

OPENING  
HOURSSun. - Thu.  
12:00 - 22:00Fri. - Sat.  
12:00 - 23:00

GURU



+48 22 857 06 04

ul. Widok 8  
Centrum, Warszawa

## RESTAURANT &amp; BAR

WE OFFER LUNCH / MONDAY- FRIDAY / 12:00 - 15:00

## STARTERS

**CHEF SPECIAL ONION BHAJI** 17  
A savory preparation of butter-fried grated onions tempered with cumin seeds and fenugreek leaves.**SAMOSA PEQUEÑA** 4PCS 17 | **VEG 14 | CHICKEN 17 | LAMB 19 | BEEF 19**  
Mouthwatering combination of the spiced filling of your choice, stuffed in a deep fried crispy pastry coating. Classic in smaller version.**TELICHERY FRY** 18 | **PANEER 18 | CHICKEN 22 | PRAWNS 31**  
The ingredient of your choice, coated in lentil batter with chili and black sesame.**HARA BHARA KEBAB** 18  
A traditional South-East Indian Snack and starter where perfectly sautéed green vegetables are made into bite sized cutlets.**PAKORAS** 4PCS 18 | **VEG 16 | PANEER 18 | CHICKEN 22 | COD 24 | PRAWNS 31**  
An all-time Indian favorite perfect for an evening snack, Pakoras are delicious little butter-fried seasoned pieces of your choice.**CHILLI FRY** 18 | **VEG 18 | PANEER 18 | CHICKEN 23 | LAMB 29 | BEEF 29 | COD 25 | PRAWNS 31**  
An ingredient of your choice tossed with onion, green chilies, bell pepper then sautéed in spicy red chili sauce.**GURU SPECIAL CHICKEN WINGS** 14 / 8 / 12 PCS 18 / 24 / 30  
Juicy preparation of chicken wings - hot & spicy.**MANCHURIAN FRY** 18 | **CARLI FLOWER 18 | CHICKEN 19 | PRAWNS 28**  
An Indianized version of hot and sweet chunks of the ingredients of your choice that are sautéed in Chinese sauces garnished with spring onions.

## SOUPS

**THICK SOUP** 14 | **TOMATO 14 | CHICKEN 16 | LAMB 18**  
A usually flavored creamy soup made from the ingredient of your choice.**DAAL SOUP** 14  
Other healthy, traditional Indian clear soup made of chickpea lentils with vegetable stock.**RASAM** 15  
Rasam is Sauteed rasam. Soup, traditionally prepared using tamarind juice as a base, with the addition of tomatoes, chili pepper, pepper, cumin and other spices as seasonings. Shreds of lentils are added along with vegetables.**MANCHOW SOUP** 15 | **VEG 14 | CHICKEN 16**  
An Indo-Chinese, dark brown soup prepared with vegetables, scallions added to the ingredient of your choice, flavored with generous doses of soy sauce, salt, garlic and chili pepper.

## TANDOOR

Tandoor is a traditional clay oven used for cooking in Southern, Central and Western Asia. Temperatures in a tandoor can approach 480 °C (900 °F).

**TANDOORI CHICKEN** 31  
 succulent Chicken on the bone marinated in the traditional North Indian blend of spices, herbs and yogurt roasted to finish in an authentic Tandoor Clay oven.**TRICOLOR TIKKA** 18 S2T.1 | **PANEER 24 | CHICKEN 28 | COD 30 | PRAWNS 36**

A GURU special preparation of tandoori/roasted "tikka" or pieces of your choice marinated in three different types of customized pastes - spiced yogurt (red), masala cashewnut (white) and mint (green). The dish is divided colorfully and arranged aesthetically to enhance this theme in one delight. The colors are symbolic of the Indian Tricolor flag.

**DALIC TIKKA** 18 S2T.1 | **PANEER 24 | CHICKEN 28 | COD 30 | PRAWNS 36**

For all those garlic lovers out there! GURU presents juicy chunks of tandoori/roasted pieces of your choice infused with the dense taste and aroma of garlic giving you a sensory overload.

