



Indische Küche

GURU

Cocktailbar

**Öffnungszeiten:
täglich von
11.°° - 23.°°Uhr**

**Alle Gerichte auch
ausser Haus
(Nur für Selbstabholer)**

**U-Bahnhof
Südsterne**

**Körtestraße 30
10967 Berlin**

**Telefon:
694 92 01**

website: www.restaurant-guru.de



Soups

- | | | € |
|----|--|------|
| 1. | Tomato Soup ^{A,G}
Soup of fresh Tomatoes | 4,50 |
| 2. | Vegetable Soup ^{A,G} | 4,50 |
| 3. | Mulligatawny-Soup ^{A,G}
Authentic Indian Curry-Chicken Soup | 4,50 |
| 4. | Lentil Soup ^{A,G} | 4,50 |

Salads

- | | | |
|----|--|------|
| 5. | Green Salad ^G
Salad with Iceberg Lettuce, Onions, Cucumber, Carrots, Tomatoes, Cottage Cheese and Papadam | 4,50 |
| 6. | Salat Tarang ^G
Salad with Iceberg Lettuce, Onions, Cucumber, Carrots, Tomatoes, Mango and Lychees | 4,50 |

Snacks/Starters

- | | | |
|-----|--|------|
| 7. | Samosa (Veg.) ^{A,H}
Patty filled with Potatoes, Green Peas, Carrots, Nuts | 5,00 |
| 8. | Samosa Lammhackfleisch ^A
Patty filled with Minced Lamb Meat | 5,50 |
| 9. | Gobi Pakora
Fried Cauliflower Snacks | 5,00 |
| 10. | Chicken Pakora
Fried Chicken Snacks | 5,00 |
| 11. | Mixed Pakora ^{A,H}
Samosa, Gobi Pakora, Chicken Pakora, | 7,00 |

Platters

- | | | |
|-----|--|-------|
| 12. | Guru-Platte ^{* A,G}
Mixed Sabzi, Matter Panir, Lentils, Rice, Bread, Papad, Mango Chutney, Pickles, Dessert | € |
| | for 1 Person | 16,00 |
| | for 2 Persons | 30,00 |
| 13. | Mixed Curry Platte ^{* D}
Lambcurry, Fishcurry, Chickencurry, Mango Chutney, Pickles, Papad, Rice, Bread | |
| | for 1 Person | 16,50 |
| | for 2 Persons | 32,00 |
| 14. | Fleisch Platte [*]
Papad, Chicken Tandoori, Kebab, Lammcurry, Sabzi, Rice, Bread, Tamarind chutney | |
| | for 1 Person | 16,50 |
| | for 2 Persons | 32,00 |

* We serve the Platters for more than 2 persons on demand.



Tagesmenü

Mo.-Fr. von 11.00 - 16.00 Uhr
(außer Feiertage)

	€
215. Chole Bhatura ^{A,G} Spicy Chick Peas with Fried Bread	7,00
216. Daal Tarka ^G Indian Pulses tempered with fresh Onions & Garlic, Rice	7,00
217. Mixed Sabzi Fresh Vegetables cooked in typical Indian Style, Rice	7,00
221. Palak Panir ^G Spinach with typical Indian Flavours and Cottage Cheese, Rice	7,00
222. Soya Curry ^G Soya Chunks with Cottage Cheese in a delicate Gravy, Rice	7,00
223. Soya Sabzi ^G Soya Chunks with Fresh Green Vegetables, Rice	7,00
230. Chicken Curry Chicken in Curry, Rice	7,50
231. Chicken Saag ^G Boneless Chicken in Flavoured Spinach, Rice	7,50
232. Chicken Sabzi Boneless Chicken cooked with Fresh Vegetables in Gravy, Rice	7,50
240. Mutton Saag ^G Lamb Meat pieces in Flavoured Spinach, Rice	7,50
241. Mutton Sabzi Lamb Meat Pieces cooked with fresh vegetables in Gravy, Rice	7,50
248. Fish Curry ^G Fish Pieces in Gravy, Rice	7,50
249. Fish Sabzi Fish Pieces with Fresh Green Vegetables, Rice	7,50



