

Gully

THE STORY

Little India – a vibrant neighbourhood in the heart of Singapore, rich in culture and tradition. It's a place where the essence of India comes alive, with some of the finest Indian restaurants alongside many other culinary gems. Enter Gully, a true reflection of traditional Indian street food, inspired by the narrow alleyways ("gali" गली) of the bustling streets of India. Just like its name, which brings a twist of desi heritage to the palette, Gully embodies the authentic spirit of India's "galis," staying true to the flavours and customs passed down through generations.

Walk down this Gully with us and experience the taste of India's street food, reimagined yet rooted in its timeless tradition.

SIGNATURE TACOS

- 3 Tacos per serving** **22**
- Tandoori Chicken**  **22**
Chicken tikka julienne, bell peppers, tomato gravy
-  **Tandoori Fish**  **22**
Marinated fish, mint chutney, lime
- Mutton Seekh**  **22**
Indian-spiced minced mutton, masala onion
-  **Smoked Paneer**  **22**
Saffron-marinated paneer, mint chutney, puffed quinoa
- Crispy Mushroom**  **22**
Crispy fried mushroom, coriander, lime

SOUP & SIDES

- Tomato Dhania Shorba**  **10**
Tomato, fresh coriander, green chilli, cumin
- Green Salad**  **6**
Onions, tomatoes, cucumbers, lemon, green chilli
- Raita**  **4**
Spiced yoghurt

FROM THE STREETS

- Avocado Bhel**  **14**
Avocado, puffed rice, garlic achar, mustard oil
- Bombay Chilli Cheese Toast**  **14**
Grated cheese, onion, capsicum
-  **Delhi Papdi Chaat**  **15**
Crisp papdi, yoghurt, chutneys, potatoes, spices
- Samosa Chaat**  **15**
Crispy samosa, chickpeas, yoghurt, sev, tamarind, mint chutney
-  **Bara Bazaar Puchka**  **16**
(Pani Puri) Crispy shells, spicy tamarind concoction, mashed potatoes, sev
-  **Bombay Vada Pav**  **16**
Spicy potato fritter, soft bun (pav), mint chutney, green chilli
- Hara Bhara Kebab**  **16**
Spinach, potatoes, green peas, herbs, green chilli
- Paneer Kathi Roll**  **16**
Flaky paratha, Indian-spiced paneer, mint chutney
- Kathi Roll - Tawa Chicken**  **16**
Flaky paratha, Indian-spiced chicken, yoghurt mint chutney
-  **Ladi Pav Bhaji**  **18**
Mashed vegetable curry, soft bread rolls (ladi pav)
-  **Keema Pav**  **22**
Spicy minced meat (keema), soft butter pav

FROM THE TANDOOR

- Zaffrani Paneer Tikka**  **19**
Saffron-marinated paneer, yoghurt, mustard oil, mint chutney
-  **Charred Malai Broccoli**  **20**
Cashew creamed broccoli, toasted almonds
- Ajwaini Fish Tikka**  **18**
Carom seed-marinated fish, mint chutney, lime
- Mutton Seekh**  **18**
Minced mutton, green chilli, ginger, Indian spices
- Chicken Tikka**  **19**
Yoghurt-marinated chicken, lemon, Indian spices
- Malai Chicken Tikka**  **19**
Cashew and cream-marinated grilled chicken
-  **Tandoori Chicken Slider**  **19**
Grilled tandoori chicken, lettuce, onions, soft buns
- Mutton Boti Kebab**  **20**
Yoghurt-marinated mutton chunks, Indian spices, mint chutney
-  **Tandoori Jhinga**  **22**
Tandoori yoghurt-marinated grilled prawns, yellow chilli

CURRIES

- Dal Tadka**  **17**
Lentils, cumin, ghee, whole red chilli
- Aloo Gobhi**  **18**
Potatoes, cauliflower, tomato onion gravy, ginger, green chilli, fresh coriander
- Chana Masala**  **18**
Chickpeas, tomato onion gravy, coriander, ginger, ghee
- Kashmiri Dum Aloo**  **18**
Baby potatoes, fennel, ginger gravy
- Vegetable Moilee**  **18**
Assorted vegetables, coconut milk, southern spices
- Dal Makhani**  **19**
Creamy lentil, butter, cream, kasuri methi
- Paneer Bhurji**  **20**
Scrambled paneer, bell pepper, cream, Indian spices
- Kadhai Paneer**  **20**
Kadhai masala, onion tomato gravy
- Palak Paneer**  **22**
Spinach gravy, paneer cubes, butter, cream
- Paneer Lababdar**  **22**
Paneer cubes, bell pepper, tomato gravy
-  **Gully Smoked Butter Chicken**  **26**
Tandoori chicken, creamy tomato gravy, smoky ghee
- Chicken Tikka Masala**  **24**
Grilled marinated chicken, onion tomato gravy
- Kadhai Chicken**  **24**
Kadhai masala, onion tomato gravy
- Prawn Moilee**  **24**
Prawns, coconut milk, southern spices
- Fish Alleppey**  **26**
Kerala-style fish curry, raw mangoes, coconut milk
- Mutton Roganjosh** **28**
Braised mutton, ginger, garlic, aromatic spices

