



Tulip INDIAN



Appetizers - Vegetarian

Vegetable Samosa Crispy pastry turnovers stuffed with cumin, potatoes & peas	3.99
Assorted Pakoras Crispy fritters made from potato, eggplant, cauliflower, onion and fresh spinach leaves	5.99
Bombay Bhel Mix Crispy rice puffs tossed with tomatoes, onions & a medley of chutneys.	4.99
Tandoori vegetables Cottage cheese, cauliflower, green peppers, onions marinated in yogurt, sour cream, ginger, garlic and mild spices	11.99

Non-Vegetarian

Chicken Tikka Boneless chicken breast marinated in yogurt, ginger, garlic & uniquely flavored with mild spices	12.99
Chicken Seekh Kabab Minced chicken mixed with herbs and spices and skewered	12.99
Lamb Chop Lamb chops marinated with yogurt, ginger, garlic, star anise & mild spices, fennel seeds, cooked in a traditional clay oven	16.99
Fish Tikka Boneless spiced fish cooked to perfection in traditional clay oven.	16.99

Main Course - Vegetarian

Palak Paneer Fresh spinach and cottage cheese cooked with fresh mild spices	10.99
Paneer Makhani Homemade cottage cheese cooked in a tomato cream sauce with mild spices	10.99
Aloo Gobhi Masala potatoes & steamed cauliflower with fresh tomatoes, onions & tossed with spices	9.99
Malai Kofta vegetable and cottage cheese dumplings simmered in a rich onion gravy	11.99
Chana Masala Delicious chick peas cooked in an exotic blend of North Indian spices	9.99
Baingan Bhartha Roasted eggplant sautéed with onions, tomatoes, green peas & garnished with cilantro	9.99
Dal Makhani Black lentils cooked in a creamy sauce with tomatoes, garlic, herbs & spices	9.99
Yellow Dal Fry yellow lentils and sautéed with onions, garlic and ginger flavoured with rosemary	8.99
	3.99

Accompaniments

Raita -Yogurt with chopped cucumber, tomatoes, flavored & fresh mint	2.99
Pickle - pickle mixed vegetable	1.99
Mango Chutni	2.99

Non-Vegetarian

Chicken Tikka Masala Chicken tikka cooked in a tomato fenugreek sauce with Indian spices finished with a touch of cream	12.99
Chicken Korma Boneless chicken cooked with almonds & cashews in an onion sauce finished with cream	12.99
Saag Chicken- Chicken simmered in fresh spinach puree cooked with mild spices	12.99
Kadai Chicken Pieces of chicken sautéed with green peppers & onions, finished with Kashmiri Indian spices	12.99
Lamb Korma /Lamb Curry Lamb cubes sautéed with cashews in a cream onion sauce, garnished with raisins & almonds	13.99
Goat Curry Goat made with a base of onion and tomato with fresh ground and whole spices.	13.99
Palak Goat Goat made in fresh spinach with medium spices	13.99
Shrimp Curry Shrimp made with garlic, a hint of ginger and enriched with a fresh tomato & onion sauce and mild spices	16.99
Ginger Fish Fresh fish made with a hint of ginger and other spices	16.99

Basmati Rice Specialties

Vegetable Biryani Long grain basmati rice with fresh vegetables and saffron sprinkled with raisins and nuts	11.99
Biryani (Chicken /Lamb /Goat) Chicken 12.99 Lamb/Goat 14.99 Long grain basmati rice flavored with saffron and cooked in delicate blend of exotic spices and herbs.	
Shrimp Biryani Long grain basmati rice cooked with shrimp and saffron sprinkled with raisin and nuts	18.99
Peas Pulao Long grain basmati rice cooked with peas	3.99
Steamed Basmati Rice Naturally aromatic long grain rice	2.99

Breads

Roti -Traditional bread made from whole wheat	1.99
Naan -Light leavened bread baked in the clay oven	2.49
Onion Kulcha -Leavened flour bread stuffed with spiced onions	2.99
Garlic Naan -Leavened flour bread topped with roasted garlic & cilantro	2.99
Pudina Paratha -Mint flavored whole wheat bread with a butter glaze	2.99
Lachha Paratha -Whole wheat, folded multi-layered bread for extra softness	2.99
Cheese Naan - Monterey Jack Cheese & cooked in clay oven	3.99