

gölmürğ



Since

1962

From Bombay to Mumbai — Still Gulmurg

For us, Gulmurg has never been just a restaurant.

It has always been a part of our home.

If you'd known the gentleman who brought it about, you'd understand why.

He wasn't someone who spoke much about what he did or why he did it.

He just cared; quietly, without making a thing of it. He chose the fish himself, stood in the kitchen every day, noticed the things most people walk past, and welcomed everyone who walked through that door like they were already expected.

That was 1962.

And somewhere between then and now, Gulmurg became something people held onto. They came back for birthdays, for Sundays, for no reason at all; just because it felt like someplace they belonged. We grew up watching that. And today, as the next generation, we don't think of this as something to reimagine or reinvent. We think of it as something to take care of.

The food is still rooted in India: heirloom recipes, slow processes, flavours that have never needed to prove themselves. Nothing here is trying to be anything other than what it is.

If you've been here before, we hope it still feels just as you remember. And if this is your first time — we hope it becomes something you hold close and keep coming back to.

With Culinary Regards,

The Advani

DRINKS MENU

CLASSIC COCKTAILS

Cosmopolitan 595

Vodka, triple sec, lime & cranberry juice

Old Fashioned 675

Bourbon, bitters, served over a sugar cube

Aperol Spritz 695

Aperol, prosecco, soda & orange

Martini 695

Dry / Extra Dry / Dirty

Gin or vodka, vermouth, finished with olives

Margarita 695

Tequila shaken with triple sec lime

Negroni 715

Gin, campari & rosso vermouth

Long Island Iced Tea 745

Vodka, gin, triple sec, white rum & tequila topped with coke

SANGRIA

Red Wine Sangria 495

Red wine, triple sec, brandy, orange & apple

White Wine Sangria 495

White wine, apple juice, triple sec, brandy, green apple & cherry

WHISKEY

Black & White	275
Ballantine's Finest	315
J & B	325
Teacher's Highland Cream	355
Jim Beam	365
Jameson	385
Jack Daniel's	395
Chivas Regal 12 Years	495
Johnnie Walker Black Label	495

SINGLE MALT

Amrut Amalgam	625
Indri	695
The Glenlivet 12Years	755
Glenfiddich 12 Years	795
Glenfiddich 15 Years	1125
Hibiki	1995

RUM

Old Monk	205
Bacardi Carta Blanca	215
Maka Zai White	275
Maka Zai Gold	315
Bacardi Reserve Ocho 8 Years	545

COGNAC

Hennessy V.S	750
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TEQUILA & MEZCAL

Jose Cuervo Silver	415
Pistola Joven	535
400 Conejos	625
1800 Reposado	855
Don Julio 1942	2995
Clase Azul	4995

GIN

Stranger & Sons	375
Samsara Silver	395
Samsara Pink	395
Bombay Sapphire	415
Tanqueray London Dry	415
Hendrick's	645
Monkey 47 Schwarzwald Gin	795

VODKA

Skyy	305
Absolut	315
Grey Goose	615
Beluga Silver	895

APERITIF & LIQUEUR

Aperol	315
Kahlua	325
Baileys	355
Jägermeister	545

BEERS

Kingfisher Premium	350
Carlsberg	350
Kingfisher Ultra	395
Budweiser	395
Heineken	395
Corona	550
Hoegaarden	550
1664 Blanc	550

SPARKLING WINE

Chandon Brut	4500
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CHAMPAGNE

Moët & Chandon Brut	19000
Moët & Chandon Rosé	20000

WINE

ROSÉ

Sula Zinfandel, India	1995
Mateus Rosé, Portugal	3600
Jacob's Creek Shiraz Rosé, Australia	4200

WHITE

Sula Sauvignon Blanc, India	1995
Jacob's Creek Chardonnay, Australia	4200
AG Chardonnay, Argentina	4500
Man Family Sauvignon Blanc, South Africa	4500

RED

Sula Satori, India	1995
Jacob's Creek Cabernet Shiraz, Australia	4200
Paula Malbec, Argentina	4500
AG Malbec, Argentina	4500
Man Family Cabernet Sauvignon, South Africa	4500

SOFT BEVERAGES

Coke / Diet Coke / Sprite	165
Ginger Ale / Tonic Water	210
Classic Iced Tea	275
Canned Juice - Orange, Pineapple, Cranberry	295
Watermelon Juice	295
Red Bull	325
Packaged Volcanic Water	200
Perrier Sparkling Water	375

