



# GURU CHELA

## गुरु चेला

### Appetizers

**GOLDEN CRISPY MEDLEY (SAMOSA) ▾ \$14**

*Crispy pastry stuffed with mashed potatoes served with yogurt, mint and tamarind chutney, pomegranate seeds and bit of coriander garnish on top.*

**VEGGIE CRISPY MEDLEY ▾ \$13**

*Spiced mixed spinach leaves, onion and potatoes battered in chickpea flour*

**CRISPY ONION RINGS ▾ \$13**

*Onion rings battered in chickpea flour, herbs and spices*

**GOLDEN CRUNCH CAULIFLOWER ▾ \$13**

*Fresh cauliflower in chickpea flour mixed with herbs and spices.*

**TIKKA TEMPTATION (4PCS) \$18.50**

*Boneless marinated juicy chicken cooked in Tandoori oven to perfect tenderness.*

**TANDOORI FLAME FEAST Half \$17 Full \$30**

*Chicken marinated in spices and yogurt and cooked in charcoal tandoor*

**ROYAL MINCED ROLLS \$17**

*Minced lamb mixed with finely chopped onions, spices, mint and cooked in tandoor*

**SOUTHERN SPICY POPCORN \$16.5**

*Delicious, juicy, deep fired spicy piece of chicken meat bursting with flavour of lemon and curry leaves*

**HERBS INFUSED LAMB CUTLETS 3 pieces \$17 6 pieces \$32**

*Lamb chops marinated with cream, yogurt, garlic and indian spices*

*All curries can be cooked to suit your taste mild, medium or hot.  
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VEGGIE INDI TACOS (2PCS) ∨ \$14

*Lentil flour crispy base topped with spiced sautéed vegetables, chickpeas, onions, carrot and a drizzle of tangy yogurt mint chutney.*

SMOKEY TIKKA TACO (2PCS) \$16

*Juicy char grilled chicken tikka served on lentil flour crispy base topped with onion capsicum and drizzle of creamy mint yogurt chutney served with hot sauce*

CHARRED OCEAN JEWELS (6PCS) \$24

*Marinated in a blend of aromatic spices and yogurt, cooked in tandoor to perfection for smokey flavour*

TANGY YOGURT BOMBS (4PCS) ∨ \$16

*A crunchy, savoury dish packed with layers of tangy, sweet and spicy flavours with a perfect balance of texture and aromas*

CRISPY POTATO CHEESE BOMBS (4PCS) ∨ \$18

*Creamy mashed potatoes mixed with gooey melted cheese, lightly seasoned and coated in a crunchy crust*

FIERY CHICKEN BITES \$24

*Diced chicken pieces tossed with onions, capsicum and green chillies in special gravy*

CREAMY KISSED FLAME BITES \$18.5

*Tender pieces of boneless chicken marinated in a unique blend of yogurt, cream, cheese and spices and cooked in tandoor*

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### *Vegetarian Delights*

CREAMY KOFTA BALLS ∨ \$24.50

*Mashed potatoes and cheese mixed in herbs and cooked in chefs special sauce*

YELLOW LENTIL DELIGHTS ∨ \$24.50

*Traditional lentils sautéed with indian herbs and spices cooked in exquisite sauce*

GOLDEN VEG CURRY ∨ \$24.50

*Fresh mix veggies cooked gently in yogurt and cashew nut sauce and flecked with rose petals*

ZESTY CHICPEA MASALA ∨ \$24.50

*Chicpeas sautéed with onion and tomato paste cooked to perfect taste*

SMOKEY MASALA PANEER ∨ \$24.50

*Cottage cheese cooked with onions, capsicum and tomato based gravy to perfect taste.*

POTATO CAULIFLOWER BOWL ∨ \$24.50

*Potato and cauliflower cooked with spices and herbs in special sauce.*

EGGPLANT POTATO CURRY ∨ \$24.50

*Eggplant and potatoes cooked in homemade sauce to perfect taste*

FLAVOURS OF MASALA PUMPKIN ∨ \$24.50

*Pumpkin cooked with capsicum, onion and butter sauce to perfection.*

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### *Chicken Dishes*

#### *FLAVOURS OF PUNJAB CHICKEN \$26.50*

*Chicken cooked in traditional indian sauce and garnished with fresh coriander*

#### *SMOKEY CHICKEN TIKKA MASALA \$26.50*

*Tender chicken cooked with onion, capsicum and tomato based gravy garnished with fresh coriander*

#### *SAAGWALA CHICKEN BLISS \$26.50*

*Chicken simmered in fresh spinach, lightly spiced and finished with cream*

#### *MADRAS FUSION \$26.50*

*Chicken cooked with coconut milk, mustard seeds and curry leaves*

#### *ROYAL CHICKEN CREAMY CURRY \$26.50*

*Mouthwatering chicken cooked with yogurt and cashew nut mild gravy*

#### *TANGO MANGO CHICKEN CURRY \$26.50*

*Combination of seared chicken, diced mango, pepper, tossed in a sweet and savoury sauce*