**BLACK PEPPER TIKKA** 18 | **PANEER 24 | CHICKEN 28**  
Here the "Tikkas" or chunks of your choice are roasted with a savory combination of butter and black pepper. Giving it a unique texture of soft on the inside and crunchy on the outside.**NAWABI KEBAB** 18 S2T.1 | **CHICKEN 28 | LAMB 30 | BEEF 30**  
Kebabs are a Maghali dish prepared by mixing meat of your choice as it combining it with spices, herbs and in the case of Nawabi Kebab dry fruit powder as well, combining the mixture to make patties that are roasted in tandoori oven.**KOLIWADAS** 18 S2T.1 | **CARLI FLOWER 15 | PANEER 24 | CHICKEN 26 | PRAWNS 31**

Pieces of the ingredients of your choice in a spicy dough made out of Kashmiri chili, garlic, and roasted turmeric. Carefully deep-fried.

## FOOD ALLERGENS

All our dishes may contain the following allergens or their derivatives or traces of allergens in the semi-finished products from which they are prepared: cow's milk and its products, raw eggs, nuts (cashew-nuts in most of the dishes), soybeans, fish and shellfish, meat, gluten, fruits, vegetables.



# GURU

## RESTAURANT & BAR

## CURRIES

Curry is a variety of dishes originating in the Indian subcontinent that use a complex combination of spices or herbs, usually including ground turmeric, cumin, coriander, ginger, and fresh or dried chilies. Curry is generally prepared in a sauce.

**MAKHNI** VEGETABLES 22 | PANEER 26 | CHICKEN 27  
 Makhni literally translates to "Buttery". It is a tomato-based sauce commonly used in North Indian cuisines. The sour taste of tomatoes is balanced by the addition of thick fresh cream and butter.

**JALFAREZI** VEGETABLES 22 | PANEER 26 | CHICKEN 27 | PORK 28 | LAMB 32 | COD 31 | PRAWNS 36  
 Jalfrezi is a type of Indian cuisine that involves frying marinated pieces of meat, fish or vegetables in oil and spices to produce a dry, thick sauce. As the dish includes green chilies, and bell peppers.

**PASANDA** VEGETABLES 25 | PANEER 27 | CHICKEN 29 | PORK 30 | LAMB 34 | COD 31 | PRAWNS 36  
 "Pasanda" means lower in fat, and the dish itself is made out of marinated ingredient of your choice with mild seasoning. Served on cabbages, the sauce is little sweet and very aromatic.

**KOFTA** VEGETABLES 26 | CHICKEN 28 | LAMB 34 | BEEF 34  
 Kofta is an Indian vegetable or meat balls made out of minced or ground vegetables or meat of your choice mixed with spices cooked in a spicy masala curry.

**SAAG** VEGETABLES 23 | PANEER 26 | CHICKEN 27 | LAMB 32 | BEEF 32  
 Saag is a juicy leaf-based preparation. In our version is spinach based. The dish is a popular favorite consumed in the Northern areas of the Indian Subcontinent.

**BHURTA** 29  
 This is a vegetarian South Asian dish, that originated in the northern state of the Indian Subcontinent, Punjab, bearing a resemblance to baba ghanoush dish that is prepared by mixing pre-cooked eggplant (baingan). The smoky eggplant is mixed and cooked with chopped tomato, browned onion, ginger, garlic, cumin, fresh cilantro (coriander leaves), chili pepper, and mustard oil. Garnished with fresh onion.

**BALTI** VEGETABLES 24 | PANEER 26 | CHICKEN 28 | PORK 30 | LAMB 32 | BEEF 32 | COD 31 | PRAWNS 36  
 Balti means bucket. The dish is specially prepared in a unique cup-like pot over high heat in the manner of a stir-fry, to which the ingredients of choice are added.

**BHUNA** VEGETABLES 24 | PANEER 26 | CHICKEN 28 | PORK 30 | LAMB 32 | BEEF 32 | COD 31 | PRAWNS 36  
 Bhuna is actually a cooking process where spices are gently fried in plenty of oil to bring out their flavor. The dish though is when the ingredient of your choice is added to the fried spices, onions and ginger cooked in its own juices which results a deep strong flavor, but very little sauce.

