

## CATERING PACKAGES

### EXPRESS PACKAGE

\$ 12 per person  
2 Appetizers  
2 Entrées  
Rice  
Naan  
1 Dessert

### SILVER PACKAGE

\$ 15 per person  
3 Appetizers  
3 Entrées  
Rice  
Naan  
1 Dessert

### GOLD PACKAGE

\$ 20 per person  
4 Appetizers  
4 Entrées  
Pulao/Biryani  
Assorted Bread  
1 Dessert

### PLATINUM PACKAGE

\$ 25 per person  
5 Appetizers  
5 Entrées  
Pulao/Biryani  
Assorted Bread  
2 Desserts

All Catering Packages min. 30 people, take-out only  
Banquet party min.50 people.

note: some items in the menu may have additional charges.

Only 1 paneer item included in the package.

\* only available for a la carte only.

Goat additional \$ 2  
Seafood additional \$ 6  
Lamb additional \$ 4

## LAMB & GOAT CURRIES

LAMB ROGAN JOSH <i>Lamb cooked in Kashmiri style curry.</i>	17.95
LAMB CHOP KORMA <i>Tender lamb chop cooked in spiced creamy sauce.</i>	20.95
LAMB VINDALOO  <i>Lamb speciality cooked w/ chili, potatoes, hot spices &amp; vinegar.</i>	17.95
SAAG LAMB or GOAT <i>Tender lamb or goat sauteed w/ fresh chopped spinach &amp; spices.</i>	Lamb 17.95 Goat 16.95
BHUNA GOAT MASALA <i>Small pieces of goat cooked w/ onion, garlic &amp; bellpepper.</i>	16.95
ACHARI GOAT <i>Tender goat pieces w/ delightful combination of pickling spice.</i>	16.95
KARAH GOAT <i>Goat w/ spiced curry, bell pepper, onion, tomato &amp; ginger.</i>	16.95
HANDI GOAT CURRY <i>Tender goat cooked in Handi style curry sae.</i>	16.95

## PARTY TRAYS TO GO

	Veg	Non-Veg	Seafood/Goat	Bread	Rice
Small	40	55	75	30	30
Medium	65	75	90	40	35
Semi-Large	100	120	160	70	50
Large	120	160	200	100	65
Xtra-Large	140	200	240	120	80

note: some items in the menu may have additional charges.

Paneer items will be charged as non-veg

## Desserts pricing varies

## SEAFOOD CURRIES

FISH KADAI <i>Fish cooked w/ bellpaper &amp; onion.</i>	17.95
FISH MOULLI CURRY <i>South Indian speciality fish curry.</i>	17.95
MACHLI HARA MASALA  <i>Speciality from Eastern India, boneless fish cooked in a green masala of coriander, mint, green chili &amp; curry leaves.</i>	17.95
SHRIMP CURRY or VINDALOO  <i>Shrimp prepared in a mild or spicy sauce.</i>	19.95
JHINGA MASALA NIZAMI <i>Shelled shrimp cooked in a rich, spicy sauce &amp; fresh herbs.</i>	19.95
SHRIMP TIKKA MASALA	19.95

## RICE & BIRYANI

CHICKEN DUM BIRYANI <i>Hyderabadi chicken biryani cooked in special spices on slow fire-</i>	14.95
LAMB/GOAT DUM BIRYANI <i>Lamb/goat cooked w/ basmati rice over a low fire w/ herbs &amp; spies.</i>	Lamb 17.95 Goat 16.95
SHRIMP DUM BIRYANI <i>Basmati rice cooked w/ shrimp flavored w/herbs, spices &amp; nuts.</i>	16.95
VEGETABLE DUM BIRYANI <i>Basmati rice cooked w/ seasoned vegetables, herbs &amp; spices.</i>	13.95
PANEER TIKKA BIRYANI	15.95
KASHMIRI PULAO <i>Saffron flavored basmati rice cooked w/ dry fruits.</i>	10.95
LEMON RICE <i>Lemon flavored basmati rice.</i>	10.95
JEERA RICE	4.95
CURD RICE	10.95
VEG or CHICKEN HAKKA NOODLE	14.95
VEG or CHICKEN CHILI GARLIC FRIED RICE	14.95
VEG or CHICKEN SCHEZWAN FRIED RICE	14.95

