

## Vegatable Dishes – (rice not included).

<b>Badami Vegetables</b> .....	<b>£5.60</b>
Mild, cooked with ground almonds	
<b>Vegetable Rezalla</b> .....	<b>£5.60</b>
Thick gravy sauce with yoghurt, capsicums, tomatoes, fairly hot	
<b>Dom Vegetable</b> .....	<b>£5.60</b>
Cooked with yoghurt, mild	
<b>Vegetable Pattia</b> .....	<b>£5.60</b>
Slightly sweet, sour and hot	
<b>Vegetable Dhansak</b> .....	<b>£5.60</b>
Lentils, slightly sweet and sour	
<b>Vegetable Rogan Josh</b> .....	<b>£5.60</b>
Medium, garnished with tomatoes and cashew nuts	
<b>Vegetable Zeera</b> .....	<b>£5.60</b>
Medium, cooked with ground almonds	
<b>Vegetable Passanda</b> .....	<b>£5.60</b>
Mild dish cooked with cream and ground almonds	
<b>Vegetable Korma</b> .....	<b>£5.60</b>
Popular mild dish cooked sweet with cream, coconut and sugar	
<b>Vegetable Massalla</b> .....	<b>£5.60</b>
Variety of vegetables, cooked with tandoori massalla sauce	
<b>Vegetable Paneer</b> .....	<b>£5.60</b>
Cooked with cheese	
<b>Vegetable Achaar</b> .....	<b>£5.60</b>
Slightly strong flavor, cooked with lime pickle	
<b>Vegetable Kashmiri</b> .....	<b>£5.60</b>
With lychees, mango chutney and cream	

## Fairly Hot Dishes.

<b>Prawn, Chicken or Lamb Madras</b> .....	<b>£5.85</b>
<b>Vegetable Madras</b> .....	<b>£5.60</b>
<b>King Prawn Madras</b> .....	<b>£11.50</b>
<b>Bhuna and Vindaloo dishes available on request</b> .....	<b>£5.85</b>

## Thalis.

Thali is a large dish with a mixture of small bhajies, either of lamb or vegetable.

<b>Meat Thali</b> .....	<b>£11.30</b>
Served with Lamb curry, prawn uri, pieces of tandoori chicken, samba dhal, pilau rice and Naan bread.	
<b>Vegetable Thali</b> .....	<b>£9.95</b>
Served with vegetable curry, brinjal paneer, aloo gobi, pilau rice, naan and raita	

## Sundries.

<b>Plain rice</b> .....	<b>£2.40</b>
<b>Pilau rice</b> .....	<b>£2.65</b>
<b>Vegetable pilau</b> .....	<b>£2.95</b>
<b>Keema pilau</b> .....	<b>£2.95</b>
<b>Mushroom pilau</b> .....	<b>£2.95</b>
<b>Chapati</b> .....	<b>£1.30</b>
<b>Paratha</b> .....	<b>£2.30</b>
<b>Stuffed paratha</b> .....	<b>£2.60</b>
<b>Naan</b> .....	<b>£2.30</b>
<b>Cheese naan</b> .....	<b>£2.60</b>
<b>Keema naan</b> .....	<b>£2.60</b>
<b>Stuffed naan</b> .....	<b>£2.60</b>
<b>Peshwari naan</b> .....	<b>£2.60</b>
<b>Garlic naan</b> .....	<b>£2.60</b>
<b>Popadom</b> .....	<b>£0.70</b>
<b>Spiced popadom</b> .....	<b>£0.75</b>
<b>Raita</b> .....	<b>£1.40</b>
<b>Green salad</b> .....	<b>£1.95</b>
<b>Curry sauce</b> .....	<b>£2.75</b>

