



TASTING PLATTERS (for two)



- 1- Veg Tasting Plate** \$22.00 (for two)
Two pcs each of: Veg samosa, veg pakora, paneer tikka shashlik and onion bhaji.
- 2- Mix Sizzling Plate** \$25.00 (for two)
Two pcs each of : onion bhaji, veg samosa, chicken tikka, lamb seek kebab served on sizzling plate.
- 3- 2 Spice Guru Sizzling Plate GF** \$30.00 (for two)
Two pcs each of: lamb chops, chicken tikka, lamb seek kebab, fish Amritsari.

ENTREE Veg-Non Veg

(All entrée served with mint or tamarind chutney)

- 4- Steamed Momo (Veg or Chicken)** 6 pcs \$12.00
10 pcs \$20.00
Traditional Nepalese steamed homemade dumplings of (minced chicken or veg) served with aromatic tomato chutney.
- 5- Mixed Entree GF** \$10.00
Combination of each pcs: chicken tikka, lamb seek kebab, onion bhaji.
- 6- Samosa (Veg) 2 Pcs** \$6.00
- 7- Samosa (Meat) 2 Pcs** \$8.00
Triangular home-made shaped pastry filled with potatoes, Peas. or lamb mince.
- 8- Onion Bhaji 4 Pcs GF** \$8.00
Crispy Sliced onion mixed with chickpeas flour and coriander seed, chilly flakes and spices.
- 9- Mix Veg Pakora GF** \$8.00
Combination of potato, cauliflower, onion, Brinjal battered in spicy gram flour & deep fry.
- 10- Paneer Chilli Milli GF** \$14.00
Cottage cheese stir fried with capsicum, onion and spicy tangy sauce.
- 11- Paneer Tikka Shashlik GF** \$14.00
Marinated cottage cheese with capsicum, onion.
- 12- Chilli Chicken (Med-Hot)** \$16.00
Boneless chicken fillets marinated with ginger and garlic paste sauteed with green chilli, onion, capsicum and tomato served mild to hot.
- 13- Chicken Tikka GF** (4pcs) \$16.00
(6pcs) \$22.00
Boneless chicken thigh fillets marinade over night with yoghurt and ground spices cooked in charcoal tandoor.
- 14- Chicken 65 GF** (6pcs) \$14.00
Boneless chicken on bone marinated in vinegar ginger garlic, crested pepper with spicy battered & deep fry.
- 15- Tandoori Chicken GF** Half \$14.00
Full \$24.00
Chicken marinated with ginger, garlic, lime juice and chef's special masala roast in a charcoal tandoor.
- 16- Lamb Chops GF** (4pcs) \$23.00
(6 pcs) \$30.00
Marinated lamb chops in selected spices roasted in a tandoor. This is a very popular dish.
- 17- Lamb Seek Kebab GF** (4pcs) \$14.00
Freshly lamb mince flavoured with ginger, garlic, garam masala and cooked in tandoor.
- 18- Fish Amritsari GF** (4 pcs) \$13.00
Boneless fish pieces marinated in lime juice, ginger, garlic, spices coated in batter and deep fried till golden.
- 19- Chilli Garlic Prawn GF (Med)** (6 pcs) \$16.00
Prawns stir fried with garlic chili sauce, crushed pepper, capsicum & onion.

- 20- Chilli Momos Veg or Chicken (6 pcs) GF** \$12.00
Traditional Nepalese dumpling of (minced chicken / vegetable) sauted with onion, capsicum, tomato, chilli sauce and soy sauce.



2 SPICE GURU HOUSE SPECIALITY



- 21- Goat Curry (Med-Hot) GF** \$23.00
Goat on the bone cooked with chef's special masala.
- 22- Goat Vindaloo (Hot) GF** \$23.00
Goat on the bone cooked with chef's special vindaloo sauce.
- 23- Lamb Rajasthani (Mild) GF** \$23.00
Diced lamb prepared in cashew, tomato gravy, cream and simmered over slow fire, mouth-watering dish.
- 24- Prawn Malai (Mild)GF** \$24.00
Creamy mild prawns cooked in cashew nuts sauce flavoured of cardamom.
- 25- Lamb Bhuna (Med-Hot) GF** \$23.00
Tender pieces of lamb toasted with fresh ginger, garlic, tomato, onion with a touch of chef's special masala.
- 26- Chicken Bhuna (Med-Hot) GF** \$21.00
Tender pieces of chicken toasted with fresh ginger, garlic, tomato, onion with a touch of chef's special masala.