#### *SUNSET BUTTER CHICKEN \$26.50*

*Boneless marinated chicken cooked in homemade tomato sauce and cream.*

#### *HOT AND TANGY CHICKEN \$26.50*

*Traditional goa dish cooked to perfection in thick spicy and tangy gravy*

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### *Lamb Dishes*

#### *RUSTIC LAMB MASALA \$28.50*

*Diced lamb sautéed with capsicum, onion and cooked in thick sauce*

#### *SPINACH INFUSED LAMB \$28.50*

*Diced lamb cooked in fresh spinach with herbs and garnish of fresh ginger*

#### *VINDALOO HEATWAVES \$28.50*

*Traditional Goa dish comprising of diced lamb cooked to perfect tenderness in thick spicy and tangy gravy.*

#### *SILKY LAMB ROYALS \$28.50*

*Tender lamb cooked gently in cashew nut sauce, butter sauce with dash of cream.*

#### *COCONUT MADRAS FEAST \$28.50*

*Lamb cooked with coconut milk, mustard seeds and curry leaves*

#### *PICKLE INFUSED LAMB FEAST \$28.50*

*Diced lamb sautéed with fenugreek, mustard seeds and curry leaves.*

#### *RICH LAMB ROGAN CURRY \$28.50*

*Tendered lamb cooked in chef's special sauce with fine herbs and spices*

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### *Beef Dishes*

*SPINACH INFUSED BEEF \$28.50*

*Diced beef cooked in fresh spinach with herbs and garnish of fresh ginger*

*VINDALOO HEATWAVES \$28.50*

*Traditional Goa dish comprising of diced beef cooked to perfect tenderness in thick spicy and tangy gravy.*

*SILKY BEEF ROYALS \$28.50*

*Tender beef cooked gently in cashew nut sauce, butter sauce with dash of cream.*

*COCONUT BEEF CURRY \$28.50*

*Beef cooked with coconut milk, mustard seeds and curry leaves*

*RICH BEEF ROGAN CURRY \$28.50*

*Tendered beef cooked in chef's special sauce with fine herbs and spices*

### *Seafood Dishes*

*GRILLED FISH MASALA (SALMON) \$30*

*Fresh salmon cooked with capsicum, onion and tomato in spicy tomato sauce*

*ZESTY COCONUT FISH CURRY*

*(SALMON) \$30*

*Fresh salmon sautéed with curry leaves in special sauce with touch of coconut cream and milk*

*ROYAL MALAI PRAWN CURRY (KING SIZE) \$30*

*Fresh King size prawns cooked with chef's special cashew sauce with touch of rose water*

*RUSTIC COASTAL PRAWN MASALA (KING SIZE) \$30*

*Fresh king size prawns cooked in chef's special sauce with capsicum and onion*

*GOAN SPICY FISH CURRY \$30*

*Traditional hot salmon fish curry from goa, hot and tangy*

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### *Rice and Biryani Dishes*

*PLAIN BASMATI RICE \$7*  
*Premium basmati rice boiled in desi ghee*

*SAFFRON RICE \$8*  
*White rice flavoured with saffron*

*COCONUT RICE \$8*  
*Premium basmati rice sautéed with mustard seeds, curry leaves and coconut milk*

*JEERA RICE \$8*  
*Premium basmati rice sautéed with cumin seeds, fried onion and coriander*

*LEMON RICE \$8*  
*Premium basmati rice sautéed with mustard seeds, onions and served with fresh lemon*

*VEG BIRYANI \$16*  
*Fresh mixed veggies cooked traditionally with basmati rice with touch of mint and spices.*

*MEAT BIRYANI \$20.50*  
*Your choice of Lamb, beef or chicken cooked traditionally with basmati rice with touch of mint and spices.*

### *SideDishes*

*MANGO CHUTNEY \$4*  
*A relish made by simmering grated or chopped semi-ripe mangoes with aromatic spices and sugar or jaggery*

*PICKLES \$4*  
*Pickles made from a variety of vegetables mixed in the same pickling process*

*PAPADUMS \$4*  
*A light, brittle flatbread from South Asia, usually made of lentil flour*

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### Indian Breads

*BUTTER NAAN \$6*

*Soft popular traditional indian bread with crispy outer layer cooked in tandoor*

*GARLIC NAAN \$8*

*Plain flour bread cooked with freshly chopped garl*

*ROTI \$4*

*Traditional Indian whole meal bread cooked in tandoori oven*

*MASALA KULCHA \$8*

*Plain flour bread with specially prepared fillings of potato, onion and coriander*

*KEEMA NAAN \$9*

*Flat indian bread stuffed with spicy minced lamb and chopped onions and coriander*

*LACHHA PARATHA \$9*

*Flaky, soft, multi layered bread with each layer garnished with butter*

*CHEESE NAAN \$9*

*Royal indian bread stuffed with Mozzarella shredded cheese and mixed with onion and coriander*

*CHEESE CHILLY GARLIC NAAN \$11*

*Plain flour bread stuffed with mozzarella cheese, onions, coriander cooked with freshly chopped garlic and chilies*

*KASHMIRI NAAN (SWEET NAAN) \$9*

*Traditional Kashmiri bread with dry fruits and sultanas and cooked in tandoori oven*

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