

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

- ☆

Smoked Paneer

Saffron-marinated paneer, mint chutney, puffed quinoa

22
- Crispy Mushroom

Crispy fried mushroom, coriander, lime
- Tandoori Chicken

Chicken tikka julienne, bell peppers, tomato gravy
- ☆

Tandoori Fish

Marinated fish, mint chutney, lime
- Mutton Seekh

Indian-spiced minced mutton, masala onion

SOUP & SIDES

- Tomato Dhania Shorba

Tomato, fresh coriander, green chilli, cumin

12
- Green Salad

Onions, tomatoes, cucumbers, lemon, green chilli

5
- Raita

Spiced yoghurt

4

FROM THE STREETS

- Avocado Bhel

Avocado, puffed rice, garlic achar, mustard oil

16
- Bombay Chilli Cheese Toast

Grated cheese, onion, capsicum

16
- Samosa Chaat

Crispy samosa, chickpeas, yoghurt, sev, tamarind, mint chutney

16
- ☆

Delhi Papdi Chaat

Crisp papdi, yoghurt, chutneys, potatoes, spices

18
- ☆

Bara Bazaar Puchka

(Pani Puri) Crispy shells, spicy tamarind concoction, mashed potatoes, sev.

18
- Hara Bhara Kebab

Spinach, potatoes, green peas, herbs, green chilli

18
- Paneer Kathi Roll

Flaky paratha, Indian-spiced paneer, mint chutney

18
- ☆

Bombay Vada Pav

Spicy potato fritter, soft bun (pav), mint chutney, green chilli

18
- Kathi Roll - Tawa Chicken

Flaky paratha, Indian-spiced chicken, yoghurt mint chutney

18
- ☆

Ladi Pav Bhaji

Mashed vegetable curry, soft bread rolls (ladi pav)

20
- ☆

Keema Pav

Spicy minced meat (keema), soft butter pav.

24

FROM THE TANDOOR

- ☆

Charred Malai Broccoli

Cashew creamed broccoli, toasted almonds

22
- Zaffrani Paneer Tikka

Saffron-marinated paneer, yoghurt, mustard oil, mint chutney

23
- Ajwaini Fish Tikka

Carom seed-marinated fish, mint chutney, lime

22
- Mutton Seekh

Minced mutton, green chilli, ginger, Indian spices

22
- Malai Chicken Tikka

Cashew and cream-marinated grilled chicken

22
- ☆

Tandoori Chicken Slider

Grilled tandoori chicken, lettuce, onions, soft buns

22
- Mutton Boti Kebab

Yoghurt-marinated mutton chunks, Indian spices, mint chutney

22
- Chicken Tikka

Yoghurt-marinated chicken, lemon, Indian spices

24
- ☆

Tandoori Jhinga

Tandoori yoghurt-marinated grilled prawns, yellow chilli

25

CURRIES

- Dal Tadka

Lentils, cumin, ghee, whole red chilli

18
- Vegetable Moilee

Assorted vegetables, coconut milk, southern spices

20
- Aloo Gobhi

Potatoes, cauliflower, tomato onion gravy, ginger, green chilli, fresh coriander

20
- Chana Masala

Chickpeas, tomato onion gravy, coriander, ginger, ghee

20
- Kashmiri Dum Aloo

Baby potatoes, fennel, ginger gravy

20
- Dal Makhani

Creamy lentil, butter, cream, kasuri methi

22
- Paneer Bhurji

Scrambled paneer, bell pepper, cream, Indian spices

23
- Kadhai Paneer

Kadhai masala, onion tomato gravy

23
- Palak Paneer

Spinach gravy, paneer cubes, butter, cream

24
- Paneer Lababdar

Paneer cubes, bell pepper, tomato gravy

24
- Kadhai Chicken

Kadhai masala, onion tomato gravy

26
- Chicken Tikka Masala

Grilled marinated chicken, onion tomato gravy

28
- Prawn Moilee

Prawns, coconut milk, southern spices

28
- Fish Alleppey

Kerala-style fish curry, raw mangoes, coconut milk

28
- ☆

Gully Smoked Butter Chicken

Tandoori chicken, creamy tomato gravy, smoky ghee

30
- Mutton Roganjosh

Braised mutton, ginger, garlic, aromatic spices

32

BREAD & RICE

- Tandoori Roti (Plain/Butter)

7
- Parathas

Plain
Mint
Chili
Malabar

8
- Naan (Plain/Butter)

8
- Naan (Garlic/Cheese Garlic)