ZERO-PROOF COCKTAILS

Kokum Ginger	375
Kokum concentrate, ginger, lime, sparkling water	
Kheera Lime	375
Fresh cucumber juice, coriander, lime, mint	
Ananas Masala	375
Fresh pineapple juice, ginger, black pepper, cumin	
Aam Tulsi	395
Raw mango, mint, roasted cumin, sparkling water	
Kheera Jaljeera	395
Classic jaljeera, cucumber, mint	
Watermelon Mirchi Fizz	395
Fresh watermelon juice, lime, chilli	

FOOD MENU

SOUPS & BROTH

 Vine Tomato Soup 	355
Slow-roasted vine tomato, basil oil, cracked pepper	
 Wild Mushroom Broth 	355
Forest mushrooms, truffle essence, a whisper of pepper	
 Cream of Pumpkin Soup 	355
Fine emulsion, butternut squash & coconut cream	
 Murg Badami Shorba 	375
Slow-simmered chicken, warm spice	

CHAATS

 Lotus Stem Chaat 	315
Crisp lotus stem, pomegranate, tamarind	
 Palak Patta Chaat  	315
Crackling spinach, chilled yoghurt, fine sev	
 Agra Aloo Tikki  	315
Stuffed potato, clarified butter, mint, tamarind, radish	
 Corn Ribs 	315
Charred buttered corn, lime, house chaat spice	

Kindly inform your server in case of any dietary restrictions before placing your order. We will try our best to accommodate your needs.

      
Gluten Milk Egg Fish Nuts Soy Shellfish & Crustacean

Taxes as Applicable

GULMURG CLASSICS

 Open Chilli Cheese Toast  	445
Mixed cheese, bell peppers, onions, green chillies, gratinated on white bread	
 Mushroom on Toast  	445
Sautéed mushrooms, cheese, parsley, celery, fresh cream	
 Cajun Baby Potato	375
Baby potato, lemon juice, chaat masala, pesto dip	
 Vegetable Au Gratin 	550
Diced vegetables, white sauce, cheese, gratinated	
 Pasta  	550
Choice of Penne / Spaghetti in Alfredo / Arrabiata sauce, garlic bread	
 Cannelloni  	550
Mixed vegetables, sautéed spinach, red sauce, white sauce, pasta sheet	
 Paneer Shashlik 	550
Sautéed paneer, curry sauce	
 Grilled Chicken with Mashed Potato & Vegetables 	595
Chicken breast, sautéed vegetables, brown sauce, mashed potato	
 Poulet Gulmurg  	595
Chicken, onion, chicken broth, sauce, butter, mashed potato	
 Fish & Chips   	555
Rawas fillet, potato wedges, tartare sauce	
 Parsley Prawns  	795
Fried prawns, parsley, herbs	

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KEBABS & APPETISERS

Vegetarian

■ Cauliflower 62	362
Chennai-spiced cauliflower, plantain crisps, curry leaf	
■ Kurkuri Bhindi	375
Crisp okra, dried mango powder, Rajasthani spice	
■ Dahi Kebab	395
Hung curd, cream cheese, griddle-crisped	
■ Milagu Babycorn	425
Tossed baby corn, cracked pepper, curry leaf	
■ Beetroot Kebab	395
Crumb fried beetroot, cheese, mustard sauce	
■ Channa Galouti	405
Smoked chickpea mince, clarified butter, ulta tava paratha	
■ Hara Bhara Kebab	415
Spinach, green peas, toasted cumin	
■ Amritsari Mushroom	425
Oyster mushroom, flour batter, carom, garlic yoghurt	
■ Podi Paneer Tikka	555
Paneer, clarified butter, spice, cashew, curry leaf	
■ Bhavnagri Mirchi Paneer Tikka	555
Paneer, green chilli pickle, charred sun-dried tomato jam	
■ Morel Parmesan Malai Tikka	750
Stuffed Kashmiri morel, paneer, parmesan, cream	
■ Truffle Mushroom Naan Bomb	375
Sautéed mushrooms, cheese, stuffed in a mini naan, truffle essence	

