



3 Kildare Street
Newry
BT34 1DR
028 3005 3659

à la carte menu

appetisers

onion bhaji | £6.95

spinach, onion & potato fritters (gf,nf,v)

punjabi vegetable samosa chat | £6.95

black chickpea masala topped with yogurt, tamarind and mint chutney (1,7)

mumbai dhai puri | £7.95

crispy puris filled with spiced potatoes and chickpeas, topped with tangy chutneys and crunchy sev (1,7,nf)

punjabi chicken tikka | £7.95

boneless chicken thigh marinated in a blend of yogurt and aromatic spices (7,10,gf)

kolkata chilli chicken | £8.95

crispy fried chicken tossed with onions, bell pepper and a tangy, spicy sauce (6,11,nf)

duck tikka | £11.95

marinated duck pieces grilled to perfection, infused with aromatic spices (7,8,10,gf)

appetisers

kakori kebab | £10.95

hand-pounded tender minced lamb kebab marinated in aromatic spices and saffron (7,8,gf)

kasundi fish tikka | £12.95

fresh fish marinated in a zesty mustard kasundi blend slow grilled to capture the rich, bold flavors
(4,7,10,gf,nf)

ajwani jhinga | £12.95

jumbo prawns marinated with kashmiri chilies and carom served with chef's special sauce (2,4,10,gf,nf)

appetiser platters

guru's trinity platter for one | 11.95

chef's choice of assorted starter

guru's trinity platter for four | 24.95

chef's choice of assorted starter

chicken mains

dilli butter chicken | £17.95

marinated chicken simmered in a rich velvety tomato and cream gravy infused with aromatic spices and a touch of butter (7,10,gf)

chicken tikka masala | £17.95

chargrilled chicken tikka in a creamy tomato, onion and fenugreek gravy (7,10,gf)

awadhi chicken korma | £17.95

tender chicken slow cooked in a creamy sauce made from yogurt, ground almond and a delicate blend of spices (7,8)

homestyle chicken curry | £17.95

classic indian home style chicken cooked with kalpasi, fennel, poppy seed and tamarind, finished with coconut milk (7,10,11,gf,nf)

kadhai chicken | £17.95

chicken simmered in a spicy tomato and onion-based gravy with a medley of bell pepper and onion, finished with a blend of traditional kadhai spices (7,10,gf,nf)

chicken jalfrezi | £17.95

chicken stir-fried with colourful bell peppers, onion and tomatoes in a bold, spicy gravy (7,10,gf)

chicken bhuna | £17.95

succulent chicken pieces cooked in a rich, spiced gravy of onion and tomatoes (7,gf)

south indian chilli garlic chicken | £17.95

chicken tikka cooked with onion, tomato, garlic, mustard seeds and curry leaves. (7,10)

lamb mains

lamb roganjosh | £18.95

rich lamb curry flavoured with clarified butter and aromatic spices, ginger and garam masala (7,gf,nf)

lamb saag | £18.95

lamb with spinach, ginger and garam masala (7)

lamb jaipuria | £18.95

rajasthani recipe, slow cooked lamb with red chili paste, yoghurt, onion and cloves (7)

lamb bhuna | £18.95

lamb cooked with whole spices in an onion and tomato based sauce infused with fresh coriander (7,8)

awadhi nalli gosht | £21.95

shank of lamb slow cooked with marrow bones in a richly spiced aromatic gravy (7,gf,nf)

duck mains

dum ki bataak | £21.95

succulent duck braised in a flavourful blend of spices and creamy yogurt, cooked in sealed pot (7,8,gf)

duck vindaloo | £21.95

succulent duck braised in a flavourful blend of spices and creamy yogurt, cooked in sealed pot (7,8,gf)

mumbai mango duck | £21.95

succulent duck braised in a flavourful blend of spices and creamy yogurt, cooked in sealed pot (7,8,gf)

seafood mains

chef's special homestyle fish curry | £22.95

a robust fish curry in a spicy, tangy gravy with a mix of roasted coriander, fennel, black pepper and a touch of coconut (2,10,11,gf,nf)

prawn jalfrezi | £22.95

a mild kerala style rich silky coconut fish curry flavoured with ginger, curry leaves and turmeric (2,4,gf,nf)

