

CATERING PACKAGES

EXPRESS PACKAGE (50 people)

\$ 13 per person
 2 Appetizers
 2 Entrées
 Rice
 Naan
 1 Dessert

SILVER PACKAGE (50 people)

\$ 16 per person
 3 Appetizers
 3 Entrées
 Rice
 Naan
 1 Dessert

GOLD PACKAGE (50 people min)

\$ 25 per person
 4 Appetizers
 4 Entrées
 Pulao/Biryani
 Assorted Bread
 1 Dessert

PLATINUM PACKAGE (50 people min)

\$ 30 per person
 5 Appetizers
 5 Entrées
 Pulao/Biryani
 Assorted Bread
 2 Desserts

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 \$ 5
 Seafood additional \$ 8
 Lamb additional \$ 7

LAMB & GOAT CURRIES

LAMB ROGAN JOSH <i>Lamb cooked in Kashmiri style curry.</i>	19.95
LAMB CHOP KORMA <i>Tender lamb chop cooked in spiced creamy sauce.</i>	21.95
LAMB VINDALOO ∞ <i>Lamb speciality cooked w/ chili, potatoes, hot spices & 9inegar.</i>	19.95
SAAG LAMB or GOAT <i>Tender lamb or goat sauteed w/ fresh chopped spinach & spices.</i>	Lamb 19.95 Goat 18.95
BHUNA GOAT MASALA <i>Small pieces of goat cooked w/ onion, garlic & bellpepper.</i>	19.95
ACHARI GOAT <i>Tender goat pieces w/ delightful combination of pickling spice.</i>	18.95
KARAH GOAT <i>Goat w/ spiced curry, bell pepper, onion, tomato & ginger.</i>	18.95
HANDI GOAT CURRY <i>Tender goat cooked in Handi style curry sae.</i>	18.95

PARTY TRAYS TO GO

	Veg	Non-Veg	Seafood/Goat	Bread	Rice
Small (10-12people)	\$50	\$65	\$75	\$30	\$30
Medium (20-25people)	\$75	\$85	\$90	\$40	\$35
Semi-Large (30-35 people)	\$100	\$120	\$160	\$70	\$50
Large (45-55 people)	\$120	\$160	\$220	\$100	\$65
Xtra-Large (65-75 poeple)	\$140	\$200	\$260	\$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 & onion.</i>	18.95
FISH MOULLI CURRY <i>South Indian speciality fish curry.</i>	18.95
MACHLI HARA MASALA ∞ <i>Speciality from Eastern India, boneless fish cooked in a green masala of coriander, mint, green chili & curry leaves.</i>	18.95
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 & 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>	15.95
LAMB/GOAT DUM BIRYANI <i>Lamb/goat cooked w/ basmati rice over a low fire w/ herbs & spies.</i>	Lamb 18.95 Goat 17.95
SHRIMP DUM BIRYANI <i>Basmati rice cooked w/ shrimp flavored w/herbs, spices & nuts.</i>	16.95
VEGETABLE DUM BIRYANI <i>Basmati rice cooked w/ seasoned vegetables, herbs & spices.</i>	14.95
PANEER TIKKA BIRYANI	15.95
KASHMIRI PULAO <i>Saffron flavored basmati rice cooked w/ dry fruits.</i>	11.95
LEMON RICE <i>Lemon flavored basmati rice.</i>	10.95
JEERA RICE	4.95
CURD RICE	11.95
VEG or CHICKEN HAKKA NOODLE	15.95
VEG or CHICKEN CHILI GARLIC FRIED RICE	15.95
VEG or CHICKEN SCHEZWAN FRIED RICE	15.95

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 & fresh cilantro.</i>	3.95
ALOO 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 & spices stuffed in refined flour brea.</i>	5.95
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 & deep fried.</i>	3.95
BULLET NAAN ∞ <i>Spicy bread stuffed with red chili pepper, cilantro & onion.</i>	5.50



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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	9.95
PAKODA - MIX / CHILI / PANEER	9.95/10.95/10.95
PALAK CHAAT	10..95
PANI PURI / DAHI PURI	8.95/10.95
CHEESE SEV PURI	10.95
MINI CASHEWNUT ROLLS	10.95
HARA BARA KABAB	10.95
VEGETABLE SPRING ROLLS	10.95
VEGETARIAN PLATTER*	19.95
<i>Mix of samosa, vegetable pakoda, & hara bara kabab.</i>	
CHILI PANEER / POTATOES (dry)	12.95/11.95
GOBHI / BABY CORN MANCHURIAN (dry)	11.95
VEGETABLE/PANEER MANCHURIAN	11.95/12.95
PANEER / ALOO / GOBHI 65	12.95/11.95/11.95
LASOONI GOBHI / PANEER	11.95/12.95