Vegetarische Specialities

		€
15.	Chole Bhatura ^{A,G} Spicy Chick Peas with Fried Bread	10,00
16.	Dal Tarka ^G Indian Pulses tempered with fresh Onions & Garlic, Rice	10,00
17.	Mixed Sabzi Fresh Vegetables cooked in typical Indian Style, Rice	11,00
18.	Tamatar ^{G,H} Fresh Tomatoes filled with minced Vegetables, Nuts in Gravy, Rice	11,00
19.	Shahi Mirch ^{G,H} Fresh Capsicum filled with minced Vegetables, Nuts in Gravy, Rice	11,00
20.	Matter Panir ^G Cottage Cheese and Green Peas in Gravy, Rice	11,00
21.	Palak Panir ^G Spinach with typical Indian Flavours and Cottage Cheese, Rice	11,00
22.	Soya Curry ^{F,G} Soya Chunks with Cottage Cheese in a delicate Gravy, Rice	11,00
23.	Alu Gobi Tangy and Spicy fresh Cauliflower and Potatoes, Rice	11,00
24.	Malai Kofta ^{G,H,K} Vegetable Balls in a delicate Cream Sauce, Rice	11,50
25.	Auberginen Curry ^G Egg Plant with Cottage Cheese & Green Peas cooked in Gravy Sauce, Rice	11,50
26.	Champignon Curry ^G Fresh Mushrooms with Cottage Cheese & Green Peas cooked in Gravy Sauce, Rice	11,50
27.	Safran Panir ^{G,H,1} Cottage Cheese with fresh Vegetables in Safran Sauce, Nuts, Raisins, Basmati Rice	12,00
28.	Thali ^{A,G} Mixed Sabzi, Chick Peas, Matter Panir, Rice, Bread and Dessert	12,50
29.	Panir Tikka ^{G,1} Marinated Grilled Cottage Cheese, Rice	13,00



Chicken Specialities

		€
30.	Chicken Curry Chicken in Gravy, Rice	11,50
31.	Chicken Saag ^G Boneless Chicken in flavoured Spinach, Rice	11,50
32.	Chicken Sabzi Boneless Chicken cooked with fresh Vegetables in Gravy, Rice	11,50
33.	Chicken Tandoori ^G Marinated Chicken in Yoghurt Sauce, Grilled, Rice	11,50
34.	Chicken Vindaloo (spicy) Boneless Chicken cooked in a Spicy Coconut-Curry Sauce, Rice	12,00
35.	Chicken Khumbi ^G Boneless Chicken with fresh Mushrooms in Gravy, Rice	12,00
36.	Chicken Tikka ¹ Boneless Chicken with Grilled Onions & Capsicum, Rice	13,00
37.	Chicken Korma ^{G,H} Boneless Chicken in delicate Curry Cream Sauce, Nuts, Raisins, Rice	12,00
38.	Chicken Spezial ^{G,H,1} Boneless Chicken with fresh Vegetables, Nuts, Raisins, Rice	12,00

Lamb Specialities

39.	Mutton Curry Lamb Meat pieces in Gravy, Rice	13,00
40.	Mutton Saag ^G Lamb Meat pieces in flavoured Spinach, Rice	13,00
41.	Mutton Sabzi Lamb Meat pieces cooked with fresh Vegetables in Gravy, Rice	13,00
42.	Rogan Josh (spicy) ¹ Lamb Meat pieces cooked in a thick Spicy Yoghurt Gravy, Rice	13,50
43.	Sheekh Kebab Minced Lamb Meat cooked on a Spit Roast, Rice	13,00
44.	Mutton Vindaloo (spicy) Lamb Meat pieces in a Spicy Curry Coconut Sauce, Rice	13,50
45.	Mutton Khumbi ^G Lamb Meat Pieces with fresh Mushrooms in Gravy, Rice	13,50
46.	Mutton Tikka ¹ Grilled Marinated Lamb pieces with Grilled Onions & Capsicum, Rice	14,50
47.	Shahi Korma ^{G,H} Lamb Meat pieces in a delicate Curry Cream Sauce, Nuts, Raisins, Rice	13,50



