

Vegetarian Starters

Entree served with chutney. GF - Gluten Free V - vegan

Vegetable platter	22.00
2 veg samosa, 2 onion bhaji, 2 gobi pakora, 2 eggplant fritters	
Gobi pakra (6pcs) GF-vegan / Eggplant fritters (6pcs) GF-vegan	11.50
North Indians' favorite fresh cauliflower or eggplant marinated in a spicy gram flour batter and fried till crispy	
Vegetable samosa (2pcs) (no GF)	9.50
Pastries made by our chefs are filled with moderately spiced potato & peas	
Onion bhaji (4pcs) GF vegan	9.50
Crispy fresh onion balls are mixed with gram flour and spices and fried	
Chaat samosa (2 Pcs) veg or meat (no GF)	12.00
Chat, mashed samosas with sweet-sour spicy chutney, yogurt and fresh onions	

Non-veg And Seafood Starters

All entrée served with chutney GF - Gluten Free

Guru mix platter	32.00
2 lamb chops, 2 chicken tikka, 2 prawns., 2 pcs veg samosa, 2 onion bhajis	
Meat samosa (2pcs) or (mix samosa 1 pc each) (no GF)	11.00
Pastries made by our chefs are filled with moderately spiced lamb mince & peas	
Afgani chicken tikka GF	(4pcs 16.00 / 6 pcs 22.00)
Chicken fillets are marinated overnight with yogurt, saffron and mild spices, and roasted in a charcoal tandoor	
Tandoori chicken GF	(half 4pcs 19.00) (full 8pcs 34.00)
Bone-in chicken marinated overnight in yogurt and chef's special spices and then roasted in a charcoal tandoor	
Lamb chops GF	(4pcs 27.00) (6pcs 40.00)
Lamb chops marinated overnight with spices selected by the chef, and cooked fresh in tandoori	
Garlic prawns (Mild) or chilli garlic prawns (Hot) (6pcs) GF	22.00
Garlic prawns cooked, butter, cream, black pepper and fresh coriander (mild), or chilli garlic prawns, cooked with fresh green bell pepper, chilli and spicy sauce (hot)	

Guru Speciality Curries (Gluten Free)

Low fat local Lamb & goat gluten and msg free, advise us your spice level med/ hot mild/ serves 750 ML box

Royal goat curry (Med-Hot) GF	23.00
Chef's Favorite tender boned goat cooked with fresh caramelized onions, tomatoes, cloves and cardamom	
Lamb shank curry (Med-Hot) GF	23.00
Lamb shank on the bone is slowly cooked with onions, tomatoes and whole spices	
Lamb pasanda (Mild) GF	23.00
Tender lamb cooked slowly with rich tomato, cashew, cream, butter	
Malai prawns (Mild) GF	24.50
Prawns are cooked in mild spices, cashews, and a creamy sauce	
Fish and prawn curry (Med-Hot) GF	24.50
Fish and prawns are cooked in onion, tomato sauce with spices	
Chicken nawabi (Med-Hot) GF	22.00
Chicken cooked with fried onions, mint, yogurt, cream, cashews	
Chicken do pyaza (Med-Hot) GF	22.00
Tender chicken cooked with authentic spices and chunks of onion	

Chicken Main Curries (Gluten Free)

All dishes gluten and msg free, advise us your spice level med/mild/hot) Serves 750 ML box

Butter chicken (Mild-Med) GF	22.00
Charcoal - roasted chicken traditionally cooked with mild spices, cashews, butter and creamy tomato sauce	
Chicken tikka masala (Med-Hot) GF	22.00
Roasted chicken cubes cooked with capsicum, onion and masala sauce.	
Chicken lababdar (Med-Hot) GF	22.00
Chicken cooked with spicy tomatoes, cashews, onions in a thick gravy with tangy flavour.	
Chicken korma (Mild) GF	22.00
Tender chicken cooked with cashew, cream and mild spices	
Mango chicken (Mild) GF	22.00
Tender chicken cooked with mango pulp, cashew, cream and mild spices	
Chicken saag (Med-Hot) GF	22.00
Traditional North Indian dish chicken cooked with spinach, ginger, garlic and masala	
Chicken jalfrezi (Med-Hot) GF	22.00
Tender chicken cooked with carrots, onions, bell peppers and fresh tomato onion sauce	
Chicken madras (Med-Hot) GF	22.00
Traditional South Indian curry made with coconut, mustard seeds and curry leaves	
Chicken vindaloo (Very-Hot) GF	22.00
Tender chicken cooked with hot chillies, vinegar and spices (very spicy)	
Chicken chettinadu (Med-Hot) GF	22.00
South Tamil dish, chicken cooked with dried coconut, crushed black pepper, curry leaves and freshly ground spices	

Lamb & Goat Curries (Gluten Free)

We use the best parts of the lamb without any fat. All the meat comes from local butchers in WA.