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KEBABS & APPETISERS

Non-Vegetarian

 Truffle Malai Murg Tikka  	565
Chicken, fresh cream marinade, truffle oil	
 Murg Tangri Kebab   	595
Chicken drumsticks, yellow chilli, cardamom	
 Murg Baida Roti   	495
Egg washed wrapped chicken mince in a flaky bread	
 Reshmi Kebab   	565
Silken chicken, cream, mild Mughlai spice	
 Murg Tikka 	585
Chicken, yoghurt, dried fenugreek, garam masala	
 Full Tandoori Murg 	999
Whole chicken, spiced marinade, tandoori	
 Half Tandoori Murg 	595
Chicken with bone, spiced marinade, tandoori	
 Burrah Kebab  	1125
Tandoori lamb chops, smoky spiced marinade	
 Lucknowi Mutton Galouti   	725
Melt-in-the-mouth mutton mince, aromatic spice, ultra tava paratha	
 Peshawari Seekh Kebab 	725
Mutton mince, herbs, robust spice, charred	
 Bohri Keema Samosa  	575
Spiced minced mutton encased in a flaky thin wrapper, browned onion, green chilli	

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Gluten Milk Egg Fish Nuts Soy Shellfish & Crustacean

Ajwaini Mahi Tikka

Rawas fillet, carom seed, mustard oil

745

Tandoori Prawns

Prawns, spiced yoghurt, tandoori

695

MAINS & CURRIES

Vegetarian

Paneer Makhanwala

Paneer, creamy tomato gravy, cashews, butter, cream

675

Paneer Tikka Masala

Grilled paneer, spiced tomato gravy, creamy finish

645

Palak Paneer

Paneer, spiced spinach puree, garlic

555

Awadhi Subz Kofta

Vegetable dumplings, fragrant saffron gravy

495

Classic Kadhai Paneer

Paneer, green peppers, onion, crushed kadhai spices

485

Bharwan Palak Kofta

Spiced cheese-stuffed spinach, curd & coconut gravy

495

Vegetable Kolhapuri

Garden vegetables, fiery red masala

485

Mushroom Ghee Roast

Mushroom, clarified butter, bold coastal spice

485

Gucchi Methi Matar Malai

Kashmiri morels, green peas, fenugreek, cream

985

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GlutenMilkEggFishNutsSoyShellfish & Crustacean

Taxes as Applicable

■ Lehsuni Palak 🍴 🌿 Pureed spinach, roasted garlic, cardamom	475
■ Dum Aloo Kashmiri 🍴 🌿 Baby potatoes, fennel centred yoghurt gravy, clarified butter	465
■ Haridwari Aloo Potato, cumin, garlic, rustic chilli	445
■ Amritsari Chole with Kulcha 🍴 🌿 Tangy chickpeas, Punjabi spice, flaky kulcha	595
■ Diwani Handi 🍴 Garden vegetables, spinach puree, Mughlai spice	485

MAINS & CURRIES

Non-Vegetarian

▲ Dum ka Murg 🍴 🌿 Slow-cooked chicken, browned onion, cashew, mildly spiced	605
▲ Gulmurg Murg Curry 🍴 🌿 Chicken, onion, tomato, slow-cooked	605
▲ Murg Makhanwala 🍴 🌿 Chicken, mildly spiced buttery tomato gravy, dried fenugreek	985
▲ Murg Changezi 🍴 🌿 Chicken, velvety tomato & yoghurt gravy, carom seeds	605
▲ Murg Chettinad with Malabar Paratha 🍴 🌿 🥚 Chicken, black pepper, coconut, flaky paratha	675

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Gluten

Milk

Egg

Fish

Nuts

Soy

Shellfish & Crustacean

Taxes as Applicable

▲ Murg Tikka Masala Grilled chicken, enriched spiced tomato	705
▲ Thecha Murg with Sourdough Poi Chicken, green chilli, garlic, peanut, sourdough poi	625
▲ Nalli Nihari Slow-cooked mutton shank, browned onion & curd stew	895
▲ Mutton Rogan Josh Curry-cut mutton, Kashmiri chilli, yoghurt, fennel, ginger	765
▲ Rara Gosht Mutton mince, curry-cut mutton, black pepper	825
▲ Dal Gosht Slow-cooked mutton, curry-cut, lentils, whole spices, brown onions	765
▲ Tawa Kheema Pav Griddled mutton mince, buttered pav	625
▲ Malabar Fish Curry Rawas fillet, coconut milk, onion & tomato, whole spices	795
▲ Meen Moilee Rawas fillet, mild coconut curry, mustard seeds & curry leaf	795
▲ Prawn Ghee Roast with Malabar Paratha Coastal prawns, clarified butter, byadgi chilli, roasted masala	795

