

!! Jai Mata di !!
!! Radhe Radhe !!

Tulsi[®] Garden

Multicuisine
MENU

FOR ORDER
9897050495

Brakfast

Regular Buffet @375/-

A-LA-CARTE



Butter Toast with Preservatives 150/-
(4 pcs) Fresh or toasted bread with butter & preservatives

Potato Stuffed Paratha 280/-
(2 pcs) with curd and pickle
(A layered Indian bread stuffed with choice of potato & pan fried.)



Mix Veg Paratha 270/-
(2 pcs) with curd and pickle
(A layered Indian bread stuffed with choice of mix vegetable & pan fried.)

Paneer Stuffed Paratha 300/-
(2 pcs) with curd and pickle
(A layered Indian bread stuffed with cottage cheese & pan fried)



Poori Bhaji 220/-
(4 pcs) served with pickle
(Deep Fried unleavened bread with potato & tomato curry)

Chholey Bhature 240/-

Regular Poha 160/-

Beverages



Hot Chocolate (Served with hot milk) 160/-

Regular Tea 70/-

Masala Tea 70/-

Ginger Tea 70/-

Hot Coffee 110/-

Cold Coffee (without Ice Cream) 120/-

Cold Coffee (with Ice Cream) 150/-

English Tea (without Milk) 60/-

Honey Lemon Tea 80/-



• All prices in Indian Rupees • Taxes Extra as applicable



Mineral Water (Served)	MRP 30/-
Jaljeera – Refreshing Cummins Drinks	85/-
Herbal Butter Milk	85/-
Shikanjee – Lemon Water	85/-
Fresh Lime Soda (Sweet / Salt / Mix)	100/-
Canned Juices Served in Glass (Pineapple/Apple/Orange/Sweet Lime/Pomegranate/Mix Fruits)	100/-
Red Bull (Served)	180/-
Diet Coke (Served)	120/-
Milk Shake with Ice Cream (Chocolate/ Coffee/Strawberry/mix fruit & seasonal milk shake)	160/-
Lassi – Banana/Pineapple/Papaya (Chocolate/Coffee/Mix Fruit & Seasonal milk shake)	230/-
Thandai – A traditional Shake	160/-

Mocktails

@ 210/- Each

Mojito

(Lemon, fresh mint, peppermint balls, lemonade)

Mint Pina Colada

(Fresh pineapple, chunks coconut milk, banana, honey)

Virgin merry

(Tomato juice, lemon juice, Tabasco sauce)

Ice Cream Soda

(Ice cream soda consists of ice cream in a mixture of flavoured syrup and carbonated water)

Ice-cream Scoop

@ 95 /-

(One scoop of anyone, please ask availability)

Chocolate Ice Cream

Strawberry

Butter Scotch

Vanilla

Snacks

(Served from 11:00 hrs. to 22:30 hrs.)

REAL CONTINENTAL



Vegetable Plain Sandwiches

180/-

(2pc bread slices with layers of cucumber & tomato, special herbs and mayonnaise, supported with French fries and tomato ketch up)

Vegetable Grilled Sandwiches

210/-

(2pc grilled bread slices with layers of cucumber & tomato, special herbs & mayonnaise, supported with French fries & tomato ketch up)



Cheese Plain Sandwiches

195/-

(2pc bread slices with layers of cucumber, tomato, & cheese slice, special herbs and mayonnaise, supported with French fries and tomato ketch up)

Cheese Grilled Sandwiches

220/-

(2pc grilled bread slices with layers of cucumber & tomato, special herbs and mayonnaise, supported with French fries and tomato ketch up)

Continental Delicacies

(Pasta available in three shapes: Spaghetti / Penne / Fusilli)



Alfredo (in cream sauce)

380/-

Napolitana (in tomato sauce)

380/-

Pasta Mix (mix sauce)

380/-

Saute Veg.

