

## VEGETARIAN AND VEGAN CURRIES

All gluten and msg free, advise us your spice level med/mild/hot and V-VEGAN

<b>Paneer Makhani (Med-hot) GF (Not Vegan)</b>	<b>21.50</b>
Ricotta Cheese Cooked In Creamy Onion, Tomato Casew -based Gravy Famous New Delhi Dish.	
<b>Palak Paneer (Med-hot) GF (Not Vegan)</b>	<b>21.50</b>
Ricotta Cheese Cooked With Spinach And Spices Popular North India Dish.	
<b>Paneer Butter Masala (Med-hot) GF (Not Vegan)</b>	<b>21.50</b>
Ricotta Cheese Slowly Cooked In Cashew Nuts, Almond Creamy Spicy Masala Sauce.	
<b>Paneer Korma (Mild) GF (Not Vegan)</b>	<b>21.50</b>
Ricotta Cheese Cooked With Cashew Paste, Cream and Flavoured With Fenugreek.	
<b>Malai Kofta (Mild) GF (Not Vegan)</b>	<b>20.50</b>
Delicious Cottage Cheese Dumpling Cooked In Rich Cashew Nut And Creamy Sauce.	
<b>Mushroom Matter (Med) GF (V on request)</b>	<b>20.90</b>
Fresh button mushroom & Peas cooked with onion, cashew sauce spices and herbs.	
<b>Mix vegetable curry (med) GF (Vegan)</b>	<b>19.90</b>
Fresh seasonal mix vegetable cooked home style in tomato and onion gravy.	
<b>Baigan Masala (Med-hot) GF (V on request)</b>	<b>19.90</b>
Fresh eggplant cooked with onion, tomato herbs, potato & spices.	
<b>Vegetable Korma (Mild) GF (V on request)</b>	<b>20.90</b>
Fresh mixed vegetable cooked with mild spices, cashew nut, creamy sauce.	
<b>Aloo Gobi / Gobi Matter (Med-hot ) GF (V On Request)</b>	<b>19.90</b>
Cauliflower With Potato Or Cauliflower with Peas Cooked Onion and Tomato Sauces.	
<b>Chana Masala (Med-hot) GF (V On Request)</b>	<b>19.90</b>
Chick Peas Cooked With Thick Tomato Onion & Spices Sauce.	
<b>Bhindi do pyaza (Med) GF (V On Request)</b>	<b>19.90</b>
Cut Ladyfingers Stir Fry Cooked With Two Variety Onion, Tomato And Authentic Spices.	
<b>Dal Makhani (Med) GF (V On Request)</b>	<b>19.90</b>
Indian Favourite, Black Lentils Cooked With Spices, Butter & Cream.	
<b>Dal Tadka Or Saag Dal (Med) GF. (V On Request)</b>	<b>19.90</b>
Healthy Yellow Lentil Tempered With Cumin Or (Saag Dal With Fresh Spinach Leaves) And Mild Spices.	
<b>Saag Aloo (Med) GF. (V On Request)</b>	<b>19.90</b>
Traditional Style Potato with Spinach Curry Cooked In Onion, Tomato & Spices.	
<b>Bombay Potato (Med) GF (V On Request)</b>	<b>19.90</b>
Potato's Cooked In Curry Leaf's, Mustard Seed & Tangy Masala Sauce.	
<b>Jeera Aloo (Med) GF (V On Request)</b>	<b>19.90</b>
Potatoes Tossed With Cumin Seeds Ground Spices Semi Dry Gravy	

## KIDS MEAL CURRY& RICE

24

Please Advise Us For Any Allergies To Change Dish

Kids choose one mild dish - butter chicken OR mango chicken /lamb korma OR mango lamb /vegetable korma (combination of half rice and half curry with soft drink

## BIRYANIS (GF)

(Chicken /Lamb /Goat 23) (Prawn 24) (Vegetable 20)  
Hyderabad style biryani rice cooked with choice of chicken/meat /seafood/vegetables serves with raita)

## RICE AND PULAO (GF)

All rice & pulao serves 2 guests

<b>Plain Rice Gf- V</b>	<b>Large 7</b>
<b>Saffron Rice Gf (Not V)</b>	<b>Large 7</b>
Mild Spices flavoured Rice cooked with clarify butter & saffron.	
<b>Jeera Rice Gf- V</b>	<b>Large 7</b>
cumin is healthy nutrition. Rice stir fry with popping cumin seeds. Fresh onion and fresh coriander.	
<b>Peas Pulao Gf - V</b>	<b>Large 7</b>
Rice stir fry with turmeric, cumin, green Pease and spices.	
<b>Kashmiri Pulao Gf (Not V)</b>	<b>Large 7</b>
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

