

Soups

Mulligatawny Soup	6
Lentils, tomatoes, herbs and spices. (GF,DF,NF)	
Tomato Soup	6
Fresh tomatoes, herbs and spices. (GF,NF)	
Spinach Soup	4
Spinach in vegetable broth w/ Indian spices. (GF,NF)	
Chicken Soup	6
Mildly spiced traditional chicken soup.(GF,NF,DF)	

Biryani & Pulav

Basmati rice, Vegetables, Onions, spices (GF,DF,NF)

Vegetable Biryani (V)	14
Chicken Biryani	17
Lamb Biryani	20
Lamb & Chicken	25
Goat (w/ bone) Biryani	20
Shrimp Biryani	25
Fish Biryani (Tilapia/Salmon)	20 / 25
Peas Pulav	12
Basmati rice, Green Peas, Turmeric (V, GF,DF,NF)	
♥ Kashmiri Pulav	14
Basmati rice, dried fruit & nuts. (GF,DF)	
Saffron Pulav	16
Basmati rice, saffron, cinnamon, raisins, sugar (GF)	

Accompaniments

Basmati Rice	3
Achar (pickle)	3
Raita	3
Onion Chutney	3
Tamarind Chutney	3
Mint Chutney	3
Mango Chutney	3

Beverages

♥ Mango Lassi	\$4
Salty Lassi	\$4
Sweet Lassi	\$4
Tulsi Ginger Ice Tea	\$4
Cinnamon Turmeric Ice Tea	\$4
Indian Masala Chai Tea	\$4
Sodas	\$4

Breads

Tandoori Roti	3
Whole wheat bread baked in tandoor clay oven.	
Bhatura	4
Puffed deep fried bread	
Naan	4
Flour mixed with milk, butter, baked in tandoor clay oven, laced with butter on top.	
- Garlic	4
- Tilwaa (Sesame seed)	5
♥ - Cheese	6
♥ - Cheese Garlic	6
- Cheese Chili	6
- Chili Garlic	6
- Chicken Tikka	6
♥ - Mushroom	6
- Pesto & Garlic	6
♥ - Kashmiri (raisins, nuts, coconut)..	5
- Cinnamon & Brown Sugar	5
Naan Bread Basket	12
Plain, Onion & Garlic naan served in a basket. (No substitutions please)	
Gluten Free Garlic Naan	6
Chickpeas, garlic, cilantro, olive oil (V, GF, NF)	
Kulchas	5
White Flour Bread (Onion or Spinach)	
Paratha	6
Whole wheat bread baked in tandoor clay oven.	
- Methi (Fenugreek)	7
- Aloo (Potatoes)	7
- Gobi (Cauliflower)	7
- Phudina (Mint)	7

Desserts

Rasmalai	4
Sweet dumplings of cottage cheese served in sweetened milk, garnished with pistachio. (GF)	
Gulab Jamun	4
Dumplings of fresh milk condensed and deep fried served in sugar syrup. (NF)	
Kheer	3
A traditional firm rice & milk pudding with spices. (GF)	



Guru's
Fine Indian Cuisine



Take-Out & Delivery Menu

203 N Sycamore St
Newtown, PA 18940

215-968-5700



Order Online



www.GurusNewtown.com

Now Offering Delivery!

