



**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](http://www.restaurant-guru.de)**



## Soups

- |    |  | €    |
|----|--|------|
| 1. | <b>Tomato Soup</b> <sup>A,G</sup><br>Soup of fresh Tomatoes                    | 4,50 |
| 2. | <b>Vegetable Soup</b> <sup>A,G</sup>   | 4,50 |
| 3. | <b>Mulligatawny-Soup</b> <sup>A,G</sup><br>Authentic Indian Curry-Chicken Soup | 4,50 |
| 4. | <b>Lentil Soup</b> <sup>A,G</sup>  | 4,50 |

## Salads

- |    |  |      |
|----|--|------|
| 5. | <b>Green Salad</b> <sup>G</sup><br>Salad with Iceberg Lettuce, Onions, Cucumber, Carrots, Tomatoes, Cottage Cheese and Papadam | 4,50 |
| 6. | <b>Salat Tarang</b> <sup>G</sup><br>Salad with Iceberg Lettuce, Onions, Cucumber, Carrots, Tomatoes, Mango and Lychees         | 4,50 |

## Snacks/Starters

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

## Platters

- |     |  |       |
|-----|--|-------|
| 12. | <b>Guru-Platte</b> <sup>* A,G</sup><br>Mixed Sabzi, Matter Panir, Lentils, Rice, Bread, Papad, Mango Chutney, Pickles, Dessert | €     |
|     | for 1 Person   | 16,00 |
|     | for 2 Persons  | 30,00 |
| 13. | <b>Mixed Curry Platte</b> <sup>* D</sup><br>Lambcurry, Fishcurry, Chickencurry, Mango Chutney, Pickles, Papad, Rice, Bread     |       |
|     | for 1 Person   | 16,50 |
|     | for 2 Persons  | 32,00 |
| 14. | <b>Fleisch Platte</b> <sup>*</sup><br>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)

	€
<b>215. Chole Bhatura</b> <sup>A,G</sup> Spicy Chick Peas with Fried Bread	8,00
<b>216. Daal Tarka</b> <sup>G</sup> Indian Pulses tempered with fresh Onions & Garlic, Rice	8,00
<b>217. Mixed Sabzi</b> Fresh Vegetables cooked in typical Indian Style, Rice	8,00
<b>221. Palak Panir</b> <sup>G</sup> Spinach with typical Indian Flavours and Cottage Cheese, Rice	8,00
<b>222. Soya Curry</b> <sup>G</sup> Soya Chunks with Cottage Cheese in a delicate Gravy, Rice	8,00
<b>223. Soya Sabzi</b> <sup>G</sup> Soya Chunks with Fresh Green Vegetables, Rice	8,00
<b>230. Chicken Curry</b> Chicken in Curry, Rice	8,50
<b>231. Chicken Saag</b> <sup>G</sup> Boneless Chicken in Flavoured Spinach, Rice	8,50
<b>232. Chicken Sabzi</b> Boneless Chicken cooked with Fresh Vegetables in Gravy, Rice	8,50
<b>240. Mutton Saag</b> <sup>G</sup> Lamb Meat pieces in Flavoured Spinach, Rice	8,50
<b>241. Mutton Sabzi</b> Lamb Meat Pieces cooked with fresh vegetables in Gravy, Rice	8,50
<b>248. Fish Curry</b> <sup>G</sup> Fish Pieces in Gravy, Rice	8,50
<b>249. Fish Sabzi</b> Fish Pieces with Fresh Green Vegetables, Rice	8,50



## Vegetarische Specialities

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



## Chicken Specialities

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

## Lamb Specialities

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



## Fish Specialities

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

## Basmati Specialities (Biryanis)

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



## Ustad Ji ke Khazane se

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



## On the Side

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

## Desserts

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

## Specials

<b>Chocolate Samosa</b> with Vanilla ice-cream	5,00
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## Shakes <sup>G</sup>