APPETIZERS (NON- VEGETARIAN)

FISH AMRITSARI	14.95
PEPPER CHICKEN FRY	13.95
CHICKEN MANCHURIAN (dry)	13.95
CHICKEN 65	13.95
SCHEZWAN CHICKEN (dry)	13.95
SHRIMP KOLIWADA	15.95
APOLLO FISH	14.95
CHICKEN MAJESTIC	13.95
<i>Dry chicken marinated in Hyderabad style spices.</i>	

ACCOMPANIMENTS

RAITA	3.95
MASALA PAPADAM	6.95
GARDEN GREEN SALAD	5.95

TANDOORI OVEN

TANDOORI CHICKEN	15.95
CHICKEN TIKKA ANGARE	16.95
PANEER SHASLIK	15.95
<i>Cottage cheese marinated in cilantro, yogurt & fenugreek.</i>	
TANDOORI SUBZ PLATTER	16.95
<i>Assorted vegetables marinated in our Chef's special spices.</i>	
CHICKEN MALAI KABAB	16.95
<i>Boneless chicken marinated in spices, cheese & cream.</i>	
RESHMI KABAB	16.95
<i>Minced chicken seasoned w/ chopped ginger, onion & spices.</i>	
CHICKEN HARYALI TIKKA	16.95
<i>Boneless chicken marinated in cilantro, green chili & mint yogurt.</i>	
LAMB SEEKH KABAB	16.95
TANDOORI DELUXE	21.95
<i>Guru's special Assorted non-veg Kabab.</i>	
FISH TIKKA SALMON*	21.95
<i>Salmon fillet grilled in tandoori masala.</i>	

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 & served in tomato gravy.</i>	
SPINACH KOFTA CURRY	14.95
<i>Cottage cheese & spinach dumpling simmered in spinach sauce.</i>	
MALAI KOFTA	14.95
<i>Cottage cheese & 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 & cheese Or Spinach & 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 & cooked w/onion,tomato & spices.</i>	
PANEER KOLHAPURI 🌀	15.95
LUCKNOWI PANEER KUSHRANA	15.95
<i>Cottage cheese in cashew,saffron,pommegranate 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,capcicum,tomato,onion & Indian spices.</i>	
BAIGAN BARTHA	14.95
<i>Baked eggplant puree cooked w/tomato,onion & 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 *	16.95
<i>A rich dish of Khoya & cashew nuts.</i>	
VEGETABLE MAKHANWALA	14.95
<i>Mix veg cooked in tomato based gravy with butter & cream.</i>	
ALOO GOBHI	14.95
<i>Potato & 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 & spiced with masala.</i>	

VEGETABLE CURRIES

DAL MAKHANI	14.95
<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 & paneer cheese & peas in rich gravy.</i>	
BHINDI MASALA	14.95
<i>Tangy preparation of diced okra tossed w/ onion. tomato & spices.</i>	

CHICKEN CURRIES

CHICKEN TIKKA MASALA	16.95
BUTTER CHICKEN (MAKNI)	16.95
CHICKEN KADAI	16.95
<i>Chicken cooked in authentic "Kadai" masala.</i>	
CHICKEN CURRY DHABA Style	16.95
<i>Chicken cooked in fresh onion, ginger,garlic,tomato,spices & herbs.</i>	
GURU SPECIAL CHICKEN MASALA	16.95
<i>Bonesless chicken cooked with eggs & masala sauce.</i>	
SHAHI CHICKEN KORMA	16.95
<i>Bonesless chicken cooked in our special saffron saice & cashew nuts sauce.</i>	
CHICKEN KALIMIRCH	16.95
<i>Chicken marinated in yogurt spiked w/ freshly pounded black pepper.</i>	
CHICKEN VINDALOO 🌀	16.95
<i>Combination vinegar,marinated chicken & potato in hot sauce.</i>	
CHICKEN METHI MALAI	16.95
<i>Chicken cooked w/ fresh fenugrek & spices.</i>	
CHICKEN CHETINADU 🌀	16.95
<i>Boneless chicken cooked w/ ground spices & a touch of coconut.</i>	
CHICKEN GONGURA	16.95
<i>Chicken cooked with ethnic laefty gongura-South Indian style.</i>	
CHICKEN SAGWALA	16.95
<i>Chicken cooked w/spinach,ginger,tomato&tempered w/cumin seeds.</i>	
CHICKEN ROGANJOSH	16.95
<i>Chicken cooked with Roganjosh sauce.</i>	
EGG CURRY	14.95
SZECWAN CHICKEN GRAVY	16.95
CHILI CHICKEN GRAVY	16.95
CHICKEN MANCHURIAN GRAVY	16.95