

Biryani

	QT	HT	FT
Basmati rice, Vegetables, Onions, spices (GF,DF,NF)			
Vegetable Biryani (V)	42	70	140
Chicken Biryani	45	85	170
Lamb Biryani	50	100	200
Lamb & Chicken	65	125	250
Goat (w/ bone) Biryani	50	100	200
Tilapia Biryani	50	100	200
Salmon Biryani	65	125	250
Shrimp Biryani	65	125	250

Pulav

	QT	HT	FT
Peas Pulav Basmati rice, Green Peas, Turmeric (V, GF,DF,NF)	36	60	120
♥ Kashmiri Pulav Basmati rice, dried fruit & nuts. (GF,DF)	42	70	140
Saffron Pulav Basmati rice, saffron, cinnamon, raisins, sugar (GF)	48	80	160

Accompaniments

	8oz	16oz	QT
Achar (pickle)	10	20	45
Raita	10	20	45
Onion Chutney	10	20	45
Tamarind Chutney	10	20	45
Mint Chutney	10	20	45
Mango Chutney	10	20	45

Beverages

♥ Mango Lassi	\$35/gal
Salty Lassi	\$35/gal
Sweet Lassi	\$35/gal
Tulsi Ginger Ice Tea	\$25/gal
Cinnamon Turmeric Ice Tea	\$25/gal
Indian Masala Chai Tea	\$25/gal

Breads

Tandoori Roti Whole wheat bread baked in tandoor clay oven.	\$3/pp (20 Min)
Bhatura Puffed deep fried bread	\$4/pp (20 Min)
Naan Flour mixed with milk, butter, baked in tandoor clay oven, laced with butter on top.	\$4/pp (20 Min)
- Garlic	\$4/pp (20 Min)
- Tilwaa (Sesame seed)	\$5/pp (20 Min)
♥ - Cheese	\$6/pp (20 Min)
♥ - Cheese Garlic	\$6/pp (20 Min)
- Cheese Chili	\$6/pp (20 Min)
- Chili Garlic	\$6/pp (20 Min)
- Chicken Tikka	\$6/pp (20 Min)
♥ - Mushroom	\$6/pp (20 Min)
- Pesto & Garlic	\$6/pp (20 Min)
♥ - Kashmiri (raisins, nuts, coconut).....	\$5/pp (20 Min)
- Cinnamon & Brown Sugar	\$5/pp (20 Min)
Gluten Free Garlic Naan Chickpeas, garlic, cilantro, olive oil (V, GF, NF)	\$6/pp (20 Min)
Kulchas White Flour Bread (Onion or Spinach)	\$4/pp (20 Min)
Paratha Whole wheat bread baked in tandoor clay oven.	\$3/pp (20 Min)
- Methi (Fenugreek)	\$4/pp (20 Min)
- Aloo (Potatoes)	\$4/pp (20 Min)
- Gobi (Cauliflower)	\$4/pp (20 Min)
- Phudina (Mint)	\$4/pp (20 Min)

Desserts

	QT	HT	FT
Kheer A traditional firm rice & milk pudding with spices. (GF)	45	90	165
Rasmalai Sweet dumplings of cottage cheese served in sweetened milk, garnished with pistachio. (GF)	\$2/pp		
Gulab Jamun Dumplings of fresh milk condensed and deep fried served in sugar syrup. (NF)	\$2/pp		