<b>Chicken Kulcha</b>	<b>5.50</b>
Bread Stuffed with Chicken, Onion, Green Chilli. Cheese Fresh Coriander & Spices.	
<b>Mixed Bread Basket</b>	<b>19</b>
(4 Different Bread Keema, Cheese, Garlic, Plain Served with Raita)	
<b>Plain Naan</b>	<b>4.50</b>
<b>Garlic Naan/ Butter Naan</b>	<b>5.00</b>
<b>Potato Naan (Stuffed With Spicy Potato)</b>	<b>5.00</b>
<b>Cheese Naan</b>	<b>6.00</b>
Freshly Baked Stuffed Cheddar Cheese Bread.	
<b>Chilli Garlic Cheese Naan</b>	<b>6.00</b>
Bread Stuff With Green Chilli &cheddar Cheese Topped With Garlic.	
<b>Kashmiri Naan</b>	<b>6.00</b>
Stuffed With Dried Fruits & Glazed Cherries & Coconut.	
<b>Keema Naan</b> Stuffed With Spicy Lamb Mince.	<b>6.00</b>
<b>Paratha</b> Flaky Wholemeal Bread (V- On Request)	<b>5.00</b>
<b>Roti</b> Whole Meal Flour Bread (V-on Request)	<b>4.50</b>

## CONDIMENTS & SIDES

<b>Chutnet's Dip</b>	<b>13</b>
(Mix Pickle, Mint, Mango & Tamarind Chutney With Pappadum 4pcs)	
<b>Kuchumber Salad</b>	<b>5</b>
(Fresh Diced Mixture Of Cucumber, Tomato, Carrot, Red Onion Mild Spices)	
<b>Pappdums Basket</b>	<b>(4pc-3) (6pc-5) (8pcs-7) (10pcs-9)</b>
<b>Fresh Chopped Green Chilli</b>	<b>2</b>
<b>Raita</b>	<b>5.90</b>
<b>Mix Pickel/ Mango Chutney /tamarind Chutney</b>	<b>4</b>

## DESSERTS & INDIAN TEA

<b>Indian Masala Tea</b>	<b>5.90</b>
Indian tea boiled with cardamom, cinnamon ginger and milk & Sugar.	
<b>Pistachio kulfi / Mango kulfi GF</b>	<b>5</b>
Indian ice-cream made by our chef. (contains Nuts)	

## COLD BEVERAGES

<b>Mango lassi</b>	<b>6.90</b>
<b>Lemon lime bitter</b>	<b>4.90</b>
<b>Pepsi, Coke, Coke Zero Sugar, Fanta, Sprite, Diet Coke</b>	<b>4.90</b>
<b>Sparkling water</b>	<b>4.90</b>



BYO - WINE & BEER \$3PP  
DINE IN | TAKEAWAY | DELIVERY

# Dine-In Menu

(08) 9317 1991

Open 6 days 5 PM - 9 PM  
Closed Tuesday

We serve Local meat and  
free-range chicken

All curries are Homemade and  
Gluten-Free

Authentic Indian food contains nuts,  
dairy, "spices& different ingredients.

"Please notify us if you have any  
allergies"

price subject to change without notice.

(GF-GLUTEN FREE) (V-VEGAN )

(MSG- MONOSODIUM GLUTAMATE FREE, NO USE PEANUTS)

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This menu updated 8th April 2023

## GURU DINNER

### GURU VEGETARIAN DINNER 35 PER PERSON (minimum order 2 or more)

Entrée choose any two -onion bhaji, veg, samosa, egg plant fritters with pappadums & chutney,

Choose any two vegetarian curries from menuh.

With rice, naan, raita, salad, pickle.

### GURU COUPLE DINNER 37 PER PERSON (Minimum order 2 or more)

Entrée choose two-Tandoori chicken, veg samosa, meat samosa, onion bhaji, with pappadums & chutney,

Choose TWO curries from menu- CHICKEN/ LAMB/GOAT/VEG OR DAL (Upgrade to SEAFOOD \$5 extra) with rice, naan, raita, salad, pickle.

