

Starters

Gulnar Special Starter	£3.30
Prawn Cocktail	£3.50
Vegetable Pakora	£2.80
Chicken Pakora	£4.25
Mushroom Pakora	£3.90
Mixed Pakora	£4.25
Potato Pakora	£3.90
Chicken Tikka	£4.30
Lamb Tikka	£4.60
Chicken Tandoori	£4.60
Shami Kebab	£4.60
Seekh Kebab	£4.60
Egyptian Kebab	£4.40
Onion Baji	£2.90
Chati Pati	£2.90
Garlic Mushrooms	£3.40
Mushroom Chaat	£3.40
Prawn Poori	£4.15
Samosa (Vegetable)	£3.70
Chicken Poori	£3.70

Chef's Recommendations

Karahi Gosht	£8.60
Tender cubes of lamb cooked with capsicums, tomatoes, fresh coriander leaves and Gulnar Special Spices.	
Tikka Masala	£8.60
Meat first marinated in Tandoori Masala, then cooked in the Tandoori oven and added to a sauce prepared with garlic and ginger, coriander leaves, tomatoes, methi, fresh onions and Gulnar Special Spices. A favourite with the staff.	
Punjabi Masala	£8.60
Chicken, Lamb or beef cooked in Tandoori spices, blended with capsicum extract and treated with Gulnar Special Spices.	
Rogan Gosht	£8.60
This is a slightly hot dish made with fresh coriander, tomatoes and an expert blend of Gulnar Special Spices and the Gulnar touch.	

Special Dishes

Gulnar Special Curry	£8.90
Chicken, prawn, lamb and mushroom cooked in special Masala.	
King Prawn Tandoori Special	£11.40
King Prawns marinated in Gulnar Special Tandoori Masala for at least 24 hours, then cooked in the Tandoori oven. Served with sauce consisting of fresh coriander with garlic and ginger turka and Special Spices. served saffron rice.	
Pardesi	£8.90
Mushrooms, finely chopped onions and spinach leaves wok fried to a dry sauce.	
Murgh Makhan	£9.20
Chicken cooked in garlic and ginger masala, tomatoes and lemon extract and methi. Then added to mince already cooked in buttered special sauce. Served with fried rice.	

(All Curry dishes are served with saffron rice)

Gulnar Special Biryani £8.90

This dish consists of chicken, prawn, lamb and peas, cooked with saffron rice and garnished with tomatoes, cucumber and coconut powder. Served with a medium curry sauce.

Rogan Josh £8.60

This specially mild dish consists of tender lamb or chicken cooked with almonds, tomatoes, cream and special spices from the chef's secret store.

Passanda £8.60

Tender cubes of lamb or chicken expertly blended in special spices, sultanas, nuts and cream.

Chicken Gorkha £8.60

Breast of chicken cooked with mixed fruit and cream.

Chicken Prawn Special £8.90

Breast of chicken and prawns cooked with pineapples, tomatoes, garlic, ginger and special spices.

Chicken Jaipuri £8.60

Chunks of barbecued chicken (off the bone) blended with subtle touches of our fresh Punjabi Masala and cooked with fried mushrooms, fried onions and fried capsicums.

Jaipuri King Prawn £11.40

King Prawns barbecued in Tandoor and blended with our fresh Punjabi Masala and cooked with fried mushrooms, fried onions and fried capsicums.

Chicken Tikka Chasni £8.60

Barbeque chicken cooked in sweet & sour sauce

Chicken Makhani Massaca £8.60

Chicken cooked in sauce, with cashew nuts and herbs.

Chicken Tikka Bahar £8.60

Favourite of the Moghul Emperors. BBQ chicken cooked with cream and nuts.

Chicken Balti £8.90

Balti dish are cooked with fresh garlic and ginger and a touch of coriander and fenugreek greatly enhance the flavour.

Chicken Garam Masala £8.90

Tender meat cooked with garlic butter and blend of warm spices giving excellent dish of medium to hot strength.

