicken).

Tandoori Mix Grill..... 11.95
CHEF'S CHOICE An assortment of the tasty tandoor dishes incl. chicken tikka, lamb tikka, jumbo prawn, tandori chicken and sheek kebabs for the perfect combination.

Paneer Tikka Shaslik (V)..... 8.95
CHEF'S CHOICE Soft Paneer cheese marinated and cooked in a tandoori oven, served with seared peppers and onions.

Mumbai Sizzler..... 9.50
CHEF'S CHOICE A dry, pan fried dish cooked with roast onions, peppers, fresh ginger and garlic to create the perfect sizzler.

Tandoori Wild King Prawns 13.95
Jumbo fresh water prawns marinated in natural yoghurt, ground spices and dried herbs, slow cooked in our tandoori.

Machli Sizzler 10.95
Morsels of Indian fish marinated in Royal Tulsi's famous tandoori sauce slow cooked with grilled onions and peppers.

