



# Shruvat

- (Appetizers)**
- VEGETABLE SAMOSAS** 3.95  
Turnovers filled with mildly spiced potato and garden peas, fried to golden perfection
  - PAKORAS – Mix / Chili / Paneer** 4.95  
Mix of chickpeas flour, vegetables, spices, herbs and potato/ chili/ cottage cheese
  - ALOO PAPRI CHAAT** 4.95  
Tongue tickling combination of yogurt, mint and tamarind chutney with crispy crackers, potatoes and chickpeas
  - CHICKEN PAKORAS** 5.95  
Chicken tenders marinated with cumin and coated with a crunchy batter
  - BHEL PURI** 4.95  
A tangy, popular mix of rice crispy, tomatoes and onions with chutneys
  - GOL GUPPAS** 4.95  
Puffed pooris stuffed with spicy Indian sprouts, tangy sauce and spicy water
  - SAMOSA CHAT** 5.95  
Samosa with accompaniments, bound to impress!
  - CHICKEN 65** 6.95  
Strip of chicken cooked in spicy yogurt and tempered with whole red chili and curry leaves
  - CHAPLI KEBAB** 7.95  
Minced lamb patties mildly flavored with fresh herbs and cooked in a clay oven on skewers served with mint chutney
  - FISH AMRITSARI** 7.95  
Batter fried North Indian Style fish served on a bed of onion rings, lemon wedges & cilantro)
  - SHRIMP KOLIWADA** 7.95  
Shrimp marinated in an authentic Indian red masala and deep fried
  - JHINGA TAKATAK** 8.95  
Sautéed shrimp with garlic and white wine
  - FISH TIKKA ACHARI** 8.95  
Melt in the mouth fish starter with pickle flavors



# Shorbe

- (SOUPS)**
- MULLIGUTWANY SOUP** 3.95  
Traditional lentil soup flavored with herbs and mild spices
  - TOMATAR RASSAM** 3.95  
Spicy soup made from tamarind broth, tomato pieces, black pepper (Milagu) and spices
  - MAKKI AND GARLIC KA SHORBA** 3.95  
A delicate cream soup blended with fresh roasted corn and garlic finished with Indian herbs and spices



# Ocean Curries

- (Samunder Se)**
- FISH MOULLI CURRY** 12.95  
A South Indian Specialty, tender fish cooked in a rich coconut gravy and onions, tomatoes, curry leaves and a special blend of spices
  - MACHLI HARA MASALA** 12.95  
A Specialty from Eastern India, boneless fish cooked in a green masala of coriander, mint, green chilies and curry leaves
  - JHINGA MASALA NIZAMI** 14.95  
Shelled shrimp cooked in a rich and spicy sauce and fresh herbs
  - SHRIMP CURRY / VINDALOO** 14.95  
Shrimp prepared in a mild or spicy gravy
  - CRAB MASALA** 16.95  
Crab prepared in a chef's special sauce of tomatoes, garlic and ginger



# Kababs Corner

- (Tandoori Sizzlers)**
- TANDOORI CHICKEN** 9.95  
Spring chicken marinated in red Indian spices and yogurt and cooked to perfection in clay oven
  - CHICKEN TIKKA** 9.95  
Boneless pieces of chicken marinated in red yogurt sauce and cooked in charcoal oven
  - CHICKEN HARIYALI TIKKA** 9.95  
Cubes of chicken marinated in green yogurt sauce and cooked in charcoal oven
  - CHICKEN MALAI KABAB** 10.95  
Boneless chicken pieces marinated in spices, cheese and cream cooked in a tandoor
  - KASHMIRI KABAB** 10.95  
Boneless pieces of chicken coated with saffron flavored eggs cooked in clay oven
  - PATIALA LAMB CHOPS** 12.95  
A delicacy of marinate lamb chops in authentic herbs and spices marinated and barbecued
  - RESHMI KABAB** 10.95  
Minced chicken seasoned with chopped ginger, onion and spices rolled over a skewer and barbecued
  - LAMB SEEKH KABAB** 12.95  
Minced lamb mix with onion, mint, chilies and spices rolled over skewer and barbecued
  - GURU'S SPECIAL SEEKH KABAB** 12.95  
A unique concoction of chicken and lamb mince cooked together on a seekh grilled in a tandoor
  - TANDOORI DELUXE** 18.95  
Guru's special Assorted non-veg. kebabs
  - KASTOORI PANEER TIKKA** 8.95  
Cubes of fresh cottage cheese marinated in cilantro and mint base yogurt and flavored with kasoori methi
  - TANDOORI ACHARI KHUMB** 9.95  
Button mushroom delicately marinated in Indian Pickle and herbs cooked to perfection
  - VEG CHILI MILLI KABAB** 8.95  
Minced vegetables and cottage cheese grilled to perfection
  - TANDOORI POMFRET** 12.95  
Specialty Indian fish marinated in spiced yogurt and roasted in clay oven
  - TANDOORI SUBZ PLATTER** 14.95  
Assorted vegetables marinated in our chef's special tandoori sauce, grilled in the tandoor
  - JHINGA AFTABI** 12.95  
Shrimp marinated in an authentic spiced yogurt and herbs and grilled in clay oven
  - TANDOORI LOBSTER** 16.95  
Lobster cooked in aromatic tandoor spices



