



GULSHAN

*Tynemouth*

*Future of Tradition*



# SHURUWAAD (APPETISERS) <sup>VG</sup>

Poppadom 1.3 <sup>GF</sup>

Spiced Poppadom 1.5 <sup>GF</sup>

Roasted Poppadom 1.4 <sup>GF</sup>  
Smokey Flavoured Roasty P's

## Nachodoms 8

### Sharing Plate

Nachos style popadoms  
Shredded Onion Bhaji  
Chutney  
Sauces

Selection of Pickles 2.8

Sweet Mango Chutney | Mint Sauce | Mixed Pickle  
Onion, Tomato & Cucumber Salad

Additional Pickles and Sauces 1.8

Chilli Jam | Chilli Pickle or Sweet 'n' Spicy Chutney

## AROMBO - STARTERS

Keema Samosa 5.8

Minced Lamb | Pastry | Spices | Coriander | Salad

Vegetable Samosa 5.5 <sup>VG</sup>

Mixed Vegetables | Pastry | Spices | Coriander | Salad

Samosa Chaat 6.6/7.1 <sup>INDIAN STREET FOOD</sup>

Vegetable <sup>VG</sup> or Keema Samosa | Chick Peas | Tamarind | Sweet Yoghurt  
Red Onion | Coriander

Murgh Chaat 6.1 <sup>N</sup> <sup>INDIAN STREET FOOD</sup>

Spices | Puri | Coriander

Paneer Fries 6.6 <sup>GF</sup> <sup>INDIAN STREET FOOD</sup>

Chilli Jam

Onion Bhaji 5.6 <sup>VG</sup>

Spices | Coriander | Salad

Mahi Fish Cake Medallions 6.8

Chillies | Lemon | Chilli Jam

Aloo Chamri (Potato Skins) 5.6 <sup>GF</sup> <sup>VG</sup>

Prawn & Mango 6.3 <sup>GF</sup>

Sauce | Salad

Keema Pao 6.6/10.6 <sup>INDIAN STREET FOOD</sup>

Mince | Toasted Bun

King Prawn Kakkri 8.2/16.5

Spices | Pomegranate | Puri

Raja Chingri Puree 7.7/15.5

Onion | Coriander

Okra Fritters 5.6 <sup>VG</sup> <sup>INDIAN STREET FOOD</sup>

Chilli Jam

Prawn Cocktail 5.6 <sup>GF</sup>

Salad | Marie Rose sauce

Bhuna Prawn Puree 6.3

Onion | Coriander

## TANDOORI GRILLED STARTERS <sup>N</sup> <sup>GF</sup>

All are served with crispy green salad and mint yogurt sauce

Gulshan Sharing Platter 14.9

Chef's selection of mixed tandoori starters (Serves 2 persons)

Chicken Tikka 5.8

Lamb Tikka 7.4

Tandoori Mixed Kebab 6.9

Sheek Kebab Roll 6.6 <sup>N</sup> <sup>INDIAN STREET FOOD</sup>

Hot wrapped in thin flat bread | Chilli Jam

Lamb Sheek Kebab 6.1

Tandoori Lamb Chops 9.1

Raja Tandoori King Prawn 9.3

## BIRIYANI <sup>N</sup> <sup>GF</sup>

Rice | Spices | Vegetables

Chicken Tikka 12.4 <sup>N</sup>

Lamb 15.5

Chicken 12.2

Prawn 12.2

King Prawn 18

Vegetable 12.2 <sup>VG</sup>



Add an Onion Bhaji to any dish for £2

**ALLERGY ADVICE:** May contain mustard, peanuts and nuts. <sup>N</sup>

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



# Signature Dishes

## Gulshan Handi

**Chicken 18** (on the bone) **Lamb 20** (on the bone)

Onions | Garlic | Ginger | Peppers | Spices

Slow Cooked for 3 hours

## Chicken Tikka Mossalla Punjabi Style 17 (N)

Chicken Tikka | Minced Lamb | Onions | Black Pepper | Garlic

## Macher Jhol (Home Style Fish Curry) 16 (N)

Tilapia | Tomatoes | Lemon | Saucy

## Maharaja Garlic King Prawns\* 12/19

Garlic | Chilli | White Wine | Butter | Coriander

Starter - crispy green salad. Main - fluffy rice

\*Heat may vary depending on chilli season

## Gulshan Saag 15.5/18

Chicken or Lamb | Spinach | Onions | Tomatoes | Coriander

## Beguna Gosht 19

Lamb | Aubergine | Tomatoes | Onions | Coriander

## Shaan Pathia Lamb 18

Onions | Soy Sauce | Spices | Coriander

## 'Old Dhaka' Butter Chicken 16 (N) INDIAN STREET FOOD

Ghee | Garlic | Ginger | Tandoori Spices

## South Indian Chilli & Garlic\* 15.5 (N)

Chicken Tikka | Onions | Spices | Coriander | Chilli | Garlic

\*Heat may vary depending on chilli season

## Meetha Laow Chana Saag 12.5 (VG)

Butternut Squash | Chickpeas | Garlic | Spinach

## Chicken Tikka Naga 15.5 (N)

Onions | Spices | Coriander | Naga Pickle

## TRADITIONAL MAIN COURSES

### Mossala (N)

Spices | Peanut Powder | Cream | Sugar

Chicken	Chi. Tikka (N)	Lamb	Prawn	Kg Prawn	Keema	Vegetable (VG)
10.8	11.6	13.8	10.8	15.6	11	10

