

STARTERS

SABZI PAKORA @	4.25
Gram flour and curd, spiced with ghee, served with special sauce.	
CHICKEN PAKORA @	4.50
Spiced and battered chicken deep fried with salad and sauce.	
VEGETABLE SAMOSA @	4.95
Pasties stuffed with vegetables, served with salad sauce.	
CHICKEN KEBAB @	4.50
Diced boneless chicken marinated in medium spices, cooked in tandoori, served with salad and sauce.	
LAMB KEBAB @	4.95
Diced boneless lamb marinated in yoghurt and medium spices, cooked in tandoori served with salad and sauce.	
SHEEKH KEBAB @	4.95
Tender steak, minced lamb with onions, fresh herbs and mint, grilled on skewers, served with salad and sauce.	
MIXED KEBAB @	5.50
Lamb, chicken and sheekh kebab, served with salad and sauce.	
SAMOSAS CHAAT @	4.95
Crushed vegetable samosa, chilli, lemon crisps, curried chickpea drizzled with yoghurt & mixed chutney.	
TANDOORI CHICKEN @	5.50
A portion of chicken marinated in yoghurt, aromatic spices and fresh herbs, barbecued in tandoori, served with salad and sauce.	
LAMB SAMOSA @	5.95
Pasties stuffed with lamb, served with salad sauce.	
KING PRAWN PURI @	6.95
King prawns cooked with medium spices, garnished with spring onions & fresh coriander leaves, served with puffed fried bread.	
CHANA TIKKA PURI @	4.95
Chickpeas with chicken cooked with medium spices, garnished with spring onions and coriander leaves, served with puffed fried bread.	
CHANA PURI @	4.75
Chickpeas cooked with medium spices garnished with spring onion.	
CHICKEN PURI @	4.95
Spicy pieces of tender chicken cooked with medium spices, garnished with spring onions and fresh coriander leaves, served with salad and sauce.	

GURU SPECIALITIES

CHICKEN £11.95 | LAMB £12.95

NORTH INDIAN CHILLI GARLIC @	
Steam cooked in hot chilli and garlic sauce, garnished with fresh coriander. hot and very spicy to taste.	
TIKKA MASALA @	
Boneless chicken/lamb grilled on skewers, cooked in a very tasty curry sauce with almonds and cashew nuts. Mild option.	
SHAJANI @	
Delicious combinations of chicken/lamb tikka and spinach with onions, coriander and chillies.	
KATHMANDU MASALA @	
Marinated boneless chicken/lamb barbe cued in clay over, cooked with fresh garlic and ginger with peeled tomatoes.	
JAIPURI @	
Tender pieces of chicken/lamb grilled in tandoor and cooked with fried mushrooms, fried onions and fried capsicums with fresh Punjabi masala in a thick sauce recommended.	
CHASNIE MASALA @	
Boneless barbecued chicken/lamb cooked in tandoori oven, in sweet and sour tangy sauce.	
BUTTER @	
Chicken/lamb cooked in tandoori and then cooked in a spectacular mild, spicy buttery sauce.	
GREEN HERB @	
Tender pieces of chicken/lamb in a spicy sauce of tomato, green peppers, fresh coriander leaves, garnished with spring onion and a sprinkle of fresh ginger.	

MUGHLANI CHANA @	
Tender chicken/lamb stewed with Afghan chick peas in a spicy fresh lemon juice, garnished with a touch of fresh coriander and ginger. Medium and slightly sour to taste.	
EAST INDIAN JALFREZI @	
Tandoori cooked diced chicken/lamb with green chilli and coriander and garnished with a touch of fresh ginger. Spicy and hot to taste.	
PALAK PANEER @	
Medium dish with fresh spinach and traditional paneer cheese.	
KORMA @	
A delicate preparation of curd, cream and selected spices, producing a very mild flavour.	
BHUNA @	
Garnished with onions, green herbs, tomatoes and selected spices.	
MADRAS @	
A very popular dish of rich hot and sour taste, a fairly hot curry.	
ROGAN JOSH @	
Specially prepared with pimento and garlic, garnished with tomato, a medium hot curry.	
PATHIA @	
A hot and sour tasty dish prepared with garlic red chilli and onion, a sweet and sour curry.	