Minimum order 2 or more, Prices are per person.

Note-no vouchers and discount offer will be accepted on guru dinner and guru set banquet.

## GURU SET BANQUET

**GURU SET BANQUET**  
Set menu and Banquets are the different dishes a complete meal from menu including varieties of en-trée, condiments and sides. All you can eat one fixed amount.

### GURU SET BANQUET 42 PER PERSON (Minimum order 4 or more)

Entrée set-tandoori chicken, onion bhaji, Gobi pako-ra. with pappadum & chutney.

Choose any four curries from menu CHICKEN /LAMB/GOAT/VEG OR DAL

(Upgrade to SEAFOOD \$5 extra) With rice, naan garlic and plain, raita salad. pickle.

### OWN CHOICE BANQUET 47 per person (Minimum order 4 or more)

Entrée Set-lamb chops, garlic prawns, onion bhaji with pappadums & chutney. choose any four curries from menu - CHICK-EN/LAMB/GOAT/SEAFOOD/ VEG OR DAL With garlic and plain naan, Rice. raita, salad, pickle.

Minimum order 4 or more, Prices are per person

The set banquet entrée will be served one piece each per person as items mention.  
The banquet curries can refill on request.

## NON-VEGETARIAN & SEAFOOD STARTERS

All entrée served with chutney. GF-gluten free

### Guru Mix platter GF 32.00

2pcs lamb chops, 2pcs chicken tikka, 2pcs prawns, 2pcs veg samosa(NOT GF & VF), 2pcs onion bhaji.

**Meat samosa (2) OR mix samosa (1 each) (Not GF & VF) 12**  
Our Chef's home-made triangular pastry filled medium spicy lamb mince & Peas.

**Afghani Chicken tikka GF (4pcs-16) (6pcs- 22)**  
chicken fillets marinated overnight with yogurt saffron and mild spiced, roasted in a charcoal tandoor.

**Tandoori chicken GF (half 4pcs- 20) full (8pcs-35)**  
Chicken on bone marinated overnight with chefs' special spices and roast in charcoal tandoor

**Lamb chops GF (4pcs-24) (6pcs-36)**  
Tandoor roasted lamb chops with selected tandoori masala marinated overnight.

**Garlic prawns (6pcs) Gf 21**  
Pan toasted prawns cooked with butter, cream and black paper fresh coriander (mild)

**Chilli Garlic prawns (6pcs) GF 21**  
Sauteed prawns with fresh green capsicum, chilies and garlic.

## GURU SPECIALITY CURRIES

Low fat Lamb & goat gluten and msg free, advise us your spice level med/mild/hot

**Royal Goat curry (med-hot) GF 24.50**  
chef's favourite tender goat on bone cooked in fresh caramelized onion, tomato. cloves, cardamom.

**Lamb shank curry (med-hot) GF 30**  
lamb shank on bone slowly cooked with onion tomato and whole spices (Serves with naan and rice complete meal for one person).

**Lamb pasanda (mild) GF 24.50**  
tender lamb cooked slowly with rich tomato, cashew, cream, butter.

**Malai prawn (mild) GF 24.50**  
Prawns cooked in mildly spiced\* buttery and creamy sauce with cashew nut paste.

**Fish and prawn curry (med-hot) GF 24.50**  
A great combination fish & prawns cooked home style sauce.

**Chicken Nawabi (med-hot) GF 24.50**  
Delicacies from royal families in India cooked with fried onion, mint, yogurt, cream, cashews.

**Chicken do pyaza (Med-hot) GF 24.50**  
This delicious aromatic chicken cooked with two variety onion, and authentic spices.

## CHICKEN MAIN CURRIES

All dishes gluten and msg free, advise us your spice level med/mild/hot

**Butter chicken (mild/med) GF 24.50**  
Our traditional dish, charcoal roasted chicken authentically cooked in cashew, rich cream buttery tomato sauce.

**Chicken tikka masala (med-hot) GF 24.50**  
Roasted chicken cubes cooked with capsicum, onion & masala sauce.

**Chicken lababdar (med-mild) GF 24.50**  
Traditional Mughlai dish Chicken cooked in spicy thick sauce of onion, tomato, cashew, cream and spices.