320/-

(Mix vegetables sauté with olive oil, Italian herbs)

Pizza Selection



Margherita Pizza

450/-

(With tomato sauce and cheese)

Paneer Pizza

450/-

(With paneer and cheese)

Chef's Special Pizza

550/-

(Topped with assorted vegetables cubes and cheese)

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Chinese Twist



Honey Chilly Potato 240/-

(Combine potato fingers, corn flour, red chilli powder, tomato sauce, salt and toss. Deep fried potato fingers, seasoned with tomato sauce and vinegar)

French Fries 180/-

Potato batons deep fried served with tomato ketchup

Veg. Salt & Pepper 225/-

Hakka Noodles 220/-

Crispy Veg 265/-

(Crispy Fried Vegetables with ginger)

Maggi Masala 130/-

Chilli Paneer Dry/Gravy 325/-

(Cottage Cheese, deep toasted with capsicum & Chinese chilli sauce)

Chilli Mushroom Dry 300/-

(A recipe with deep frying mushrooms tossed with capsicum and special herbs & sauces)

Vegetable Manchurian Dry/Gravy 280/-

(Seasonal vegetable dumplings toast in mild sauce)

Veg. Fried Rice 240/-

Schezwan Rice 260/-



Fried & Grilled

Mixed Vegetable Pakora (8 pcs) 190/-

(Deep fried vegetables in thick seasoned chick pea flour batter served with mint chutney)

Paneer Pakora (8 pcs) 235/-

(Deep fried cottage cheese in thick seasoned chick pea flour batter served with mint chutney)

Masala Peanuts 180/-

(Fried/ roasted peanut mixed with ginger, coriander, tomatoes, green chillies and a delicious mix of spices)

Masala Papad 130/-

(Roasted or deep fried Papad topped with fresh chopped vegetables along with lemon chat masala)

Plain Papad – Roasted or Fried 90/-

(2pcs any, Roasted or deep fried Papad along with lemon chat masala)

Aloo Chana Chaat 190/-

(Cubes of spiced boiled potatoes served with mint chutney)

Paneer Corn Crispy 280/-



Tandoori Delicacies



Paneer Tikka Lajwab (8 pcs) 380/-

Podina Paneer Tikka (8 pcs) 380/-

Achari Paneer Tikka (8 pcs) 380/-

Tandooru Mushroom (8 pcs) 300/-

Tandoori Aloo 280/-



Banarsi Seekh Kabab 250/-

Chapli Kebab 280/-

Tandoori Veg Platter - Tulsi Special 550/-

(served with stuffed capsicum, stuffed tomato, veg, seekh kabab, tandoori pineapple, cottage cheese, and mushroom)

Lunch & Dinner

(Lunch served from 12:00 pm to 04:30 pm)

(Dinner served from 07:00 pm to 10:30 pm)

CURD / SALAD



Green Salad 150/-

(Tomato, cucumber, carrot, green chilli, lemon)

Pineapple Raita 180/-

Mix Fruit Raita 180/-

Boondi Raita 150/-

Mix Vegetable Raita 150/-

Cucumber Raita 150/-

Mint Potato Raita 150/-

Plain Curd 120/-



Soup Kettle

@ 195/- Each



Green Soup

(with spinach, green peas and herbs)

Choice of Cream Soup

(Tomato/ Mushroom/ Veg.)

Tomato Shorba

(Tomatoes cooked with a flavour of Indian curry, garnished with Indian herbs.)

Sweet Corn Soup

(A thick sumptuous Veg. broth with chopped vegetables)

Lemon Coriander Soup

(A light thick sumptuous prepared with lime juice & coriander)

Veg Manchow Soup

(A mild Chinese delicacy with fried noodle finishing)

Veg Hot & Sour

(A well balanced soup with lots vegetable and a little more spicy soup and a little sour as well)



Tulsi Special

A Perfect Balance Meal

(Served between 12:30 Hrs. to 15:30 Hrs. & 19:30 Hrs. to 22:30 Hrs.)