## Top 100 - British Curry Awards 2009

Sponsored by Lloyds TSB and Spice Business Magazine

## Top 50 Indian restaurants in the UK

The Independent

## Top 100 - British Curry Awards 2006

Sponsored by Barclays Bank and Spice Business Magazine

## Top 100 - British Curry Awards 2005

Sponsored by Lloyds TSB and Spice Business Magazine

## Best in the North 2001-2003

Pat Chapmans Cobra Good Curry Guide

## Best in the North 1999-2000

Pat Chapmans Cobra Good Curry Guide

# gulshan

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## Starters

<b>Chicken Tikka</b> .....	<b>£3.95</b>
Cubes of chicken marinated in various herbs and spices barbecued in Tandoori oven.	
<b>Lamb Tikka</b> .....	<b>£3.95</b>
Cubes of lamb marinated in various herbs and spices barbecued in Tandoori oven.	
<b>Tandoori chicken</b> .....	<b>£3.95</b>
Chicken on the bone marinated in spices and cooked in a tandoori oven.	
<b>Tandoori trout</b> .....	<b>£4.95</b>
Delicately marinated fish prepared over charcoal.	
<b>Buttered prawns with puri</b> .....	<b>£4.30</b>
Prawns spiced and fried in ghee and cream, served with puri.	
<b>Mixed kebab</b> .....	<b>£3.95</b>
Onion bhaji, samosa, seekh kebab.	
<b>Seekh kebab</b> .....	<b>£3.90</b>
Spiced keema (minced) meat prepared in a tandoori style on skewers,	
<b>Samosa (meat or vegetable)</b> .....	<b>£3.40</b>
Deep fried triangular shaped parcels consisting of wafer thin pastry with keema.	
<b>Onion bhaji</b> .....	<b>£3.40</b>
Deep fried fritters of onions in mild spiced batter.	
<b>Keema muttur with puri</b> .....	<b>£4.20</b>
Mildly spiced mincemeat with peas, gently cooked and topped with yoghurt, served with puri.	
<b>Dhai begoon with puri</b> .....	<b>£4.10</b>
Finely spiced aubergines gently cooked with onions and topped with yoghurt, served with puri.	
<b>Chicken chat with puri</b> .....	<b>£4.30</b>
Finely diced tender breast of chicken spiced with chat massalla served on puri.	
<b>Muttur paneer with puri</b> .....	<b>£4.10</b>
Tender chick peas gently spiced, topped with cheese, served with puri.	
<b>Chicken kebab</b> .....	<b>£3.95</b>
Tender breast cubes of marinated chicken with spices barbecued in tandoori oven.	
<b>Fish kofta</b> .....	<b>£4.95</b>
Delicately spiced minced salmon kebabs	

## Main course - Tandoori Specialities

<b>Chicken kebab</b> .....	<b>£7.95</b>
<b>Tandoori chicken</b> .....	<b>£7.95</b>
<b>Chicken tikka</b> .....	<b>£7.95</b>
<b>Lamb tikka</b> .....	<b>£7.95</b>
<b>Lamb Chop tikka</b> .....	<b>£8.95</b>
<b>Tandoori trout</b> .....	<b>£7.95</b>
<b>Tandoori King prawn</b> .....	<b>£12.60</b>
<b>Tandoori mixed</b> .....	<b>£12.60</b>
King prawn, tandoori chicken, chicken tikka, lamb tikka, seekh kebab.	

### Massalla Dishes.

<b>Tilapia Massalla</b> .....	<b>£7.95</b>
Bengali fish marinated in fish massalla in a medium sauce.	
<b>Gulshan special</b> .....	<b>£6.50</b>
A mild massalla dish prepared with king prawn, chicken tikka, lamb tikka, tomatoes and mushrooms, in a cream and wine sauce, then topped with scrambled egg soufflé and cheese.	
<b>Tandoori Chicken Massalla</b> .....	<b>£5.95</b>
Chicken cooked in cream, butter and a gently spiced massalla sauce.	
<b>Chicken Tikka Massalla</b> .....	<b>£5.95</b>
Tender pieces of chicken breast in a gently spiced massalla sauce.	
<b>Lamb Tikka Massalla</b> .....	<b>£5.95</b>
Tender pieces of lamb in a gently spiced massalla sauce.	
<b>King Prawn Tandoori Massalla</b> .....	<b>£11.50</b>
Cooked with herbs and cream in a tandoori massalla sauce.	
<b>Chicken Jalfrezi</b> .....	<b>£5.95</b>
Tender pieces of chicken coated with lemon juice, barbecued over tandoori prepared with capsicums, tomatoes and onions.	
<b>Chicken Moghlai</b> .....	<b>£5.95</b>
Off the bone tandoori chicken cooked in a thick sauce, garnished with paneer cheese and cashew nuts, topped with cream.	