**Chicken korma (mild/med)GF 24.50**  
Tender chicken curry cooked with cashew nuts spices and cream.

**Mango chicken (mild/med) GF 24.50**  
Tender chicken curry cooked with mango pulp, cream, thickened with cashew paste.

**Chicken saag(med-hot) GF 24.50**  
Traditional north India dish Chicken cooked with (SAAG-spinach) & garam masala

**Chicken jalfrezi / Chicken Vegetable (med-hot) GF 24.50**  
Chicken cooked with Julian carrot, onion capsicum in fresh tomato onion sauce

**Chicken madras (med- hot) GF 24.50**  
Traditional south Indian curry flavoured with coconut, mustard seed curry leaves.

**Chicken vindaloo (Hot) GF 24.50**  
Hot chicken curry with potato cooked in vinegar and hot spices. (Very Hot )

**Chicken chattrnadu (med- hot) GF 24.50**  
South India tamilnadu style hot curry cooked with dry coconut, crushed black paper and freshly ground spices.

## LAMB AND GOAT CURRIES

(We use best part of lamb no fat, local Lamb & goat, GF& MSG free, advise us spice level med/mild/hot)

**Lamb Saag / Goat Saag (Med) GF 24.50**  
North India dish Boneless lamb or goat on bone cooked with (SAAG-spinach), flavoured with garam masala

**Lamb Madras / Goat Madras (Med-hot) GF 24.50**  
Boneless lamb or Goat on the bones cooked with whole & ground spices, curry leaves dry coconuts.

**Lamb Bhuna / Goat Bhuna (Med) GF 24.50**  
'Bhuna' means to brown. In India we often brown the meat with the roasted spices and masala with fresh onion tomatoes

**Lamb Vindloo (Hot) Gf / Goat Vindaloo (Hot) GF 24.50**  
Lamb bonless or Goat on bones cooked with hot spicy smoked chillies and vinegar (VERY HOT)

**Lamb Rogan Josh (Med-hot) GF 24.50**  
Lamb delicacy from Kashmir, tender lamb cooked with whole and ground spices

**Lamb Korma (Mild) GF 24.50**  
Mildly spiced Tender lamb cooked with cashew nut, cream and green cardamom.

**Mango Lamb (Mild) GF 24.50**  
Tender lamb cooked in mango pulp with cashew nut & cream.

**Lamb Jalfrezi (Med-hot) GF 24.50**  
Healthy lamb cooked with carrot, green & red capsicum herbs spicy sauce.

## SEAFOOD MAIN CURRIES

All curry GF & MSG free, advise us your spice level med/mild/hot. Serves 650MLbox

**Fish Or Prawn Malabari Curry (med-hot) GF 24.90**  
Snapper fish OR prawns a delicious spicy coconut creamy curry flavoured of fresh curry leaves, mustered seed and tamarind .

**Fish Or Prawn Masala (med-hot) GF 24.90**  
Fish Or Prwan Cooked With Ginger Garlic Diced Capsicum And Onion Tomato, Spicy Masala.

**Prawn Jalfeizi (med-hot) GF 24.90**  
Prawns Cooked In Julienne Capsicum, Tomato. Onion And Masala Sauce.

**Prawn do pyaza (med) GF 24.90**  
Prawns Cooked With Cooked With Two Variety Onion and Ground Spices.

## VEGETARIAN STARTERS

Entrée served with chutney. GF-gluten free V-vegan)

**Vegetable platter 24**  
(2pcs veg samosa (not gf & vf), 2pcs onion bhaji, 2pcs Gobi pakora, 2pcs eggplant fritters)

**Eggplant fritters (6) GF V 13.90**  
North Indian favourites Deep fried eggplant fritters coated with chickpea flour and tangy Indian spice mix.

**Vegetable Samosa (2pcs) (Not GF & VF) 10.90**  
Our Chef's home-made triangular shaped pastry filled with medium spiced potato & Peas

**Onion bhaji (4) GF, V 10.90**  
Crispy fresh onion ball mixed with chickpeas flour and coriander seed, chilly flaks and spices.

