



# GURU

## FINE INDIAN CUISINE

Premises contains common allergens including nuts, shell fish, egg & mustard.  
Ask us about our gluten free, jain, and vegan options.  
Please notify service staff of all dietary restrictions prior to each order to better accommodate you.



# DELHI STREET EATS |

## **Vegetable Samosa (2 Pieces) | \$7**

triangle pastries stuffed with spiced potatoes & green peas

## **Samosa Chaat | \$11**

samosas topped with chickpeas, potato & chutney

## **Aloo Tikki/Chaat | \$7/\$11**

potato patties, infused with fresh herbs, spices & paneer

## **Vegetable Pakora | \$9**

spinach, potato, & cauliflower fritters in a chickpea flour batter

## **Fish Pakora | \$11**

marinated fish cubes deep fried in a chickpea flour batter

## **Chaat Papri | \$9**

crispy wafers with potato & chickpeas, drizzled with chutney & dahi

## **Bhel Puri | \$9**

puffed rice tossed in onions & tomatoes, mixed with mint & tamarind chutney

## **Masala Peanuts | \$9**

roasted peanuts, onion, tomato and cilantro tossed in lemon dressing

## **Dahi Bhalla | \$9**

ground lentil balls, deep fried & served in yoghurt, mint & tamarind chutney

## **Dhai Puri Chaat | \$11**

round hollow shells filled with potatoes, chickpeas, yoghurt, mint & tamarind

## **Masala Fries | Plain | \$7**

# INDO-CHINESE STARTERS

## **Chilli Paneer | \$14**

fried paneer tossed in a spicy garlic house made sauce

## **Chilli Chicken | \$16**

fried tender chicken, tossed in a spicy garlic house made sauce

## **Vegetable Spring Rolls | \$9**

crispy vegetable rolls filled with shredded vegetables, served with a sweet chili sauce

## **Chicken Wings '65 | \$13**

spicy chicken wings tossed in a house made sauce

## **Chicken Momo | \$11**

steamed dumplings filled with chicken and vegetables and pan fried in a house made spicy sauce

## **Vegetable Momo | \$11**

steamed dumplings filled with vegetables and pan fried in a house made spicy sauce

# TANDOORI DELIGHTS

## **Tandoori Chicken(1/2) |\$14**

two legs & two thighs marinated overnight, cooked in the charcoal oven

## **Chicken Malai Tikka| \$15**

chicken breast marinated in cream cheese

## **Chicken Achari Tikka| \$15**

chicken in achari spices, cooked to perfection

## **Chicken Tikka | \$15**

boneless pieces of chicken marinated in tandoori spices

## **Seekh Kebab | \$16**

mince lamb rolls cooked on a skewer

## **Paneer Kali Mirch Tikka | \$15**

cottage cheese marinated in yogurt, cream, green peppers & onions

## **Soya Chaap | \$14**

soya mince marinated in ginger, cream & spices

## **Tikka Wraps | \$15**

have your favourite tikka served in a wrap! ask your server for availability

# SOUPS|

## **Tomato Dhania Soup | \$7**

delicious, creamy soup with fresh tomatoes & cilantro

## **Mulligatwany Soup | \$7**

lentil based soup with herbs & spices, topped with cream

# CHICKEN SPECIALTIES

## **Butter Chicken | \$17**

two legs two thighs marinated overnight, cooked in the charcoal oven

## **Chicken Curry | \$17**

chicken breast marinated in cream cheese

## **Chicken Vindaloo | \$17**

chicken in achari spices, cooked to perfection

## **Chicken Tikka Masala | \$17**

boneless pieces of chicken marinated in tandoori spices

## **Chicken Korma | \$17**

boneless chicken breast pieces cooked in a creamy gravy with onion and cashew nut

# LAMB DISHES

## **Kadai Lamb | \$19**

lamb served in a tomato based gravy with green peppers & onions

## **Lamb Curry | \$19**

lamb cubes in an onion tomato gravy

## **Nawabi Lamb | \$19**

lamb cubes cooked in a cashew nut creamy gravy

## **Lamb Vindaloo | \$19**

boneless pieces of chicken marinated in tandoori spices

## **Lamb Hara Masala | \$19**

lamb cubes served in a chopped spinach & onion tomato based gravy

# SEAFOOD SPECIALITIES

## **Shrimp Curry | \$19**

shrimp simmered in a flavourful onion and tomato based gravy

## **Fish Curry | \$19**

basa fillets served in an authentic houseblend curry sauce

## **Shrimp Chili Coconut | \$20**

shrimp with coconut simmered in a spicy, housemade gravy





# GURU PLATTERS

a meal fit for two

## Chicken Platter | \$47

2 pieces of each of the following - tandoori chicken, chicken malai tikka, chicken tikka, chicken achari tikka & your choice of any speciality chicken curry, naan & rice

## Lamb Platter | \$46

lamb seekh kebab served with your choice of a specialty lamb gravy, naan & rice

## Vegetarian Platter | \$41

choice of one dal & vegetarian specialty curry served with naan & rice

**\*Upgrade to garlic naan for \$1\***

**\*\*Upgrade to lacha/pudina prantha for \$2\*\***



# BIRYANI & RICE

the guru's favourite dish of fine basmati rice, cooked over low fire spices

Vegetable Biryani | \$14

Chicken Biryani | \$15

Lamb Biryani | \$17

Shrimp Biryani | \$18

Saffron Rice | \$8

Jeera Rice | \$6

Basmati Rice | \$5

## TANDOORI BREADS

Butter naan | \$5

Garlic naan | \$6

Tandoori roti | \$5

Garlic roti | \$5.5

Pudina prantha | \$7

Lacha prantha | \$7

## ACCOMPANIMENTS

Masala Onion | \$3

Garden Salad | \$5

Cucumber Raita | \$5

Dahi | \$3

Mango Pickle Achar | \$2

Papadam | \$2

Mango Chutney | \$2

# VEGETARIAN DELIGHTS

## **Dal Makhani | \$17**

the guru speciality! black lentils simmered overnight, finished with butter & cream

