

~ Biryani & Pulav ~

	QT	HT	FT
Basmati rice, Vegetables, Onions, & spices (GF,DF,NF)			
Vegetable Biryani (V)	45	75	150
Chicken Biryani	54	90	180
Lamb Biryani	60	100	200
Lamb & Chicken	75	125	250
Goat (w/ bone) Biryani	60	100	200
Shrimp Biryani	75	125	250
Salmon Biryani	75	125	250
♥ Kashmiri Pulav	48	60	120
Basmati rice, dried fruit & nuts. (GF,DF)			
Saffron Pulav	48	60	120
Basmati rice, saffron, cinnamon, raisins, sugar (GF)			

~ Indo Chinese ~

Spring Rolls (V)	30	50	100
Crispy rolls filled with vegetables & spices			
Hakka Noodle (V)	45	75	150
Stir-fried noodles tossed w/ vegetables & sauce.			
Vegetable Manchurian (V)	39	65	130
Crispy vegetable balls, filled w/ vegetables & spices, tossed in a tangy, sweet, & spicy sauce.			

~ Soups ~

	8oz	16oz	QT
Hot & Sour Soup (V)	30	50	100
Spicy-sour soup with vegetables, mushrooms, & tofu			
Mulligatawny Soup	18	30	60
Lentils, tomatoes, herbs and spices. (V, GF,DF,NF)			
Tomato Soup	18	30	60
Fresh tomatoes, herbs and spices. (GF,NF)			
Chicken Soup	18	30	60
Mildly spiced traditional chicken soup. (GF,NF,DF)			

~ 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

(all Breads min qty 20)

Tandoori Roti	4/pp
Whole wheat bread baked in tandoor clay oven.	
Bhatura	4/pp
Puffed deep fried bread	
Naan	4/pp
White flour mixed with milk, butter, baked in tandoor clay oven, laced with butter on top.	
- Garlic	5/pp
- Tilwala (Sesame seed)	5/pp
♥ - Cheese	6/pp
♥ - Cheese Garlic	6/pp
- Cheese Chili	6/pp
- Chili Garlic	6/pp
- Chicken Tikka	6/pp
♥ - Mushroom	6/pp
- Pesto & Garlic	6/pp
♥ - Kashmiri (raisins, nuts, coconut) ...	5/pp
- Cinnamon & Brown Sugar	5/pp

Gluten Free Garlic Naan	6/pp
Chickpeas, garlic, cilantro, olive oil (V, GF, NF)	

Kulchas	5/pp
White Flour Bread stuffed with your choice of:	
- Onion	5/pp
- Spinach	5/pp
- Paneer	6/pp

Paratha	6/pp
Stuffed whole wheat bread baked in tandoor oven.	
- Methi (Fenugreek)	7/pp
- Aloo (Potatoes)	7/pp
- Gobi (Cauliflower)	7/pp
- Phudina (Mint)	7/pp

~ Desserts ~

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



Catering Menu

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♥ Guru's Favorites

Serving Tray Sizes Information:

Full Tray (FT) serves 16-20 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

*UR = Upon Request

**Prices are subject to change **

Please let our staff know if there are any allergies or dietary restrictions when placing your order

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 (order Tray of Chana Masala & Samosa per piece) Potatoes, Chickpeas, Onions (NF,V)			
Bhel Rice puffs, sev, potatoes, onions (NF,GF,V)	45	90	170
Aloo Tikki Chaat (order Tray of Chana Masala & Aloo Tikki pp) 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 ~

Indian style dry Barbeque served w/ dry spices (NO SAUCE)

Chicken Tandoori Ginger, Garlic, Paprika, Turmeric (GF,NF)	n/a	75	150
Chicken Malai Kabab Yogurt, Cream, Ginger (GF,NF)	n/a	80	160
Chicken / Paneer Tikka Boneless Chicken, Turmeric, Paprika (GF, NF)	n/a	80	160

~ Guru's Entrée Specials ~

~ Seafood ~

	QT	HT	FT
♥ Mahi Mahi Cooked w/ dry spices, saagwala (GF,NF,DF)	75	125	250
Fish Darbari Your choice of Salmon or Shrimp served w/ bell peppers, onion, Olive Oil (GF,DF,NF)	66	110	220
♥ Swordfish Served with Saffron Pulav	90	150	295
Salmon Tikka Cubes of Salmon marinated with dry herbs & spices, then grilled in tandoor clay oven. (no sauce)	75	125	250

~ Goat ~

Bhuna Goat Goat w/ bone, Sesame seeds, Curry Leaves (GF,DF,NF)	75	150	250
Laal Maas Australian grass-fed Goat w/ bone (or boneless Lamb) with yogurt & Kashmiri chilies (GF,NF)	56	94	181

~ Lamb ~

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
♥ Lamb Chops Marinated chef's special recipe, cooked in clay oven. Served w/ dry spices (no sauce) (DF,GF,NF)	n/a	155	305

~ Chicken ~

♥ 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

**** All catering trays DO NOT include rice. ****

~ Vegetarian ~

	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
♥ 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 (GF)	43	78	162
Rajma Masala Kidney Beans, Turmeric, Paprika (V,GF,NF)	39	78	134
Saag Spinach, Ginger, Garlic (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



Step 1 ~ Pick your Curry

♥ Kadai Onions, tomatoes in whole Indian spices (GF,NF,DF)			
Tikka Masala Creamy tomato sauce w/ Indian spices.(GF, NF) (DF*UR)			
Makhani (Butter) Tomato & Butter sauce w/ Indian spices. (GF, NF *UR)			
Curry Traditional curry sauce (GF,DF,NF)			
♥ Korma Cream, cashew paste, garlic (GF, NF) (DF *UR)			
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, dried fruits, yogurt, garlic (GF) (DF *UR)			

Step 2 ~ Pick your Protein

	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 Level

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

Jeera Rice

	QT	HT	FT
Jeera Rice	15	25	40