**GOBI PAKRA (6) GF. VEGAN 13.90**  
North Indian favourites fresh cauliflower, marinated in spicy gram flour battered and fry till crispy

**CHAAT - Veg samosa (2 pcs) / Meat Samosa (2pcs) (Not GF & VF) 14**  
Chaat North Indian favourite street stall fast food samosa mashed with spiry tangy, sauce of mint tamarind, yogurt fresh tomato onion, some street in Delhi called "Chaat Wali Gali



<b>Chana Masala (Med-hot) GF. (V on Request)</b>	<b>16.00</b>
Chick Peas Cooked With Thick Tomato Onion And Spices Sauce.	
<b>Bhindi do pyaza (Med) GF. (V on Request)</b>	<b>16.50</b>
Cut Ladyfingers Stir Fry Cooked With Two Variety Onion, Tomato And Authentic Spices.	
<b>Dal Makhani (Med) GF. (V on Request)</b>	<b>17.50</b>
Indian Favourite, Black Lentils Cooked With Spices, Butter and Cream.	
<b>Dal Tadka Or Saag Dal (Med) GF. (V on Request)</b>	<b>17.00</b>
Healthy Yellow Lentil Tempered With Cumin Or (Saag Dal With Fresh Spinach Leaves) And Mild Spices.	
<b>Saag Aloo (Med) GF. (V on Request)</b>	<b>17.00</b>
Traditional Style Potato with Spinach Curry Cooked In Onion, Tomato & Spices.	
<b>Bombay Potato (Med) GF (V on Request)</b>	<b>16.00</b>
Potato's Cooked In Curry Leaf's, Mustard Seed and Tangy Masala Sauce.	
<b>Jeera Aloo (Med) GF (V on Request)</b>	<b>15.00</b>
Potatoes Tossed With Cumin Seeds Ground Spices Semi Dry Gravy	

**KIDS MEAL CURRY & RICE** **20**  
 Please advise us for any allergies to change dish  
 choose one mild dish - CHICKEN/LAMB//VEG. (Combination of half rice and half curry with soft drink)

**BIRYANI (GF)**

**(Chicken / Lamb / Goat 21) (Prawn 24) (Vegetable 18)**  
 Hyderabad Style Biryani Rice Cooked With Choice Of Chicken/meat /seafood/vegetables Serves With Raita)

**RICE AND PULAO (GF)**

All Rice & Pulao serves 750 ML BOX

<b>Plain Rice Gf- V</b>	<b>Large 6</b>
<b>Saffron Rice Gf (Not V)</b>	<b>Large 7</b>
Spices flavoured Rice cooked with clarify butter & saffron a mild spicy	
<b>Jeera Rice Gf- V</b>	<b>Large 7</b>
Cumin is healthy nutrition. Rice stir fry with popping cumin seeds. Fresh onion and fresh coriander.	
<b>Peas Pulao Gf -v</b>	<b>Large 7</b>
Rice stir fry with turmeric, cumin, green Pease and spices.	
<b>Kashmiri Pulao Gf (Not V)</b>	<b>Large 7</b>
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

<b>Chicken Kulcha</b>	<b>5.50</b>
Bread Stuffed with Chicken, Onion, Green Chilli. Cheese Fresh Coriander & Spices.	
<b>Mixed Bread Basket</b>	<b>15.00</b>
(Four Different Bread Keema, Cheese, Garlic, Plain Served With Raita)	
<b>Plain Naan</b>	<b>4.50</b>
<b>Garlic Naan/ Butter Naan</b>	<b>4.90</b>
<b>Potato Naan (Stuffed With Spicy Potato)</b>	<b>4.90</b>
<b>Cheese Naan</b> Freshly Baked Stuffed Cheddar Cheese Bread.	<b>5.90</b>
<b>Chilli Garlic Cheese Naan</b>	<b>5.90</b>
Bread Stuff With Green Chilli Scheddar Cheese Topped With Garlic.	
<b>Kashmiri Naan</b> Stuffed With Dried Fruits & Glazed Cherries & Coconut.	<b>5.90</b>
<b>Keema Naan</b> Stuffed With Spicy Lamb Mince.	<b>5.90</b>
<b>Paratha</b> Flaky Wholemeal Bread (V- On Request)	<b>4.90</b>
<b>Roti</b> Whole Meal Flour Bread (V-on Request)	<b>4.50</b>

**CONDIMENTS & SIDES**

<b>Chutnet's Dip</b>	<b>12</b>
(Mix Pickle, Mint, Mango & Tamarind Chutney With Pappadum 4pcs)	
<b>Kuchumber Salad</b>	<b>5</b>
(Fresh Diced Mixture Of Cucumber, Tomato, Carrot, Red Onion Mild Spices)	
<b>Pappdums Bag (4pc-3) (6pc-5) (8pcs-7) (10pcs-9)</b>	<b>1.50</b>
<b>Fresh Chopped Green Chilli</b>	<b>1.50</b>
<b>Raita</b>	<b>6.00</b>
<b>Mix Pickel/ Mango Chutney /tamarind Chutney</b>	<b>3.90</b>