### Korma (N)

Coconut | Cream | Sultanas | Sugar

Chicken	Chi. Tikka (N)	Lamb	Prawn	Kg Prawn	Keema	Vegetable (VG)
10.5	11	13.2	11	15.3	10.9	9.9

### Plain Curry

Spices | Coriander

Chicken	Chi. Tikka (N)	Lamb	Prawn	Kg Prawn	Keema	Vegetable (VG)
10.5	11	13.2	11	15.3	10.9	9.9

### Dansak

Lentil | Pineapple | Sugar | Spices | Lemon

Chicken	Chi. Tikka (N)	Lamb	Prawn	Kg Prawn	Keema	Vegetable (VG)
10.5	11	13.2	11	15.3	10.9	9.9

### Bhuna

Onions | Tomatoes | Spices | Herbs

Chicken	Chi. Tikka (N)	Lamb	Prawn	Kg Prawn	Keema	Vegetable (VG)
10.5	11	13.2	11	15.3	10.9	9.9

### Roganjosh

Onions | Spices | Tomatoes | Herbs

Chicken	Chi. Tikka (N)	Lamb	Prawn	Kg Prawn	Keema	Vegetable (VG)
10.5	11	13.2	11	15.3	10.9	9.9

### Balti

Onions | Green Peppers | Balti Spices

Chicken	Chi. Tikka (N)	Lamb	Prawn	Kg Prawn	Keema	Vegetable (VG)
10.8	11.6	13.8	10.8	15.6	11	10

### Jalfrezi\*

Veg | Spices | Tomatoes | Chillies \*Heat may vary depending on chilli season

Chicken	Chi. Tikka (N)	Lamb	Prawn	Kg Prawn	Keema	Vegetable (VG)
10.8	11.6	13.8	10.8	15.6	11	10

### Madras

Chilli | Spices | Coriander

Chicken	Chi. Tikka (N)	Lamb	Prawn	Kg Prawn	Keema	Vegetable (VG)
10.5	11	13.2	11	15.3	10.9	9.9

### Vindaloo

Chilli | Spices | Coriander | Potato

Chicken	Chi. Tikka (N)	Lamb	Prawn	Kg Prawn	Keema	Vegetable (VG)
10.5	11	13.2	11	15.3	10.9	9.9



## TANDOORI GRILL MAINS N GF

Served with Crispy Green Salad | Mint Sauce

- Grilled Massala Fish 13.8  
Tilapia Fish Fillet | Salad | Sweet Chilli Sauce
- Chicken Tikka 12.9
- Lamb Tikka 15.4
- Tandoori Raja King Prawn 20.4

- Chicken Tikka Shashlik 14.4  
Onions | Tomatoes | Peppers
- Lamb Tikka Shashlik 16.4
- Vegetable Shashlik 12.9 VG
- Tandoori Lamb Chops 20.4
- Sheek Kebab Roll 14.5 N GF  
Wrapped in thin flat bread | Chilli Jam

- Paneer Tandoori Tikka 11.9  
Indian Soft Cheese
- Gulshan Mixed Grill 21.5  
Chicken Tikka | Lamb Tikka  
Tandoori Lamb Chop | Sheek Kebab
- Spicy Mega Mixed Grill 29.5

## WRAPS N INDIAN STREET FOOD

Wrapped in a Nan  
or Chapati Bread

- Gulshan Wrap 14.5  
Chicken Tikka strips | Onions | Salad | Sauce
- Veggie Wrap 12.5 VG  
Shredded Onion Bhaji | Potato | Mixed Vegetables | Salad | Sauce

## SALADS N GF

Leaf salad | Red Onion | Pomegranate  
Cucumber | Coriander | Lemon | Garlic/Olive Oil

- Mumbai Salad  
Chicken Tikka or Grilled Paneer Cheese 10.8 King Prawn 14.8
- 🌶️ Jal-Jal Salad\* 13.3  
Lamb Tikka | Chillis \*Heat may vary depending on chilli season

## RICES

- Pilau 4
- Mushroom Pilau 4.3 VG
- Vegetable Pilau 4.3 VG
- Egg Pilau 4.3
- Onion Pilau 4.3
- Shada Batt (Boiled Basmati Rice) 3.6

## SIDES GF VG

- Gulshan Side Salad 3.5
- Mix Vegetable Bhaji 4.2
- Brinjal Bhaji 4.2
- Chana Masala 4.2
- Bindi Bhaji (Okra) 4.2
- Tarka Daal 4.2
- Saag, Garlic & Paneer Bhaji 4.5  
Spinach | Indian Soft Cheese

## BREADS

- Gulshan Nan 4.8 N
- Garlic Nan 4.2
- Peshwari Nan 4.2 N
- Keema Nan 4.2
- Plain Nan 3.8
- Tandoori Roti 3
- Chapati 1.9
- Pharatha (Plain) 4
- Gulshan Special Pharatha 5  
(Light, fluffy flat bread with secret filling)

## FRIES

- Hand cut, twice cooked
- Chips 3.5
- Garlic Chips 3.9
- 🌶️ Spicy Garlic Chips 4.2

## ONE-PLATE FEECH-CHEE MEAL

### KIDS MEALS

12 years and under only  
All served with chips or rice and salad,  
with meal of their choice

- Chicken Tikka Mossala N
- Chicken Korma N
- Gulshan Chicken Nuggets
- Fish Fingers
- Ice Cream to finish



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