CHICKEN MAINS

- 27- Butter Chicken (Mild) GF** \$21.00
Charcoal Roasted boneless chicken slowly cooked in tomato, cream, and cashewnuts based silky sauce.
- 28- Chicken Tikka Masala (Med-Hot) GF** \$21.00
All time famous charcoal roasted chicken cooked with capsicum, onion and masala sauce.
- 29- Chicken Rogan Josh (Med-Hot) GF** \$21.00
Succulent boneless chicken cooked in fresh onion, tomato and chef's special masala.
- 30- Chicken Korma (Mild) GF** \$21.00
Creamy mild boneless chicken cooked in cashew nuts sauce flavoured of cardamom.
- 31- Mango Chicken (Mild) GF** \$21.00
Creamy mild boneless chicken cooked in mango sauce flavoured of cardamom.
- 32- Chicken Saagwala (Med-Hot) GF** \$21.00
Spinach & Chicken curry cooked slowly with tomato, onion and garam masala
- 33- Chicken Jhalfrezi (Med-Hot) GF** \$21.00
Succulent chicken cooked in fenugreek leaf Julian capsicum, onion, tomato, carrot spicy masala sauce.
- 34- Kadhai Chicken (Med-Hot) GF** \$21.00
Roast boneless chicken with capsicum, onion, crushed chilli and coriander seeds cooked with tomato & onion gravy.
- 35- Chicken Madras (Med-hot) GF** \$21.00
Traditional south Indian curry flavoured of coconut, mustard seed curry leaf.
- 36- Chicken Vindaloo (Hot) GF** \$21.00
Boneless chicken cooked in tomato onion and hot vindaloo sauce.

- 37- Chicken Chattinadu (Med-Hot) GF** \$21.00
Traditional lamb curry cooked with our

LAMB MAINS

- 38- Lamb Rogan Josh (Med) GF** \$23.00
Traditional lamb curry cooked with our own ground spices, tomato and onion sauce.
- 39- Lamb Madras (Med-Hot) GF** \$23.00
South Indian curry lamb flavoured of coconut, mustard seed curry leaf.
- 40- Kadhai Lamb (Med-Hot) GF** \$23.00
Tender lamb cubes cooked with capsicum, onion, crushed chilli & coriander seeds and thick tomato & onion gravy.
- 41- Lamb Korma (Mild) GF** \$23.00
Creamy lamb slowly cooked with cashew nuts sauce flavoured of cardamom.
- 42- Mango Lamb (Mild) GF** \$23.00
Creamy lamb slowly cooked with cashew nuts and mango sauce flavoured of cardamom.
- 43- Lamb Saagwala (Med) GF** \$23.00
Spinach & lamb curry cooked slowly with tomato onion & garam masala.
- 44- Lamb Jhalfrijri (Med) GF** \$23.00
Tender lamb cooked in fenugreek leaf, julian capsicum, onion, tomato, carrot and spicy masala sauce.
- 45- Lamb Vindaloo (Hot) GF** \$23.00
Hot lamb curry cooked with vinegar and hot spices.

BEEF MAINS

- 46- Beef Rogan Josh (Med) GF** \$23.00
Traditional beef curry cooked with our own ground spices, tomato and onion sauce
- 47- Beef Kadhai (Med-Hot) GF** \$23.00
Tender beef cubes cooked with capsicum, onion, crushed chilli & coriander seeds and thick tomato & onion gravy.
- 48- Beef Korma (Mild) GF** \$23.00
Creamy beef slowly cooked with cashew nuts sauce flavoured of cardamom.
- 49- Mango Beef (Mild) GF** \$23.00
Creamy mild beef cooked with cashew nuts and mango sauce flavoured of cardamom.
- 50- Beef Madras (Med-Hot) GF** \$23.00
South Indian curry beef flavoured of coconut, mustard seed curry leaf.
- 51- Beef Vindaloo (Hot) GF** \$23.00
Hot beef curry cooked with vinegar and hot spices.
- 52- Beef Saagwala GF** \$23.00
Spinach & beef curry cooked slow with tomato onion & garam masala.

GF- Gluten Free

(Note: Dear customer the aute ntic Indian food recipe may contain traces of nuts, dairy and other ingredients. Any food allergies, please advise the attending staff before placing the order.