Guru's
Fine Indian Cuisine



Catering Menu

203 N Sycamore St
Newtown, PA 18940

215-968-5700

Order Online



www.gurusnewtown.com

Appetizers

	QT	HT	FT
♥ Garlic Shrimp Garlic, Paprika, Turmeric (GF,NF,DF)	60	110	200
Coconut Shrimp Fresh coconut, mustard seeds, Turmeric (GF,DF,NF)	60	110	200
Chili Paneer Paneer Cubes, Soy sauce, Peppers, Onions (GF,NF)	50	80	160
Chili Chicken Sautéed chicken, onions, green peppers, soy sauce, chili & tomato sauce. (NF, GF)	39	65	130
Paneer 65 / Chicken 65 Cubed paneer or chicken, Peppers, Onions (GF,NF)	54	90	180
♥ Lasooni Gobi Cauliflower, Garlic sauce (V,GF,NF)	40	65	150
Red Pepper Hummus (Naan NOT included) chickpeas, tahini (NF,V)	30	60	110
♥ Masala Mushroom Mushrooms, Coriander, turmeric (GF,NF, V)	45	90	170
Spinach Rolls Spinach, bread crumb, fried to golden perfection (NF)	\$1.50/pp		
♥ Avocado Chaat Crispy shell, avocado, onion, tomato, yogurt (NF, V*UR)	\$1.50/pp		
Papdi Chaat Spiced potatoes, chickpeas, yogurt, onions (NF)	25	50	100
Spinach Chaat Spinach flash fried with onions, tomatoes, tamarind & mint chutneys, sev. (GF,NF,V)	35	70	120
Samosa Fried pastry stuffed with potatoes & peas (V,NF)	\$2.50/pp		
♥ Samosa Lamb Homemade samosa with minced Lamb (NF)	\$5/pp		
Samosa Chaat <small>(order Tray of Chana Masala & Samosa per piece)</small> Potatoes, Chickpeas, Onions (NF,V)			
Bhel Rice puffs, sev, potatoes, onions (NF,GF,V)	45	90	170
Aloo Tikki Chaat <small>(order Tray of Chana Masala & Aloo Tikki pp)</small> Spiced potatoes, chickpea, onion, chutney (GF,V,NF)	\$2/pp		
Onion Pakora Mixed vegetables in chickpea batter (V,NF,GF)	35	70	120

- Tandoori Apps -

Chicken Tandoori Ginger, Garlic, Paprika, Turmeric (GF,NF)	n/a	75	150
Chicken Seekh Kabab Minced chicken, onions, herbs & spices (GF,DF,NF)	n/a	90	180
Chicken Malai Kabab Yogurt, Cream, Ginger (GF,NF)	n/a	80	160
Mixed Tandoori Grill chicken, shrimp, seekh and malai kabab (GF,NF)	n/a	120	240
Chicken / Paneer Tikka Boneless Chicken, Turmeric, Paprika (GF, NF)	n/a	80	160

Entrée Specials

	QT	HT	FT
♥ Mahi Mahi Cooked w/ dry spices, saagwala (GF,NF,DF)	75	125	250
Fish Darbari Your choice of Tilapia, Salmon (+11/+10/+20) or Shrimp (+15/+14/+25) served w/ bell peppers, onion, Olive Oil (GF,DF,NF)	55	100	200
Bhuna Goat Goat w/ bone, Sesame seeds, Curry Leaves (GF,DF,NF)	79	132	254
Lamb Jodhpuri Ginger, garlic, turmeric,spices, onion gravy (GF,NF,DF)	74	124	251
Lamb Jahagiri Mustard seeds, coconut, Boneless Lamb (DF,GF,NF)	78	122	257
Lamb Roganjosh Boneless Lamb, onions, garlic, coriander, ginger, olive oil (GF,DF,NF)	52	87	169
Laal Maas Australian grass-fed Goat w/ bone (or boneless Lamb) with yogurt & Kashmiri chillies (GF,NF)	56	94	181
♥ Dhaba Chicken Chicken, ginger, garlic, special spice mix (GF,DF,NF)	77	128	243
Chicken Ginger Boneless Chicken pieces, Fresh ginger, garlic, turmeric, coriander (GF,NF,DF)	77	128	243
Chicken Kolhapuri Boneless chicken, ginger, garlic, onions, Kolhapuri sauce (GF,NF,DF)	74	118	242
Chicken Ajwain Boneless Chicken, Carom, Turmeric (GF,DF,NF)	72	120	231
♥ Swordfish Served with Saffron Pulav	90	150	295
♥ Lamb Chops Marinated chef's special recipe, cooked in clay oven. (DF,GF,NF)	n/a	155	305
Fish Tikka Cubes of Tilapia or Salmon (+15/+25/+50) marinated with herbs & spices, then grilled in tandoor clay oven.	n/a	100	200
Shrimp Tandoori Jumbo shrimp seasoned with herbs & spices, then grilled in tandoor clay oven.	n/a	95	190

♥ Guru's Favorites

Serving Tray Sizes Information:
Full Tray (FT) serves 20 people
Half Tray (HT) serves 8-10 people
Quarter Tray (QT) serves 5-7 people
**** Catering Trays do not include Rice ****
pp – Per Piece
GF = Gluten Free | V = Vegan
DF = Dairy Free | NF = Nut Free