<b>Chicken Zeera</b> .....	<b>£5.95</b>
Diced tandoori chicken, cooked with ground zeera, barbecued then prepared in its own special sauce.	
<b>Chicken Chilly Massalla</b> .....	<b>£5.95</b>
Madras hot, cooked with sliced green chillies in a tandoori massalla sauce.	

### Other Specialities.

<b>Karahi</b> .....	<b>£5.95</b>
Lamb, chicken or prawn dish, cooked with karahi spices in a medium sauce	
<b>Lamb Pasanda</b> .....	<b>£5.85</b>
Tender pieces of lamb, marinated and cooked in cream with delicate herbs.	
<b>Rogon Josh</b> .....	<b>£5.85</b>
Lamb, chicken or prawns cooked with yoghurt, spiced with herbs, heavily garnished with tomatoes, topped with cashew nuts.	
<b>Dopiaza</b> .....	<b>£5.85</b>
Lamb, chicken or prawn dish, fairly spicy, heavily garnished with fried onions.The dish is perfectly balanced with a hint of lemon juice.	
<b>Patia</b> .....	<b>£5.85</b>
Lamb, chicken or prawn dish, fairly hot and sour, a hint of lemon juice.	
<b>Rezzalla (chicken, Lamb or Prawn)</b> .....	<b>£5.85</b>
A rich and hot curry, thick gravy sauce blended with yogurt, capsicum, tomatoes, onions, topped with hot green chillies.	
<b>Bengal</b> .....	<b>£5.85</b>
Lamb, chicken or prawn curry dish, prepared with French green beans and tomato, fairly hot.	
<b>King Prawn Massalla</b> .....	<b>£11.50</b>
Delicately spiced with herbs of ginger, cinnamon and bay leaves.	
<b>King Prawn Rogan Josh</b> .....	<b>£11.50</b>
Medium spiced curry dish, heavily garnished with tomatoes and topped with cashew nuts.	

<b>Sag Gosht</b> .....	<b>£5.85</b>
Pieces of lamb cooked with spinach well spiced.	
<b>Dhansak</b> .....	<b>£5.85</b>
Lamb, chicken or prawn, prepared with lentils slightly sweet and sour.	
<b>Korma</b> .....	<b>£5.85</b>
Korma is the most popular of the mild dishes. Lamb, chicken or prawn is prepared with cream,coconut, and mild herbs and spices such as, ginger, cloves, cinnamon and cardomom.	
<b>Kashmiri</b> .....	<b>£5.85</b>
Lamb, chicken or prawn curry dish cooked with lychees, mango chutney and cream. The dish is naturally sweet.	
<b>Channa</b> .....	<b>£5.85</b>
Lamb, chicken or prawn massalla, another popular dish of certain parts of India, tender chick peas known as Channa, cooked medium or as desired.	
<b>Channa King Prawn</b> .....	<b>£11.50</b>
Channa Massalla cooked with King Prawns, medium or as desired.	
<b>Achar Gosht</b> .....	<b>£5.85</b>
A lamb curry dish cooked with lime pickle, tangy, slightly strong flavour.	

