



GURU

RESTAURANT & BAR

APPETIZER

BHAJI [6 pcs.] 🌶️ VEGETABLES 17

A savory preparation of batter-fried grated onions tempered with cumin seeds and fenugreek leaves served with selected dips.

SAMOSA [2 pcs.] 🌶️

VEGETABLES 14 | CHICKEN 17 | LAMB 19 | BEEF (SIRLOIN) 20

Spiced filling of your choice, stuffed in a crispy pastry coating. Served with mint and coriander chutney/sauce.

TELLICHERRY FRY [6 pcs.]

PANEER 18 | CHICKEN 22 | PRAWNS 35

Ingredient of your choice prepared in South India style, crispy fried and served with selected dips.

KEEMA NAAN

VEGETABLES 19 | CHICKEN 17 | LAMB 20 | BEEF (SIRLOIN) 21

Before putting Naan in the tandoor, it is stuffed with a spiced and minced meat or vegetables, served with Chef special sauce. Sensory overload guaranteed.

PAKORAS [6 pcs.]

VEGETABLES 16 | PANEER 18 | CHICKEN 22 | COD FISH 24 | PRAWNS 35

An all-time Indian flavour perfect for an evening snack, Pakoras are delicious little batter-fried seasoned pieces of your choice served with flavourful range of dips and sauces.

KOLIWADAS [8 pcs.] 🌶️

CAULIFLOWER 15 | PANEER 24 | CHICKEN 26 | PRAWNS 35

Ingredients of your choice battered in a spicy dough made out of Kashmiri chilli, garlic, smoked tomato and served with green chutney.

CHINGRI BHAAJA 🌶️ PRAWNS 32

Chillies, ginger and garlic provide a subtle yet warming flavour to the fried prawns with a touch of turmeric and garam masala added for colour and aroma.

GURU SPECIAL CHICKEN WINGS [8 / 12 pcs.] 🌶️ 24 / 30

Juicy preparation of chicken wings sautéed in sauces with the choice of honey, mild or spicy flavours.



SOUP

GARLIC AND MUSHROOM SHORBA (CREAM) 14

Delicious, little spiced soup prepared with garlic and mushrooms.

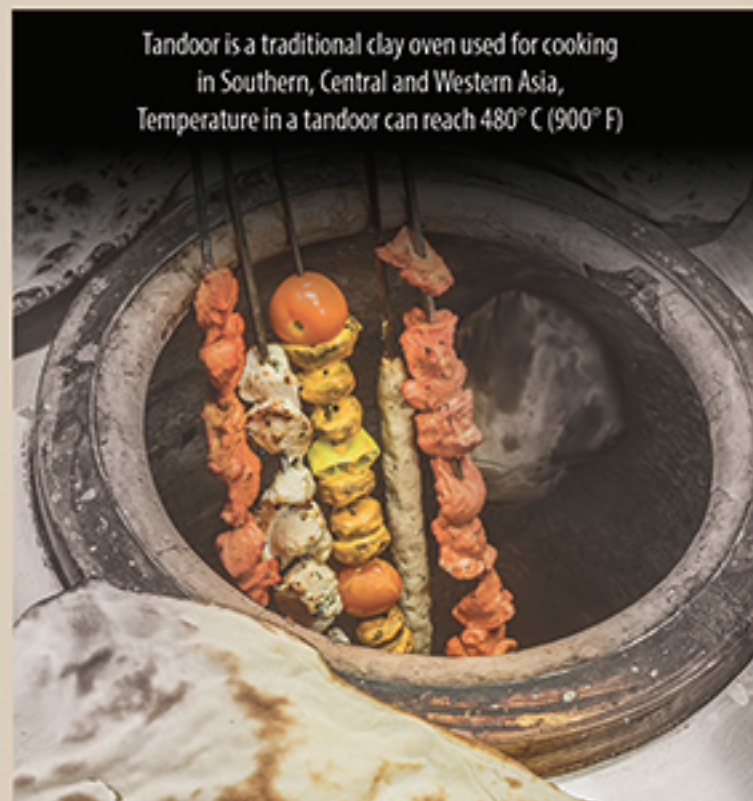
DAAL (LENTIL) SOUP 14

Uber healthy, traditional Indian clear soup made of boiled lentils with vegetable stock.

