



3 Kildare Street
Newry
BT34 1DR
028 3005 3659

à la carte menu

appetisers

onion bhaji | £6.95

onion, gramflour, fenal seeds, coriender seeds & chilliflakes (gf,nf)

Spring roll | £7.95

Crispy, golden-fried pastry shells filled with a Savory mixture of shredded vegetables, seasoned with ginger, garlic, and soy sauce. (1,3,gf,nf)

aloo tikki | £7.95

Deep fried crisp patty of potatoes, tampered with cumin seeds, green peas & chillies (gf,nf)

punjabi vegetable samosa chat | £7.95

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

mumbai dahi puri | £8.95

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

Soya Chaap Angara | £8.95

Flame-grilled soya chaap marinated in smoky spices and yoghurt, finished in a bold charcoal-infused masala with rich tandoori flavours. (6,7,10,gf,nf)

Tandoori Chicken Wings | £8.95

wings are marinated in a spiced yogurt blend and roasted or grilled, resulting in a succulent interior and a caramelized, subtly smoky, and vibrant crust (7,10, gf, nf)

Tandoori chicken tikka | £8.95

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

kolkata chilli chicken | £9.95

crispy fried chicken tossed with onions, bell pepper and a tangy, spicy sauce (1,3,gf,nf)

appetisers

Tandoori Lamb Chops | £13.95

Tender lamb chops marinated in a rich blend of yogurt, freshly ground spices, ginger, garlic, and lemon juice, then grilled in a traditional tandoor until perfectly smoky and charred. (7,10,gf,nf)

kakori kebab | £10.95

hand-pounded tender minced lamb kebab marinated in aromatic spices and saffron (3,7,gf,nf)

Ajwaini fish tikka | £10.95

Delicate white fish marinated with carom seeds, mustard and fresh herbs. (4,7,10,gf,nf)

Malai Salmon Tikka | £11.95

Scottish salmon cubes marinated in cream cheese and mild spices. (4,7,10,gf,nf)

Fish Pakora | £10.95

tender, boneless Basa fish marinated in ginger, garlic, and aromatic spices, coated in gram flour batter and deep-fried to golden perfection (3,4,nf)

ajwani jhinga | £12.95

jumbo prawns marinated with yogurt, kashmiri chilies and carom served with chef's special sauce (4,7,10,gf,nf)

duck tikka | £12.95

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

appetiser platters

Guru's Veg Sharing Board (For 1) | £10.95

Vegetable samosa, Onion Bhaji, Aloo Tikki & Soya Chaap(1,6,nf)

Guru's Special Sharing Board (For 1) | £12.95

Onion Bhaji, Soya Chaap, Aloo Tikki, Lamb Seek Kebab, Chicken Tikka(1,6,7,10,gf,nf)

Guru's Special Sharing Board (For 4) | £24.95

Onion Bhaji, Aloo Tikki, Lamb Seek Kebab, Chicken Tikka, Tandoori prawns(1,2,4,6,7,10,gf,nf)

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 & cream (7,10,gf,nf)

chicken tikka masala | £17.95

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

awadhi chicken korma | £17.95

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

homestyle chicken curry | £17.95

classic indian home style chicken cooked with kalpasi, fennel, poppy seed and tamarind, finished with fresh cream(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,nf)

chicken bhuna | £17.95

succulent chicken pieces cooked in a rich, spiced gravy of onion and tomatoes (7,10,gf,nf)

south indian chilli garlic chicken | £17.95

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

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 & touch of cream (7,gf,nf))

lamb jaipuria | £18.95

rajasthani recipe, slow cooked lamb with red chili paste, onion and tomato Grevey (7,gf,nf)

lamb bhuna | £18.95

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

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 batak | £21.95

succulent duck braised in a flavourful blend of spices and cream, cooked in sealed pot (7,10,gf,nf)

duck vindaloo | £21.95

succulent duck braised in a flavourful blend of spices and cream, cooked in sealed pot (7,10,gf,nf)

mumbai mango duck | £21.95

succulent duck braised in a flavourful blend of spices and cream, cooked in sealed pot (7,10,gf,nf)