# Tender Murgji Corner

- (Exquisite Chicken Specialities)**
- CHICKEN TIKKA MASALA** 9.95  
Cubes of boneless chicken tikka cooked in red tomatoes sauce finished with butter and fresh cream
  - SHAHI CHICKEN KORMA** 9.95  
Boneless cubes of chicken cooked in our Special Saffron and Cashew nut sauce
  - CHICKEN SAAGWALA** 10.95  
Broiled chicken pieces cooked with Spinach, tomato and ginger, tempered with cumin seeds
  - CHICKEN CURRY** 9.95  
Boneless chicken cooked in fresh onions, ginger, garlic, tomatoes, herbs and spices
  - CHICKEN VINDALOO** 9.95  
A Special for the lovers of hot spicy food, a delicious combination of vinegar, marinated chicken cubes cooked in a special hot sauce
  - MURGH METHI MALAI** 9.95  
A delicate combination of chicken with fresh fenugreek and spices
  - CHICKEN JALFREEZE** 10.95  
Diced chicken cooked with green chili, tomatoes and onions in a hot spicy sauce
  - CHICKEN CHETTINADU** 9.95  
Boneless chicken with ground spices & coconut
  - MURGH KADAI** 10.95  
Chicken cooked in an authentic "Kadai" masala and finished with cream and butter



# Shahi Ghost

- (Tender Lamb Delicacies)**
- LAMB ROGAN JOSH** 12.95  
Tender juicy lamb pieces cooked Kashmiri style with the best of spices on a slow fire
  - LAMB VINDALOO** 12.95  
A Portuguese lamb Specialty, cooked with chilies, hot spices and vinegar
  - LAMB CHOP KORMA** 14.95  
An exotic preparation of tender lamb chops cooked in a spiced creamy sauce
  - BHUNA GHOST MASALA** 12.95  
Small tender boneless pieces of lamb cooked with onion, garlic and bell pepper
  - SAAG GHOST/ GOAT** 12.95  
Tender lamb sautéed with freshly chopped spinach and spices
  - ACHARI GHOST** 12.95  
Tender lamb pieces cooked with a delightful combination of pickling spices
  - LAMB KHEEMA MUTTER** 12.95  
Ground lamb cooked with green peas, herbs and spices