BREAD & RICE

- Tandoori Roti/Butter**  **5**
- Parathas**  **7**
Plain
Mint
Chili
Malabar
- Naan**  **9**
Plain
Butter
Garlic
Cheese Garlic
- Kulchas**  **12**
Goat Cheese & Green Pea 
Truffle Mushroom Do Pyaza 
Button mushroom, onions, truffle oil
Aloo Pyaaz 
Mashed potato, onions, green chilli, coriander
Paneer 
Grated paneer, green chilli, coriander
Chicken Jalapeño
Spiced minced chicken, jalapeños
Keema
Spiced minced mutton
- Pavs (2 per order)**  **7**
- Plain Basmati Rice** **3**
- Tossed Rice**  **6**
Podi and Ghee
Fresh coriander
Masala
Jeera
- Vegetable Biryani**  **18**
Aromatic basmati rice, yoghurt-marinated vegetables, Indian spices, raita
- Hyderabadi Chicken Biryani**  **25**
Marinated chicken, aromatic basmati rice, raita

DESSERTS

- Gulab Jamun***  **10**
Deep-fried khoya soaked in cardamom, rose water, and saffron-infused sugar syrup
* add 1 scoop of vanilla ice cream (+ \$4)
- Gajar Halwa**  **10**
Indian carrot fudge, khoya, ghee
- Kheer**  **10**
Rice cooked in milk, topped with nuts, saffron
- Kulfi**  **10**
Traditional Indian-style frozen dairy dessert
- Chocolate Brownie with Ice Cream**  **12**
Fudgy chocolate brownie, vanilla ice cream
- Rasmalai**  **12**
Soft paneer balls soaked in a rich creamy saffron-flavoured milk



*Prices are subjected to 10% service charge and prevailing government taxes

COCKTAILS

SPECIALS	18
Chai-tini	
Camikara Iced Tea	
Tamarind Ginger Margarita	
Indri Sunehri Rush	
Zafrani Jayka	
Saffron Gin & Tonic	
Hindustani Swaad	
Masala Mojito	
Keli Old-Fashioned	
Banana Old-Fashioned	

CLASSICS	17
Aperol Spritz Cosmopolitan	
Long Island Iced Tea Margarita	
Mojito Negroni Singapore Sling	

WINES

RED	gls	bot
Tempus Two Silver Series Merlot	12	60
Australia		
Sula Cabernet Shiraz	14	86
India		
Alamos Cabernet Sauvignon	14	88
Argentina		
Yalumba Y Series Pinot Noir	15	90
Australia		
Penfolds Koonunga Hill Shiraz	98	
Australia		
Chianti Classico Riserva	170	
Italy		

WHITE	gls	bot
Tempus Two Silver Series Sauvignon Blanc	12	60
Australia		
Sula Sauvignon Blanc	14	78
India		
Santa Christina Pinot Grigio Delle Venezie	14	80
Italy		
Twin Islands Sauvignon Blanc	15	85
New Zealand		
Lindeman's Bin 65 Chardonnay	16	92
Australia		
Rosemount Blends Traminer Riesling	98	
Australia		
Villa Maria Private Bin Sauvignon Blanc	115	
New Zealand		

ROSÉ		
OZV Rose of Primitivo	16	88
USA		

BUBBLES & CHAMPAGNE		
Scavi & Ray Prosecco Spumante	13	72
Italy		
Pol Roger Brut Reserve	220	
France		
Moët & Chandon Imperial	250	
France		

BEERS

DRAFT	half	full
Tiger	10	14
Kirin	11	15
Erdinger Guinness	12	16
BOTTLED		
Tiger (325ml)	12	
Corona (355ml)	13	
Heineken (325ml)	13	
Kingfisher (650ml)	17	