Lamb saag (Med) GF or goat saag (Med) GF	23.00
North Indian dish, boneless lamb, or goat with bone cooked with authentic spices and spinach	
Lamb madras (Med-Hot) GF or goat madras (Med-Hot) GF	23.00
Boneless lamb or Goat on the bones cooked with whole & ground spices, curry leaves dry coconuts	
Lamb Bhuna (Med) GF or goat bhuna (Med) GF	23.00
The tender meat is cooked with ghee, onions, tomatoes, spices and a delicious thick curry	
Lamb Vindloo (Hot) GF or goat vindaloo (Hot) GF	23.00
Tender lamb, or goat cooked with hot chillies, vinegar and spices (very spicy)	
Lamb rogan josh (Med-Hot) GF	23.00
Delicious lamb dish from Kashmir, tender lamb meat cooked with whole and ground spices	
Lamb korma (Mild) GF	23.00
Mildly spiced, tender lamb cooked with cashews, cream and green cardamom	
Mango lamb (Mild) GF	23.00
Tender, mildly spiced lamb cooked in mango pulp with cashews and cream	
Lamb jalfrezi (Med-Hot) GF	23.00
Lamb cooked with healthy carrot, green & red capsicum herbs spicy sauce	

Seafood Curries (Gluten Free)

All curry GF & MSG free, advise us your spice level med/mild/hot. Serves 750 ML box

Fish or Prawns malabari curry (Med-Hot) GF	24.50
Coconut-flavored Snapper, fish or prawns curry cooked with spices, tamarind, fresh curry leaves, and mustard seeds	
Prawn jalfrezi (Med-Hot) GF	24.50
Prawns cooked in fresh julian capsicum, tomato, onion and masala sauce	
Prawns Do pyaza (Med-Hot) GF	24.50
Prawns cooked with authentic spices and chunks of onion	

Vegetarian & Vegan Curries (Gluten Free)

All curry GF & MSG free, advise us your spice level med/mild/hot V-vegan Serves 750 ML box

Paneer makhani (Med-Hot) GF (not vgn)	21.00
Ricotta cheese cooked in creamy, tomato cashew-based gravy famous new Delhi dish	
Palak paneer (Med-Hot) GF (not vgn)	21.00
Ricotta cheese cooked with spinach and spices popular north India dish	
Paneer butter masala (Med-Hot) GF (not vgn)	21.00
Ricotta cheese slowly cooked in cashew nuts, almond creamy spicy masala sauce	
Paneer korma (Mild) GF (not vgn)	21.00
Ricotta cheese cooked with cashew paste, cream and flavoured with fenugreek	
Malai kofta (Mild) GF (not vgn)	21.00
Delicious cottage cheese dumpling cooked in rich cashew nut and creamy sauce	
Vegetable korma (Mild) GF (vgn on request)	20.50
Fresh mixed vegetable cooked with mild spices, cashew nut, creamy sauce	
Mushroom matter (Med) GF (vgn on request)	19.00
Fresh button mushroom & Pease cooked with onion, cashew, tomato spices	
Mix vegetable curry (Med) GF (vegan)	17.50
Fresh seasonal mix vegetable cooked home style in tomato and onion gravy	
Baigan masala (Med-Hot) GF (vgn on request)	17.50
Fresh eggplant cooked with onion, tomato herbs, potato and spices	
Aloo gobi or gobi matter (Med-Hot) GF (vgn on request)	17.50
Cauliflower with potato OR cauliflower with peas cooked onion and tomato sauces	
Chana masala (Med-Hot) GF (vgn on request)	17.00
Chick peas cooked with thick tomato onion and spices sauce	
Bhindi do pyaza (Med) GF (vgn on request)	17.50
Cut ladyfinger's stir fry cooked with two verity onion, tomato and authentic spices	
Dal makhani (Med) GF (vgn on request)	17.50
Indian favourite, black lentils cooked with spices, butter and cream	
Dal tadka or saag dal (Med) GF (vgn on request)	17.50
Healthy Yellow lentils tempered with cumin. Or (yellow lentils with fresh spinach and mild spices	
Saag aloo (Med) GF (vgn on request)	17.50
Traditional style potato with spinach curry cooked in onion, tomato & spices	
Bombay potato GF (vegan)	17.00
Potato's cooked in curry leaf's, mustard seed, and tangy masala sauce	
Jeera aloo (Med) GF (vgn on request)	17.00
Potatoes tossed with cumin seeds ground spices semi dry gravy	

Biryani GF

(Chicken /Lamb /Goat, 22) (Prawn 24) (Vegetable 19)

Hyderabadi style biryani rice cooked with choice of chicken/meat /seafood/ vegetables serves with raita)