DRAGON SOUP 🌶️ 14

Hot Indian Chinese fusion sweet and sour soup popular based on homemade chicken stock, pieces of chicken, lamb and prawns.

TANDOORI



Tandoor is a traditional clay oven used for cooking in Southern, Central and Western Asia. Temperature in a tandoor can reach 480° C (900° F)

TANDOORI GRILLED CHOPS [5 pcs.]

PORK 36 | LAMB 38

Oven baked exotic and extremely succulent chops made based on GURU recipe.

HONEY TIKKA [6 pcs.]

PANEER 25 | CHICKEN 29

Our tikkas are made by marinating your choice of paneer or chicken with curd, honey and spices.

JINGH NISHA PRAWNS 37

Tandoori superb king prawns marinated with cashew nuts, black pepper, yoghurt and cheddar cheese.

TANDOORI CHICKEN 🌶️ 31

Succulent chicken pieces marinated in the traditional North Indian blend of spices, herbs and yogurt roasted to finish in an authentic gas Tandoor.

BANJARA (GYPSY) KEBAB [6 pcs.] 🌶️ CHICKEN 34

Chicken Banjara is the delicious spicy boneless chicken kebab fully loaded with fresh spices, garlic, onion, cilantro, mint and cumin flavor.

TRICOLOUR TIKKA [6 pcs.]

PANEER 24 | CHICKEN 28 | COD FISH 30 | PRAWNS 41

A GURU special preparation of tandoori/roasted "tikka" or pieces of your choice marinated in three different types of pastes - spiced yoghurt (red) & masala cashew (white) and mint (green). The dish is divided colourfully and arranged aesthetically to enhance this three in one delight. The colours are symbolic of the Indian Tricolour Flag.

GARLIC TIKKA [6 pcs.]

PANEER 24 | CHICKEN 28 | COD FISH 30 | PRAWNS 41

For all those garlic lovers out there! GURU presents juicy chunks of tandoori/roasted pieces of your choice infused with the dense taste and aroma of garlic, tandoor cooked.

NAWABI KEBAB [8 pcs.] 🌶️

CHICKEN 28 | LAMB 36 | BEEF (SIRLOIN) 38

Kebabs are a Mughlai dish prepared by mincing meat of your choice and combining it with spices, herbs which is cooked on a skewer in the oven, served on naan with sauce dressing and crunchy texture.

DAAL

DAAL TADKA 23

Tadka means Tempering, a technique in which whole spices, dried chillies are roasted briefly in oil or ghee to liberate essential oils and thus enhance their flavours, before being poured onto the daal.

DAAL MAKHANI 25

Daal Makhani is a popular dish from the Punjab region of the Indian subcontinent. It is also known as "Maa ki daal" or "Mother's Daal". The primary ingredients is whole black lentils (urad daal).

PINDI CHANA MASALA 24

"Pindi" means Village in Punjabi, and thus the dish is a healthy mixture of chickpeas with onion, chopped tomatoes, coriander seed, garlic, chillies, ginger, dried mango powder and garam masala. It is high in protein and has a very practical reason to be consumed for the village folks doing laborious tasks.

SIDES FOR DAAL

STIR FRIED POTATOES AND VEGETABLES ALOO

FRENCH BEANS 25 | CAULIFLOWER 25 | EGGPLANT 25 | PEPPER 25

Simple and delicious North Indian stir fried vegetable dish made from Potato, Vegetables and selected ingredients, flavoured with Indian spices. Good as a side dish for Daals.

SIZZLER

SIZZLER

VEGETABLES 35 | PANEER 38 | CHICKEN 41 | PORK 42 | LAMB 48 | BEEF (SIRLOIN) 48 | COD FISH 41 | PRAWNS 48

The origin of the sizzler probably goes back the teppanyaki-sizzled dishes of Japan. From there it moved to the US after World War II, the sizzler's Indian history, however, began in Bombay in 1963, when Firoz Erani started a restaurant named 'The Sizzler' near Excelsior Cinema, to showcase this novelty. (The secret of the perfect sizzler, depends on the precise temperature of the metal platter).