GURU TANDOORI SPECIALITIES

ALL OF OUR TANDOORI DISHES COME IN A SIZZLER PLATE.

TANDOORI CHICKEN @	15.95
Half spring chicken marinated in yoghurt with delicate herbs and spices, Tandoori barbecued and served with salad.	
LAMB TIKKA @	15.95
Diced lamb marinated with spices then grilled on skewers, served with salad.	
CHICKEN TIKKA @	13.50
Diced chicken marinated with spices then grilled on skewers, served with salad.	
TANDOORI MIXED @	19.95
Tandoori chicken, lamb tikka, chicken tikka, sheekh kebab and king prawns served with salad and nan bread of your choice.	
TANDOORI KING PRAWN @	16.95
Exclusive and delicious - medium taste.	

FUSION DISHES

NAANWICH

Try our spiced sandwich recipe. We call this a naanwich as we use naan bread to wrap around the meat or try our vegetarian version made with spiced paneer cheese. Served with chips and yoghurt chutney.

CHICKEN TIKKA @	8.95
LAMB @	9.95
PANEER @	7.95
CHAPPLI KEBAB BURGER @	
This burger is inspired by the heavily spiced Pakistani-Afghan patties known as chappli kebabs (meaning flat), which are made with different herbs and spices such as chili powder, coriander, onions, tomatoes, eggs, ginger, coriander, cumin seeds and green chillies for a true flavour explosion. Medium/Hot This version replaces naan with brioche buns and welcomes the classic crunch of iceberg lettuce, fried onions, tomatoes and pickled cucumbers and tomato ketchup spiked with tamarind paste. Served with chips.	
LAMB @	9.95
CHICKEN @	8.95
PANEER @	7.95

DIETARY/ALLERGEN INFORMATION
PLEASE INFORM US FOR ANY SPECIAL DIATERY REQUESTS

@ Dairy @ Gluten @ Shellfish/Seafood @ Nuts
@ Mild Taste @ Medium Taste @ Hot Taste

STARTER PLATTER

IDEAL FOR GROUPS TO SHARE

Mixed selection of our favourite starters, available in vegetable or meat

VEG £4.50 PER PERSON
MEAT £5.50 PER PERSON

BALTI VEGETARIAN DISHES

BOMBAY CHANA MASALA @	9.95
Chickpeas stewed in sweet and sour sauce, garnished with fresh chilli and coriander. A fairly hot curry.	
SABZI PANEER JALFREZI @	9.95
Oriental cottage cheese and mixed vegetables, steam cooked with fresh green chilli and coriander, garnished with fresh ginger.	
BENGAN BARTHA @	9.95
Whole aubergine barbecued in clay oven, cooked in medium strength curry sauce with fresh herbs and spices.	
SABZI KOFTA @	9.95
Vegetable balls cooked in medium strength curry sauce with fresh herbs and spices.	
TALA HUA BENGAN @	9.95
Fresh whole aubergine scooped out and cooked with a medium spiced curry sauce.	

PILAF DISHES

(MINIMUM 4 PERSONS - COMPLETE MEAL)

Spiced with cardamom, cumin, turmeric, cinnamon and bay leaves, it's a complete basmati rice based meal cooked with your choice of either Lamb, Chicken or Vegetarian preparation. Served with a Kuchumber salad (which is a simple fresh chopped salad with chopped onions, tomatoes, cucumbers, olives and a salt pepper lemon dressing) and raita.

CHICKEN ①②③	45
Whole spring roast chicken.	
LAMB ①②③	85 65
Leg of lamb (4 persons) or Whole shoulder of lamb (6 persons)	
VEGETABLES ①②	35

SPECIAL KARAHI

A strong spicy dish, slightly hot and cooked with fresh onion, capsicums, green chillies, tomatoes and yoghurt, the original tasty dish.