Rice & Pulao GF

all rice & pulao serves 750 ML BOX

Plain rice GF V	6.00
Saffron rice GF large	7.00
Spices flavoured Rice cooked with clarify butter & saffron a mild spicy	
Jeera rice GF - V large	7.50
Cumin is healthy nutrition. Rice stir fry with popping cumin seeds Fresh onion and fresh coriander	
Peas pulao GF large	7.50
Rice stir fry with turmeric, cumin, green Pease and spices	
Kashmiri pulao GF large	7.50
Sweet rice stir fry with clarified butter cream & roasted cashew, nuts	

Breads From Clay Tandoor

all breads cook fresh on order and contain gluten and dairy
No YEAST use

Mixed bread basket	18.00
(Four different bread keema, cheese, garlic, plain served with raita)	
Plain naan	4.50
Garlic naan / Butter naan	5.00
Cheese naan	6.50
Chilli garlic cheese naan	7.00
The bread is stuffed with shredded cheese, green chillies and garlic	
Kashmiri naan	6.50
Stuffed with a mixture of dry fruits, coconut and cherries	
Chicken kulcha	5.50
Bread stuffed with chicken, onion, green chilli. Cheese fresh coriander and spices	
Keema naan	6.50
Stuffed with spicy lamb mince	
Potato naan (stuffed with spicy potato)	5.00
Paratha	5.00
A flaky wholemeal bread (V- on request)	
Roti	4.50

CONDIMENTS & SIDES

Chutnet's dip	12.00
(Mix pickle, Mint, mango and tamarind chutney, with pappadam 4pcs)	
Kuchumber salad	5.00
(Fresh diced mixture of cucumber, tomato, carrot, red onion)	
Pappdums bag	(4pc-3) (6pc-5) (8pcs-7) (10pcs-9)
Fresh chopped green chilli	1.50
Raita	6.00
Mix pickel / mango chutney / tamarind chutney	4.00

Desserts & Drinks

Pistacho kulfi / Mango kulfi GF	5.00
Indian ice-cream made by our chef. (Contains Nuts)	
Mango lassi	7.00
Lemon lime bitter	4.00
Pepsi, Coke, Coke Zero Sugar, Fanta, Sprite, Diet Coke	4.00
Sparkling water	5.00

Guru Takeaway Special (Value Packs)

All curries are Gluten Free and serves in 750 ml.
Tell us your spice level (med/mild/hot)

Guru family pack	97.00
Choose two Entrees-(4 Veg, or 4 meat, or mix, 2 each, Samosa) (4 chicken tikka or 4 tandoori chicken, chutney)	
(Choose any two curries from the menu, choosing seafood will cost you an extra \$5). with 2 Rice, Plain/Saffron, 2 Naan, Garlic /Plain. Salad, Raita, 4 Papadum	
Guru couple pack	70.00
(Choose ONE Entrée -(2 veg or 2 meat or mix 1 each samosa) with 2 onion bhaji & chutney)	
(Choose any two curries from the menu, choosing seafood will cost you an extra \$5). with 1 Rice, Plain/Saffron, 2 Naan, Garlic /Plain, Raita, 2 Papadum.	
Guru single pack	34.00
(Choose any one curry from the menu, choosing seafood will cost you an extra \$5). with 1 Rice, Plain/Saffron, 1 Naan, Garlic /Plain, Raita, 2 Papadum. (Add entree 4 onion bhaji or samosa 2 pcs meat, or veg \$9 extra)	
Lamb shank curry pack	34.00
Lamb shank on bone slowly cooked with fresh tomato, onion, ginger garlic whole spices. Serves with 1 rice, 1 naan, . Raita, 2 pcs pappadum (Add entree 4 onion bhaji or samosa 2 pcs meat, or veg \$9 extra)	

All Curries Are Homemade
And Gluten-free

We Serve Local Meat &
Free-range Chicken.

(This Menu Updated 9th
April 2025)

Scan here for website order



Like us -Google, Facebook, Instagram Visit our website for more menu items.



BYO - \$3 PP

TAKEAWAY MENU

Call- (08) 9317 1991

Open 5 pm - late **Closed Tuesday**

GURU DINE-IN SPECIAL

Guru Veg. Dinner - 38 PP
Guru Couple Dinner - 40 pp
Guru Set Banquet - 45 pp
Minimum Order 4 or more
Own Choice Banquet - 50 PP
Minimum Order 4 or more

GURU TAKE AWAY SPECIAL

Guru Family Pack - 97
Guru Couple Pack - 70
Guru Single Pack - 34
Lamb Shank pack - 34
Details on the last page

Delivery neighbourhood suburbs
(Min-\$50+ delivery fee)

We recommend ordering and booking online from our website

www.guruspices.com.au

Scan here for website order



NOTE - All curries are homemade- GF-Gluten-free. MSG free, Peanut free. Authentic Indian food contains nuts, dairy, spices and various ingredients. "Please inform us if you have any allergies". Please take care of your takeaway food bag when bringing it home, the restaurant will not be responsible for any damage outside the door. Price is subject to change without notice.

(This Menu Updated 9th April 2025)