Veg Entrée Specials

	QT	HT	FT
Palak Paneer Homemade cheese, Spinach, Ginger, Garlic (GF,NF)	48	80	160
♥ Paneer Lacha Shredded paneer, Ginger, Garlic, onions, tomatoes (GF,NF)	50	90	180
Baingan Bhartha Roasted Eggplant, Ginger, Onions, Garlic (GF,NF,V)	40	80	135
Matar Paneer Indian Cheese, peas, curry sauce (GF,NF, V*UR)	45	80	160
Matar Mushroom Peas, mushrooms cooked in curry sauce (GF,V,NF)	30	70	120
♥ Malai Kofta Cashew & paneer rolled into balls & simmered in a mildly spicy sauce. (GF)	40	80	135
Chole Bhatura Chickpea, onion, tomatoe w/ sauce & bhatura. (V,NF)	55	110	190
Nawabi Paneer Paneer, cream, fenugreek, ginger, garlic (GF,NF)	54	90	180
Lasooni Methi Paneer Fenugreek, Garlic, Paneer (GF,NF)	48	80	160
Kadhi Pakora Vegetable dumpling w/ ginger in yogurt (GF,NF)	35	70	140
Daal Haribhari Yellow lentils, fresh spinach	35	70	140
Kaju Curry Cashews, tomatoes, spices in mild cream sauce	43	78	162
Rajma Masala Kidney Beans, Turmeric, Paprika (V,GF,NF)	39	78	134

Vegetarian Sides

Saag Spinach, Ginger, Garlic (add Mushroom +1) (GF,NF,V)	45	70	140
Chana Saag Chickpea, Spinach, Ginger, Garlic (GF,NF,V)	45	70	140
Saag Aloo Potato, Spinach, Ginger, Garlic (GF,NF,V)	45	70	140
Aloo Matar Peas Potatoes, Ginger, Onion gravy (GF,DF,NF)	45	70	140
Aloo Jeera Potatoes, Cumin, Coriander Powder (GF,V,NF)	45	70	140
Aloo Gobi Cauliflower, Potatoes, Garlic, Ginger (GF,DF,V)	45	70	140
Gobi Matar Masala Cauliflower, green peas, Ginger, Garlic (GF,V,NF)	45	70	140
Bhindi Masala Okra, Tomatoes, Onions (GF,V,NF)	45	70	140
Chana Masala Chickpeas, Tomatoes, Onion, Ginger, Garlic (GF,V,NF)	45	70	140
Daal Tadka Yellow lentil, onions, tomatoes, ginger (GF,V,NF)	45	70	140
Daal Makhani Black lentils, Butter, onions, garlic, ginger and tomatoes (GF,NF) (V *UR)	45	70	140

Indian Favorites

Create your own Indian dish in 3 steps!

Step 1 – Pick your Base

Archari Indian pickle, ginger, garlic (GF,DF,NF *UR)			
♥ Kadai onions, tomatoes in whole Indian spices (GF,NF,DF)			
Tikka Masala / Makhani Creamy tomato sauce w/ Indian spices.(GF NF *UR)			
Curry Traditional curry sauce (GF,DF,NF)			
♥ Korma Creamy garlic sauce (GF,NF) (DF *UR)			
Jal Frezi Tomato, ginger, garlic, onions, peppers (GF,DF,NF)			
Vindaloo Tangy red chili sauce, vinegar, potatoes (GF,DF,NF)			
Saagwala spinach, garlic, ginger (GF,NF) (DF *UR)			
♥ Methi fenugreek, onions, garlic (GF,NF,DF)			
Kashmiri Cashew, yogurt, garlic (GF, NF) (DF *UR)			

Step 2 – Pick your Proteins

	QT	HT	FT
No Protein (Sauce only).....	25	50	100
Vegetables	35	70	140
Tofu	40	75	150
Paneer	40	80	160
Chicken	45	80	160
Tilapia	45	85	170
Shrimp	60	115	230
Salmon	55	110	220
Lamb	50	100	200
Goat	50	100	200

Step 3 – Pick your Spice

Very Mild | 🌿 Mild | 🌿🌿 Medium
 🌿🌿🌿 Spicy | 🌿🌿🌿🌿 Indian Hot

Step 4 – Add Rice

	QT	HT	FT
Jeera Rice	15	25	40