## **Yellow Dal| \$16**

toor lentils simmered with onions, garlic & light spices

## **Sabz Masala| \$16**

mixed vegetables, cooked with tomato & spices

## **Channa Masala | \$16**

chickpeas cooked with roasted spices, simmered in an onion/tomato sauce

## **Kadai Paneer | \$17**

cottage cheese, served in a thick & tangy gravy with onions & peppers

## **Palak Paneer | \$17**

a wilted spinach gravy, mixed with soft cottage cheese

## **Matar Paneer| \$17**

cottage cheese & peas in a mild tomato sauce

## **Shahi Paneer| \$17**

cottage Cheese stewed in a creamy tomato gravy

## **Malai Kofta | \$17**

cottage cheese dumplings, in a delicate cashew nut gravy

## **Vegetable Kofta | \$16**

homemade vegetable dumplings served in a thick onion, tomato sauce

## **Bengan Matar Bhatha | \$16**

smoked eggplant, pan roasted with green peas & housemade spices

## **Bhindi Masala | \$16**

fresh okra cooked in house made spices

## **Aloo Gobhi | \$16**

cauliflower & potato prepared as a dry masala



# SWEET DISH

## **Kheer | \$7**

house made delicacy made with white rice, boiled in milk & flavoured with pistachio & cardamom

## **Gulab Jamun | \$7**

deep fried cottage cheese balls infused with cardamom, dipped in a sweet simple syrup

## **Moong Dal Halwa | \$7**

sweet yellow lentils simmered in heavy cream & flavoured with cardamom

## **Ras Malai | \$7**

cheese patties prepared & drenched in sweetened condensed milk, flavoured with cardamom & pistachio

## **Mango Kulfi | \$9**

homemade, rich & creamy ice cream infused with cardamom & mint

## **Mango Kulfi Falooda | \$10**

homemade mango kulfi topped with rice vermicelli noodles & rose syrup

Prices are subject to 13% HST and 15% Service Gratuity.

No outside food or drinks allowed.

Management reserves final judgement on all matters.

Repeat orders are fulfilled in sequence and cannot be expedited.

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# WINE & BEER & SPIRITS|

## HOUSE RED

| 5 oz \$9 | 1/2 LITRE \$23 | BOTTLE \$35|

JT Pinot Grigio  
JT Chardonnay  
JT Sauvouign  
Open Smooth Riesling

Yellow Tail Shiraz  
Cono Sur Pinot Noir  
Ruffino Chianti  
Robert Mondavi Cab Sauv

## HOUSE WHITE

| 5 oz \$8| 1/2 LITRE \$20 | BOTTLE \$30

JT Pinot Grigio  
JT Chardonnay  
JT Sauvouign  
Open Smooth Riesling

Ruffino Pinot Grigio |\$30|  
Yellow Tail Chardonnay |\$30|  
Mondavi Woodbridge Sauv Blanc  
Mondavi Woodbridge White Zinfindel

## DOMESTIC BEER |\$7

Molson Canadian  
Budweiser  
Alexander Keiths  
Sleeman Honey Brown  
Sleeman Cream Ale  
Coors Lite  
Smirnoff Ice

## IMPORT BEER |\$8

Cheetah Dark  
Cheetah Lite  
Corona  
Heiniken  
Stella

## COCKTAILS, SPIRITS & LIQUOR [30ML]

### GURU G&T |\$11|

gin, tonic, lemon, shikanji masala,  
mint

### AMRITSARI JACK 'N COKE |\$11|

JD, jaan paan, lemon juice, coke

### LYCHEE MARTINI |\$11|

vodka, peachschapps, lychee  
juice, sprite

### SCOTCH

Johnny Walker Red |\$9.5|  
Johnny Walker Black |\$9.5|  
Chivas |\$9|  
Ballentines |\$9|  
J&B |\$9|  
Jack Daniels |\$9|  
Dewars |\$8|  
Jameson |\$9.5|  
Glenfiddich |\$9|

### VODKA

Smirnoff |\$9|  
Grey Goose |\$9|  
Absolut |\$8|

### GIN

Bombay Sapphire |\$9|  
BeefEater |\$8|

### RUM |\$8|

Bacardi White  
Bacardi Gold

### BRANDY |\$9|

St. Remy  
Napolean

### TEQUILLA |\$9|

SAUZA BLANC



# DRINKS

## **QUENCHERS | \$3.5**

Coke  
Diet Coke  
Gingerale  
Sprite  
Limca  
Thumbs Up  
Fanta  
Orange Crush

## **LASSI'S & SHAKES | \$5**

Mango Shake  
Sweet Lassi  
Namkin Lassi  
Rose Lassi

## **DESI DRINKS**

Fresh Lime Soda (G) | \$5  
Fresh Lime Soda (1L) | \$13  
Masala Coke | \$5  
Jal Jeera Soda (G) | \$5

## **JUICE | \$6**

Mango  
Lychee  
Guava  
Apple  
Orange  
Passionfruit  
Pineapple/Coconut

## **HOT DRINKS**

Masala Chai | \$5  
Indian Espresso | \$6  
Tea (green/black) | \$3.5