10
- Kulchas

Aloo Pyaaz
Mashed potato, onions, green chilli, coriander
Paneer
Chicken Jalapeño
Spiced minced chicken, jalapeños
Keema
Spiced minced mutton
Goat Cheese & Green Pea
Truffle Mushroom Do Pyaza
Button mushroom, onions, truffle oil

13
14
- Pavs (2 per order)

7
- Plain Basmati Rice

5
- Tossed Rice

Podi and Ghee
Fresh coriander
Masala
Jeera

7
- Vegetable Biryani

Aromatic basmati rice, yoghurt-marinated vegetables, Indian spices, raita

22
- Hyderabadi Chicken Biryani

Marinated chicken, aromatic basmati rice, raita

28

DESSERTS

- Gulab Jamun*

Deep-fried khoya soaked in cardamom, rose water, and saffron-infused sugar syrup

12
- * add 1 scoop of vanilla ice cream (+\$4)

Gajar Halwa

Indian carrot fudge, khoya, ghee

12

Kheer

Rice cooked in milk, topped with nuts, saffron

12

Kulfi

Traditional Indian-style frozen dairy dessert

12

Chocolate Brownie with Ice Cream

Fudgy chocolate brownie, vanilla ice cream

14

Rasmalai

Soft paneer balls soaked in a rich creamy saffron-flavoured milk

16
-
- CHEF'S FAVES
-
- VEGETARIAN
-
- GLUTEN
-
- CRUSTACEAN
-
- COCONUT
-
- EGG
-
- DAIRY
-
- FISH
-
- NUTS
-
- MUSTARD
- *Prices are subjected to 10% service charge and prevailing government taxes

COCKTAILS

SPECIALS

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

CLASSICS

Aperol Spritz Cosmopolitan	
Long Island Iced Tea Margarita	
Mojito Negroni Singapore Sling	
Caipirinha Espresso Martini	
Mai Tai	

WINES

RED

	gls	btl
Tempus Two Silver Series Merlot	12	60
Australia		
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

Tempus Two Silver Series	12	60
Sauvignon Blanc		
Australia		
Santa Christina Pinot Grigio	14	80
Delle Venezie		
Italy		
Twin Islands Sauvignon Blanc	15	85
New Zealand		
Lindeman's Bin 65 Chardonnay	16	92
Australia		
Rosemount Blends Traminer		98
Riesling		
Australia		
Villa Maria Private Bin		115
Sauvignon Blanc		
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	jug	tower
Tiger	10	14	50	99
Kirin	11	15		119
Erdinger	12	16		105
Guinness	12	16		

BOTTLED

	btl	bkt of 5
Tiger (325ml)	12	43
Corona (335ml)	13	45
Heineken (325ml)	13	45
Kingfisher (650ml)	17	

GULLY SPECIALS

ALCOHOLIC

Gully Signature Margarita	
Masala Margarita	
Qutub Minar	
Indian-spiced Negroni	
Hawa Mahal	
Tandoori Smoked Old-Fashioned	
Little Chennai	
Kaya Butter Whisky Sour	

NON-ALCOHOLIC

Mango Lassi	
Roohafza Shaarbhat	
Rose Cooler	
Puducherry	
Tamarind Mint Spritz	
Lakshmanbhog	
Mango Ginger Cooler	

SPIRITS & PREMIUM BOTTLES

VODKA

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

TEQUILA

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

COGNAC

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

RUM

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

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

GIN

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

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		12
Spiced Indian Lemonade		
Jaisalmer		12
Spiced Ginger Lemonade		
Prem Mandir		15
Pineapple & Cardamom Cooler		

CLASSICS

Virgin Mojito	
Shirley Temple	
Virgin Pina Colada	
Blue Lagoon	
Sunrise	

DRINKS & JUICES

CHILLED JUICES

Apple	
Pineapple	
Mango	

FRESH JUICES

Coconut Orange Watermelon	
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SOFT DRINKS

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

SLUSHIES

Spiced Mango & Mint Slushie	
Rose & Lychee Slushie	

SPECIALS

Masala Chaas	
Sweet/Salt Lassi	
Spicy Guava	

COFFEE & TEA

COFFEE

Espresso		4.5
Double Espresso		5
Americano Long Black		7
Latte  Cappuccino 		7
Flat White 		
Mocha 		

* add syrup (+\$1) or ice (+\$1)

* oat/soy milk (+\$1)

TEA

Black Tea Chamomile		7
Earl Grey English Breakfast		
Jasmine Green Tea Peppermint		
Rose Vanilla		
	cup	pot
Saffron Masala Chai 	6	10



SCAN FOR
NUTRITION INFO



Nutri-Grade is based
on default preparation

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