



## KATI ROLLS

### ALOO UNDA 6<sup>49</sup>

Spice mashed potato with egg omelet fresh salad & onion wrapped in homemade paratha

### CHICKEN TIKKA 6<sup>49</sup>

Spice marinated chicken morsels wrapped with onion, fresh salad and homemade paratha

### PANEER 6<sup>49</sup>

Grated paneer cheese with cilantro mint sauce with fresh salad & onion wrapped in homemade paratha

### ALOO CHANA 6<sup>49</sup>

Spice mashed potato & chickpeas with fresh salad & onion wrapped in homemade paratha

### BIHARI KEBAB 7<sup>49</sup>

Tender thin lamb morsels cooked in tandoor, wrapped with salad & onion in a homemade paratha

### CHOPPED CHEESE 13<sup>95</sup>

Chopped ground beef, melted cheese, roasted green peppers, desi fried onions rolled in a naan. Served w/ mayo, maggi sauce & side of fries

## FROM THE STREETS

### FUSKA 6<sup>49</sup>

Traditional Calcutta City style crispy puri puffs stuffed with potato and chickpeas topped with eggs

### JHAL MURI 6<sup>49</sup>

Puffed rice and an assortment of spices, chanachur, chickpeas, peanut, green chilies, cilantro topped thin sev

### GUAC DAHI PURI 6<sup>95</sup>

Crispy puri puffs stuffed with guacamole with mint yogurt, tamarind sauce & sev crisps

### PAV BHAJI 7<sup>49</sup>

Pan sautéed Bombay pav bread topped with spiced mashed potatoes and chaat garnishes

## CHAATS

### CALAMARI TEMPURA CHAAT 9

Tempura style fried calamari, sewed crisps topped with tamarind & mint sauce

### ALOO TIKKI 7

Spiced mashed potato discs served in traditional chaat style

### SAMOSAS CHAAT 8

Spicy chickpeas served w/ samosa, yogurt, chutney

## SPECIALTIES

### CHICKEN TIKKA MAC N' CHEESE 12<sup>95</sup>

Succulent chicken tikka morsels and elbow macaroni in our creamy three cheese sauce

### LOBSTER MAC N' CHEESE 20<sup>95</sup>

Marinated lobster chucks cooked in a creamy buttery cashew nut tomato sauce and elbow macaroni in our three cheese sauce

### CHICKEN CHOP (3-4 PCS) 16<sup>95</sup>

Marinated with homemade aromatic spices cooked in tandoor served with lemon rice

### LAMB CHOP (4 PCS) 21<sup>95</sup>

French cut baby lamb chops, marinated with hung yogurt, Indian spices, slow cooked in tandoor served with saffron rice

### CHICKEN TANGDI (4 PCS) 13<sup>95</sup>

Chicken leg marinated w/fresh cream, hung yogurt and Indian spices served with lemon rice

### MASALA CHICKEN SAMWICH 11<sup>95</sup>

Tender, juicy fried chicken breast sautéed in our signature spicy masala sauce served on a toasted sesame seeds bun with masala fries

### LAMB BURGER 12<sup>95</sup>

Ground marinated lamb patty, pepper jack cheese, cilantro garlic aioli served on a toasted brioche bun with masala fries

### CHICKEN TIKKA PLATTER 13<sup>95</sup>

Chicken marinated in yogurt, smoked paprika and homemade spices served with lemon rice

### LAMB BIHARI KABAB PLATTER 15<sup>95</sup>

Tender thin lamb morsels cooked in tandoor served with saffron

### TANDOORI RED SNAPPER 26<sup>95</sup>

Tandoori masala is a mixture of spices applied to fish & then cooked in a tandoor served with lemon rice



## FROM THE POTS

### BUTTER CHICKEN 12<sup>95</sup>

Marinated dark and white meat chicken slow cooked in a creamy and buttery cashew nut tomato sauce

### KARAHI

Chicken 12<sup>95</sup> | Lamb 14<sup>95</sup> | Shrimp 15<sup>95</sup>

Seasoned meat chunks slow simmered in a spicy peppercorn, bell peppers and ghee based curry

### VINDALOO

Chicken 12<sup>95</sup> | Lamb 14<sup>95</sup> | Shrimp 15<sup>95</sup>

Tangy and very spicy curry cooked with potato, dried Kashmiri red chilli and tomato sauce

### BALTI

Chicken 12<sup>95</sup> | Lamb 14<sup>95</sup> | Shrimp 15<sup>95</sup>

A balti curry cooked with chef's special spices, mix vegetable, peppers and onion served on a traditional balti pot

