

GULSHAN

INDIAN KITCHEN, GRILL & COCKTAIL BAR

Single Use Menu - PLEASE DISPOSE AFTER USE

SHURUWAAD (APPETISERS)

- Poppadom** 0.8
Spiced Poppadom 1
Roasted Poppadom 0.9
(Smokey Flavoured Roasty P's)
Nachodoms 6
Sharing Plate - Indian style nachos made with poppadoms. Drizzled with homemade sauces & chutneys topped with a shredded onion bhaji

- Selection of Pickles** 2.5
Sweet Mango Chutney, Yogurt Mint Sauce, Mixed Pickle, Onion & Cucumber Salad.
Additional Pickles and Sauces 1.5
Gulshan's homemade chilli jam, chilli pickle or Sweet'n'Spicy Chutney

AROMBO-STARTERS



- Mullagatwany Soup** 4.4 
Lentils, lemon & rice ball
Keema Samosa 4.9
Vegetable Samosa 4.6
Mincied lamb or mixed vegetables. Wrapped up in homemade pastry sheets. Deep fried
Samosa Chaat 5.7/6.2 
An indian street classic. Vegetable or keema samosa, chick peas, tamarind, sweet yoghurt, red onion & coriander
Lamb Chaat 6.1 
Shredded lamb cooked with onions, spices and tomatoes. Served with a puree
Paneer Fries 5.7 
Served with Gulshan's homemade chilli jam
Onion Bhaji 4.7
Crispy and lightly spiced. Served with a mixed salad
Murgh Chaat/Chicken Tikka Chaat 5.2/5.7 
Lightly spiced shredded chicken served with a puree
Mahi Fish Cake Medallions 5.4 
Served with Gulshan's homemade chilli jam
Bhuna Prawn Puree 5.4
Succulent prawns cooked in an onion marinade
Prawn Cocktail 4.7 
Served with crispy green salad and Marie Rose sauce

- Aloo Chamri (Potato Skins)** 4.7 
Loaded Chamri (with Onion & Chutney) 5.7 
Served with Gulshan's homemade sweet chilli dip and a cool pink sauce
Prawn & Mango 5.4 
Cooked in a bhuna sauce. Served on crispy green salad
Keema Pao 5.7/9.2 
Spicy lamb mince with a toasted bun
Chicken Pakora 5
Vegetable Pakora 4.6
Chicken tikka or mix vegetables deep fried
Vegetarian Platter 11
Ideal to share. Chef's selection of vegetarian starters. Served with crispy green salad & mint sauce
King Prawn Kakkri 6.7/12.2
Diced king prawn cooked with spices. Served with pomegranate on a thin bread
Raja Chingri Puree 6.7/12.2
Succulent king prawns cooked in the shell with a delicious onion marinade
Okra Fritters 4.7 
Flash fried in homemade batter. Served with Gulshan's chilli jam

TANDOORI GRILLED STARTERS

Cooked using skewers in our traditional tandoori clay ovens, then finished off on the grill. All gluten free. All marinated in a delicious yoghurt based tandoori sauce which is prepared with various spices, pastes and herbs. All are served with crispy green salad and mint yogurt sauce

- Gulshan Sharing Platter** 14
Chef's selection of mixed tandoori starters (Serves 2 persons)
Chicken Tikka 4.9
Lamb Tikka 6
Tandoori Mixed Kebab 6
Sheek Kebab Roll 5.7 
Hot wrapped in thin flat bread. Served with Gulshan's homemade chilli jam
Reshmi Kebab 5.4
Spicy flat lamb mince on a bed of crispy mixed salad topped with a bombay dim (fried egg)
Lamb Sheek Kebab 4.7
Tandoori Lamb Chops 7.4
Tandoori Chicken on the bone (1/4) 4.9
Raja Tandoori King Prawn 6.7

Add an Onion Bhaji to any dish for £2
 [ALLERGY ADVICE: May contain mustard, peanuts and nuts]  

GULSHAN GOURMET BURGER

Served with cheese, lettuce, tomato, red onion and a cool pink sauce in a brioche bun with homemade twice cooked chunky chips


- Chicken** 9.9
Lamb 10.9
Samosa 9.9
(Meat & Vegetable)

BOMBAY FLATBREAD 14

Mixed tandoori meats with cheese, mixed salad, pink sauce & coriander. Served with chips and homemade chilli jam.