## BREADS

NAAN <i>Bread made w/ white flour baked in tandoor.</i>	2.95
ROTI <i>Whole wheat bread baked in clay oven.</i>	2.95
GARLIC BUTTER NAAN <i>White flour bread topped w/ roasted garlic &amp; fresh cilantro.</i>	3.95
ALOO or GOBI or PUDINA <i>Whole wheat bread stuffed w/ potato or cauliflower or herbs .</i>	4.95
CHILI GARLIC NAAN	3.95
CHICKEN TIKKA NAAN <i>Chicken tikka mix w/ herbs &amp; spices stuffed in refined flour bread.</i>	4.95
ROOMALI ROTI <i>Exotic preparation of thin Indian bread.</i>	4.95
PANEER or ONION KULCHA <i>Refined flour bread stuffed w/ Indian cottage cheese or spiced onion.</i>	4.95
BHATTURA or PURI <i>Puffed bread ade w/ white or whole wheat flour, rolled &amp; deep fried.</i>	3.95
BULLET NAAN  <i>Spicy bread stuffed with red chili pepper, cilantro &amp; onion.</i>	4.95



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## BUSINESS HOURS

Monday, Wednesday, Thursday, and Friday

Lunch : 11 am -3pm  
Dinner : 5pm -10pm

Saturday and Sunday  
11am to 10pm

Grubhub  
UberEats  
Doordash  
Postmates

## JAIN FOOD AVAILABLE UPON REQUEST

### Food allergy notice

Please be advised that food prepared here may contain these ingredients: cashew nuts, dairy, almonds & pista. Please be aware that on normal operation involve shared cooking and preparation area. The possibility exists for food items to come in contact with other food product. Due to this circumstances, we are unable to guarantee that any menu items can be completely free of allergens.

## APPETIZERS (VEGETARIAN)

VEGETABLE SAMOSA	5.95
SAMOSA CHAAT	8.95
PAKODA - MIX / CHILI / PANEER	8.95/9.95/9.95
PALAK CHAAT	9.95
PANI PURI / DAHI PURI	8.95/10.95
CHEESE SEV PURI	9.95
MINI CASHEWNUT ROLLS	9.95
HARA BARA KABAB	9.95
VEGETABLE SPRING ROLLS	9.95
VEGETARIAN PLATTER*	14.95
<i>Mix of samosa, vegetable pakoda, &amp; hara bara kabab.</i>	
CHILI PANEER / POTATOES ( dry )	11.95/10.95
GOBHI / BABY CORN MANCHURIAN (dry)	10.95
VEGETABLE/PANEER MANCHURIAN	10.95/11.95
PANEER / ALOO / GOBHI 65	11.95/10.95/10.95
LASOONI GOBHI / PANEER	10.95/11.95

## APPETIZERS (NON-VEGETARIAN)

FISH AMRITSARI	13.95
PEPPER CHICKEN FRY	12.95
CHICKEN LOLYPOP *	13.95
CHICKEN MANCHURIAN (dry)	12.95
CHICKEN 65	12.95
SCHEZWAN CHICKEN (dry)	12.95
SHRIMP KOLIWADA	13.95
APOLLO FISH	13.95
CHICKEN MAJESTIC	12.95
<i>Dry chicken marinated in Hyderabad style spices.</i>	

## ACCOMPANIMENTS

RAITA	2.95
MASALA PAPADAM	5.95
GARDEN GREEN SALAD	4.95

## TANDOORI OVEN

TANDOORI CHICKEN	14.95
CHICKEN TIKKA ANGARE	15.95
PANEER SHASLIK	15.95
<i>Cottage cheese marinated in cilantro, yogurt &amp; fenugreek.</i>	
TANDOORI SUBZ PLATTER	16.95
<i>Assorted vegetables marinated in our Chef's special spices.</i>	
CHICKEN MALAI KABAB	15.95
<i>Boneless chicken marinated in spices, cheese &amp; cream.</i>	
RESHMI KABAB	15.95
<i>Minced chicken seasoned w/ chopped ginger, onion &amp; spices.</i>	
CHICKEN HARYALI TIKKA	15.95
<i>Boneless chicken marinated in cilantro, green chili &amp; mint yogurt.</i>	
LAMB SEEKH KABAB	15.95
TANDOORI DELUXE	20.95
<i>Guru's special Assorted non-veg Kabab.</i>	
FISH TIKKA SALMON*	20.95
<i>Salmon fillet grilled in tandoori masala.</i>	
PATIALA LAMB CHOPS *	24.95

## SPECIALS

CHOLE BHATURA	14.95
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## DESSERTS

GULAB JAMUN	7.95
GAJAR HALWA	9.95
RASMALAI	9.95
MANGO or MALAI or PISTA KULFI*	7.95
VANILLA/CHOCOLATE/STRAWBERRY Ice cream	5.95