NORTH INDIAN THALI



North Indian Thali

(One Paneer Dish, 1 Veg Curry, 1 Dal, Pulao or Biryani Salad, Raita, 1 Baby Butter Naan / 2 Roti and 1 Desert)

400/-

Special Desserts

Fruit Salad with Ice Cream

220/-

Gulab Jamun (2pcs)

(Soft and fluffy fried milk cheese balls dipped in aromatic and lightly spiced sugar Syrup)

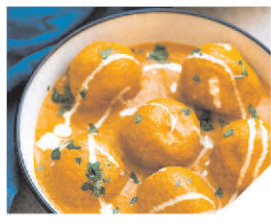
120/-

Gajar Ka Halwa (Seasonal)

160/-



Paneer Delicacies



Malai Kofta

(Cottage cheese dumplings stuffed with dry fruits cooked in rich gravy with traditional Indian herbs)

390/-

Maithi Mutter Malai

(Green Pease and graded cheese cooked with milk cream in rich cashew white gravy with traditional Indian herbs)

390/-

Navratan Korma

(Seasonal Vegetables and cheese cooked with rich cashew nuts white gravy with Special fresh herbs)

390/-



Paneer Tikka Butter Masala

(Diced pieces of cottage cheese roasted in clay oven and cooked in Kadhai with special herbs)

390/-

Paneer Butter Masala

(Cubes of cottage cheese cooked in Makhani style gravy)

390/-



Shahi Paneer (White / Red Gravy)

(Cubes of cottage cheese cooked in rich tomato red or cashew white gravy)

390/-

Paneer Bhurji

(Messed paneer cooked in Kadhai with special herbs)

380/-

Palak Paneer

(Diced cottage cheese cubes cooked with butter & cream in spinach gravy)

360/-



Kadhai Paneer

(Diced pieces of cottage cheese cooked in Kadhai with onion, red & yellow capsicum)

380/-

Mutter Paneer

(Diced pieces of cottage cheese cooked in Kadhai with green peas and special herbs)

340/-



Paneer Jalfrezi

(Diced pieces of cottage cheese cooked in Kadhai with seasoned vegetables, capsicum and special herbs)

360/-

Veg Jalfrezi

330/-

Gobhi Mutter Masala

(Diced cauliflower cooked in kadhai with green Peas /potato /masala and special fresh herbs)

280/-



Gobhi Aloo

280/-

Bhindi Masala (Seasonal)

(Diced/sliced lady finger cooked in semi gravy / crispy fried lady finger with special fresh herbs)

280/-



Kurkuri Bhindi (Seasonal) 295/-

Mutter Mushroom Masala

(Green peas and Mushroom cooked in rich yellow gravy with special fresh herbs)

350/-

Corn Palak

(Corn cooked in rich spinach gravy with cream & butter)

350/-

Mix Veg.

(Seasonal Vegetables and cheese cooked with rich cream and Special fresh herbs)

280/-



Dum Aloo Banarsi

(Pieces of boiled potato cooked with rich yellow gravy)

320/-

Dum Aloo Kashmiri

(whole potato stuffed with khoya and dry fruits cooked with rich tomato gravy topped with chopped fruits cocktail)

360/-



Sarso Ka Saag (Seasonal)

(Spicy white gram cooked in kadhai with special herbs)

350/-

Chana Masala

(spicy white gram cooked in kadhai with special herbs)

295/-

Jeera Aloo

(Pieces of boiled potato cooked with cumin & served dry)

280/-



Dahi Ke Aloo (Local Speciality)

(A Brij special recipe in light curry made with potato & yoghurt)

295/-

Aaj Ki Sabzi (Today Special)

(Please ask your server for special vegetable of the day)

295/-

Dal Makhani

(Black lentil with rajmah simmered overnight with traditional Indian spices and herbs garnished with butter & cream)

360/-



Dal Tadka

(Most desirable lentil preparation, Arhar dal cooked & tempered with cumin seed and whole red chilli)

270/-

Dal Palak

(yellow lentil cooked with spinach & tempered with cumin seed & special herbs)

295/-



Besan Kadhi Pakodi

(Curry made of gram floor cooked in butter milk with special herbs)

295/-

Baingan Bharta (Seasonal)

(roasted mashed Aubergine with special herbs)

295/-

Steamed Vegetables

295/-

Chawal Khazana



Veg. Biryani

(Masala Basmati rice seasoned with cottage cheese, beans, Mushroom, carrot, green peas tossed with special herbs)

290/-

Kashmiri Pulao

(Boiled Basmati rice seasoned with cottage cheese, beans, Mushroom, carrot, green peas tossed with Cummins seeds & Dryfruits)

