



GURU[®]

RESTAURACJA i BAR

GURU SET MENU

#1 SET #1 FOR 2+

125 zł

ONION BHAJI [6 pcs.] (Starter)

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

BEEF NAWABI KEBAB (SIRLOIN) (Tandoor) [8 pcs.]

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

RARRA GOSHT WITH FREE RANGE CHICKEN (Curry)

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

PANEER JALFAREZI (Curry)

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

GARLIC NAAN (2 szt.)

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".

BASMATI RICE

#2 SET #2 FOR 2+

135 zł

KOLIWADAS [8 pcs.] (Starter) TO SELECT

CAULIFLOWER | PANEER | FREE RANGE CHICKEN | PRAWNS

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

FREE RANGE CHICKEN BANJARA (GYPSY) KEBAB [6 pcs.] (Tandoor)

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

MANGO DUCK or MASALA DUCK (Curry)

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

GURU BEEF ROGAN JOSH (SIRLOIN) (Curry)

An authentic Rogan josh is made with 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.

GARLIC NAAN (2 szt.)

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BASMATI RICE

#3 SET #3 FOR 2+

120 zł

PANEER KEEMA NAAN (Starter)

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

JINGH NISHA PRAWNS

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

XACUTTI (Curry) TO SELECT

FREE RANGE CHICKEN | LAMB | BEEF (SIRLOIN)

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

DAAL MAKHANI

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).

GARLIC NAAN (2 szt.)

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BASMATI RICE

#4 SET #4 FOR 2+

125 zł

PANEER PAKORAS [6 pcs.] (Starter)

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.

LAMB NAWABI KEBAB [8 pcs.] (Tandoor)

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

TIKKA MASALA (Curry)

TO SELECT - VEGETABLES | PANEER | FREE RANGE CHICKEN | PORK | LAMB | BEEF (SIRLOIN) | PRAWNS

Kawałki wybranego składnika marynowane w jogurcie z przyprawami, grillowane w piecu Tandoor i podawane z Curry na bazie pomidorów i przypraw.

KORMA (Curry)

TO SELECT - VEGETABLES | PANEER | FREE RANGE CHICKEN | PORK | LAMB | BEEF (SIRLOIN) | PRAWNS

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.

GARLIC NAAN (2 pcs.)

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BASMATI RICE

#5 SET #5 FOR 2+

110 zł

VEGETABLE SAMOSA (1 pcs.) | CHICKEN SAMOSA (1 pcs.)

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

FREE RANGE CHICKEN NAWABI KEBAB [8 pcs.] (Tandoor)

Kebabs are a Mughlai dish prepared by mincing chicken 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 TADKA

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.

VINDALOO

TO SELECT : VEGETABLES | PANEER | FREE RANGE CHICKEN | PORK | LAMB | BEEF (SIRLOIN) | PRAWNS

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.

GARLIC NAAN (2 szt.)

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BASMATI RICE

#6 SET #6 FOR 2+

100 zł

ONION BHAJI [6 pcs.] (Starter)

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

PANEER TRICOLOUR TIKKA [6 pcs.]

A GURU special preparation of tandoori/roasted "tikka" pieces of Paneer 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.

DAAL TADKA

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.

STIR FRIED POTATOES AND VEGETABLES

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.

GARLIC NAAN (2 szt.)

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BASMATI RICE