Fish Specialities

	€
48. Fish Curry ^{D,G} Fish pieces in Gravy, Rice	12,00
49. Fish Vindaloo (spicy) ^D Fish pieces in Spicy Curry-Coconut Sauce, Rice	12,00
50. Prawns Curry ^{B,G} King Prawns and Shrimps in a tangy Gravy with fresh Ginger, Rice	14,50
51. Prawns Saag ^{B,G} King Prawns and Shrimps in flavoured Spinach, Rice	14,50
52. Fish Tikka ^{D,1} Grilled Marinated Fish Pieces with Grilled Onions & Capsicum, Rice	12,50

Basmati Specialities (Biryanis)

53. Vegetable Biryani ^H Basmati Rice fried with fresh Vegetables and garnished with Nuts, an Exotic Sauce	12,00
54. Chicken Biryani ^H Basmati Rice fried with Boneless Chicken and garnished with Nuts, an Exotic Sauce	13,00
55. Mutton Biryani ^H Basmati Rice fried with Lamb Meat pieces and garnished with Nuts, an Exotic Sauce	13,00
56. Biryani Special ^H Basmati Rice fried with Lamb, Chicken and fresh Vegetables and garnished with Nuts, an Exotic Sauce	13,00
57. Jhingra Biryani ^{B,H} Basmati Rice fried with King Prawns, Shrimps and garnished with fresh Ginger, Nuts, an Exotic Sauce	14,50



Ustad Ji ke Khazane se

- | | | € | |
|------|---|-------|--|
| 301. | Rarha Gosht (Spicy)
Lamb Meat pieces prepared in a Special Gravy with Corriander Seeds | 14,00 | |
| 302. | Lamm Madras (Spicy)
Lamb Meat pieces cooked in Madras style with Coconut Gravy | 14,00 | |
| 303. | Samunderi Sher ^B
Marinated King Prawns cooked with Indian Pickles | 15,00 | |
| 304. | Butter Chicken ^G
Dressed Chicken (boneless) Marinated then Grilled, Pan Fried in a Classic Cream Curry Sauce | 13,00 | |
| 305. | Kadhai Murg
Chicken (boneless) in Kadai Style | 13,00 | |
| 306. | Chicken Madras (Spicy)
Boneless Chicken in Madras style with Curry Coconut Sauce | 13,00 | |
| 307. | Haridwar Thali (Veg.) ^G
Saagwala Panir (Spinach), Laziz Khumb (Mushrooms), Badal Jaam (Lentils) | € | |
| | for 1 Person 15,00 for 2 Persons 29,00 | | |
| 308. | Amritsari Thali (N-Veg.) ^{G,H}
Shahi Korma, Chicken Vindaloo, Amritsari Macchi (Fish) | € | |
| | for 1 Person 17,00 for 2 Persons 32,00 | | |
| 309. | Mix Tikka Platte (Chicken, Lamb, Fish) ^{D,1}
Offering all the Tikka Specialities together in one order | € | |
| | for 1 Person 17,00 for 2 Persons 32,00 | | |
| 310. | Shahi Paneer
Cottage Cheese in Creamy Tomato Curry | 13,00 | |
| 311. | Mango Chicken
Boneless chicken in exotic Mangosauce (Sweet / Sour) | 13,00 | |
| 312. | Paneer Korma
Cottage cheese in delicate Curry cream Sauce, nuts, raisins, rice | 12,00 | |



On the Side

	€
58. Papadam Crispy Indian Craker Bread	0,75
59. Bhatura ^{A,G} Classic fried Bread	2,50
60. Puri ^A Fried Whole Grain Bread	2,50
61. Chapati ^A Baked Whole Grain Bread	2,50
62. Nan ^{A,G} Garlic Nan ^{A,G} Butter Nan ^{A,G} } Baked Bread	3,00
63. Raita ^G Seasoned Yoghurt with Salad	3,00
64. Rice Whole Grain or Basmati	2,50
65. Pickles ⁴ Spicy Marinated Fruits in Oil	3,00
66. Mango Chutney ⁴	2,50
67. Pudina Chutney ^{G,1} Typical Indian Mint Sauce	2,50
Yogurt Sauce	2,50
Curry Sauce	4,00
68. Tamarind Chutney ¹ Sweet Sour Sauce from Tamarind	2,50