320/-

Veg. Pulao

(Boiled Basmati rice seasoned with cottage cheese, beans, Mushroom, carrot, green peas tossed with Cummins seeds)

240/-



Lemon Rice

(Basmati rice lemon flavoured, tossed with desi ghee and Cummins seed)

220/-

Mutter Pulao

(Boiled Basmati rice with green peas)

240/-



Jeera Rice

(Boiled Basmati rice tempered with Cummins seeds)

220/-

Plain Rice

(Boiled plain Basmati rice)

200/-

Khichdi – Sabzi

(Flavoured Basmati rice cooked with vegetables or lentils)

220/-

Curd Rice

220/-

Indian Breads



Tawa Butter Fulka Tokri (5pcs)

250.00

Butter Missi Roti

50.00

Lachcha Paratha

70.00



Tandoori Roti – Plain

30.00

Tandoori Roti - Butter

40.00

Naan - Plain or Butter

50-70.00

Stuffed Naan – Potato

100.00

Stuffed Naan – Paneer

120.00



Tandoori Paneer Paratha

120.00

Stuffed Paratha -Mix Veg / Aloo

100.00

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South Se



Idli (2 pcs)

Steamed rice cake served 2 pieces with sambhar & chutney

150/-

Masala Idli (2 pcs)

Steamed rice cake toast with indian herb & served with sambhar & chutney

180/-

Idli Vada

Idli (1 pcs) & Vada (1 pcs)

160/-

Dosa Clan

Served with Sambhar & Chutney



Plain Dosa

Rice & Lentil Crepe

190/-

Butter Plain Dosa

Rice & Lentil Crepe with Butter

210/-

Masala Dosai

Rice & Lentil Crepe with Potato Filling on side

220/-



Mysore Masala Dosai

Spicy Rice & Lentil Crepe with Potato Filling

230/-

Rava Masala Dosai

Cream of wheat crepe with potato filling on side

230/-

Uppama



Tomato Green Peas Uppama

Preparation of cream of wheat with tomato & green peas

220/-

Uttapam

Served with sambhar & chutney



Veg Uttapam

Lentil pancake with onion, coriander & capsicum toppings

260/-

Cheese Uttapam

Lentil pancake with onion, coriander, capsicum & Cheese toppings

300/-

Night Menu

Bavrages



Tea	50/-
Hot Coffee	80/-
Hot Milk	99/-
Shake Vanilla	199/-
Lassi Sweet/Salt	199/-

Main Course



Dal Tadka	280/-
Jeera Rice	220/-
Muttur Paneer	340/-
Dal Makhani	399/-
Veg. Biryani	349/-
Aloo Jeera	280/-
Maggi Masala	130/-

Snacks



Plain Sandwich	180/-
Grilled Sandwich	190/-
Pizza Margherita	450/-
Paneer Pizza	450/-
Toast Butter	120/-
Veg. Noodles	220/-
French Fries	180/-
Pakoda Mix	170/-
Paneer Pakoda	210/-

DIAL

Restaurant-25 | Reception-9
call : +91 7017208855

• All prices in Indian Rupees • Taxes Extra as applicable



Live 2 Piece

Chulha Roti with Makhan+
Hari Sabzi+Gud+Chhach

Note : Extra Chulha Roti 95 Per Piece

@390/-

Live Counter

Moong Dal Chilla
with Green Chutney

@275/-



Live Kullad Tea

@50/-

Vrat Navaratri Special Thali

Cut Fruits, Curd, Makhana Chat
French Fry, Kuttu Aata Poori
Kuttu Aata Pakoda, Aloo Jeera
Sabudana Khichadi, Aloo Sabji
Sabudana Kheer

@499/-

• All prices in Indian Rupees • Taxes Extra as applicable

Tulsi Garden

Wedding | Conferences | Parties | Events | Socials



Luxury Banquets and Event venue spread over total area 2400 sqft with contemporary decor and rustic influence of Vrindavan Mathura



Contact for Best Packages

📍 34- 35 , Ashram Vihar, Chhatikara Road, Vrindavan, Mathura (U.P.) 281121

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