**DESSERTS & DRINKS**

<b>Pistachio kulfi / Mango kulfi GF</b>	<b>5</b>
Indian ice-cream made by our chef. (contains Nuts)	
<b>Mango lassi</b>	<b>7</b>
<b>Lemon lime bitter</b>	<b>3.90</b>
<b>Pepsi, Coke, Coke Zero Sugar, Fanta, Sprite, Diet Coke</b>	<b>3.90</b>
<b>Sparkling water</b>	<b>4.90</b>

**"GURU TAKEAWAY SPECIAL" (VALUE PACK)**

No offer will be accepted on special- All curry GF & MSG free, advise us your spice level med/mild/hot.

**Guru Family pack 90**

Choose TWO entrée-(4 Veg OR 4 meat OR Mix 2 each, samosa) (4 chicken tikka. OR 4 Tandoori chicken) with 2 chutneys.  
 (Choose any TWO curries from- CHICKEN/LAMB/GOAT/VEG. With 2 rice, plain/saffron, 2 naans, garlic or plain. Salad, raita, 4 pappadum. Serves in 750 ML box (upgrade to seafood mains curry \$5 extra)

**Guru Couple pack 67**

Choose ONE entrée-(2 veg OR 2 meat OR Mix 1 each samosa) with 2 onion bhaji & chutney.  
 (Choose any TWO curries from- CHICKEN/LAMB/GOAT/VEG. With 1 rice, plain/saffron, 2 naans, garlic or plain. raita, 2pappadum. Serves in 750ML box (upgrade to seafood mains curry \$5 extra)

**Guru Single pack 32**

Choose any ONE curry from: -CHICKEN/LAMB/GOAT/VEG. With 1 rice plain/saffron 1 naan, garlic or plain. Raita, 2 pcs pappadum. Serves in 750ML box (Add entrée 4 onion bhaji OR samosa 2 pcs meat OR veg \$8 extra) (upgrade to seafood mains curry \$5 extra)

**Lamb shank curry pack GF 32**

Lamb shank on bone slowly cooked with fresh tomato, onion, ginger garlic whole spices.  
 Serves With 1 rice plain/saffron, 1 naan, garlic or plain. Raita, 2 pcs pappadum (Add entrée 4 onion bhaji OR samosa 2 pcs meat, OR veg \$8 extra)



**WE SERVE LOCAL MEAT & FREE-RANGE CHICKEN.**



**BYO- WINE & BEER \$3 pp**  
**DINE IN | TAKEAWAY | DELIVERY**

**TAKEAWAY MENU**

**(08) 9317 1991 (RESEVATION 0434021494)**  
**88C moreing road Attadale WA 6156**

**Open 6 days 5 pm - Late | Closed Tuesday**

**GURU DINE-IN SPECIAL**

Guru Veg. Dinner - 35 PP  
 Guru couple dinner - 37 PP  
 Guru Set Banquet - 42 PP  
 Minimum order 4 OR more  
 Own Choice Banquet - 47 PP  
 Minimum order 4 OR more

**GURU TAKEAWAY SPECIAL**

Guru family pack 90  
 Guru couple pack 67  
 Guru single pack 32  
 Lamb shank pack 32  
 Details on the last page

We highly recommend online orders & bookings from website  
 To save in commissions

[www.guruspices.com.au](http://www.guruspices.com.au)

Scan here for website order



Delivery our neighbourhood suburbs (Min. 45 + Delivery fee)  
 (GF - GLUTEN FREE) (V - VEGAN FREE (MSG - MONOSODIUM GLUTADATE FREE, NO USE PEANUTS))

**All curries are Homemade and gluten- free**

Authentic Indian food contains nuts, dairy, spices & different ingredients.  
 "Please notify us if you have any allergies"  
 price subject to change without notice.