Desserts

69. Gulab Jamun ^{A,G} Made of a dough consisting mainly of Milk Solids in a Sugar Syrup	2,50
70. Barfi ^G Sweet from Gram Flour	2,50
71. Halwa ^{A,H} Semolina based Confection	2,50
72. Fruchtsalat A salad of Mangoes and Lychees	3,50

Specials

Chocolate Samosa with Vanilla ice-cream	5,00
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Shakes ^G

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73.	Lassi Sweet/Salty	0,2 l	3,00
74.	Mango Lassi	0,2 l	3,00
75.	Mango Shake	0,2 l	3,00
76.	Lychee Lassi	0,2 l	3,00

Heisse Getränke

77.	Espresso ²		2,50
78.	Tasse Kaffee ²		2,50
79.	Cappuccino ²		3,00
80.	Milchkaffee ^{2,G}		3,00
81.	Tasse Tee <small>Sorten: Pfefferminz/Lemongras/Jasmin /grüner Tee/schwarzer Tee</small>		2,50
82.	Yogi Tee (Chai) ^G		2,50
83.	Grog von Rum		3,00
84.	Glühwein		3,00

Alkoholfreie Getränke

85.	Malztrunk ¹	0,33 l	2,50
86.	Coca Cola ^{1,2} , Fanta ^{1,2} , Cola Zero ^{1,2} , Sprite ^{1,2}	0,2 l 0,4 l	2,50 4,00
87.	Spezi ^{1,2}	0,4 l	4,00
88.	Schwepps (Ginger ¹ , Bitter ⁸ , Tonic ⁸)	0,2 l	3,00
89.	Mineralwasser	0,2 l 0,4 l 1,0 l	2,00 3,00 5,00
90.	Säfte (Mango, Apfel, Orange, Ananas, Cranberry)	0,2 l	3,00
91.	Apfelschorle	0,2 l 0,4 l	2,50 4,00

Appritive

92.	Sherry	4 cl	3,00
93.	Martini	4 cl	3,00

Likör

94.	Mangolikör, Panlikör, Kardamom	2 cl	3,00
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Rotweine

95.	Chianti, Merlot, Ind. Rotweine	1,0 l 0,5 l 0,2 l	17,00 9,50 4,50
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Weissweine

96.	Pinot Grigio, Soave, Ind. Weissweine	1,0 l 0,5 l 0,2 l	17,00 9,50 4,50
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Roseweine		€
97.	Bordolino Chiaretto	1,0 l 17,00
		0,5 l 9,50
		0,2 l 4,50

Mischgetränke		
98.	Weissweinschorle	4,00
99.	Rotweinschorle	4,00

Sekt		
100.	Mangosekt	0,1 l 3,50
101.	Piccolo	0,2 l 5,00
	Fl. 0,7 l	15,00

Spirituosen		
102.	Johnnie Walker¹/Jack Daniel's¹	2 cl 3,00
103.	Scotch Cola^{1,2}	2 cl 4,50
104.	Wodka Moskovskaya	2 cl 3,00
105.	Fernet Branca	2 cl 3,00
106.	Old Monk indischer Rum	2 cl 3,00
107.	Mangoschnaps	2 cl 3,00

Biere		
108.	Budweiser vom Faß	0,3 l 3,50
		0,4 l 5,00
109.	Indisches Bier vom Faß	0,3 l 3,50
		0,5 l 5,00
110.	Alkoholfreies Bier	0,33 l 3,00
111.	Indisches Bier	0,33 l 3,00
112.	Beck's	0,33 l 3,00
113.	Weizen(Hefe /Kristal /Alkoholfreie)	0,5 l 4,50
114.	Berliner Weiße¹ (rot/grün)	0,33 l 3,00
115.	Radler	0,3 l 3,50
		0,5 l 4,50

A Glutenhaltiges Getreide (Weizen, Roggen, Gerste, Hafer, Dinkel usw.)