BIRIYANI

Biriyani is created using the finest Indian basmati rice then mixed together with spices, sultanas and cashew nuts. Served with a side of vegetable curry

- Chicken Tikka** 10.2 
Lamb 11.8
Chicken 9.8
Prawn 9.8
King Prawn 14.2
Fish 11.9
Keema 10.2
Vegetable 9.5

Signature Dishes

Gulshan Handi

Chicken 14.5 (on the bone) **Lamb** 15.5 (on the bone)
 Our famous STAFF CURRY. A taste sensation. If you like flavoursome food, you will love this dish. Slow cooked in a big handi with onions, garlic, ginger and too many spices to list. This dish is slow cooked on the stove for around 2 hours. Served with crushed paprika papadoms

Swordfish 14.5

Pan seared swordfish steak (locally sourced), garlic spinach, sundried tomato, mint & coriander

Murgh Kashmiri 12.5

Chicken and exotic lychees in a sweet creamy sauce. Cooked with cashew nuts and peanut powder

Maharaja Garlic King Prawns* 8.5/15.5

Garlic, fresh chilli's, white wine, butter and coriander. *Heat may vary depending on chilli season
 Starter - crispy green salad. Main - fluffy rice

Beguna Gosht 14.5

Tender pieces of lamb, golden aubergine, tomatoes, onions. Finished off with fresh coriander

Karai Chicken Tikka /Lamb 13.5/14.5

Onions, peppers & tomatoes. Served in a sizzling hot karai

Meetha Laow Chana Saag 10

Vegetarian - cooked with butternut squash, chickpeas and a hint of garlic spinach

Macher Jhol - (Fish Curry) 13.5

Fish of the day. Please ask your server for details. (MAY CONTAIN BONES). (Subject to availability).

South Indian Chilli & Garlic* 13

Chicken Tikka diced onions cooked with medium spices, coriander, topped with chopped fresh green chillies and finely sliced pieces of garlic. *Heat may vary depending on chilli season

Chicken Fruit Malayan 13

Banana & pineapple in a rich creamy sauce. Cooked with coconut powder

Gulshan Dopiaza 14

"Do" means "two" and "piaza" means "onions". Chicken & lamb pieces in a medium heat dish cooked with chunky onions, tomatoes and coriander

Shaan Pathia Lamb 13

Cooked using soy sauce and lightly fried chopped onions, a well-balanced sweet, sour and spicy flavoured dish

Laal Saag Lamb Chops 15.5

Red spinach tandoori lamb chops in a spicy bhuna sauce

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Please advise your server of any allergies or dietary requirements that you may have prior to ordering.

TANDOORI GRILL MAINS

Cooked using skewers in our traditional tandoori clay ovens, then finished off on the grill, served on a sizzling platter. All gluten free. All of these dishes are marinated in a special homemade, yogurt based sauce, left to fuse over night. Served with crispy green salad and homemade mini yogurt sauce.

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Grilled Massala Fish 11.9

Tilapia fish fillet, served with crispy salad, tandoori dressing & homemade sweet chilli sauce

Chicken Tikka 11

Lamb Tikka 12.5

Tandoori Raja King Prawn 17

Chicken Tikka Shashlik 12.5

Lamb Tikka Shashlik 14

Vegetable Shashlik 11

Tandoori Lamb Chops 16.5

Sheek Kebab Roll 10.4

Hot wrapped in thin flat bread. Served with Gulshan's homemade chilli jam

Tandoori Chicken 11.5

(1/2 chicken on the bone)

Paneer Tandoori Tikka 10.5

Delicious indian soft cheese

Gulshan Mixed Grill 18.5

Consists of chicken tikka, lamb tikka, tandoori chicken (1/4), tandoori lamb chop & sheek kebab

Spicy Mega Mixed Grill 25.5



SCAN HERE FOR ALLERGEN MENU

 mild  medium  hot  extra hot  veg  gluten free  contains nuts

TRADITIONAL MAIN COURSES

All traditional main course dishes are gluten free ☺

🌿 Mossala ☺

Light masala spices, cooked with peanut powder, finished off with cream and sugar

Chicken	Chi. Tikka ☺	Lamb	Prawn	Kg Prawn	Keema	Vegetable
9.1	9.9	10.9	9.1	12.8	9.3	8.3

🌿 Korma ☺

Cream, sultanas and a dose of sugar. Cooked with coconut powder Rich and creamy finish

Chicken	Chi. Tikka ☺	Lamb	Prawn	Kg Prawn	Keema	Vegetable
8.4	8.8	10.2	8.3	11.9	8.8	7.8

🌿 Makkani ☺

Cooked with peanut powder and butter in a mild, creamy sauce

Chicken	Chi. Tikka ☺	Lamb	Prawn	Kg Prawn	Keema	Vegetable
8.8	9.3	10.3	8.8	12.5	9.2	8.2

🌿 Plain Curry

Medium strength. Indian spices. Rich flavour

Chicken	Chi. Tikka ☺	Lamb	Prawn	Kg Prawn	Keema	Vegetable
8.4	8.8	10.2	8.3	11.9	8.8	7.8