**TIKKA MASALA** VEGETABLES 24 | PANEER 26 | CHICKEN 28 | PORK 30 | LAMB 32 | BEEF 32 | COD 31 | PRAWNS 36  
 Loved worldwide this dish has chunks of the ingredient of your choice marinated in spiced yogurt, that is roasted in a tandoor (clay oven) and served after sautéed in a tomato and coriander sauce.

**ROGAN JOSH** LAMB 34 | BEEF 34  
 Our authentic Rogan josh is made with lamb or beef, spicy and rich, contain more than hundred of spices.

**MADRAS** VEGETABLES 24 | PANEER 26 | CHICKEN 28 | LAMB 32 | BEEF 36  
 Madras curry is said to originate from the south of India, and gets its name from the city known as Madras when English merchants arrived there in 1640 (now Chennai). Very spicy curry, contains many varieties of chili. For the brave ones.

**KORMA** VEGETABLES 24 | PANEER 26 | CHICKEN 28 | PORK 30 | LAMB 32 | BEEF 32 | COD 31 | PRAWNS 36  
 Korma has its roots in the Mughlai cuisine of the Indian subcontinent. A characteristic Mughlai dish, it can be traced back to the 16th century. Korma is said to have been served to Shah Jahan and his guests at the inauguration of the Taj Mahal. It is a dish where meat or vegetables are braised with creamy carbene based sauce.

You may need to choose the sides for your main dish. Curry is served on its own.

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## DAAL

### DAAL TADKA

Tadka means Tempering, a technique in which the whole lentils and spices sometimes also other ingredients such as dried chilies, roasted ginger root or sugar are roasted briefly in oil to infuse essential oils and thus enhance their flavors. 23

### DAAL FRY

Daal Fry is thicker in consistency, it is cooked at a slower flame and in a traditional vessel called "Tadka". The thick consistency is attributed to the whole lentil structure maintained due to the addition of lesser amount of water. Consists of mustard, cumin, cary leaves, onion, tomato and other spices. 23

### DAAL MAKHANI

Daal Makhani is a popular dish from the Punjab region of the Indian subcontinent. It is also known as "Ma ki daal" or "Mother's Daal". The primary ingredients are whole black lentil (urad), red kidney beans (rajma), butter and cream. The dish gets its richness from the use of cream or yogurt. 24

### PINDI CHANA MASALA

"Pindi" means Village in Punjab, and thus the dish is a healthy mixture of chickpeas with onion, chopped tomatoes, coriander seed, garlic, chilies, ginger, and garam masala. 21



## BIRYANI

Biryani, is a mixed rice dish with its origins among the Muslims of the Indian subcontinent.

### BIRYANI

Pieces of chosen ingredient mixed with Basmati rice, aromatic spices and chopped vegetables served with raita.

VEGETABLES 26 | PANEER 26 | CHICKEN 30 | LAMB 34 | BEEF 34 | PRAWNS 38

## SIDES

## TANDOORI INDIAN BREADS

### ROTI

PLAIN 7 | BUTTER 8 | FENUGREEK 9 | MINT 9

Roti (also known as chapati) is a delicious flatbread made from stoneground whole-wheat flour (known as atta) and water kneaded into a dough. It is the staple food of North India and many South East Asia, Middle Eastern and African Countries.

### NAAN

PLAIN 10 | BUTTER 11 | GARLIC 12 | ONION SEEDS 14 | SWEET 14

Naan is part of the Indian subcontinent refers to a specific kind of thick flatbread. Its made by using white flour, eggs and yeast.

### PARATHA

PLAIN 11 | CHEESE 14 | POTATOES 14 | ONIONS 14 | VEGETABLES 14

Parathas are one of the most popular unleavened flatbread in India where the dough feels slightly tougher when toasted. Parathas are thicker than a roti because, in the case of a plain paratha, they have been folded repeatedly each time adding a coating of ghee or oil similar to the method used for puff pastry.