# Sabzi Market

- (Vegetables)**
- MALAI KOFTA** 8.95  
Homemade cottage cheese and vegetable dumplings, simmered in a rich curry sauce
  - NAVARATAN KORMA** 8.95  
A mélange of vegetables cooked in a mild sauce
  - SAG PANEER / SAG ALOO** 8.95  
Flavorful blend of spinach and cottage cheese or spinach and potatoes
  - CHOLE PESHAWARI** 8.95  
Chick peas and diced Potatoes cooked in a traditional Punjabi style
  - PANEER PASANDA** 9.95  
Homemade cheese stuffed with authentic spices, simmered in curry, finished in cream
  - BAIGAN BHARTA** 8.95  
Baked eggplants pureed and finished in a pan with tomatoes, onions, and herbs
  - ALOO GOBI** 8.95  
Potatoes and Cauliflower tossed with ginger and cooked over slow fire with a delightful combination of herbs and spices
  - BHINDI MASALA** 9.95  
Tangy preparation of dices okra tossed with onion, tomatoes and spices
  - MUTTER METHI MALAI** 8.95  
A Combination of fenugreek, cottage cheese & garden peas in rich yellow gravy, a vegetarian delicacy
  - PANEER BHURJEE** 9.95  
(Homemade cottage cheese, mashed and cooked with onion, tomatoes and spices)
  - SUBZ LAJWAAB** 8.95  
Mix vegetables, mushrooms and cottage cheese in a interesting red gravy
  - MUTTER PANEER/ MUTTER ALOO** 8.95  
Garden fresh peas cooked with homemade cheese of potatoes
  - PUNJABI KADHI PAKORA** 8.95  
Yogurt based yellow sauce cooked with whole red chilies and pakora
  - SARSON DA SAAG** 8.95  
North Indian preparation of chopped fenugreek and spinach seasoned with Special Spices
  - DAL MAKHANI** 8.95  
Black lentil cooked overnight on a very slow fine flavored with butter, cream, tomatoes & spices
  - YELLOW DAL TADKAA** 8.95  
Yellow lentils cooked and finished with tempering of chopped onions, tomatoes, red chilies, garlic and butter



# Khane Ke Sath

- (Accompaniments)**
- RAITA** 2.95  
(A Special yogurt mix made to your choice of Onion, Tomatoes, Pineapple, Cucumber, Boondi, Beetroot, Mint, Seasoned with salt, pepper, chilies and cilantro)
  - MASALA PAPADAM** 2.95  
(Lentil crisp topped with chopped onion and tomatoes, garnished with fresh cilantro)
  - GARDEN GREEN SALAD** 3.95  
(Garden fresh sliced onion, tomatoes and cucumbers seasoned with salt, pepper, lemon juice and cilantro)



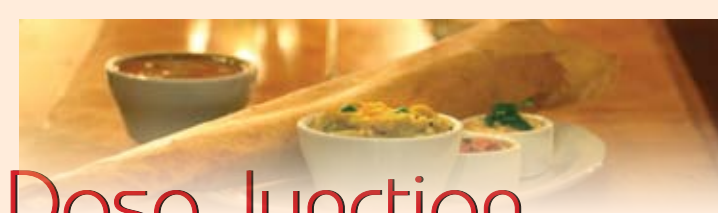
# Basmati Chawal De Khazane

- (Rice & Biryani's)**
- AKBARI MURGH BIRYANI** 11.95  
A traditionally cooked basmati rice with chicken, Indian herbs and Saffron, garnished with sliced egg and served with raita
  - DUM GOSHT/ GOAT BIRYANI** 12.95  
Succulent pieces of lamb/ goat cooked with basmati rice over a low fire with Indian herbs and exotic Indian spices
  - SHRIMP BIRYANI** 14.95  
Rice cooked with shrimp flavored with herbs, spices and nuts
  - MUGHLAI VEGETABLE BIRYANI** 11.95  
Biryani rice cooked with seasoned vegetables, herbs and spices
  - KASHMIRI PULAO** 6.95  
Saffron flavored rice cooked with dry fruits
  - LEMON RICE** 5.95  
Lemon flavored basmati rice
  - JEERA RICE** 3.95  
Freshly boiled rice flavored with cumin seeds



# Breads

- NAAN** 2.95  
Bread made with white flour baked in a tandoor
- TANDOORI ROTI** 2.50  
Whole wheat bread baked in a clay oven
- GARLIC BUTTER NAAN** 3.95  
Refined flour bread topped with roasted garlic and cilantro
- LACCHA PARATHA** 3.95  
Layered whole wheat buttered bread
- ALOO/GOBI or PUDINA PARATHA** 3.95  
A whole wheat bread stuffed with your choice of herbed veggies baked in a clay oven
- CHEESE NAAN / MANGO NAAN** 4.95  
A Chef's Special Bread with a choice of Shredded Cheese or Mango fillings
- KEEMA/ CHICKEN TIKKA NAAN** 4.95  
Minced Lamb or Chicken Tikka mix with spices and herbs stuffed in refined flour bread
- ROOMALI ROTI** 3.95  
An exotic preparation of thin Indian bread
- PANEER / ONION KULCHA** 3.95  
Refined flour bread stuffed with choice of Spiced onion or Spiced grated cottage cheese
- BHATTURA / PURI** 3.95  
Puffy bread made with white or whole wheat flour, rolled and deep fried