€

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

## Alkoholfreie Getränke

85.	Malztrunk <sup>1</sup>	0,33 l	2,50
86.	Coca Cola <sup>1,2</sup> , Fanta <sup>1,2</sup> , Cola Zero <sup>1,2</sup> , Sprite <sup>1,2</sup>	0,2 l 0,4 l	2,50 4,00
87.	Spezi <sup>1,2</sup>	0,4 l	4,00
88.	Schwepps (Ginger <sup>1</sup> , Bitter <sup>8</sup> , Tonic <sup>8</sup> )	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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<b>Roseweine</b>		€
97.	<b>Bordolino Chiaretto</b>	1,0 l 17,00
		0,5 l 9,50
		0,2 l 4,50

<b>Mischgetränke</b>		
98.	<b>Weissweinschorle</b>	4,00
99.	<b>Rotweinschorle</b>	4,00

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

<b>Spirituosen</b>		
102.	<b>Johnnie Walker<sup>1</sup>/Jack Daniel's<sup>1</sup></b>	2 cl 3,00
103.	<b>Scotch Cola<sup>1,2</sup></b>	2 cl 4,50
104.	<b>Wodka Moskovskaya</b>	2 cl 3,00
105.	<b>Fernet Branca</b>	2 cl 3,00
106.	<b>Old Monk indischer Rum</b>	2 cl 3,00
107.	<b>Mangoschnaps</b>	2 cl 3,00

<b>Biere</b>		
108.	<b>Budweiser vom Faß</b>	0,3 l 3,50
		0,4 l 5,00
109.	<b>Indisches Bier vom Faß</b>	0,3 l 3,50
		0,5 l 5,00
110.	<b>Alkoholfreies Bier</b>	0,33 l 3,00
111.	<b>Indisches Bier</b>	0,33 l 3,00
112.	<b>Beck's</b>	0,33 l 3,00
113.	<b>Weizen(Hefe /Kristal /Alkoholfreie)</b>	0,5 l 4,50
114.	<b>Berliner Weiße<sup>1</sup> (rot/grün)</b>	0,33 l 3,00
115.	<b>Radler</b>	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. <b>Aperol Spritz</b> ( Aperol, Prosecco, Wasser )	5,50
2. <b>Caipirinha</b> ( Lime Wedges, Sugar Syrup, Cachaca )	5,50
3. <b>Sex on the Beach</b> ( Vodka, Peach Liqueur, Cranberry Juice, Orange Juice )	5,50
4. <b>Pina Colada</b> ( Light Rum, Malibu/Coconut Liqueur, Pineapple Juice, Milk )	5,50
5. <b>Mojito</b> ( Lime Wedges, Sugar Syrup, Mint Leaves, Light Rum, Soda )	5,50
6. <b>Long Island</b> ( Vodka, Light Rum, Gin, Tequilla, Cointreau, Fresh Lemon Juice, Sugar Syrup, Coca Cola )	6,50
7. <b>Tequila Sunrise</b> ( Tequila, Orange Juice, Grenadine )	5,50
8. <b>Cosmopolitan</b> ( Vodka, Cointreau, Fresh Lime Juice, Cranberry Juice )	5,50
9. <b>Guru's Mango Twist</b> ( Light Rum, Coconut Syrup, Mango Syrup, Ananas Juice, Mango Nektar, Sahne )	6,50
10. <b>Mai Tai</b> ( Dark Rum, Cointreau, Fresh Lime Juice, Orgeat syrup, Overproof Rum Float )	5,50
11. <b>Old Fashioned</b> ( Angostura Bitters, Bourbon, Sugar Syrup )	5,50
12. <b>French Martini</b> ( Vodka, Chambord, Pineapple Juice )	5,50
13. <b>Lynchburg Lemonade</b> ( Jack Daniel's, Cointreau, Fresh Lemon Juice, Sugar Syrup, Sprite / Lemonade )	5,50
14. <b>Gin Tonic</b> ( Gin, Tonic Wasser )	5,50



## Alkohol Freie Cocktails

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