Take Out/Dine In Hours

12:00pm – 3:00pm

4:30pm – 9:00pm

CLOSED TUESDAYS

Appetizers

♥ Garlic Shrimp	10
Garlic, Paprika, Turmeric (GF,NF,DF)	
Coconut Shrimp	10
Fresh coconut, mustard seeds, Turmeric (GF,DF,NF)	
Chili Paneer	11
Paneer Cubes, Soy sauce, Peppers, Onions (GF,NF)	
Chili Chicken	13
Sautéed chicken, onions, green peppers, soy sauce, chili & tomato sauce. (NF, GF)	
Paneer 65 / Chicken 65	12
Cubed paneer or chicken, Peppers, Onions (GF,NF)	
♥ Lasooni Gobi	10
Cauliflower, Garlic sauce (V,GF,NF)	
Red Pepper Hummus	8
chickpeas, tahini, garlic naan (NF,V)	
♥ Masala Mushroom	9
Mushrooms, Coriander, turmeric (GF,NF, V)	
Spinach Rolls	8
Spinach, bread crumb, fried to golden perfection (NF)	
Mixed Veg Appetizer	10
Samosa, Pakora & spinach roll.	
♥ Avocado Chaat	8
Crispy shells, avocado, onion, tomato, yogurt (NF, V*UR)	
Papdi Chaat	7
Spiced potatoes, chickpeas, yogurt, onions (NF)	
Spinach Chaat	11
Spinach flash fried with onions, tomatoes, tamarind & mint chutneys, sev. (GF,NF,V)	
Samosa	7
Fried pastry stuffed with potatoes & peas (V,NF)	
♥ Samosa Lamb	12
Homemade samosa with minced Lamb (NF)	
Samosa Chaat	9
Potatoes, Chickpeas, Onions (NF,V)	
Bhel	8
Rice puffs, sev, potatoes, onions (NF,GF,V)	
Aloo Tikki Chaat	9
Spiced potatoes, chickpea, onion, chutney (GF,V,NF)	
Onion Pakora	7
Mixed vegetables in chickpea batter (V,NF,GF)	
Chicken Tandoori	15 / 20
Ginger, Garlic, Paprika, Turmeric Half/Whole chicken (GF,NF)	
Chicken Seekh Kabab	16
Minced chicken, onions, herbs & spices (GF,DF,NF)	
Chicken Malai Kabab	16
Yogurt, Cream, Ginger (GF,NF)	
Mixed Tandoori Grill	22
chicken, shrimp, seekh and malai kabab (GF,NF)	
Chicken Tikka	16
Boneless Chicken, Turmeric, Paprika (GF, NF)	

Entrée Specials

♥ Mahi Mahi	25
Cooked w/ dry spices, saagwala (GF,NF,DF)	
Fish Darbari	18 / 22
Your choice of Tilapia, Salmon (+4) or Shrimp (+4) served w/ bell peppers, onion, Olive Oil (GF,DF,NF)	
Bhuna Goat	25
Goat w/ bone, Sesame seeds, Curry Leaves (GF,DF,NF)	
Lamb Jodhpuri	25
Ginger, garlic, turmeric,spices, onion gravy (GF,NF,DF)	
Lamb Jahagiri	25
Mustard seeds, coconut, Boneless Lamb (DF,GF,NF)	
Lamb Roganjosh	20
Boneless Lamb, onions, garlic, coriander, ginger, olive oil (GF,DF,NF)	
Laal Maas	18
Australian grass-fed Goat w/ bone (or boneless Lamb) with yogurt & Kashmiri chillies (GF,NF)	
♥ Dhaba Chicken	25
Chicken, ginger, garlic, special spice mix (GF,DF,NF)	
Chicken Ginger	25
Boneless Chicken pieces, Fresh ginger, garlic, turmeric, coriander (GF,NF,DF)	
Chicken Kolhapuri	25
Boneless chicken, ginger, garlic, onions, Kolhapuri sauce (GF,NF,DF)	
Chicken Ajwain	25
Boneless Chicken, Carom, Turmeric (GF,DF,NF)	
♥ Swordfish	30
Served with Saffron Pulav	
♥ Lamb Chops	30
Marinated chef's special recipe, cooked in clay oven. (DF,GF,NF)	
Fish Tikka	20 / 25
Cubes of Tilapia/Salmon marinated with herbs & spices, then grilled in tandoor clay oven.	
Shrimp Tandoori	19
Jumbo shrimp seasoned with herbs & spices, then grilled in tandoor clay oven.	

♥ Guru's Favorites

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.

