

Vegetarian	
Delhi Choley Chickpeas sautéed in homemade spices. <i>*7,gf,nf</i>	£ 13.95
Veggy Veggy Curry <i>**</i> Mixed vegetables cooked in a tomato & onion-based gravy infused with Indian spices. <i>*7</i>	£ 13.95
Kadhai Paneer <i>**</i> Batons of cottage cheese cooked with onions, peppers, green chillies, fenugreek and fresh coriander. <i>*7,gf</i>	£ 13.95
Malai Kofta <i>*</i> Potatoes & Cottage cheese dumplings, served with a delicious creamy sauce. <i>*7,8</i>	£ 13.95
Bhindi Masala <i>*</i> Pan fried okra with five seeds tempering in a roast pepper sauce. <i>*gf,nf,v</i>	£ 13.95
Aloo Gobhi <i>*</i> Cauliflower florets and potatoes cooked in a chopped onions & tomato ginger garlic peas. <i>*gf,nf,v</i>	£ 13.95
Aloo Kari Pagga <i>*</i> Served with cumin seed and spices. <i>*gf,nf,v</i>	£ 13.95
Saag Aloo / Saag Paneer <i>*</i> Spinach & potatoes or spinach & Indian cottage cheese cooked with ginger, garlic, onions and spices. <i>*7</i>	£ 13.95
Daal Tarka <i>*</i> Yellow lentils tempered with whole red chilli and cumin seeds. <i>*7,gf,nf</i>	£ 13.95
Bombay Aloo <i>*</i> Slices of pan-fried Potatoes with onion & tomato sauce. <i>*gf,nf,v</i>	£ 13.95
Biryani	
<i>A biryani is usually saved for special occasions. Basmati rice cooked on top of a flavourful curry and adorned with herbs, flavoured with saffron mint & fried onions, topped with dry fruits. Accompanied with curry sauce.</i>	
Vegetable <i>*7</i>	£ 13.95
Chicken <i>*7</i>	£ 14.95
Lamb <i>*7</i>	£ 15.95
Prawns <i>*7</i>	£ 18.95
Special <i>*2,7</i> (Combination of Veg, Chicken, Prawn and Lamb)	£ 18.95
Kids Meal	
Kids BUTTER CHICKEN <i>*7,8,10,gf</i>	£ 10.95
KIDS CHICKEN TIKKA MASALA <i>*7,8,10,gf,nf</i>	£ 10.95
KIDS CHICKEN KORMA <i>*7,8,10,gf</i>	£ 10.95
Kids CHICKEN NUGGETS <i>*1,3</i>	£ 8.95
(All Childrens Dishes Served with Rice & Butter Naan)	

Naan				
Plain Naan	*1,3,7,nf	£ 3.00		
Garlic Naan	*1,7,nf	£ 3.50		
Coriander Naan	*1,nf	£ 3.50		
Keema Naan (stuffed with lamb mince)	*1,nf	£ 3.50		
Garlic Coriander Naan	*1,nf	£ 4.00		
Chilli Naan	*1,nf	£ 3.50		
Garlic Chilli Naan	*1,nf	£ 4.00		
Peshwari Naan	*1,nf	£ 4.00		
(A sweet stuffing of coconut, almond & raisins)				
Onion Kulcha	*1,nf	£ 4.00		
(stuffed with spicy onions & fresh coriander)				
Roti-whole wheat bread	*gf,nf,v	£ 3.00		
Paneer Kulcha	*1,7	£ 4.50		
(stuffed with homemade cottage cheese)				
Rice				
Steamed Rice	*nf,gf,v	£ 2.50		
Pulao Rice		£ 2.95		
Egg fried Rice	*3	£ 3.25		
Garden Rice (flavoured with coriander & spices)		£ 3.50		
Sundries				
Mixed Raita	*7	£ 4.00		
Onion Dip		£ 1.00		
Mango Chutney		£ 1.00		
Mint Sauce		£ 1.00		
Tikka Masala Sauce	*7,8	£ 5.95		
Korma Sauce	*7,8	£ 5.95		
Madras Sauce (very Hot)	***	£ 5.95		
Poppadum's & dips		£ 3.50		
Chips		£ 3.50		
Dessert				
Gulab Jamun		£ 4.95		
Mango Lassi		£ 4.95		
Rose & Cardamon Lassi		£ 4.95		
Allergen Content		Hot Curry Scale		
1. White Gluten	6. Soya Beans	11. Sesame Seeds	*	Medium
2. Crustaceans	7. Milk	12. Sulfur Dioxide	**	Hot
3. Fish	8. Nuts	13. Lupin	***	Extra Hot
4. Egg	9. Celery	14. Molluscs	****	Very Hot
5. Peanuts	10. Mustard			
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				