GURU THALI VEGETARIAN 89 | NON VEGETARIAN 93

GURU Thali is a ubiquitous Indian lunch and every traveller's dream. Our thali features traditional dry and wet dishes, roti, poppadoms (daal wafers), Indian flat bread, rice and pickle. We serve both vegetarian and non vegetarian thalis.



CURRY

RARA GOSHT 🍖 CHICKEN 31 | LAMB 35

Delicate chicken or lamb steeped in gravy of spicy mince, soaked with rare spices, rara gosht is every bit regal in taste.

XACUTTI 🍲 CHICKEN 31 | LAMB 34 | BEEF (SIRLOIN) 34

Xacutti is curry prepared in Goa, India, with complex spices, including white poppy seeds, sliced or grated coconut and large dried red chillies.

PHAAL 🍲 CHICKEN 45

HOTTEST CURRY IN THE WORLD

Made of a mix of various chilli peppers, Phaal holds the distinction of being the hottest curry in the world. At GURU, Customer has to sign a letter that its his/her soul decision. Customer who eats the full plate gets a free aperitif as the recognition of the taking the challenge.

VINDALOO 🍲

VEGETABLES 25 | PANEER 28 | CHICKEN 30 | PORK 30 | LAMB 32 | BEEF (SIRLOIN) 35 | COD FISH 31 | PRAWNS 41

A popular dish in Goa, the cuisine is derived from the Portuguese carne de vinha d'alhos, this was "Indianized" by the local Goan cooks with the substitution of vinegar for the red wine, and the addition of dried red chili peppers with additional spices. Best with Beef or Pork.

MAKHNI VEGETABLES 22 | PANEER 27 | CHICKEN 29

Makhani literally translates to "Buttery". It is a reddish tomato-based gravy commonly used in North Indian cuisines. The sour taste of tomatoes is balanced by the addition of fresh cream giving it a scent and sight that will surely mesmerize You.

JALFREZI 🍖

VEGETABLES 25 | PANEER 28 | CHICKEN 29 | PORK 30 | LAMB 32 | COD FISH 31 | PRAWNS 41

In Jalfrezi meat, fish, paneer or vegetables are stir-fried and served in a thick spicy sauce based on turmeric, cumin, coriander, cinnamon and green chillies.

PASANDA

VEGETABLES 25 | PANEER 27 | CHICKEN 29 | PORK 30 | LAMB 34 | COD FISH 31 | PRAWNS 41

"Pasanda" means favourite in Urdu that everyone will like, from children to beginners to old hands, and the dish itself is made out marinated ingredients of your choice with a creamy white curry with yogurt, ground cashews and cardamom

KOFTA

VEGETABLES 26 | CHICKEN 28 | LAMB 34 | BEEF (SIRLOIN) 34

Kofta is an Indian vegetable or meat balls made out of minced or ground vegetables or meat of your choice mixed with spices such as coriander seeds, cardamom, ground turmeric, garam masala and onions cooked in a spicy gravy.

SAAG 🍖

VEGETABLES 23 | PANEER 26 | CHICKEN 27 | LAMB 32 | COD FISH 31 | BEEF (SIRLOIN) 32

Saag is a juicy leaf-based preparation made from spinach with added and other ingredients such as paneer, vegetables or meat. The dish is a popular favourite consumed in the Northern areas of the Indian Subcontinent.

GURU ROGAN JOSH 🍖 LAMB 35 | BEEF (SIRLOIN) 36

An authentic Rogan josh is made with lamb or beef and contains dozens of spices. GURU Rogan is characterized by its red colour from tomatoes, bell peppers and Kashmiri chilli garnished with fresh coriander.

CURRY

BHURTA 26

This is a vegetarian South Asian dish that originated in the northern state of the Indian Subcontinent, Punjab, bearing a resemblance to baba ghanoush dish that is prepared by mincing pre-grilled eggplant (baingan). The infused smoky flavour of the eggplant when mixed and cooked with chopped tomato, browned onion, ginger, garlic, cumin, fresh cilantro (coriander leaves), chili pepper, and mustard oil.

BALTI 🍖

VEGETABLES 24 | PANEER 26 | CHICKEN 28 | PORK 30 | LAMB 32 | BEEF (SIRLOIN) 32 | COD FISH 31 | PRAWNS 41

Balti means bucket and thus as this dish is named after the steel or iron pot in which it is served. To describe it, it's a cast-iron wok, similar to the Chinese wok. The dish is specially prepared in a unique capsicum paste vegetable oil rather than ghee over high heat in the manner of a stir-fry, to which the ingredients of choice are added.