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 (4,10,gf,nf)

prawn jalfrezi | £22.95

King prawn stir-fried with colourful bell peppers, onion and tomatoes in a bold, spicy gravy (4,7,gf,nf)

mango chilli prawn | £22.95

tiger prawns in a sweet and tangy sauce with coconut milk, curry leaves, mild spices and mangoes (4,7,10,gf,nf)

haryali (monkfish) fish curry | £24.95

monkfish cooked with ginger, garlic, tomato onion, fresh spinach, fresh coriander & touch of fresh cream (chef's special bread basket) (4,7,gf,nf)

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,gf,nf)

chicken | £21.95

(7,gf,nf)

lamb | £21.95

(7,gf,nf)

prawn | £21.95

(4,7,gf,nf)

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)

bhindi-do-payza | £14.95

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

aloo gobi | £15.95

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

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,gf)

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 (7,8,gf)

kids' butter chicken | £11.95

served with choice of rice, chips or baby naan (7,10,gf,nf)

kids' chicken tikka masala | £11.95

served with choice of rice, chips or baby naan (7,10,gf,nf)

chicken nuggets & chips | £11.95

(1,3,nf)

vegan appetisers

aloo Chat | £6.95

Crisp potato. Tamarind. Spice (v,gf,nf)

aachari soya chaap | £7.95

Slow-roasted soya chaap infused with heritage achari spices, finished with olive oil and citrus(6,10,v,gf,nf)

chilli soya chaap | £7.95

crispy fried soya chunk tossed with onions, bell pepper and a tangy, spicy sauce (1,3,6,gf,nf)

tandoori soya chaap | £7.95

Marinated with plant-based yoghurt, spices, lemon, and mustard oil, grilled in clay oven(6,10,v,gf,nf)

samosa & tikki chat with mint & tamarind sauce | £7.95

Crispy golden samosas and spiced potato tikki topped with tangy mint chutney and sweet tamarind sauce, finished with crunchy sev, onions, and aromatic Indian spices.(v,nf)

vegan mains

soya chaap rogan josh | £16.95

Slow-braised soya chaap enveloped in a deep, aromatic Rogan Josh sauce inspired by the royal kitchens of Kashmir. Crafted with Kashmiri chilli, fennel, dry ginger, and whole spices, gently simmered in a velvety onion base, finished with fragrant oil(6,v,gf,nf)

palak soya chaap | £16.95

Succulent soya chaap gently simmered in a silken spinach reduction, infused with slow-roasted garlic, ginger, and warming spices. Finished with aromatic green oils and a hint of citrus(6,v,gf,nf)

soya chaap korma | £16.95 (very mild)

Slow-simmered soya chaap enveloped in a delicate korma of cashew and coconut, gently perfumed with cardamom, mace, and white pepper. Finished with saffron warmth and aromatic oils(6,v,gf)

bhindi do-pyaza | £14.95

Tender okra delicately sautéed with a double tempering of caramelised and fresh onions, slow-cooked with tomatoes, ginger, and hand-ground spices. Finished with aromatic oils and gentle heat(v,gf,nf)

aloo chana | £15.95

Slow-simmered potatoes and chickpeas brought together in a fragrant onion-tomato masala, layered with ginger, garlic, and warming spices. Finished with fresh herbs and aromatic oil(v,gf,nf)

mushroom bhaji | £15.95

A flavorful North Indian-style stir-fry made with fresh mushrooms sautéed in aromatic spices, onions, tomatoes, ginger, and garlic. Finished with herbs for a rich, mildly spiced, and comforting dish(v,gf,nf)

aloo matar | £15.95

A classic Indian curry featuring tender potatoes and sweet green peas simmered in a gently spiced tomato-onion gravy(v,gf,nf)

soya chaap jalfrezi | £16.95

Tender soya chaap strips stir-fried with bell peppers, onions, tomatoes, and traditional Indian jalfrezi spices(6,v,gf,nf)

Guru's Tandoori Special

Tandoor is a traditional clay oven used in Indian cooking. It cooks food at very high temperatures, giving dishes a smoky flavour, tender texture and authentic chargrilled finish.