Veg Entrée Specials

Palak Paneer	16
Homemade cheese, Spinach, Ginger, Garlic (GF,NF)	
♥ Paneer Lacha	16
Shredded paneer, Ginger, Garlic, onions, tomatoes (GF,NF)	
Baingan Bhartha	14
Roasted Eggplant, Ginger, Onions, Garlic (GF,NF,V)	
Matar Paneer	16
Indian Cheese, peas, curry sauce (GF,NF, V*UR)	
Matar Mushroom	14
Peas, mushrooms cooked in curry sauce (GF,V,NF)	
♥ Malai Kofta	14
Cashew & paneer rolled into balls & simmered in a mildly spicy sauce. (GF)	
Chole Bhatura	14
Chickpea, onion, tomatoe w/ sauce & bhatura. (V,NF)	
Nawabi Paneer	18
Paneer, cream, fenugreek, ginger, garlic (GF,NF)	
Lasooni Methi Paneer	16
Fenugreek, Garlic, Paneer (GF,NF)	
Kadhi Pakora	14
Vegetable dumpling w/ ginger in yogurt (GF,NF)	
Daal Haribhari	14
Yellow lentils, fresh spinach	
Kaju Curry	16
Cashews, tomatoes, spices in mild cream sauce	
Rajma Masala	14
Kidney Beans, Turmeric, Paprika (V,GF,NF)	
Saag	14
Spinach, Ginger, Garlic (add Mushroom +1) (GF,NF,V)	
Chana Saag	14
Chickpea, Spinach, Ginger, Garlic (GF,NF,V)	
Saag Aloo	14
Potato, Spinach, Ginger, Garlic (GF,NF,V)	
Aloo Matar	14
Peas Potatoes, Ginger, Onion gravy (GF,DF,NF)	
Aloo Jeera	14
Potatoes, Cumin, Coriander Powder (GF,V,NF)	
Aloo Gobi	14
Cauliflower, Potatoes, Garlic, Ginger (GF,DF,V)	
Gobi Matar Masala	14
Cauliflower, green peas, Ginger, Garlic (GF,V,NF)	
Bhindi Masala	14
Okra, Tomatoes, Onions (GF,V,NF)	
Chana Masala	14
Chickpeas, Tomatoes, Onion, Ginger, Garlic (GF,V,NF)	
Daal Tadka	14
Yellow lentil, onions, tomatoes, ginger (GF,V,NF)	
Daal Makhani	14
Black lentils, Butter, onions, garlic, ginger and tomatoes (GF,NF) (V *UR)	

Indian Favorites

Create your own Indian dish in 3 steps!

Step 1 - Pick your Base

Archari	10
Indian pickle, ginger, garlic (GF,DF,NF *UR)	
♥ Kadai	10
onions, tomatoes in whole Indian spices (GF,NF,DF)	
Tikka Masala / Makhani	10
Creamy tomato sauce w/ Indian spices.(GF NF *UR)	
Curry	10
Traditional curry sauce (GF,DF,NF)	
♥ Korma	10
Creamy garlic sauce (GF,NF) (DF *UR)	
Jal Frezi	10
Tomato, ginger, garlic, onions, peppers (GF,DF,NF)	
Vindaloo	10
Tangy red chili sauce, vinegar, potatoes (GF,DF,NF)	
Saagwala	10
spinach, garlic, ginger (GF,NF) (DF *UR)	
♥ Methi	10
fenugreek, onions, garlic (GF,NF,DF)	
Kashmiri	10
Cashew, yogurt, garlic (GF, NF) (DF *UR)	

Step 2 - Pick your Proteins

(Max 2)

No Protein (sauce only).....	+0
Vegetables	+ 4
Tofu	+ 5
Paneer	+ 6
Chicken	+ 7
Tilapia	+ 7
Shrimp	+12
Salmon	+12
Lamb	+10
Goat	+10

Step 3 - Pick your Spice

Very Mild | Mild | Medium
Spicy | Indian Hot