MANGO DUCK 38

Delicious east Indian style dish, duck breast marinated with ginger, turmeric and cinnamon, cardamon, served with bell peppers. Best with lemon rice.

BHUNA DUCK 🍖 38

Roasted duck meat seasoned with onions, peppers, tomatoes, ginger and garlic (medium hot).

DUCK JALFREZI 🍖 38

In Jalfrezi Duck is stir-fried and served in a thick spicy sauce based on turmeric, cumin, coriander, cinnamon and green chillies.

DUCK VINDALOO 🍖 38

A popular dish in Goa, the cuisine is derived from the Portuguese carne de vinha d'alhos, this was "Indianized" by the local Goan cooks with the substitution of vinegar for the red wine, and the addition of dried red chili peppers with additional spices.

DUCK MASALA 🍖 38

Kerala duck curry is based on a coconut milk gravy and seasoned with cinnamon and a liberal dose of curry leaves that are ubiquitous in dishes from Kerala and Tamil Nadu, so it has a sweet, vaguely smoky flavor.

BHUNA 🍖

VEGETABLES 24 | PANEER 26 | CHICKEN 28 | PORK 30 | LAMB 32 | BEEF (SIRLOIN) 32 | COD FISH 31 | PRAWNS 41

Bhuna is a cooking process where spices are gently fried to bring out their flavour, after this ingredient of your choice is added to the fried spices, cooked in its own juices which results in deep strong flavours but very little sauce.

TIKKA MASALA 🍖

VEGETABLES 24 | PANEER 26 | CHICKEN 29 | PORK 30 | LAMB 32 | BEEF (SIRLOIN) 32 | COD FISH 31 | PRAWNS 41

Loved worldwide dish with the marinated ingredients of your choice that is roasted in a tandoor (clay oven) and served after sautéed in a tomato and coriander sauce. The sauce includes puréed tomatoes, plain crème and spices.

MADRAS 🍖 VEGETABLES 24 | PANEER 26 | CHICKEN 28 | PORK 30 | LAMB 32 | BEEF (SIRLOIN) 32 | PRAWNS 41

Madras curry is said to originate from the south of India, and gets its name from the city known as Madras when English merchants arrived there in 1640 (now Chennai).

CURRY

KORMA VEGETABLES 24 | PANEER 26 | CHICKEN 28 | PORK 30 | LAMB 32 | BEEF (SIRLOIN) 35 | COD FISH 31 | PRAWNS 41

Korma has its roots in the Mughlai cuisine and is said to have been served at the inauguration of the Taj Mahal. The curry has yogurt, cardamom, black pepper, ginger and saffron. Ground almonds are cooked in to give it a smooth, creamy texture.

DO PYAZA

VEGETABLES 24 | PANEER 26 | CHICKEN 28 | PORK 30 | LAMB 32 | BEEF (SIRLOIN) 35

Do Pyaza is prepared with many onions and choice of your ingredients. Onions are both cooked in the spices and curry and as a garnish. Hence the name.

FOR SHARING

PLATTERS VEGETABLES 51 | NON VEG 69 | MIX 59

Delicious platter fulfills all cravings for different kinds of meat or vegetables or a mix of both and condiments.

BIRYANI

GURU BIRYANI VEGETABLES 24 | PANEER 26 | CHICKEN 30 | LAMB 36 | BEEF (SIRLOIN) 36 | PRAWNS 43

The flavourful combination of immensely spiced selected ingredients poured alternatively on layers of half boiled rice. The vessel is then covered to allow the rice to be fully cooked with delicious aromas and tongue teasing.

HYDERABADI BIRYANI PANEER 26 | CHICKEN 30 | LAMB 36 | BEEF (SIRLOIN) 36

One of the most aromatic and savoury rice dishes, this biryani is sprinkled with rose water and saffron. The rice is layered with golden fried onions, chillies, mint leaves and fiery chicken. This dish is best enjoyed with raita.