Chicken South Indian Garlic Chilli £8.90

Medium to hot dish prepared with garlic butter and a rare mix of Indian herbs and spice topped with green chilli.

Masaledar

Masaledar £8.90

Chunky pieces of chicken or lamb (off the bone) cooked Tandoori style and blended into a tangy sauce to a desired strength using freshly ground Punjabi Spices and green capsicums.

King Prawn Masaledar £11.40

Selected king prawns cooked in traditional Tandoori style and blended into a slightly tangy sauce to a desired strength with freshly ground pure Punjabi Spices and green capsicums.

Nentara

Nentara £8.60

Tender pieces of chicken or lamb marinated in a special sauce and cooked slowly with fresh herbs and spices retaining all the natural juices.

Prawn Nentara £9.25

Prawns marinated in a special sauce and cooked slowly with fresh herbs and spices again retaining all the natural juices.

King Prawn Nentara £11.50

King Prawns marinated in a special sauce and cooked slowly with fresh herbs and spices again retaining all the natural juices.

Tandoori Dishes

All Tandoori dishes are cooked on charcoal in a clay oven and these specialities are served with salad, rice and gravy sauce. This method of cooking was first introduced by Moghul kings descendants from the Northern Himalayas.

Tandoori Chicken (half) £8.60

Chicken Tikka £8.60

Lamb Tikka £9.70

Seekh Kebab £9.50

Mixed Tandoori £11.65

Consists of Chicken, Chicken Tikka, Lamb Tikka, Seekh Kebab, Salad, Curried Sauce, Nan Bread with Rice.

Jhinga Tandoori £11.90

King Prawn cooked in marinated spices.

Mince or Vegetable Nan £3.05

Peshori Nan £2.90

Chilli or Coriander Nan £2.90

Tandoori Paratha £2.30

Tandoori Roti (Chapati) £1.35

Gulnar Special Korma Dishes

Afghan Style. Traditionally prepared and delicately styled to achieve a mouth watering fruity taste.

Lahori Style. Prepared in rich Tandoori cream sauce.

Chilli Korma. Newly discovered dish from the Indian city of Madras – mild but spicy with a touch of coconut cream.

Multani Style. Authentically prepared and expertly balanced with coconut and special spices.

Please specify the style preferred

Chicken Korma £7.40

Chicken Tikka Korma £7.80

Lamb Korma £7.60

Lamb Tikka Korma £8.50

King Prawn Korma £10.90

Rice not included

Biryani

King Prawn Biryani £10.90

Chicken and Mushroom Biryani £8.50

Beef Biryani £7.90

Lamb Biryani £8.50

Chicken Biryani £8.10

Prawn Biryani £8.50

Vegetable Biryani £7.40

Mushroom Biryani £7.40

All Biryanies served with saffron (fried) rice

Mince Dishes

Mince Curry £7.05

Mince and Mushroom £7.45

Mince and Peas £7.45

Mince and Spinach £7.45

Gulnar Special Kofta Curry £7.65

Mince balls seasoned with a selection of Indian Spices and Herbs and cooked in Curry, Tomato, Ginger and Garlic.

Chicken Curries

Chicken Breast 40p extra

Chicken Curry £5.95

Kashmiri Chicken Curry £6.45

Chicken Mushroom Curry £6.45

Bombay Chicken £6.45

Chicken Dhansac Curry £6.45

Ceylonese Chicken Curry £6.45

Chicken Pathia £6.45

Chicken Bhoona £6.55

Chicken Dopiaza £6.55

Chicken Korma £6.55

Rice not included

Lamb Curries

Lamb Curry £6.95

Lamb Dhansac Curry £7.15

Lamb Dopiaza £7.15

Ceylonese Lamb Curry £7.15

Lamb Pathia £7.15

Lamb Mushroom £7.15

Lamb Bhoona £7.35

Lamb Spinach £7.35

Lamb Korma £7.35

Rice not included

Beef Curries

Beef Curry £6.20

Beef Dhansac £6.70

Beef Dopiaza £6.70

Ceylonese Beef Curry £6.70

Beef Pathia £6.70

Beef Mushroom £6.70

Beef Bhoona £6.90

Beef Korma £6.90

Rice not included

Vegetable Curries

Mixed Vegetable Curry £6.30

Cauliflower Curry £6.30

Mushroom Curry £6.30

Daal Curry £6.30

Pakora Curry £6.30

Rice not included

(all curry dishes also available in lamb 50p extra)