All dishes are MSG free (Monosodium Glutamate) except chilli chicken and can be made mild, X-milder, hot & extra hot and gluten free on request.)

(All dishes MSG free - Monosodium Glutamate)

SEAFOOD MAINS

- 53- Fish Malabari** (Med-Hot, Malabari style) **GF** \$23.00
Fish curry cooked with mustard seed, curry leaf & coconut cream.
- 54- Kadhai Fish** (Med-Hot) **GF** \$23.00
Fish with capsicum, garlic, crushed chilli and coriander seeds cooked with tomato and onion sauce
- 55- Prawn Malabari** (Med-Hot) **GF** \$24.00
Malabari style prawn cooked with mustard seed, curry leaf and coconut cream.
- 56- Kadhai Prawn** (Med-Hot) **GF** \$24.00
Prawn with capsicum, garlic & onion cooked with tomato & onion gravy.
- 57-Prawn Vindaloo** (Hot) **GF** \$24.00
Prawns cooked in tomato, onion and hot vindaloo sauce

VEGETARIAN MAINS

- 58-Mixed Vegetable Curry** (Med) **GF** \$16.00
Combination of mix vegetable cooked in tomato & onion gravy.
- 59- Malai Kofta** (Mild) **GF** \$16.00
Delicious cottage cheese dumpling cooked in rich cashew nut and mild creamy sauce.
- 60- Vegetable Korma** (Mild) **GF** \$16.00
Mixed veg cooked in rich cashew nut and mild creamy sauce.
- 61- Matter Paneer** (Mild-Mild) **GF** \$18.00
Cottage cheese with peas slowly cooked in masala sauce.
- 62- Aloo Gobi** (Med) **GF** \$16.00
Cauliflower & potato cooked in fresh onion & tomato sauces.
- 63- Kadhai Paneer** (Mild-Hot) **GF** \$18.00
Cottage cheese with capsicum, onion, crushed chilly, coriander seed, cooked with tomato & onion gravy.
- 64- Palak Paneer** (Med-Mild) **GF** \$18.00
Cottage cheese with spinach slowly cooked in tomato, onion sauce, butter and cream.
- 65- Paneer Makhani** (Med-Mild) **GF** \$18.00
Cottage cheese slowly cooked in rich tomato, cashew nuts butter & cream.
- 66- Paneer Laziz** (Med-Mild) **GF** \$18.00
Cottage cheese cooked with tomato, onion and butter cream.
- 67- Chana Masala** (Med-Hot) **GF** \$16.00
Chick peas cooked with tomatoes, onion and spices.
- 68- Aloo Baingan (Eggplant & Potato)** (Med) **GF** \$16.00
Eggplant with potato cooked in tomato & onion masala sauce.
- 69- Dall Makhani** (Med) **GF** \$16.00
Black lentil and kidney beans slowly cooked with tomato, chilli & butter, cream.
- 70- Dall Tadka** (Med) **GF** \$16.00
Healthy Yellow lentils tempered with cumin seed cooked in fresh tomato & onion.
- 71- Saag Aloo** (Med) **GF** \$16.00
Potato & spinach slowly cooked in tomato, onion sauce, butter, cream.
- 72- Bombay Potato** (Med) **GF** \$16.00
Potato cooked in curry leaf's, mustard seed & tangy masala sauce.

Hyderabadi Biryani GF served with raita.

- 73-Chicken/Lamb/Goat** \$20.00
- 74-Prawn** \$22.00
- 75-Vegetable** \$17.00
(Hyderabadi style steam biryani rice cooked of chicken / meat / veg. served with raita)

(GF- Gluten Free)

Special Value Pack (No discount voucher will be accepted)

- 76- Single Pack** \$25.00
One Mains Curry from: -Lamb/Beef/Goat/Chicken/Veg.
With 1 Small Rice, 1 Naan, Garlic or Plain, Raita, Pappadums 2pcs.
- 77- Couple Pack** \$60.00
(Entree: 2pcs Samosa veg or meat 2 pcs, Onion Bhaji & chutney)
(Any two Mains: Curry from- Lamb/Beef/Chicken/Goat/Veg) with 1 Large rice, 2 naans-garlic or plain, raita and pappadums 2pcs,
- 78- 2 Spice Guru Pack** \$70.00
Any three mains curry from Lamb/Beef/Goat/Chicken/Veg with 1 large rice, 3 naan,-garlic or plain, pappadums-4pcs.
- 79- Family Pack** \$80.00
(Entree 4 pcs veg samosa tandoori chicken or chicken tikka)
(Any two mains curry from Lamb/Beef/Chicken/Goat/Veg with 1Large Rice, 2 Naans-Garlic or Plain, Salad, raita, and pappadam 4pcs