### Balti Dishes.

<b>Green balti massalla</b> .....	<b>£5.95</b>
A Gulshan Speciality. Chicken, lamb or prawns prepared with freshly pureed coriander, tamarind, mint, green chillies and balti spices. The green colour is derived from the various fresh herbs.	
<b>Balti Amb</b> .....	<b>£5.95</b>
Lamb, Chicken or Prawns cooked with yoghurt and mango.	
<b>Chicken, lamb or prawn Balti</b> .....	<b>£5.95</b>
<b>Chicken or lamb tikka Balti</b> .....	<b>£5.95</b>
<b>Chicken kebab Balti</b> .....	<b>£5.95</b>
<b>King prawn Balti</b> .....	<b>£11.50</b>
<b>Vegetable Balti</b> .....	<b>£5.60</b>
<b>Tandoori chicken Balti</b> .....	<b>£5.95</b>
<b>Green vegetable Balti</b> .....	<b>£5.60</b>
Vegetables prepared with freshly pureed coriander, tamarind, mint, green chillies and balti spices.	
<b>Mustard Balti</b> .....	<b>£5.95</b>
Chicken, lamb or prawns cooked with mustard and wine.	

### Biriani Dishes.

Origin of Persia, prepared with Basmati pilau rice, garnished with onions, tomatoes, coconut and sultanas, topped with omelette, served with curry sauce.

<b>Gulshan Special Biriani</b> .....	<b>£8.95</b>
<b>Chicken Tikka Biriani</b> .....	<b>£8.85</b>
<b>Lamb, Chicken or Prawn Biriani</b> .....	<b>£8.75</b>
<b>Vegetable Biriani (no omelette)</b> .....	<b>£7.10</b>
<b>King Prawn Biriani</b> .....	<b>£11.60</b>

### Side Dishes.

Stir fried vegetables strongly recommended with all main dishes.	
<b>Mixed Vegetables</b> .....	<b>£3.20</b>
<b>Mulli</b> .....	<b>£3.20</b>
<b>Brinjal paneer</b> .....	<b>£3.20</b>
<b>Tarka Dhal</b> .....	<b>£3.20</b>
<b>Sag bhaji</b> .....	<b>£3.20</b>
<b>Sag aloo</b> .....	<b>£3.20</b>
<b>Sag paneer</b> .....	<b>£3.20</b>
<b>Sag prawn</b> .....	<b>£3.20</b>
<b>Bhindi bhaji</b> .....	<b>£3.20</b>
<b>Prawn Uri</b> .....	<b>£3.20</b>
<b>Mushroom bhaji</b> .....	<b>£3.20</b>
<b>Cauliflower bhaji</b> .....	<b>£3.20</b>
<b>Aloo gobi</b> .....	<b>£3.20</b>
<b>Aloo bhaji</b> .....	<b>£3.20</b>
<b>Jeera aloo muttur</b> .....	<b>£3.20</b>
<b>Dhal samba</b> .....	<b>£3.20</b>
<b>Lau</b> .....	<b>£3.20</b>
<b>Muttur Paneer</b> .....	<b>£3.20</b>
<b>Channa Massalla</b> .....	<b>£3.20</b>

### Set Meals.

<b>Vegetarian Set Meal – for one.</b>
<b>£12.95 per person</b>
Popadom and chutney
Channa paneer with puri
Onion bhaji
Vegetable bhuna
Sag aloo
Pilau rice
Naan

<b>Set Meal – for one.</b>
<b>£14.50 per person</b>
Popadom and chutney
Mixed kebab
Lamb bhuna
Mixed vegetables
Pilau rice
Naan

<b>Set Meal – for two.</b>
<b>£14.95 per person</b>
Popadoms and chutney
Buttered prawns with puri
Chicken tikka
Chicken tikka massallai
Tandoori chicken
Pilau rice
Bhindi bhaji
Naan

<b>Set Meal – for three.</b>
<b>£13.95 per person</b>
Popadoms and Chutney
Keema muttur with puri
Seekh Kebab
Tandoori Chicken
Chicken Jalfrezi
Aloo bhajie
Pilau rice
Naan

  

<b>Set Meal – for four.</b>
<b>£13.95 per person</b>
Popadoms and Chutney
Chicken chat with Puri
Seekh Kebab
Tandoori Chicken
Chicken Korma
Lamb Rogan Josh
Pilau rice
Mushroom Bhajie
Sag Paneer
Pilau rice
Naan

**With the exception of the Tandoori Chicken, all chicken dishes are served with breast off the bone**

<b>Complimentary popadom served with each main meal</b>
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