

gulshan

EST. 1986

All major credit cards accepted.

We do not accept cheques

Open 7 days a week, 5pm–11pm.

Fully Air Conditioned.

544/548 Aigburth Road, Liverpool L19 3QG

Reservations: 0151 427 2273

www.gulshan-liverpool.com

FOODV2.01.12

STARTERS

Nehari (NEW) £5.95

A beautiful hot and spicy lamb stew served with Naan. The roots of this delicacy go back to the royal kitchens of Nawaab

Mixed kebab £5.40

Served with an onion bhaji, samosa and seekh kebab

Samosa (meat or vegetable) £5.40

Triangular shaped parcels of wafer thin pastry with keema meat or vegetables

Onion bhaji £4.95

Deep fried fritters of onions in mildly spiced batter served with mint sauce

Tawa Duck (NEW) £5.40

Marinated duck tossed with onions and peppers

FROM THE TANDOOR

Chicken or Lamb Tikka £5.40

Beautiful chunks of chicken or lamb marinated in various herbs and spices

Seekh kebab £5.95

Spiced keema (minced) meat prepared then skewered in a tandoori oven

Chicken kebab £5.40

Lightly spiced tender breast cubes of marinated chicken

Tandoori chicken £5.40

Chicken on the bone marinated in spices and cooked in a tandoori oven

Lamb Chops £6.95

Tasty Lamb chops in a spicy marinade

PURI STARTERS - served on a round unleavened bread

Chicken chat or lamb chat £5.40

Finely diced tender breast of chicken or lamb seasoned with chat massalla

Buttered prawns £5.40

Prawns spiced and cooked in a rich bhuna style sauce

Dhai begoon (V) £4.95

Finely spiced aubergines gently cooked with onions and topped with yoghurt

Creamed Spinach (v) £4.95

Fresh spinach cooked with a rich creamy sauce

Muttur paneer/Channa Paneer (V) £4.95

Tender chick/green peas gently spiced, topped with cheese

SEAFOOD STARTERS

Tuna bohra (NEW) £5.90

Spicy indian style Tuna kebabs, gently grilled and served on a bed of caramelised onions

Tilapia £6.70

Beautiful fresh water Bengali fish marinated and gently pan-fried

King Prawn Butterfly £6.70

Spiced and Battered deep fried prawns

Tandoori trout £6.70

Delicately marinated fish prepared over charcoal

Salmon Somosa £6.70

Pastry filled with gently spiced salmon

Fish Tikka £6.70

White fillet fish marinated in massalla sauce, with fried onions and mushrooms

Panghas £6.70

Fillets of white spicy Bengali fish

Main course

Tandoori Cuisine – Cooked in a tandoor to give a smokey flavour, served sizzling and full of flavour! Prepared with various herbs and spices along with yoghurt, and marinated to give that tender taste. Rice not included.

Chicken kebab	£12.95	Tandoori mixed	£17.50
Tandoori chicken	£12.95	King prawn, tandoori chicken, chicken tikka, lamb tikka, seekh kebab	
Chicken tikka	£12.95	Shashlik	£13.25
Lamb tikka	£12.95	Chicken or Lamb tikka marinated then barbecued in a tandoori oven with whole onions, peppers and tomatoes, served with a medium sauce	
Lamb Chop tikka	£12.95	King Prawn Shashlik	£17.80
Tandoori trout	£12.95		
Tandoori King prawn	£17.50		

Fish Specialties.

Fish Tikka

Delicate off-bone white fish marinated and served on a bed of fried onions and mushrooms

£12.95

Salmon Massalla

Marinated in garlic, ginger, mustard and lime juice, gently spiced with mixed herbs, pan-fried and served on a bed of creamed spinach.

£15.95

Panghas Bhuna

White boneless Bengali fish, cooked medium or as desired in a thick Bhuna sauce with tomato, garlic, green chilli and fresh coriander.

£12.95

Tilapia Massalla

Delicious Bengali fish marinated in tandoori massalla, pan-fried and served on a bed of medium spiced onions

£12.95

Trout Tandoori Massalla

Delicate fish curry prepared with Massalla sauce, served with fried onions.

£12.95

Traditional Main Courses

In the following dishes the chicken and meats are first cooked in the tandoori clay oven then prepared in their own individual sauces.


Rice not included in the price of the dish

Gulshan special Massalla  **£9.50**
King prawn, chicken tikka, lamb tikka, tomatoes, mushrooms and paneer in a wine sauce, then topped with scrambled egg soufflé

Tandoori Chicken Massalla  **£9.40**
Off the bone chicken cooked in cream, butter and a gently spiced massalla sauce

Chicken or Lamb Tikka Massalla **£9.40**
Tender pieces of chicken breast or lamb in a gently spiced massalla sauce.


King Prawn Tandoori Massalla  **£17.40**
Cooked with herbs and cream in a tandoori massalla sauce.

Chicken Jalferezi  **£9.40**
Tender pieces of chicken coated with lemon juice, barbecued over tandoori prepared with capsicums, tomatoes and onions.

Chicken Makanwalla  **£9.40**
Diced chicken tikka prepared in cheese and cream, a very mild dish.