# Dosa Junction

- (South Indian Specialities)**
- SADA/PLAIN DOSA** 6.95  
(Crepe made from rice and lentils served with sambar)
  - MASALA DOSA** 8.95  
(Crepe filled with potatoes, peas and nuts mixture)
  - UTTAPAM** 7.95  
(South Indian style of Pancakes topped with onion, tomatoes, green peas and cilantro)
  - IDLI** 6.95  
(Light and fluffy steamed lentil cake)
  - MEDU VADA** 6.95  
(Spicy and lightly sautéed doughnuts made of lentils)
  - GURU'S SPECIAL BUTTER PAPER DOSA** 8.95  
(A Chef's special dosa with your choice of stuffing, chilli chicken, lamb keema, paneer bhurji, chilli vegetables, potatoes masala )



# Beverages

- (Bollywood Mocktails)**
- LASSI- Sweet, Salted, Jeera, or Mango** 5.95  
*Homemade yogurt whipped and served chilled. A choice of four flavors*
  - BOMBAY CRUSH FALOODA** 5.95  
*Refreshing milk drink with china grass and falooda seeds*
  - BANGALORE COLA** 5.95  
*Coke, fresh cream and ice cream*
  - LUCKNOW LIMEWRICK** 5.95  
*Orange juice, grenadine, tonic water*
  - SUNNY GOA** 5.95  
*Orange juice, pineapple juice and bitters*
  - MADRAS MADNESS** 5.95  
*Mango juice, orange juice, grenadine*
  - PINA COLADA** 5.95  
*Pineapple juice and coconut cream*
  - KOLKATA KHUS** 5.95  
*Pineapple juice, orange juice, sugar syrup, khus syrup and ice cream*
  - MUMBAI PUNCH** 5.95  
*Pineapple juice, orange juice, mango juice and ice cream*
  - GUJRAT THANDAI** 5.95  
*A rich creamy Indian drink flavored with saffron and pistachios*
  - GURU'S DELIGHT** 5.95  
*Parch apricot grenadine with sparkling lime*
  - FRESH FRUIT JUICES** 4.95  
*Orange, Mango, Lychee, Passion fruit, Coconut water, Watermelon, Pineapple*
  - ICE TEA/ ICE CAPPUCINO / ICE LATTE** 4.95
  - MASALA CHAI** 2.50
  - CAFÉ LATTE** 3.95
  - CAPPUCCINO** 3.95
  - ESPRESSO** 3.50 *Single 2.50 Double 3.50*
  - HOT CHOCOLATE** 2.50



# Mysweets

- (Dessert)**
- MANGO CHEESE CAKE** 8.95  
*Served with saffron flavored ground rice pudding and chocolate coated gulab jamun*
  - MANGO KULFI** 6.95  
*Home made mango ice cream served with fresh mango and arrowroot saffron threads*
  - GINGER APPLE SAMOSA** 8.95  
*Served with pistachio kulfi and rose sauce*
  - COCONUT CRÈME BRULEE** 7.95  
*Served with dates walnut rolls and honey ginger sauce*
  - STRAWBERRY KULFI** 7.95  
*Served with kiwi coulis and paneer dumplings*
  - TIRAMISU CAKE WITH FRUIT KACHUMBER** 7.95  
*Mocca ladyfinger cake, served with fruit salad and lychees sorbet*
  - CHOCOLATE PARFAIT** 7.95  
*Layered with filo crust and served with mint cream*
  - EMPEROR'S MORSEL** 8.95  
*Rasmalai, strawberries and kiwi served with crispy saffron bread pudding and mango cullis*
  - FRIED ICE CREAM WITH FRUIT SOUP** 7.95  
*Served with mango cream*