at home



Opening Times

(Monday – Thursday 5.00 pm – 10.00 pm)
(Friday – Saturday 4.00 pm – 10.30 pm)*
(Sunday - 12.30pm - 8.30 pm)
*Collection Only

Address

3 Kildare Street, Newry, Co. Down, BT34 1DQ

Phone Number

Tel: (028) 3005 3659

Website

www.gurunewry.co.uk

Order Online





We use 100% Irish poultry & lamb with full traceability. All our dishes are without any colourings, preservatives or M.S.G. All dips & sauces are prepared daily on the premises. We are fully HACCP compliant. We can vary the balance of mild & hot dishes to suit your preference. Please always check your order upon collection or delivery.

We do accept all major credit cards.

Appetizer	
Onion Bhaji Crispy onion dumplings served with mint & yogurt. *gf,nf,v	£ 5.95
Aloo Tikki * Deep fried crisp patty of potatoes, tampered with cumin seeds, green peas and chillies. *l,nf,v	£ 5.95
Vegetable Samosa * Handmade, Punjabi favourite of crisp flaky pastry filled with spiced potatoes and peas. *l	£ 5.95
Paneer Tikka * Homemade cottage cheese with pickle spices and grilled in clay oven. *7,10	£ 6.95
Punjabi Chicken Tikka * Boneless pieces of chicken marinated with tandoori masala, yoghurt and grilled in Tandoor. *7,10	£ 7.95
Kolkatta Chilli Chicken Crispy fried chicken tossed with onions, bell peppers & tangy spicy sauce. *3,7,10	£ 8.95
Seekh Kebab* A delicacy of lamb mince kebab cooked on skewers. *3	£ 7.95
Prawns Kolhapuri * Prawns marinated with Kolhapur spices & grilled in tandoor. *2,7	£ 10.95
Kasundi Machi Tikka * Salmon fish marinated with mustered and Indian spices served with desi tarter. *10	£ 10.95

TANDOORI SPECIALITIES

All Clay oven dishes are served with the curry sauce and choice of Plain naan & Steamed rice.

Paneer Tikka Achari * Homemade Indian cottage cheese with pickle spices & grilled in a clay oven. *7,10	£ 17.95
Kebab-e-Guru* A selection of BBQ cooked, Chicken Tikka, Seekh kebab, fish tikka & King Prawn. *2,3,7,8,10	£ 17.95
Shashlik Chicken * Chicken tikka sautéed with onions & peppers served on a bed of rice with roasted pine apple. *7,10	£ 17.95



Orders
Tel: (028) 3005 3659

www.gurunewry.co.uk

Chicken	
Chicken Tikka Masala Meat or vegetables cooked in tomato garlic & cashew nut sauce infused with palm crushed fenugreek leaves. *7,8,10,gf	£ 14.95
Chicken Korma (Mild) Bonless Pieces of prime Irish Chicken fillets, cooked with a sweet creamy cashew nut gravy finished with saffron & rose petals. *7,8,gf	£ 14.95
Bhuna Murgh ** Spicy & Flavourful Chicken cooked with whole spices, chopped onions, tomato-based sauce infused with fresh coriander. *7,10,gf	£ 14.95
Chicken Jalfrezi ** Flavoured Chunks of chicken cooked with medium to hot curry sauce, assorted peppers, onions & spices. Finished with green chillies, and touch of lemon juice. *7,8,10,gf	£ 14.95
Chicken Kadhai * Kadhai is a delicious, spicy & flavourful dish cooked with, onions, tomatoes, ginger, garlic & fresh ground spices known as kadhai masala. Kadhai translates to an Indian wok which is a most basic kitchen essential in Indian homes. *7,8,10,gf	£ 14.95
Chicken Chilli Balti * Pieces of chicken cooked with medium gravy, capsicum, ginger and garlic infused with fenugreek & cumin seeds. *7,8,gf	£ 14.95
Chicken Madras *** Chicken cooked in a fiery tomato, coconut and onion-based gravy. *7,8,10	£ 14.95