### SHAHI KORMA

Chicken 12<sup>95</sup> | Lamb 14<sup>95</sup> | Shrimp 15<sup>95</sup>

Cooked in mild creamy and cashew nut sauce

### SHRIMP MALAI CURRY 15<sup>95</sup>

Plump prawn simmered in creamy coconut milk and traditional spices

### SAAG

Chicken 12<sup>95</sup> | Lamb 14<sup>95</sup> | Shrimp 15<sup>95</sup>

Paneer 11<sup>95</sup> | Chana 10<sup>95</sup>

Spinach puree, light cream and roasted spices

### CHANA MASALA 10<sup>95</sup>

Chickpeas cooked with onion, tomato & spices

### CHILLI MILLI SABZI 10<sup>95</sup>

Spiced seasonal mixed vegetable and paneer

### ALOO GOBI MATAR 10<sup>95</sup>

Fresh potatoes, cauliflower and peas simmered in a tomato and onion sauces

### BHINDI DOPIAZA 10<sup>95</sup>

Okra, diced onion, julienned ginger and spices

## BIRYANI

### CHICKEN TIKKA 14<sup>95</sup>

LAMB 15<sup>95</sup> | SHRIMP 16<sup>95</sup>

### VEGETABLE 13<sup>95</sup>

Flavorful combination of meat or vegetable and basmati rice steamed together with aromatic spices and herbs

### GULLY BABA (DUM BIRYANI) 18<sup>95</sup>

Delectable morsels of lamb, chicken & shrimp in basmati rice, low simmered with herbs and spices, enclosed with a soft, flaky naan

## RICE

### PLAIN RICE 3

LEMON RICE | PEAS RICE 4

### SAFFRON RICE 4

## NAAN

PLAIN / BUTTER 3 | GARLIC / CHILLI 4

ONION KULCHA 4 | CHICKEN TIKKA 5

CHEESE TOMATO NAAN 5

## BEVERAGES

### SOFT DRINKS 2

Water, Coke, Diet Coke, Sprite, Fanta/Sunkist, Gingerale, Sparkling

LIMCA | THUMS UP | PAKOLA 3

MANGO LASSI 5

STRAWBERRY LASSI 6

BLUE DREAM | MANGO PARADISE 5

GREENTEA LEMONADE 5

MASALA CHAI 1 | KASHMIRI CHAI 2

## DESSERTS

### FALOODA SUNDAE 8

Kulfi: Malai, Mango, Almond, Pistachio, Coconut

24K GOLD "JALEBI BABY" - TESHER 20

Jalebi malai kulfi ice cream sandwich with 24k Gold

### RASHMALAI TRES LECHE 8

Rasmalai cake in an aromatic Indian three milk syrup, whipped cream, toasted pistachio nuts

### GULABJAMUN CHEESECAKE 9

Traditional Indian deep fried donuts in special cardamom syrup fused into french Cheesecake

RASMALAI | GULAB JAMUN 4

WI-FI NAME:

GUEST | FOLLOW US @THEGULLYNYC

WI-FI PASSWORD:

followusonsocialmedia



\* 18% service charge will be added to Party of 5+

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

## Appetizers

### GOBI MANCHURIAN 7<sup>95</sup>

Cauliflower floret tossed in garlic and Indian spices

### VEGETABLE SAMOSA (2pcs) 4<sup>95</sup>

Spiced potatoes, mixed vegetable, triangular pastries

### CHICKEN TIKKA SAMOSA (2pcs) 6<sup>95</sup>

Our signature chicken tikka, red onions & cilantro filling with a masala dipping sauce

### MASALA CRAB CAKE (3pcs) 14<sup>95</sup>

White crab meat, potatoes, parsley, bread crumbs, mayo with Indian spice blend

### DESI WALA BAO (3pcs) (Chicken / Lamb) 9<sup>95</sup>

Marinated boneless meat cooked in clay oven then sautéed with honey, soy sauce and Indian spices served in Asian Bao Bun

## Chef's Specialties

### CHICKEN TIKKA MASALA 12<sup>95</sup>

Juicy marinated chicken cooked with chef's marinated sauce

### MANGOWALA CHICKEN 12<sup>95</sup>

Delicate combination of boneless cubes of curry chicken & chef's special mango sauce

### CRAB CAKE VINDALOO 19<sup>95</sup>

Tangy and very spicy curry cooked with potato, dried Kashmiri red chilli & tomato sauce

### LAMB MADRAS 14<sup>95</sup>

Tempered mustard seeds, red chilies and curry leaves in a creamy coconut sauce

### LAMB ROGANJOSH 14<sup>95</sup>

Slow-cooked in yogurt, almond, tomato and blend of spices

### SHRIMP JALFREZI 15<sup>95</sup>

Semi thick onion, tomato gravy with bell peppers and scallions

## Vegetarian Entrée

### DAL MAKHANI 10<sup>95</sup>

Black lentils simmered overnight, touch of butter & cream

### DAL TADKA 10<sup>95</sup>

Yellow lentils tempered with cumin seeds, dry red chili and garlic

### PANEER MAKHANI 10<sup>95</sup>

Paneer slow cooked and served in a butter with cream sauce

### NAVRATAN KORMA 10<sup>95</sup>

Mix of 9 kinds of vegetables, cooked in aromatic sauce based on cashew and coconut milk or cream

## Vegan Entrée

### CHOLE 10<sup>95</sup>

Chickpeas cooked with onion, tomato and spices

### TOFU SAAG 10<sup>95</sup>

Tofu in a spinach puree

### CORN SAAG 10<sup>95</sup>

Whole corn kernels in a spinach puree