Chicken Moghlai  **£9.40**
Off the bone tandoori chicken cooked in a thick sauce, garnished with paneer cheese and cashew nuts, topped with cream.

Kalla Chicken  **£9.40**
Chicken kebab cooked with banana and yogurt, mild.

Nantera  **£9.40**
Tender sliced chicken tikka cooked with green peppers, onions and tomato with a touch of wine and fresh herbs.

Capsilla  **£9.40**
A medium Bhuna dish cooked with chicken tikka and spiced mincemeat.

Chicken Chilli Massalla  **£9.40**
Madras hot, cooked with sliced green chillies in a tandoori massalla sauce.

Buttered Chicken  **£9.40**
A medium dish, creamy, topped with butter in a massalla sauce.

Biriani Dishes

Origin of Persia, prepared with aromatic Basmati pilau rice, garnished with onions, tomatoes, coconut and sultanas, topped with boiled egg and
Served with curry sauce.

Gulshan Special Biriani **£13.40**

Chicken Tikka Biriani **£13.30**

Lamb, Chicken or Prawn Biriani **£13.20**

Vegetable Biriani (no egg) **£9.80**

King Prawn Biriani **£17.40**

Other Specialties


These dishes are prepared with chicken, lamb or prawns. Chicken tikka, Lamb tikka (£9.40) or King Prawns (£17.40) also available on request


Karahi  **£9.40**
Cooked with special Karahi spices and served in a hot cast iron dish.

Shaktora  **£9.30**
A famous Bangladeshi regional dish cooked in a medium sauce with rinds of a distinctly flavoured Bangladeshi citrus fruit.

Sag  **£9.30**
A well-spiced dish cooked with fresh spinach.

Pasanda  **£9.30**
Smooth, mild dish cooked in fresh cream, delicate herbs and ground almonds.

Rogon Josh  **£9.30**
A wonderful deep, rich, aromatic dish hailing from Kashmir. Cooked with tomatoes and peppers and topped with cashew nuts.


Dopiaza  **£9.30**
A south Asian curry dish heavily garnished with fried onions.


Pattia  **£9.30**
Fairly hot, sweet and sour curry.


Rezzalla  **£9.30**
A rich and hot curry, thick gravy sauce blended with yogurt, capsicum, tomatoes, onions, topped with hot green chillies.


Bengal  **£9.30**
Prepared with French green beans and tomatoes, fairly hot.


King Prawn Massalla  **£17.40**
Delicately spiced with herbs of ginger, cinnamon and bay leaves.

Dhansak  **£9.30**
Prepared with lentils slightly sweet and sour.

Korma  **£9.30**
Prepared with cream, coconut, and mild herbs and spices such as saffron, ginger, cloves, cinnamon and cardamon.

Kashmiri  **£9.30**
Cooked with lychees, mango chutney and cream. The dish is naturally sweet.

Channa  **£9.30**
Tender chickpeas, cooked medium or as desired

Achari  **£9.30**
Cooked with lime pickle, tangy and slightly strong flavour.

Madras  **£9.30**
A southern Indian dish prepared with fresh herbs with a hot and spicy taste

King Prawn Madras  **£17.40**

Bhuna and Vindaloo dishes available on request **£9.30**

Thalis

Meat Thali

Served with Lamb bhuna, prawn uri, tandoori chicken, Samba dhal, pilau rice and Naan bread

£14.30

Vegetable Thali

Served with vegetable bhuna, brinjal paneer, aloo Gobi, pilau rice, naan and raita

£12.10

Balti Dishes

A traditional North Indian curry dish prepared over hot flames and cooked with fresh herbs, garlic, ginger, coriander, coconut cream and five spices.
Served medium or hotter if desired. Traditionally eaten with naan.
(Rice not included in the price of the dish)

Green balti **£9.40**

A Gulshan Specialty, prepared with freshly pureed coriander, tamarind, mint, green chillies and balti spices. A riot of fresh herbs gives this dish its distinctive colour

Balti **£9.40**

Cooked with various herbs and balti spices

Balti Amb **£9.40**

Cooked with yoghurt and mango.

Mustard Balti **£9.40**

Cooked with various spices, mustard and wine.

King Prawn Balti **£17.40**

Tandoori chicken Balti **£9.40**

Vegetable Main course – rice not included

Vegetable Rezalla **£8.30**

A thick gravy sauce blended with yogurt, capsicum, tomatoes and onions, fairly hot

Dom Vegetable **£8.30**

Cooked with yoghurt, mild

Vegetable Pattia **£8.30**

Fairly hot and sour, with a hint of lemon juice

Vegetable Dhansak **£8.30**

Lentils, slightly sweet and sour

Vegetable Rogan Josh **£8.30**

Medium, garnished with tomatoes and cashew nuts

Vegetable Zeera **£8.30**

Medium, cooked with ground cumin and prepared in it's own special sauce

Vegetable Passanda **£8.30**

A smooth, mild dish cooked with fresh cream and ground almonds

Vegetable Korma **£8.30**

Sweet, cream, coconut and sugar

Vegetable Massalla **£8.30**

Variety of vegetables, cooked with tandoori massalla sauce

Vegetable Paneer **£8.30**

Cooked with cubes of indian cheese

Vegetable Achari **£8.30**

Slightly strong flavor, cooked with lime pickle

Vegetable Balti **£8.30**

Medium dish cooked with five spices and coconut cream.