All Sales final  
No return or exchange

## VEGETABLE CURRIES

SHAM SAVERA	14.95
<i>Spinach kofta stuffed with malai paneer &amp; served in tomato gravy.</i>	
SPINACH KOFTA CURRY	14.95
<i>Cottage cheese &amp; spinach dumpling simmered in spinach sauce.</i>	
MALAI KOFTA	14.95
<i>Cottage cheese &amp; veg dumpling simmered in cashew gravy.</i>	
NAVARATAN KORMA	14.95
<i>A melange of vegetable cooked in cashew gravy.</i>	
SAG PANEER OR ALOO SAG	15.95/14.95
<i>Flavorful blend of spinach &amp; cheese Or Spinach &amp; potatoes.</i>	
VEGETABLE KOLHAPURI 🌀	14.95
<i>Mix veg cooked in Maharashtrian style in spicy red gravy.</i>	
PANEER PASANDA	15.95
<i>Pieces of cottage cheese simmered in creamy tomato sauce.</i>	
HARYALI PANEER MAKNI	15.95
<i>Cubes of cottage cheese cooked in creamy green gravy.</i>	
PANEER BHURJEE	15.95
<i>Cottage cheese mashed &amp; cooked w/onion, tomato &amp; spices.</i>	
PANEER KOLHAPURI 🌀	15.95
LUCKNOWI PANEER KUSHRANA	15.95
<i>Cottage cheese in cashew, saffron, pomegranate curry.</i>	
CHILI PANEER GRAVY	15.95
SZECWAN PANEER GRAVY	15.95
LASOONI PANEER GRAVY	15.95
KADAI PANEER	15.95
<i>Combination of paneer, capicum, tomato, onion &amp; Indian spices.</i>	
BAIGAN BARTHA	14.95
<i>Baked eggplant puree cooked w/tomato, onion &amp; herbs.</i>	
BEGARE BAIGAN	14.95
<i>Whole baby eggplant cooked in special Chef's gravy.</i>	
CHILI LABABDAR	14.95
<i>Large green chili cooked in spicy tangy tomato gravy.</i>	
KHOYA KAJU MAKHANA *	15.95
<i>A rich dish of Khoya &amp; cashew nuts.</i>	
VEGETABLE MAKHANWALA	14.95
<i>Mix veg cooked in tomato based gravy with butter &amp; cream.</i>	
ALOO GOBHI	14.95
<i>Potato &amp; cauliflower tossed w/ ginger, cooked over slow fire.</i>	
VEGETABLE JALFREZI	14.95
<i>Semi dry veg cooked in tomato based gravy.</i>	
CHOLE PESHWARI	14.95
<i>Chickpeas cooked in traditional Punjabi style.</i>	
DUM ALOO KASHMIRI	14.95
<i>Baby potatoes simmered in yogurt based sauce &amp; spiced with masala.</i>	

## VEGETABLE CURRIES

DAL MAKHANI	13.95
<i>Black lentil cooked over nite in very slow fire flavored w butter.</i>	
YELLOW DAL TADKA	13.95
MUTTER METHI MALAI	15.95
<i>Combination fenugreek &amp; paneer cheese &amp; peas in rich gravy.</i>	
BHINDI MASALA	14.95
<i>Tangy preparation of diced okra tossed w/ onion, tomato &amp; spices.</i>	

## CHICKEN CURRIES

CHICKEN TIKKA MASALA	15.95
BUTTER CHICKEN (MAKNI)	15.95
CHICKEN KADAI	15.95
<i>Chicken cooked in authentic "Kadai" masala.</i>	
CHICKEN CURRY DHABA Style	15.95
<i>Chicken cooked in fresh onion, ginger, garlic, tomato, spices &amp; herbs.</i>	
GURU SPECIAL CHICKEN MASALA	15.95
<i>Bonesless chicken cooked with eggs &amp; masala sauce.</i>	
SHAHI CHICKEN KORMA	15.95
<i>Bonesless chicken cooked in our special saffron saice &amp; cashew nuts sauce.</i>	
CHICKEN KALIMIRCH	15.95
<i>Chicken marinated in yogurt spiked w/ freshly pounded black pepper.</i>	
CHICKEN VINDALOO 🌀	15.95
<i>Combination vinegar, marinated chicken &amp; potato in hot sauce.</i>	
CHICKEN METHI MALAI	15.95
<i>Chicken cooked w/ fresh fenugreek &amp; spices.</i>	
CHICKEN CHETINADU 🌀	15.95
<i>Boneless chicken cooked w/ ground spices &amp; a touch of coconut.</i>	
CHICKEN GONGURA	15.95
<i>Chicken cooked with ethnic leafy gongura-South Indian style.</i>	
CHICKEN SAGWALA	15.95
<i>Chicken cooked w/spinach, ginger, tomato &amp; tempered w/cumin seeds.</i>	
CHICKEN ROGANJOSH	15.95
<i>Chicken cooked with Roganjosh sauce.</i>	
EGG CURRY	14.95
SZECWAN CHICKEN GRAVY	15.95
CHILI CHICKEN GRAVY	15.95
CHICKEN MANCHURIAN GRAVY	15.95