KIDS MEAL

- 80- Kid's Meal** -(Mild) \$15.00
Chicken/Beef/Lamb flavour of mango/korma (half curry & half rice)
- 81- Kid's Meal** -Chips \$6.00

RICE/PULAO GF

- 82- Plain Rice** (Small) \$4.00
- 83- Plain Rice** (Large) \$5.00
- 84- Biryani Rice** Rice flavoured with whole spices & mint. \$6.00
- 85- Lemon Rice** Stir fried rice with lemon, onion, tamato and curry leaves \$6.50
- 86- Peas Pulao**-Rice stir fry with peas, cumin and spices \$6.50
- 87- Kashmiri Pulao** \$7.00
Rice stir fry mixed with fruits and dry nuts

TANDOORI NAAN BREAD

- 88- Roti** -Whole meal flour bread \$3.50
- 89- Plain Naan** \$4.00
- 90- Garlic Naan / Butter Naan** \$4.50
- 91- Paratha** -Flaky wholemeal bread \$4.50
- 92- Cheese Naan / Potato Naan** \$5.50
Freshly baked leavened bread filled with lightly spiced mashed potato.
- 93- Chilli Garlic Cheese Naan** \$5.50
Bread stuffed with green chilli, cheese and topped with garlic.
- 94- Kashmiri Naan** \$5.50
Stuffed white bread filled with dried fruits, glazed cherries & coconut.
- 95- Keema Naan** -Stuffed with lamb mince. \$5.50
- 96- Mixed Bread Basket** \$18.00
Each Bread - Garlic Naan, Plain Naan, Keema Naan and Cheese Naan served with raita

CONDIMENTS & SIDES

- 97- Kuchumber Salad** \$5.00
(Mixture of cucumber, carrot, onion and tomato)
- 98- Pappadums Bags 4Pcs-\$2 / 6Pcs-\$3 / 8Pcs-\$4 / 10Pcs-\$5**
- 99- Raita / Plain Yogurt** \$4.00
- 100- Mint/Tamarind/Mango Chutney** \$2.50
- 101- Mix Pickle** \$2.50

DESSERTS/INDIAN TEA

- 102- Gulab Jamun (2pcs)/Mango / Pista Kulfi GF** \$4.00
- 103- Rasamalai** \$4.00

DRINKS & WATER

- 104- Coke, Fanta, Sprite, Solo & Diet Coke (375ml)** \$3.50
- 105- Sparkling Water & Mineral water (750ml)** \$7.00



SCAN FOR MENU & ORDER



Authentic Indian Restaurant

TANDOOR / CURRY

Welcome to 2 Spice Guru Authentic Indian Restaurant where we offered our customers a unique and truly rich blends of mouth-watering authentic Indian dining experience. 2 Spice Guru Owner/Chef has built his reputation by providing deliciously prepared Indian food in a relaxing and authentic atmosphere where everyone meets as a family and enjoy a good time.

TAKEAWAY MENU

PH (08) 9243 1333 / (08)6118 0275

SPL. VALUE PACK

- Details on last page
- Single Pack \$25**
- Couple Pack \$60**
- 2 Spice Guru Pack \$70**
- Family Pack \$80**

COUPLE DINNER \$60

2 Entrees, 2 Curry, Naan, Rice, Raita & Pappadums

Fully Licensed
(BYO-Wine only \$5 corkage per bottle)

Open 6 days

Dinner: Wednesday to Monday 5 pm to - Till Late

HOME DELIVERY Service between 5 pm -9 pm

Minimum Order \$40

Delivery \$5

to- Duncraig, Padbury, Sorrento, Greenwood, Carine, Warwick, Hamersley, Hillarys, Kingsley, Marmion, Waterman's Bay, North Beach, Gwelup

: We Provide :

Catering for Function & Prepare Special Food on request.

Shop 2 Glengarry Shopping Centre
59, Arnisdale Road, Duncraig 6023 WA.

E-mail: 2spiceguru@gmail.com Web : www.2spiceguru.com.au

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