Seafood Dishes

Prawn Curry	£8.35
Prawn Dopiaza	£8.75
Ceylonese Prawn Curry	£8.75
Prawn Pathia	£8.75
Prawn Mushroom	£8.75
Prawn Bhoona	£8.75

Rice not included

King Prawn Dishes

King Prawn Bhoona	£10.70
King Prawn Curry	£9.90
King Prawn and Mushroom	£10.50
King Prawn and Veg.	£10.50
King Prawn Patia	£10.50
King Prawn Korma	£10.60

Rice not included

European Dishes

Grilled Chicken	£6.90
Grilled Sirloin Steak.	£10.50
Scampi (fried)	£7.60
Chicken Maryland	£7.60
Chicken Salad.	£6.90
Prawn Salad	£7.50
Plain Omelette	£6.75
Fried Haddock and French Fries	£6.90

All European Dishes are served with chips and salad

Bhoona Style

Meat or vegetables served in a thick gravy, rich in spices and tomatoes.

Bombay Style

Meat or vegetables cooked in Bhoona-style but with eggs and a hint of ginger, garlic and oriental spices.

Dhansac Style

Meat or Vegetables with semi-thick sauce of curried lentils and tenderly seasoned with spices.

Dopiaza Style

Meat or vegetables cooked in a special rich gravy with onions. Well seasoned with oriental herbs.

Patia Style

Meat or vegetables cooked in a special sauce containing mango chutney, tomato and lemon juice to give a sweet and sour flavour.

Kashmiri Style

Meat or Vegetables expertly blended with savoury eastern herbs and spices, mangoes or pineapple.

Ceylonese Style

Chef's speciality, thick gravy prepared in coconut, lemon with a tinge of ginger and garlic.

Biryani Style

Meat or Vegetable cooked delicately in saffron rice (fried) and expertly flavoured with oriental herbs.

All curries are served medium hot. However if required, they can be served:- Vindaloo – 80p extra. Mild or Madras – 40p extra. (some of our dishes may contain nuts, egg, gluten, etc... please ask member of staff) Price Subject to change

Accompaniments

Poppadom	£0.80
Tandoori Nan Bread.	£2.15
Plain Paratha	£2.10
Mince Paratha.	£3.10
Vegetable Paratha	£2.90
Chapatis	£1.05
Special Chapatis	£1.20
Plain Rice	£2.05
Fried Rice	£2.15
Spiced Onions.	£1.30
Onion Salad	£1.80
Fried Mushroom	£1.90
Gravy.	£2.70
Fried Onion	£1.55
Chips	£2.15
Mixed Pickle	£2.05
Mango Chutney	£1.20
Plain Yoghurt	£2.40
Raita	£2.85
Spiced Mushroom	£2.70

Side Dishes

Bombay Potato	£4.40
Turka Dall	£4.40
Pakora Curry	£4.40
Aloo Saag	£4.60
Veg. Curry	£4.40
Saag Paneer	£4.80

These dishes are served with main meals



GULNAR TANDOORI

Opening Hours

Sunday - Thursday 4.00pm - 11 pm
Friday and Saturday 4.00pm - 12 midnight

We are sure you will enjoy your visit and guarantee the very best service, atmosphere and of course - cuisine

To our original menu we have introduced some of the more exquisite dishes from the kitchens of India and Pakistan.

In this menu we have added other dishes which are completely different from those served elsewhere. These dishes are prepared and flavoured with the same subtlety and expertise as some of the most classical European dishes.

We are certain you will enjoy these delightful dishes served by my experienced staff.

We hope you enjoy your meal. Thank you for your custom

Some dishes may contain the Colouring, Tartrazine & Ponceau

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