🌿 Bhuna

Medium strength. Diced onions, tomatoes and aromatic Indian spices and herbs

Chicken	Chi. Tikka ☺	Lamb	Prawn	Kg Prawn	Keema	Vegetable
8.4	8.8	10.2	8.3	11.9	8.8	7.8

🌿 Roganjosh

Medium strength. Onions, traditional Indian spices. Topped with fresh tomatoes and herb sauce

Chicken	Chi. Tikka ☺	Lamb	Prawn	Kg Prawn	Keema	Vegetable
8.4	8.8	10.2	8.3	11.9	8.8	7.8

🌿 Saag

Spinach, garlic and fresh tomatoes

Chicken	Chi. Tikka ☺	Lamb	Prawn	Kg Prawn	Keema	Vegetable
9.1	9.9	10.9	9.1	12.8	9.3	8.3

🌿 Balti

Big chunky strips of onions and green peppers. Spices and chefs specially prepared Balti paste

Chicken	Chi. Tikka ☺	Lamb	Prawn	Kg Prawn	Keema	Vegetable
9.1	9.9	10.9	9.1	12.8	9.3	8.3

🌿 Dansak

Lentil, pineapple, sugar and spice with a hint of lemon juice. Tastes sweet and sour at a medium heat

Chicken	Chi. Tikka ☺	Lamb	Prawn	Kg Prawn	Keema	Vegetable
8.8	9.3	10.3	8.8	12.5	9.2	8.2

🌿 Jalfrezi*

Crunchy veg, spices, tomatoes and fresh green chillies. Served in a sizzling Karai (iron bowl). *Heat may vary depending on chilli season

Chicken	Chi. Tikka ☺	Lamb	Prawn	Kg Prawn	Keema	Vegetable
9.1	9.9	10.9	9.1	12.8	9.3	8.3

🌿 Madras

Fairly hot, fair use of chilli powder, spices and a splash of lemon juice

Chicken	Chi. Tikka ☺	Lamb	Prawn	Kg Prawn	Keema	Vegetable
8.8	9.3	10.3	8.8	12.5	9.2	8.2

🌿 Vindaloo

This is Madras's big brother. Cooked using a lot more chilli's. Not for the faint hearted

Chicken	Chi. Tikka ☺	Lamb	Prawn	Kg Prawn	Keema	Vegetable
8.8	9.3	10.3	8.8	12.5	9.2	8.2

WRAPS & SALAD PLATES

Salads plated with fresh crispy mixed leaf salad, with cherry tomatoes, mixed peppers, red onion, pomegranate and cucumber. Garnished with a slice of lemon, a sprinkle of coriander and a drizzle of olive oil.

Gulshan Wrap 10 ☺

Chicken tikka strips, pan-fried onions, wrapped in a nan or chapati bread

Mumbai Salad 8.5 ☺

Marinated chicken tikka and pan-fried onions

🌿 Jal-Jal Salad* 10.5 ☺

Lamb tikka then tossed with spicy fresh chillies *Heat may vary depending on chilli season

Delhi Salad 8/12.5 ☺

Grilled paneer cheese or king prawn. Garlic, lemon and coriander dressing

ONE-PLATE FEECH-CHEE MEAL

KIDS MEALS

All served with chips or rice and salad, with meal of their choice

Chicken Tikka Mossala ☺

Chicken Korma ☺

Gulshan Chicken Nuggets

Fish Fingers

Ice cream to finish

7 per person

SIDES VG GF

Gulshan Side Salad 3.2

Bombay Aloo 3.9

Mix Vegetable Bhaji 3.9

Brinjal Bhaji 3.9

Chana Masala 3.9

Bindi Bhaji (okra) 3.9

Tarka Daal 3.9

Daal Saamba 3.9

Saag Aloo 4.1

Saag, Garlic and Paneer Bhaji 4.2

FRIES

Hand cut, twice cooked

Chips 3.1

Garlic Chips 3.5

Spicy Garlic Chips 3.8

Masala Fries 3.7

BREADS

Gulshan Nan 4.1

Garlic Nan 3.5

Peshwari Nan 3.5 ☺

Keema Nan 3.5

🌿 Jal Jal Nan* 3.5

(chopped chillis)

*Heat may vary depending on chilli season

Cheese Nan 3.7

Plain Nan 3.1

Tandoori Roti 2.3

Chapati 1.2

Pharatha (Plain) 3.3

Keema Pharatha 3.6

Stuffed Pharatha 3.6

(Saag or mixed vegetables)

Gulshan Special Pharatha 4.3

(Light, fluffy flat bread with secret filling)

BAAT-RICE

All rice dishes are cooked with the finest Indian basmati rice, using ghee, bay leaves, cinnamon and cardamom scenting an aromatic unique flavour.