(All Dishes Served with Pilau or Steamed Rice)

CHEF'S SPECIALITIES

Home-Style Chicken Curry * Classic Indian home-style chicken, cooked with kalpasi, fennel, poppy. *7,8,10	£ 14.95
Butter Chicken * Chicken cooked in a tomato cashew nut, yogurt & butter-based gravy, infused with cream & fenugreek. *7,8,10,gf	£ 14.95
Dhaba Chicken ** Dhaba(a roadside kitchen) style Northern Indian curry ,Spicy chicken tikka tossed with onions, red and green peppers in a spicy chilli sauce. *7,10,gf	£ 14.95
Chicken Chettinad * Chettinad a village in southern India, known for traditional spices, Chicken cooked in a coconut sauce infused with chettinad spices. *7,10,gf	£ 14.95
Saag Chicken * Chicken cubes cooked with spinach gravy, ginger, garlic & finished with ginger roots. *7,10,gf,nf	£ 14.95
South Indian Chilly Garlic Chicken* Chicken cooked with Chilly & Garlic based gravy, flavoured with Indian aromatic spices. *7,10,gf,nf	£ 14.95

(All Dishes Served with Pilau or Steamed Rice)

Lamb	
Lamb Roganjosh * Rich Lamb cooked with saffron brown yogurt sauce flavoured with Kashmiri chillies, cardamom & fresh ginger. *7,gf,nf	£15.95
Lamb Pasanda * (Mild) A rich creamy dish cooked in a spiced yogurt, flavoured with ginger, garlic & toasted almonds. *7,8,gf	£ 15.95
Lamb Vindaloo *** An Indian curry based on the Portuguese dish “carne de vinha d’alhos” & is often know as a fiery, spicy dish. Cooked in a traditional red masala sauce with potato cubes infused with coconut vinegar. *gf,nf	£ 15.95
Achari Gosht * Lamb cooked with yogurt, ginger garlic paste, chopped tomato, onion, pickle & spices. *10,gf,nf	£ 15.95
Lamb Bhuna * Lamb cooked with whole spices in onion and tomato based sauce and infused with fresh coriander *7,gf,nf	£ 15.95
Lamb Jaipuria ** Rajasthani recipe, Slow cooked lamb with red chilli paste, yogurt, brown onions & cloves. *7,gf,nf	£ 15.95
Chana Gosht * A perfect combination of Lamb, chickpeas & spices infused with fresh coriander *7,gf,nf	£ 15.95
Palak Gosht * Tender Lamb cooked with spinach and ginger finished with cream & dried red. *7,gf,nf	£ 15.95

(All Dishes Served with Pilau or Steamed Rice)

Seafood

King Prawn Chilly Mango ** Tiger prawns cooked with crushed chillies, mustard seeds, coconut & spiced mango marmalade. *3,7,10,gf,nf	£ 16.95
Hariyali (Monkfish) Fish Curry * Monkfish cooked with ginger, garlic, tomato onion, fresh spinach, fresh coriander & touch of fresh cream (chef’s special bread basket). *7,gf,nf	£ 17.95
Prawn Jalfrezi ** Flavoured chunks of fish cooked with medium to hot curry sauce, assorted peppers, onions, & spices. Finished with green chillies. *7,8,10,gf	£ 16.95
Chef’s Home-Style Fish Curry * A robust fish curry in spicy, tangy, gravy with a mix of roasted coriander, fennel black pepper & touch of coconut. *2,10,gf,nf	£ 16.95
Goan Fish Curry * fillet of Salmon fish in a classic gravy, steeped in tamarind, Kashmiri chilli powder, turmeric & coconut milk infused with Goan spices. *2,7,gf,nf	£ 16.95

(All Dishes Served with Pilau or Steamed Rice)

Duck

Please ask for details