Like us & Follow us on



Visit our website for more & all menus  
 (This menu updated 8th April, 2023)

## VEGETARIAN STARTERS

Entrée served with chutney. GF-gluten free V-vegan)

- Vegetable platter** 21  
(2pcs veg samosa (not gf & vf), 2pcs onion bhaji, 2pcs Gobi pakora, 2pcs eggplant fritters)
- Gobi pakora (6) GF V / Eggplant fritters (6) GF V** 9.90  
North Indian favourites fresh cauliflower OR eggplant marinated in spicy gram flour battered and fry till crispy.
- Vegetable Samosa (2pcs) (not gf & vf)** 8.50  
Our Chef's home-made triangular shaped pastry filled with medium spiced potato & Peas
- Onion bhaji (4pcs) GF, V** 8.50  
Crispy fresh onion ball mixed with chickpeas flour & coriander seed, chilly flaks & spices.
- CHAAT - Veg samosa (2pcs) / Meat Samosa (2pcs) (Not GF & VF)** 12  
Chaat North Indian favourite street stall fast food samosa mashed with spiry tangy, sauce of mint tamarind, yogurt fresh tomato onion, some street in Delhi called "Chaat Wali Gali"

## NON-VEGETARIAN & SEAFOOD STARTERS

All entrée served with chutney GF- gluten Free

- Guru Mix platter GF** 30  
2pcs lamb chops, 2pcs chicken tikka, 2pcs prawns, 2pcs veg samosa (NOT GF & VF), 2pcs onion bhaji.
- Meat samosa (2) OR mix samosa (1 each) (Not GF & VF)** 9.90  
Our Chef's home-made triangular pastry filled medium spicy lamb mince & Peas.
- Afghani chicken tikka GF** (4pcs-14.50) (6pcs-20)  
Chicken fillets marinated overnight with yogurt saffron and mild spiced, roasted in a charcoal tandoor.
- Tandoori chicken GF** (half 4pcs-18) full (8pcs-32)  
Chicken on bone marinated overnight with chefs' special spices and roast in charcoal tandoor
- Lamb chops GF** (4pcs-24) (6pcs-36)  
Tandoor roasted lamb chops with selected tandoori masala marinated overnight.
- Garlic prawns (6pcs) GF** 21  
Pan toasted prawns cooked with butter, cream and black paper fresh coriander (mild)
- Chilli Garlic prawns (6pcs) GF** 21  
Sautéed prawns with fresh green capsicum, chillies and garlic.

## GURU SPECIALITY CURRIES

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

- Royal Goat curry (med-hot) GF** 21.50  
Chef's favourite tender goat on bone cooked in fresh caramelized onion, tomato, cloves, cardamom.
- Lamb shank curry (med-hot) GF** 21.50  
Lamb shank on bone slowly cooked with onion tomato & whole spices.
- Lamb pasanda (mild) GF** 21.50  
Tender lamb cooked slowly with rich tomato, cashew, cream, butter.
- Malai prawn (mild) GF** 24.00  
Prawns cooked in mildly spices cashew, batter creamy sauce

- Fish and prawn curry (med-hot) GF** 24.00  
A great combination fish & prawns cooked home style sauce.
- Chicken Nawabi (med-hot) GF** 20.50  
Delicacies from royal families in India cooked with fried onion, mint, yogurt, cream, cashews.
- Chicken do pyaza (med-hot) GF** 20.50  
This delicious aromatic chicken cooked with two variety onion, and authentic spices.

## CHICKEN MAIN CURRIES

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

- Butter chicken (mild/med) GF** 20.50  
Our traditional dish, charcoal roasted chicken authentically cooked in cashew, rich cream buttery tomato sauce.
- Chicken tikka masala (med-hot) GF** 20.50  
Roasted chicken cubes cooked with capsicum, onion & masala sauce.
- Chicken lababdar (med-mild) GF** 20.50  
Traditional Mughlai dish Chicken cooked in spicy thick sauce of onion, tomato, cashew, cream and spices.
- Chicken korma (mild/med) GF** 20.50  
Tender chicken curry cooked with cashew nuts spices & cream.
- Mango chicken (mild/med) GF** 20.50  
Tender chicken curry cooked with mango pulp, cream, thickened with cashew paste.
- Chicken saag (med-hot) GF** 20.50  
Traditional north India dish Chicken cooked with (SAAG-spinach) & garam masala
- Chicken jalfrezi (med-hot) GF** 20.50  
Chicken cooked with Julian carrot, onion capsicum with fresh tomato onion sauce.
- Chicken madras (med-hot) GF** 20.50  
Traditional south Indian curry flavoured with coconut, mustard seed curry leaves.
- Chicken Vindaloo (Hot) GF** 20.50  
Hot chicken curry with potato cooked in vinegar and hot spices. (Very Hot)
- Chicken chattrnadu (med-hot) GF** 20.50  
South India tamilnadu style hot curry cooked with dry coconut, crushed black paper and freshly ground spices.