B enthält Krebstiere oder Krebstierezeugnisse · C enthält Eier oder Eierzeugnisse

D enthält Fisch oder Fischezeugnisse · E enthält Erdnüsse oder Erdnüssezeugnisse

F enthält Soja oder Sojaerzeugnisse · G enthält Milch oder Milcherzeugnisse (Laktose)

H enthält Schalenfrüchte oder deren Erzeugnisse

(Mandel, Haselnuss, Walnuss, Chashewnuss, Pecanuss, Paranuss, Pistazie, Macadamianuss, Queenslanduss)

I enthält Sellerie oder Sellerieerzeugnisse enthält · J enthält Senf oder Senferzeugnisse

K enthält Sesamsamen oder Sesamsamenerzeugnisse · L enthält Schwefeldioxid und Sulfite

M enthält Lupine oder Erzeugnisse daraus · N Weichtiere (Molusken) oder Erzeugnisse daraus

Zusatzstoffe:

1 mit Farbstoff · 2 coffeinhaltig · 3 mit Antioxiadaionsmittel · 4 Säuerungsmittel

5 mit Konservierungsmittel · 6 mit Süßstoff · 7 enthält eine Phenylalaninquelle

8 chininhaltig · 9 Stabilisatoren · 10 aufgeschäumt mit Stickoxydul · 11 Taurin

12 enthält Sulfite · 13 geschwärzt · 14 Geschmacksverstärker

Die Bilder dienen nur Dekorationszwecken. Alle Preise inkl. MwSt. und Service.

allergens:

Cocktails

	€
1. Aperol Spritz (Aperol, Prosecco, Wasser)	5,50
2. Caipirinha (Lime Wedges, Sugar Syrup, Cachaca)	5,50
3. Sex on the Beach (Vodka, Peach Liqueur, Cranberry Juice, Orange Juice)	5,50
4. Pina Colada (Light Rum, Malibu/Coconut Liqueur, Pineapple Juice, Milk)	5,50
5. Mojito (Lime Wedges, Sugar Syrup, Mint Leaves, Light Rum, Soda)	5,50
6. Long Island (Vodka, Light Rum, Gin, Tequilla, Cointreau, Fresh Lemon Juice, Sugar Syrup, Coca Cola)	6,50
7. Tequila Sunrise (Tequila, Orange Juice, Grenadine)	5,50
8. Cosmopolitan (Vodka, Cointreau, Fresh Lime Juice, Cranberry Juice)	5,50
9. Guru's Mango Twist (Light Rum, Coconut Syrup, Mango Syrup, Ananas Juice, Mango Nektar, Sahne)	6,50
10. Mai Tai (Dark Rum, Cointreau, Fresh Lime Juice, Orgeat syrup, Overproof Rum Float)	5,50
11. Old Fashioned (Angostura Bitters, Bourbon, Sugar Syrup)	5,50
12. French Martini (Vodka, Chambord, Pineapple Juice)	5,50
13. Lynchburg Lemonade (Jack Daniel's, Cointreau, Fresh Lemon Juice, Sugar Syrup, Sprite / Lemonade)	5,50
14. Gin Tonic (Gin, Tonic Wasser)	5,50



Alkohol Freie Cocktails

	€
1. Pretty Woman (Strawberry Syrup, Lime Juice, Lemon Juice, Ananas Juice, and Peach Juice)	4,50
2. Mosquito (Fresh Mint, Brown Sugar, Lime, Tonic Water)	4,50
3. Strawberry Kiss (Strawberry Syrup, Coconut Syrup, Ananas Juice, Cream)	4,50
4. Fresh Lemonade (Fresh Lemon Juice, Sugar Syrup, Soda)	4,50
5. Three Two Tango (Ananas Juice, Grenadine, Orange Juice, Ginger Ale)	4,50
6. Mango Surprise (Mango Syrup, Mango Nektar, Ananas Juice, Coconut Syrup, Cream)	4,50
7. Orange Lemonade (Orange Syrup, Sugar Syrup, Orange Juice, Soda)	4,50