SOUTH INDIA DELICACY

DOSA PLAIN 28 | PANEER 32 | MASALA 30

"The 50 Tastiest Dishes in the World compiled by CNN Go 2011." Rice pancake, made from fermented rice and lentil dough. It is low fat and carbohydrate-rich and does not contain added sugars or saturated fats. Dosa is served hot with sambar (lentil-based vegetable stew cooked from the dal in tamarind broth) and coconut chutney. The stuffing is made from boiled potatoes or Paneer (Indian Cottage Cheese) with seasoning of mustard seeds and green chilli



BASMATI RICE

PLAIN 8

Plain Basmati Rice steamed/boiled to a crisp and fresh dish.

LEMON RICE 12

A delicious variety of lemon flavoured Basmati Rice, it is a specialty of the South Indian coastal state of Tamil Nadu. Prepared by adding boiled Basmati Rice to spices and lemon.

SAFFRON RICE 16

This is a rice made from simple ingredients just like flavoured rice, but the colour and health benefits of saffron rice are ancient and well known. Saffron has benefits when consumed in small amounts and indirect forms such as these. GURU Special preparation makes this dish a simplistic wholesome experience.

EXTRAS

PLAIN CURD 5

Home - made creamy Indian Yogurt, that is made by adding just a tiny spoon of yogurt to a larger amount of warm pasteurized full fat milk.

PAPADUMS & CHUTNEYS 5

What is an Indian meal without a serving of "Papad" or "Papadum". Papad is a paper-thin, crisp, tortilla like preparation served with every Indian meal.

To show our love one complimentary basket of this "must have" is on us!

RAITA 10

A flavourful preparation of grated cucumbers, onion and pieces of tomatoes in curd, seasoned with salt and cumin.

HOUSE PICKLES 5

Indian pickles differ from American pickles, Indian pickles are a preservation made in every Indian household to be served all year round. The variety available at GURU will be served.

CHILLI-LEMON-ONION SALAD 7

An Indian meal is always accompanied with a small salad of chilli, lemon and onion. To get the authentic Indian experience this is a must have. It enhances the taste of any item it is served with.



BREAD

ROTI PLAIN 7 | BUTTER 8 | FENUGREEK 9 | MINT 9

Roti (also known as chapati) is a delicious flatbread made from stone ground whole-wheat flour (known as atta) and water combined into a dough. It is the staple food of North India and many South East Asian, Middle Eastern and African Countries.

NAAN PLAIN 10 | BUTTER 11 | GARLIC 12 | ONION SEEDS 12

Naan in parts of the Indian subcontinent refers to a specific kind of thick flatbread usually leavened with yeast or with bread starter. Unlike Roti, a Naan has to be cooked in a tandoor to let it be fully "baked".

PARATHA

PLAIN 11 | CHEESE 14 | POTATOES 14 | ONIONS 14 | VEGETABLES 14

Parathas are one of the most popular unleavened flatbread in India where the dough feels slightly tougher when kneaded. Parathas are thicker than a Roti because, in the case of a plain paratha, they have been folded repeatedly each time adding a coating of ghee or oil similar to the method used for puff pastry.

LACHHA PARATHA 12

Also known as "Parat walla Paratha", meaning layered paratha, gives this item its uniqueness, it is prepared by combining thin strips of the well-oiled layered dough, made into a small ball and flattened out by hand into a round shape to be put into a Tandoor for baking it to finish.

ASSORTED BREAD BASKET 27

5 assorted Indian Breads of your choice served in one!

DIPS & CHUTNEYS

CHILI DIP 5

CORIANDER AND MINT CHUTNEY 5

COCONUT CHUTNEY 5

TAMARIND CHUTNEY 5

CUMIN & MINT YOGHURT DIP 5

MANGO CHUTNEY 5

DESERT OF THE DAY 23



FOOD ALLERGENS

All our dishes may contain the following allergens with their derivatives or traces of allergens in the semi-finished products from which they are prepared: cow's milk and its products, hen eggs, nuts (cashew-nuts in most of the dishes), soybeans, fish and shellfish, meat, gluten, fruits, vegetables.

For each table above 4 persons, an additional service charge of 10% of the final bill is added. We do not split bills. We can accept several payment methods concerning one bill for the table.

Before placing an order, please inform the service about food allergies.