mango chilli prawn | £22.95

tiger prawns in a sweet and tangy sauce with coconut milk, curry leaves, mild spices and mangoes (2,10,gf,nf)

haryali (monkfish) fish curry | £24.95

monkfish cooked with mustard oil, shallots, curry leaves, nutmeg, lemongrass, fenugreek seeds and fresh coriander (chef's special bread basket) (4,10)

biryani

a rich, popular dish of basmati rice cooked on top of a flavourful curry, adorned with herbs, saffron, mint and fried onions - served with a special biryani sauce

vegetable | 17.95

(7)

chicken | £21.95

(7)

lamb | £21.95

(7)

prawn | £21.95

(2,7)

vegetarian mains

dhaba dal | £13.95

yellow lentils tempered with with ghee, cumin, garlic and fresh coriander (7,gf,nf)

aloo kari patta | £13.95

baby potatoes cooked with curry leaves and spices (nf,gf,v)

bhindi-do-payza | £14.95

fresh okra cooked twice with onions blended with cumin, coriander and hint of tangy tomatoes (gf,nf,v)

aloo gobi | £15.95

cauliflower and potato cooked with cumin, ginger and turmeric (gf,nf,v)

chana masala | £15.95

a flavourful curry of chickpeas, cooked in a spicy onion and tomato masala gravy (7,gf,nf)

paneer kofta | £15.95

soft paneer and potato dumplings stuffed with a mixture of dry fruits, delicately cooked in a smooth, mildly spiced cream based sauce (7,8)

palak paneer | £15.95

paneer cubes cooked in a vibrant spinach sauce with a hint of green chilli and garlic (7,gf,nf)

kids' menu

kids' chicken korma | £11.95

served with choice of rice, chips or baby naan (1,7,8)

kids' butter chicken | £11.95

served with choice of rice, chips or baby naan (1,7,8)

kids' chicken tikka masala | £11.95

served with choice of rice, chips or baby naan (1,7,8)

chicken nuggets & chips | £11.95

(1,3,7,9)

rice

steamed rice - £3.50
(nf,gf,v)

pulao rice - £4.50
(7,nf,gf)

egg fried rice - £4.50
(1,3,nf)

garden rice - £4.50
flavoured with mint, coriander and spices

bread

tandoori roti - £3.00
(1,3,7,nf)

butter naan - £3.95
(1,3,7,nf)

garlic and coriander naan - £4.25
(1,nf)

garlic naan - £4.25
(1,7,nf)

peshwari naan - £4.75
(1,3,7,8)

cheese chilli naan - £4.95
(1,3,7,nf)

keema naan - £4.95
(1,nf)

sundries

indian green salad - £3.50

chips - £3.50
(nf,gf)

poppadoms - £3.95
(1)

tarka cucumber raita - £4.95
(7,10,gf,nf)

Menu Terms & Conditions:

If you have any questions or particular dietary requirements or intolerances, please advise us and we shall do our utmost to offer you alternatives. Whilst we do all to accommodate our guests and food intolerances, we are unable to guarantee that our dishes are totally allergen-free.

ॐ भूर्भुवः स्वः
तत्संवितुर्वरेण्यं
भर्गो देवस्य धीमहि।
धियो यो नः प्रचोदयात्॥

Information & Allergen Content:

1. White Gluten 2. Crustaceans 3. Egg 4. Fish 5. Peanuts
6. Soya Beans 7. Milk 8. Nuts 9. Celery 10. Mustard
11. Sesame Seeds 12. Sulfur Dioxide 13. Lupin 14. Molluscs

gf - gluten free nf-nut free v-vegan

a discretionary 10% service charge will be added to parties of 4 or more

dessert

gajar ka halwa - £7.95

a traditional indian dessert made from carrots cooked in sweetened milk and flavored with cardamom (7,8)

mango kulfi - £7.95

homemade indian ice-cream with mangoes (7,8)

gulab jamun - £7.95

fried cheese ball soaked in sticky sugar with ice-cream (1,7,8)

ferrero rocher cheesecake - £7.95

(1,7)

chocolate brownie with ice-cream - £7.95

(1,7)