GULLY SPECIALS

ALCOHOLIC	18
Gully Signature Margarita	
Masala Margarita	
Qutub Minar	
Indian-spiced Negroni	
Hawa Mahal	
Tandoori Smoked Old-Fashioned	
Little Chennai	
Kaya Butter Whisky Sour	
NON-ALCOHOLIC	12
Mango Lassi	D 6 ^{hrs}
Roohafza Shaarbat	D 6 ^{hrs}
Rose Cooler	
Puducherry	D 6 ^{hrs}
Tamarind Mint Spritz	
Lakshmanbhog	D 6 ^{hrs}
Mango Ginger Cooler	

SPIRITS & PREMIUM BOTTLES

VODKA	shot	bot
Smirnoff Red	13	135
Absolut Original	13	150
Belvedere Pure	15	210
Grey Goose Original	16	250

TEQUILA	shot	bot
Jose Cuervo Gold / Silver	14	200
Patron Silver	16	300
Don Julio Reposado	18	350

COGNAC	shot	bot
St-Rémy VSOP	15	180
Rémy Martin VSOP	16	250
Hennessy VSOP	18	320

RUM	shot	bot
Old Monk	12	150
Bacardi Carta Blanca	13	160
Malibu	13	165
Captain Morgon Spiced Gold	13	180
Cachaça 51	15	230
Camikara, 8 yr	19	390

BOURBON	shot	bot
Jim Bean White Label	13	150
Jack Daniel's Old No. 7	15	250

GIN	shot	bot
Gordon's London Dry	13	160
Jaisalmer	14	260
Roku	15	230
Hendricks	15	250
Maharaja	16	230
Monkey 47	16	250
Hapusa Himalayan Dry	16	300

WHISKY	shot	bot
Indian		
Amrut Single Malt	15	260
Rampur Sangam World Malt	18	360
Indri Trini	18	360
Indri Agneya	23	380
Indri Dru	26	570
Rest of the World		
Johnnie Walker Black Label	15	190
Monkey Shoulder	16	230
Glenfiddich, 12 yrs	17	300
The Dalmore, 12 yrs, sherry cask	22	380
The Macallan, 12 yrs, sherry oak	22	460
Hibiki Harmony	24	560
Yamazaki Distiller's Reserve	26	590

MOCKTAILS

SPECIALS		
Masala Shikanji	D 6 ^{hrs}	12
Spiced Indian Lemonade		
Jaisalmer	D 6 ^{hrs}	12
Spiced Ginger Lemonade		
Prem Mandir	D 6 ^{hrs}	15
Pineapple & Cardamom Cooler		

CLASSICS	12
Virgin Mojito	D 6 ^{hrs}
Shirley Temple	D 6 ^{hrs}
Virgin Pina Colada	D 6 ^{hrs}
Blue Lagoon	D 21 ^{hrs}
Sunrise	D 15 ^{hrs}

DRINKS & JUICES

CHILLED JUICES	5
Apple	C 8 ^{hrs}
Pineapple	C 10 ^{hrs}
Mango	C 7 ^{hrs}

FRESH JUICES	8
Coconut Orange Watermelon	A 1 ^{hr}

SOFT DRINKS	6
Coke Coke Zero	
Fresh Lime Soda Ginger Ale	
Limca Sprite Soda Water	
Thums Up	

SLUSHIES	12
Spiced Mango & Mint Slushie	D 6 ^{hrs}
Rose & Lychee Slushie	D 6 ^{hrs}

SPECIALS	12
Masala Chaas	D 6 ^{hrs}
Sweet/Salt Lassi	D 6 ^{hrs}
Spicy Guava	D 6 ^{hrs}

COFFEE & TEA

COFFEE		
Espresso	A 0 ^{hrs}	4.5
Double Espresso	A 0 ^{hrs}	5
Americano Long Black	A 0 ^{hrs}	7
Latte C 3 ^{hrs} Cappuccino C 2 ^{hrs}		7
Flat White C 0 ^{hrs} Macchiato C 0 ^{hrs}		
Mocha D 11 ^{hrs}		

* add syrup (+\$1) or ice (+\$1)
* oat/soy milk (+\$1)

TEA		
Black Tea Chamomile	A 0 ^{hrs}	7
Earl Grey English Breakfast		
Jasmine Green Tea Peppermint		
Rose Vanilla		
Masala Chai	D 2 ^{hrs}	8



SCAN FOR NUTRITION INFO



Nutri-Grade is based on default preparation

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