# Lunch Special

- WEEKDAY**  
**Mon - Thu 11:30 am - 3:30 pm**
- Our executive luncheons are comprised of carefully selected dishes that provide a variety, complement each other and at the same time, are complete meals for one person (unless otherwise specified).
- Soup and Salad \$8.95**  
Soup of the day  
Tandoori chicken salad or spicy cucumber salad with naan, raita and pickles  
Choice of rasmalai or gulab jamun  
Coffee or tea
  - For Vegetarians \$8.95**  
2 vegetables, lentil of the day  
Paratha bread, peas pulao  
Raita and pickles  
Coffee or tea
  - For Our Curry Kitchen \$9.95**  
Chicken tikka masala or saag ghost  
Steam basmati rice  
Vegetable of the day  
Naan bread and pickles / papad  
Tea or coffee
  - From The Tandoori Clay Oven \$12.95**  
Prawn tandoori  
Carnish hen, seekh kabab  
Vegetable curry of the day  
Naan bread and pickles  
Tea or coffee
  - Lunch For 2 \$18.95**  
Cornish hen, seekh kabab, lamb vindaloo or chicken curry  
Jeera aloo or sag paneer  
Lentil of the say, peas pulao  
Naan bread, raita and pickles  
Tea or coffee
- WEEKEND**  
**Fri - Sun 11:30 am - 4:00 pm**
- Every Weekend, Our Buffet Has A Rotating Selection of:
- Unlimited Buffet \$12.95**  
Hot appetizers  
Tandoori chicken  
Lamb / goat curry  
4 chicken specials  
8 vegetables of the day  
4 lentils of the day
- Wide selection of salads, pickles, chutneys and papadam  
Assortment of bread and saffron rice dishes  
Unlimited dosas selections  
Varieties of desserts (Indian and non-indians)



# Express Catering

- (FREE DELIVERY)**
- EXPRESS PACKAGE** \$9.95 per person  
1 Appetizers  
1 Non-veg Entree  
1 veg Entree  
Rice / Naan
  - SILVER PACKAGE** \$12.95 per person  
1 Veg Appetizer  
1 Non-Veg Appetizer  
1 Non-Veg Entree  
Rice / Naan
  - GOLD PACKAGE** \$14.95 per person  
1 Veg Appetizer  
1 Non-veg Appetizer  
2 Veg Entrees  
2 Non-Veg Entrees  
1 Vegetable Pulao  
Assortment of Breads  
1 Dessert
  - PLATINUM PACKAGE** \$17.95 per person  
2 Veg Appetizers  
2 Non-Veg Appetizers  
3 Veg Entrees  
2 Non-Veg Entrees  
1 Biryani  
Assortment of Breads  
1 Dessert
- PARTY TRAYS TO GO**
- | People          | Veg  | Non-Veg | Seafood | Bread | Rice | Dessert |
|-----------------|------|---------|---------|-------|------|---------|
| 10-14 (Small)   | \$35 | \$45    | \$55    | \$25  | \$25 | \$25    |
| 15-24 (Med)     | \$45 | \$55    | \$75    | \$35  | \$30 | \$35    |
| 25-35(Semi Lg)  | \$55 | \$65    | \$105   | \$45  | \$40 | \$45    |
| 35-45(Lg)       | \$70 | \$80    | \$135   | \$60  | \$50 | \$60    |
| 45-60(Extra Lg) | \$80 | \$95    | \$165   | \$65  | \$60 | \$65    |
- Add \$ 2.00 per person for less than 15 people in packages.
  - For seafood & Lamb add \$2.00 per person.
  - Setup includes: chaffing dishes, burners, plates, utensils, table covers, napkins, serving tongs, etc...
  - All packages includes salad, raita, chutneys, rice & naan.
- Soup and item not listed, are available on request
  - The degree of spices can vary according to your taste
  - We also make special arrangement for chinese, thai, italian, continental, south indian & caribbean food.



# Guru Palace

2215 Shop At Commerce Center Rt. 1 South  
North Brunswick, NJ 08902  
Tel: 732-398-9022 Fax: 732-398-9033

[www.GuruPalaceRestaurant.com](http://www.GuruPalaceRestaurant.com)

**WE DO CATERING FOR ALL OCCASIONS  
PLEASE ASK FOR CATERING MENU**

Business Hours Open 7 Days  
Mon - Thu: Lunch 11:00 am - 3:00 pm  
Dinner 5:00 pm - 10:00 pm  
Fri - Sun: Lunch 11:30 am - 4:00 pm  
Dinner 5:00 pm - 11:00 pm