Pilau 3.6

Mushroom Pilau 3.9

Vegetable Pilau 3.9

Garlic Pilau 3.9

Egg Pilau 3.9

Onion Pilau 3.9

Lemon Pilau 3.9

Peas Pilau 3.9

Cashew Nut Pilau 4.5 ☺

Keema Pilau 4.2

(minced lamb)

Gulshan House Special Pilau 4.7

(Mixed with mushrooms, keema and egg)

Gulshan Fried Rice 4

(Cooked with onions, ghee, coriander in fluffy basmati rice)

Shada Batt (Fluffy boiled basmati rice) 3.3

SHONDA (EARLY EVENING) MENU

served up until 6.30pm every night

3 COURSES 13 per person

4 COURSES 14 per person

TO START

Chicken Tikka ☺, Paneer Tikka ☺, Sheek Kebab Roll ☺

Onion Bhaji, Bhuna Prawn Puree, Shobjee Bhaji VG

Chicken Chat, Aloo Chamri (Potato Skins) VG

MAIN COURSES

Choice of chicken, chicken tikka ☺, lamb (£2.50 extra), keema, prawn, paneer or vegetable ☺ in the following styles:

🌿 Mossala ☺ 🌿 Makkani ☺ 🌿 Korma ☺

🌿 Plain Curry 🌿 Bhuna 🌿 Saag 🌿 Roganjosh 🌿 Dansak

🌿 Balti 🌿 Madras 🌿 Jalfrezi 🌿 Vindaloo

Served with a choice of rice -

onion pilau, vegetable pilau, mushroom pilau, plain pilau, boiled rice or chips

OR

SALAD PLATE

Mumbai Salad ☺

Served with chicken tikka strips, pan-fried onions and fresh coriander

OR

GULSHAN GOURMET BURGER

Served with cheese, lettuce, tomato, red onion and a cool pink sauce in a brioche bun with homemade twice cooked chunky chips

OR

TANDOORI GRILL SIZZLING PLATES ☺

Chicken Tikka, Tandoori Chicken (1/4),

Chicken Tikka Shashlik or Paneer Tikka

(All the above dishes are served with pan-fried onions, crispy green salad and yogurt mint sauce) NO RICE or CHIPS

TO FINISH

Choice of flavoured ice creams or coffee

To upgrade ice cream or coffee £1.95 - £2.50 extra choices available on dessert menu

Any dishes NOT included on the above menu will be charged between £3.95 - £5.95 extra.

Add King Prawns for £2.95 (starter)/£4.45 (main) extra. Add any nan bread for £2.50 extra.

*Please note - minimum 1 banquet menu per seat.

This menu will not be available during any National Holidays. Management reserves the right.

[ALLERGY ADVICE: May contain mustard, peanuts and nuts] ☺

Please advise your server of any allergies or dietary requirements that you may have prior to ordering.

SELECTION OF DESSERTS/COFFEES AVAILABLE

THURSDAY EVENING GULSHAN SPECIAL BANQUET MENU

15 per person

ENTRES

Poppadom and pickles

TO START

Chicken Tikka ☺

Onion Bhaji

Prawn Cocktail

Paneer Tikka ☺

Tandoori Mixed Kebab ☺

Bhuna Prawn Puree

Aloo Chamri (Potato Skins) ☺ VG

Chicken Chatt

MAIN COURSES

Choice of chicken, chicken tikka ☺, lamb (£2.50 extra), keema, prawn, paneer or vegetable ☺ in the following styles:

🌿 Mossala ☺ 🌿 Makkani ☺ 🌿 Korma ☺

🌿 Plain Curry 🌿 Bhuna 🌿 Saag 🌿 Roganjosh 🌿 Dansak

🌿 Balti 🌿 Madras 🌿 Jalfrezi 🌿 Vindaloo

Served with a choice of rice -

onion pilau, vegetable pilau, mushroom pilau, plain pilau, boiled rice or chips

OR

TANDOORI GRILL SIZZLING PLATES ☺

Chicken Tikka, Lamb Tikka (£3.50 extra),

Tandoori Chicken (1/2),

Chicken Tikka or Lamb Tikka Shashlik (£3.50 extra)

(All the above dishes are served with pan-fried onions, crispy green salad and yogurt mint sauce) NO RICE or CHIPS

AFTERS

Choice of flavoured ice creams or coffee

To upgrade ice cream or coffee £1.95 - £2.50 extra choices available on dessert menu

TO FINISH

Chocolate Mint

Any dishes NOT included on the above menu will be charged between £3.95 - £5.95 extra.

Add King Prawns for £2.95 (starter)/£4.45 (main) extra. Add any nan bread for £2.50 extra.

*Please note - minimum 1 banquet menu per seat.

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SCAN HERE FOR ALLERGEN MENU