### KEEMA NAAN

CHICKEN 16 | LAMB 20 | BEEF 20

Before putting it in the tandoor, the naan is stuffed with a spiced minced meat.

### LACHHA PARATHA

12

Also known as "Puri-wala Paratha", meaning layered paratha, gives this bread its uniqueness, it is prepared by combining thin strips of the well-oiled layered dough, made into a small ball and flattened out by hand into a round shape to be put into a Tandoor for baking it to finish.

### ASSORTED BREAD BASKET

22

Five different Indian breads, Chef's creation.

## BASMATI RICE

### PLAIN

8

Plain Basmati Rice

### FLAVOURED RICE

14

Basmati rice flavoured with coriander.

### LEMON RICE

14

A delicious variety of lemons flavoured Basmati Rice.

### SAFFRON RICE

16

Saffron flavoured basmati rice

### SABZI PULAV

16

Pulav is made by sautéing the ingredients, rice and vegetables together, then cooking in pre-determined quantity of water.

### KASHMIRI PULAV

17

Kashmiri pulav is from the Northern Indian state of Kashmir, made with dry fruits.



# GURU

## RESTAURANT & BAR

### TO SHARE

<b>CHEF'S VEGETARIAN PLATTER</b> 52 Assorted platter of vegetarian tapas	<b>CHEF'S NON VEGETARIAN PLATTER</b> 65 Assorted platter of Non vegetarian tapas	<b>CHEF'S MIX PLATTER</b> 69 Assorted platter of vegetarian and non vegetarian tapas	<b>CHEF'S SPECIAL CURRY SELECTION</b> 75 Selected Curries with side dishes
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### EXTRAS

<b>PLAIN CURD</b>	5
<b>EXTRA PAPADUMS &amp; CHUTNEYS</b> What is an Indian meal without a serving of "Papad" or "Papadam"? Papad is a paper-thin, crisp, tortilla like preparation served with every Indian meal. <i>To show our love we complement a basket of this "must have" is on us!</i>	5
<b>RAITA</b> A flavorful preparation of grated cucumbers, Onion and pieces of tomatoes is curd seasoned with salt and coriander.	10
<b>HOUSE PICKLES</b> Indian pickles similar to kachhi.	5
<b>CHILLI-LEMON-ONION</b> An Indian meal is always accompanied with a small salad of chilli, lemon and onion.	7

### SOFT DRINKS

<b>COCA COLA</b> (200ML)	7	<b>APPLE JUICE</b> (200ML)	7
<b>SPRITE</b> (200ML)	7	<b>LYCHEE JUICE</b> (300ML)	9
<b>FEVER TREE TONIC</b> (200ML)	12	<b>GUAVA JUICE</b> (300ML)	9
<b>GINGER BEER SODA</b> (300ML)	14	<b>MANGO JUICE</b> (250ML)	9
<b>SALTY LASSI</b> (300ML)	12	<b>CISOWIANKA</b> STILL / SPARKLING (200ML)	6
<b>MANGO LASSI</b> (300ML)	12	<b>CISOWIANKA</b> STILL / SPARKLING (200ML)	14
<b>FRESH JUICE ORANGE / GRAPEFRUIT</b> 14		<b>JUG OF WATER</b> (1L)	10
		<b>LEMONIADA</b> (DIFFERENT FLAVORS)	10

### SWEETS

<b>SWEET OF THE DAY</b> (BARRI OR HALVA)	18
<b>DULAB JAMUN</b>	12

### COFFEE

<b>ESPRESSO</b>	9
<b>DOUBLE ESPRESSO</b>	12
<b>CAPPUCCINO</b>	11
<b>LATTE</b>	12
<b>AMERICANO</b>	10

### TEA

<b>SIRROCCO BIO TEA - (DIFFERENT FLAVORS)</b>	12
<b>INDIAN MASALA TEA</b>	9

# THANK YOU FOR YOUR VISIT!

REVIEW US



tripadvisor

For each table above 4 persons, an additional service charge of 10% of the final bill is added.

We do not split bills. We can accept several payment methods concerning one bill for the table.

Before placing an order, please inform the service about food allergies.

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