JAIN MENU

■ Vine Tomato Soup		355
Slow-roasted vine tomato, basil oil, cracked pepper		
■ Corn Ribs		315
Charred buttered corn, lime, house chaat spice		
■ Palak Patta Chaat	 	315
Crackling spinach, chilled yoghurt, fine sev		
■ Kurkuri Bhindi		375
Crisp okra, dried mango powder, Rajasthani spice		
■ Dahi Kebab	 	395
Hung curd, cream cheese, griddle-crisped		
■ Milagu Babycorn	 	425
Tossed baby corn, cracked pepper, curry leaf		
■ Hara Bhara Kebab	  	415
Spinach, green peas, toasted cumin		
■ Podi Paneer Tikka	  	555
Paneer, clarified butter, spice, cashew, curry leaf		
■ Paneer Makhanwala	 	675
Paneer, creamy tomato gravy, cashews, butter, cream		
■ Awadhi Subz Kofta	  	495
Vegetable dumplings, fragrant saffron gravy		
■ Classic Kadhai Paneer	 	485
Paneer, green peppers, tomato gravy, crushed kadhai spices		

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Taxes as Applicable

Vegetable Kolhapuri Garden vegetables, fiery red masala	485
Amritsari Chole with Kulcha Tangy chickpeas, Punjabi spice, flaky kulcha	595
Subz Biryani Garden vegetables, layered rice, saffron	615
Dal Tadka Yellow lentils, tempered with cumin	425
Hyderabadi Dal Lentils, tangy, well-spiced	425
Paneer Makhani Kulcha Paneer, silky tomato, butter, stuffed flaky kulcha	545
Open Chilli Cheese Toast Mixed cheese, bell peppers, green chillies, gratinated on white bread	445
Vegetable Au Gratin Diced vegetables, white sauce, cheese, gratinated	550
Pasta Choice of Penne / Spaghetti in Alfredo / Arrabiata sauce	550
Cannelloni Mixed vegetables, sautéed spinach, red sauce, white sauce, pasta sheet	550
Paneer Shashlik Sautéed paneer, curry sauce	550

RICE, BIRYANI & ACCOMPANIMENTS

■ Steamed Rice	290
■ Jeera Rice	310
■ Subz Biryani  	615
Garden vegetables, layered rice, saffron	
▲ Murg Biryani  	645
Bonless chicken, layered rice, saffron	
▲ Gosht Biryani  	765
Curry-cut mutton, sealed layered rice, saffron	
■ Raita 	175
Vegetable Boondi	

DAL

■ Kadhi Pakodi  	395
Yoghurt curry, gram flour and onion dumplings	
■ Dal Makhni 	455
Creamy black lentils, black beans, slow-cooked overnight	
■ Dal Tadka 	425
Yellow lentils, tempered with garlic	
■ Hyderabad Dal	425
Lentils, tangy, well-spiced	

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BREADS

■ Tandoori Roti 🌾	105
■ Multigrain Roti 🌾	115
■ Missi Roti 🌾	115
■ Khasta Roti 🌾	115
■ Laccha Paratha 🌾 🥛	115
■ Pudina Laccha Paratha 🌾 🥛	125
■ Ajwain Laccha Paratha 🌾 🥛	125
■ Plain Naan 🌾	115
■ Garlic Naan 🌾 🥛	125
■ Delhi Butter Naan 🌾 🥛	145
■ Cheese Naan 🌾 🥛	165
■ Appam (Plain)	125
■ Appam (Egg) 🥚	165
■ Malabar Paratha 🌾 🥛 🥚	185

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KULCHAS

■ Amritsari Kulcha	 	245
■ Paneer Kulcha	 	205
■ Kheema Kulcha	 	275

DESSERTS

■ The Gulmurg Alaska	  	395	Honey & saffron, rose & cardamom gelato, meringue
■ Spiced Dark Chocolate Cannoli	 	425	Spiced chocolate mousse, hazelnut & cocoa nib tuile, cocoa crumble
■ Kheer Brûlée	  	395	Rice pudding, caramelised banana, pistachio crumble, rice gelato
■ The Caramello	 	350	Cream cheese gelato, chai caramel, curry leaf peanut brittle
■ Kulfi - Malai / Pistachio	 	175	Slow-churned kulfi

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EXPERIENCE MENU

Paneer Makhani Kulcha

545

Paneer, silky tomato, butter, stuffed flaky kulcha

Murg Makhanwala Kulcha

565

Chicken, silky tomato, butter, stuffed flaky kulcha

Sikandari Raan

3500

Whole lamb leg, slow-roasted, royally spiced

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Gluten

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