## LAMB AND GOAT CURRIES

(We use best part of lamb no fat, local Lamb & goat, GF& MSG free, advise us spice level med/mild/hot) Serves 750 MLbox

- Lamb Saag / Goat Saag (Med) GF** 21.50  
North India dish Boneless lamb or goat on bone cooked with (SAAG-spinach), flavoured with garam masala
- Lamb Madras / Goat Madras (Med-hot) GF** 21.50  
Boneless lamb or Goat on the bones cooked with whole & ground spices, curry leaves dry coconuts.
- Lamb Bhuna / Goat Bhuna (Med) GF** 21.50  
'Bhuna' means to brown. In India we often brown the meat with the roasted spices and masala with fresh onion tomatoes
- Lamb Vindloo (Hot) Gf Or Goat Vindaloo (Hot) GF** 21.50  
Boneless lamb or Goat on bones cooked with hot spicy smoked chillies and vinegar (Very Hot)
- Lamb Rogan Josh (Med-hot) GF** 21.50  
Lamb delicacy from Kashmir, tender lamb cooked with whole and ground spices

- Lamb Korma (Mild) GF** 21.50  
Mildly spiced Tender lamb cooked with cashew nut, cream and green cardamom.
- Mango Lamb (Mild) GF** 21.50  
Tender lamb cooked in mango pulp with cashew nut and cream.
- Lamb Jalfrezi (Med-hot) GF** 21.50  
Healthy lamb cooked with carrot, green & red capsicum herbs spicy sauce.

## SEAFOOD MAIN CURRIES

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

- Fish or Prawn Malabari Curry (med-hot) GF** 23.90  
Snapper, FISH OR PRWAN curry cooked with tamarind, spicy sauce flavoured of fresh curry leaves mustered, seed.
- Fish or Prawn Masala (med-hot) GF** 23.90  
Fish or Prawn cooked with ginger Garlic diced capsicum and onion tomato, spicy masala.
- Prawn Jalfeizi (med-hot) GF** 23.90  
Prawns cooked In julienne capsicum, tomato, onion & masala sauce.
- Prawn Do Pyaza (med) GF** 23.90  
Prawns Cooked with cooked with two variety onion and Ground Spices.

## VEGETARIAN AND VEGAN CURRIES

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

- Paneer Makhani (Med-hot) GF (Not Vegan)** 19.50  
Ricotta Cheese Cooked In Creamy Onion, Tomato Casew -based Gravy Famous New Delhi Dish.
- Palak Paneer (Med-hot) GF (Not Vegan)** 19.50  
Ricotta Cheese Cooked With Spinach And Spices Popular North India Dish.
- Paneer Butter Masala (Med-hot) GF (Not Vegan)** 19.50  
Ricotta Cheese Slowly Cooked In Cashew Nuts, Almond Creamy Spicy Masala Sauce.
- Paneer Korma (Mild) GF (Not Vegan)** 19.50  
Ricotta Cheese Cooked With Cashew Paste, Cream And Flavoured With Fenugreek.
- Malai Kofta (Mild) GF (Not Vegan)** 19.50  
Delicious Cottage Cheese Dumpling Cooked In Rich Cashew Nut And Creamy Sauce.
- Mushroom Matter (Med) GF (V on request)** 18.00  
Fresh button mushroom & Peas cooked with onion, cashew sauce spices and herbs.
- Mix vegetable curry (med) GF (Vegan)** 16.50  
fresh seasonal mix vegetable cooked home style in tomato and onion gravy.
- Baigan Masala (Med-hot) GF (V on request)** 16.00  
Fresh eggplant cooked with onion, tomato herbs, potato & spices.
- Vegetable Korma (Mild) GF (V on request)** 19.50  
Fresh mixed vegetable cooked with mild spices, cashew nut, creamy sauce.
- Aloo Gobi / Gobi Matter (Med-hot) GF (V On Request)** 17.00  
Cauliflower With Potato Or Cauliflower with Peas Cooked Onion and Tomato Sauces.