CHICKEN TIKKA ①②③	11.95
LAMB ①②③	12.55
AFGAN CHARSI ①②	
PLEASE NOTE THIS DISH TAKES EXTRA TIME TO PREPARE On the bone lamb or chicken are used for this traditional north Pakistan/Afghanistan dish. Simple ingredients combine together to make it a truly special dish.	

CHICKEN	12.95
LAMB	14.95

CHAPPLI KEBAB ①②③④⑤	
Spiced lamb or chicken patties served with Turka Dall, butter naan and salad.	
CHICKEN	11.95
LAMB	13.50

RICE & SUNDRIES

BASMATI BOILED RICE	3.10
PILAU RICE	3.50
SPECIAL FRIED RICE	3.95
CHIPS	2.75
SPICY CHIPS	2.95

DIETARY/ALLERGEN INFORMATION
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① Dairy ② Gluten ③ Shellfish/Seafood ④ Nuts
⑤ Mild Taste ⑥ Medium Taste ⑦ Hot Taste

FRESH BREAD

Baked inside a very hot clay tandoor oven, with a charcoal fire. The tandoor oven retains a high heat, up to 500C and hence fills the inside of the flat bread with air pockets that turn out extremely delicious, soft, puffy, airy flat bread with the beautiful golden brown spots on the surface.

NAAN BREAD ①②	3.50
Buttered nan bread.	
CHEESE NAAN ①②	3.95
Stuffed with cheddar cheese.	
KEEMA NAAN ①②	3.95
Stuffed with mince.	
GARLIC NAN ①②	3.95
PESHWARI NAAN ①②	3.95
Sultanas and almonds and coconut.	
GURU SPECIAL NAAN ①②	4.25
Garlic & coriander.	
ROGNI NAAN ①②	3.75
Sesame seeds.	
PARATHA ①	3.25
STUFFED PARATHA ①	3.75
Spiced potato.	
CHAPATI ①	1.75

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friends and help us spreading the love :)



DRINKS MENU

MOCKTAILS

ALL £4.25

PINA COLADA	
A blend of rich coconut cream milk and tangy pineapple.	
MOJITO	
Fresh mint, fresh lime juice, simple syrup, club soda, and plenty of ice!	
STRAWBERRY DAIQUIRI	
Frozen strawberries, lemon-lime soda, lime juice and crushed ice.	
ROSE ROYALE	
Rose syrup, virgin prosecco combine together for this fresh, sparkling cocktail.	
PEACH BELLINI	
Refreshingly sweet and light made with pureed peaches and virgin prosecco.	
STRAWBERRY BELLINI	
Refreshingly sweet and light made with pureed strawberries and virgin prosecco.	
LYCHEE SPRITZER	
Crisp juicy lychee fruit and mint leaves muddled together in soda over ice.	

NON-ALCOHOLIC

WINES	9.95
Choice of either red, white or rose wine.	
VIRGIN PROSECCO	11.95
BEER	3.50
330cl bottles.	

LASSI

ALL 3.95

Lassi is smooth, creamy, sweet (or sour!) and super delicious. Perfect way to beat the heat and quench your thirst with this delectable Indian smoothie. It tastes rich and indulgent but is actually healthy and low fat, made with natural yoghurt.	
MANGO LASSI	
SALT LASSI	
SWEET LASSI	

SOFT DRINKS

CANS Coke, Diet Coke, Vimto, Lilt, Irn-Bru, Diet Irn-Bru or Lemonade.	2.00
MINERAL WATER Choice of sparkling or still.	3.95
APPLE JUICE	2.50
FRESH SQUEEZED ORANGE JUICE	3.50

HOT DRINKS

KARAK CHAI	2.75
Sweet Spiced Chai (Tea) with milk	
SELECTION OF TEAS	2.50
ESPRESSO	1.95
LATTE	2.50
CAPPUCCINO	2.50
MOCHA	2.75
HOT CHOCOLATE	2.75

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