All our main Tandoori dishes are served with a mild side sauce, half rice & half chips or plain naan. If you would like your side sauce spicy, please ask your server

Mixed Grill | £26.95

A royal assortment of chicken tikka, lamb seekh kebab, tandoori prawns, tandoori chicken wings, tandoori lamb chops and fish tikka, marinated in aromatic Indian spices and grilled in the tandoor. (2,4,7,8,10,gf,nf)

Chicken Shashlik | £21.95

Succulent cubes of chicken marinated in house spices and yoghurt, skewered with onions and bell peppers, then flame-grilled in the tandoor for a smoky finish. (7,10,nf)

Paneer Shashlik (Veg) | £20.95

Soft cottage cheese cubes marinated in creamy yoghurt, herbs and aromatic spices, skewered with onions and peppers, then grilled to perfection. (7,10,nf)

Classic Indian Curries

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All our main Tandoori dishes are served with a mild side sauce, half rice & half chips or plain naan.If you would like your side sauce spicy, please ask your server

Madras

Choice of Chicken / Lamb / King Prawns / Fish

A South Indian inspired curry cooked in a hot and tangy sauce with chilli, garlic, tomatoes and traditional spices. (2,4,7,10,gf,nf) 🌶️🌶️🌶️

Vindaloo

Choice of Chicken / Lamb / King Prawns / Fish

A fiery Goan classic prepared with garlic, vinegar, red chillies and bold spices for an intense and robust flavour.(2,4,7,10,gf,nf) 🌶️🌶️🌶️🌶️

Balti

Choice of Chicken / Lamb / King Prawns / Fish

Cooked in a traditional balti style with peppers, onions, tomatoes and fresh herbs in a medium spiced sauce.(2,4,7,10,gf,nf) 🌶️🌶️

Achari

Choice of Chicken / Lamb / King Prawns / Fish

A distinctive curry infused with traditional Indian pickle spices, creating a tangy and aromatic flavour. (2,4,7,10,gf,nf) 🌶️🌶️

Patia

Choice of Chicken / Lamb / King Prawns / Fish

A sweet, sour and mildly spiced curry cooked with tamarind, tomatoes and fresh herbs for a balanced flavour.(2,4,7,10,gf,nf) 🌶️🌶️

Do Pyaza

Choice of Chicken / Lamb / King Prawns / Fish

A classic curry prepared with double onions, fresh tomatoes and traditional spices in a rich medium sauce. (2,4,7,10,gf,nf) 🌶️

**Chicken-£18.95, Lamb-£19.95, Fish-£20.95, King Prawn-£22.95 *Duck Optional
[VEGAN option available ask your server]**

rice

steamed rice - £3.50

(nf,gf,v)

pulao rice - £4.50

(nf,gf,v)

egg fried rice - £4.50

(3,gf,nf)

garden rice - £4.50

flavoured with mint, coriander and spices

mushroom rice - £4.50

(7,nf,gf)

bread

tandoori roti - £3.00

(1,7,nf)

butter naan - £3.95

(1,3,7,nf)

garlic and coriander naan - £4.25

(1,3,7,nf)

garlic naan - £4.25

(1,3,7,nf)

peshwari naan - £4.75

(1,3,7,nf)

cheese chilli naan - £4.95

(1,3,7,nf)

keema naan - £4.95

(1,3,7,nf)

guru's special naan - £4.95

chicken, mince, onion, cheese

(1,3,7,nf)

sundries

indian green salad - £3.50

chips - £3.50

(1,nf)

gunpowder chips - £3.95

(1,nf)

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
तत्सवितुर्वरेण्यं
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

🌶 Mild 🌶🌶 medium 🌶🌶🌶 hot 🌶🌶🌶🌶 extra hot

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