Green vegetable Balti **£8.30**

Vegetables prepared with freshly pureed coriander, tamarind, mint, green chillies and balti spices.

Vegetable Kashmiri **£8.30**

With lychees, mango chutney and cream

Side Dishes - Stir fried vegetables strongly
recommended with all main dishes (£3.95)

Mixed vegetables

Fresh mixed vegetables, cooked with a blend of fine herbs and spices

Mulli

White radish cooked in it's own blend of aromatic spices.

Brinjal paneer

Eggplant / aubergine cooked with paneer cheese and various spices.

Tarka dhal

Lentils with fresh tomatoes and herbs in a spicy sauce.

Sag

Fresh spinach dish cooked in aromatic spices.

Sag aloo

Fresh spinach cooked with potatoes and selected spices.

Sag paneer

Fresh spinach cooked with an Indian paneer cheese and spices.

Sag prawn

Freshly spiced spinach cooked with prawns.

Bhindi

Fresh Okra fried and then cooked in a unique blend of herbs and spices.

Prawn uri

Prawns cooked with green beans

Mushroom bhajie

Lightly spiced fresh mushrooms.

Cauliflower bhajie

Fresh cauliflower cooked in herbs and selected spices.

Aloo gobi

Fresh cauliflower and potatoes cooked in green herbs and select spices.

Aloo bhaji.

Fried spicy potatoes cooked in it's own blend of select spices.

Zeera aloo muttar

A unique blend of potatoes, peas and cumin seeds with fine herbs and spices.

Dhal samba

Spicy vegetables prepared in a lentil sauce and spices.

Lau bhajie

Bengali marrow lightly spiced.

Muttur paneer

Spicy green peas cooked with paneer cheese in a blend of spices.

Channa massalla

Spicy massalla chickpeas cooked with herbs and select spices.

Accompaniments - Choose from a selection of authentic Indian breads and rice dishes to accompany your main course.

Plain rice **£2.85**
Plain rice steamed to perfection.

Pilau rice **£2.95**
Fine basmati rice cooked in delicately flavoured light spices.

Vegetable pilau **£3.95**
Lightly spiced basmati rice with vegetables.

Keema pilau **£3.95**
Lightly spiced basmati rice with minced meat.

Mushroom pilau **£3.95**
Lightly spiced basmati rice with mushrooms.

Chapati **£1.70**
Thin disks of unleavened bread with a delightful flavour and chewy texture.

Naan **£2.95**
Delicious, slightly sweet and buttery leavened bread baked on the wall of a tandoor.

Cheese naan **£2.95**
Naan filled with cheese.

Keema naan **£2.95**
Naan with minced meat.

Stuffed naan **£2.95**
Leavened bread stuffed with vegetables.

Peshwari naan **£2.95**
Fruity unleavened bread with sultanas and coconut.

Garlic naan **£2.95**
Naan with fresh garlic slices.

Cucumber Raita **£1.70**
Greek yoghurt based accompaniment with cucumber.

Green salad **£2.90**
Fresh salad of tomatoes, lettuce, cucumber, onions and lemon

Curry sauce **£3.20**
Medium or as desired

Popadoms **£0.80**
Deep fried wafers made from lentil flower.

Spiced popadom **£0.90**
Spiced deep fried lentil wafers.

Chutneys **£1.50**
Mint sauce, sweet mango and onion chutney

Lime pickle **£0.70**
A great savoury, hot and tangy relish

Set Meals

Vegetarian Set Meal – for one.

Popadoms and chutney
Channa paneer with puri
Onion bhaji
Vegetable bhuna
Sag Aloo
Pilau rice
Naan
Ice cream or Gulab Jam
Coffee

£16.50 per person

Set Meal – for three.

Popadoms and Chutney
Keema muttur with puri
Seekh Kebab
Tandoori Chicken
Chicken Jalfrezi
pilau rice
Aloo bhaji
Naan
Ice cream or Gulab Jam

£19.90 per person

Set Meal – for one.

Popadoms and chutney
Mixed Kebab
Chicken Korma or lamb bhuna
Mixed vegetables
Pilau rice
Naan
Ice cream or Gulab jam
Coffee

£19.90 per person

Set Meal – for four.

Popadoms and Chutney
Chicken chat with Puri
Seekh Kebab
Tandoori Chicken
Chicken Korma
Lamb Rogan Josh
Pilau rice
Mushroom Bhajie
Sag Paneer
Naan
Ice cream or Gulab Jam
Coffee

£19.90 per person

Set Meal – for two.

Popadoms and chutney
Buttered Prawns with Puri
Chicken tikka
Chicken tikka massalla or lamb karahi
Tandoori chicken
Pilau rice
Bhindi bhajie
Naan
Ice cream or Gulab Jam
Coffee

£19.90 per person