



GURU

Fine Indian Cuisine

FOOD MENU



DELHI STREET EATS

- VEGETABLE SAMOSA (2 PIECES)**.....\$7
Triangle pastries stuffed with spiced potatoes & green peas
- SAMOSA CHAAT / ALOO TIKKI CHAAT WITH CHANNA**.....\$13
Samosa chaat served with extra chickpeas and house spices
- ALOO TIKKI**.....\$7
Potato patties, infused with fresh herbs, spices & paneer
- VEGETABLE PAKORA**.....\$10
Spinach, potato, & cauliflower fritters in a chickpea flour batter
- FISH PAKORA**.....\$11
Marinated fish cubes deep fried in a chickpea flour batter
- CHAAT PAPRI (J)**\$10
Crispy wafers with potato & chickpeas, drizzled with chutney & dahi
- BHEL PURI (J)**\$10
Puffed rice tossed in onions & tomatoes, mixed with mint & tamarind chutney
- MASALA PEANUTS (J)**\$10
Roasted peanuts, onion, tomato and cilantro tossed in lemon dressing
- DAHI BHALLA (J)**\$10
Ground lentil balls, deep fried & served in yoghurt, mint & tamarind chutney
- DHAI PURI CHAAT (J)**\$11
Round hollow shells filled with potatoes, chickpeas, yoghurt, mint & tamarind
- MASALA FRIES | PLAIN (J)**\$7
- PANI PURI**.....\$10
Crunchy puri's stuffed with seasoned potatoes and chickpeas, paired with zesty mint water and sweet-sour tamarind water

(J) JAIN OPTION AVAILABLE



INDO-CHINESE STARTERS

CHILLI PANEER..... \$15

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..... \$10

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

CHICKEN WINGS '65..... \$15

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

VEGETABLE FRIED RICE..... \$15

Wok-tossed rice with vegetables and soy seasoning

CHICKEN FRIED RICE..... \$18

Wok-tossed rice with chicken and Indo-Chinese spices

VEGETABLE NOODLES..... \$15

Stir-fried noodles with vegetables and house sauce

CHICKEN NOODLES..... \$18

Stir-fried noodles with chicken and Indo-Chinese flavours

VEG MANCHURIAN..... \$15

Vegetable fritters tossed in tangy garlic chilli sauce

TANDOORI DELIGHTS

- TANDOORI CHICKEN (1/2)**.....\$15
Two legs & two thighs marinated overnight, cooked in the charcoal oven
- CHICKEN MALAI TIKKA**..... \$17
Chicken breast marinated in cream cheese
- CHICKEN ACHARI TIKKA**..... \$17
Chicken in achari spices, cooked to perfection
- CHICKEN TIKKA**.....\$17
Boneless pieces of chicken marinated in tandoori spices
- FISH TIKKA**.....\$20
Marinated fish fillets grilled in tandoor with spices
- SEEKH KEBAB**.....\$17
Mince lamb rolls cooked on a skewer
- PANEER KALI MIRCH TIKKA** **J**\$16
Cottage cheese marinated in yogurt, cream, green peppers & onions
- SOYA CHAAP**.....\$15
Soya mince marinated in ginger, cream & spices
- TIKKA WRAPS**..... \$16
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
- MULLIGATAWNY SOUP**..... \$7
Lentil based soup with herbs & spices, topped with cream

J JAIN OPTION AVAILABLE

CHICKEN SPECIALTIES

- BUTTER CHICKEN**.....\$18
Two legs two thighs marinated overnight, cooked in the charcoal oven
- CHICKEN CURRY**.....\$18
Chicken breast marinated in cream cheese
- CHICKEN VINDALOO**.....\$18
Chicken in achari spices, cooked to perfection
- CHICKEN TIKKA MASALA**.....\$18
Boneless pieces of chicken marinated in tandoori spices
- CHICKEN KORMA**.....\$18
Boneless chicken breast pieces cooked in a creamy gravy with onion and cashew nut

LAMB DISHES

- KADAI LAMB**.....\$20
Lamb served in a tomato based gravy with green peppers & onions
- LAMB CURRY**.....\$20
Lamb cubes in an onion tomato gravy
- NAWABI LAMB**.....\$20
Lamb cubes cooked in a cashew nut creamy gravy
- LAMB VINDALOO**.....\$20
Boneless pieces of chicken marinated in tandoori spices
- LAMB HARA MASALA**.....\$20
Lamb cubes served in a chopped spinach & onion tomato based gravy
- GOAT CURRY**.....\$20

SEAFOOD SPECIALTIES

- SHRIMP CURRY**.....\$21
Shrimp simmered in a flavourful onion and tomato based gravy
- FISH CURRY**.....\$20
Basa fillets served in an authentic houseblend curry sauce
- SHRIMP CHILI COCONUT**.....\$21
Shrimp with coconut simmered in a spicy, housemade gravy

GURU PLATTERS

A MEAL FIT FOR TWO

CHICKEN PLATTER | \$50

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 | \$50

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

VEGETARIAN PLATTER | \$45 **J**

Choice of one dal & vegetarian speciality curry served with naan & rice

UPGRADE TO GARLIC NAAN FOR \$1

BIRYANI & RICE

The guru's favourite dish of fine basmati rice, cooked over low fire spices served with raita

VEGETABLE BIRYANI **J** \$16

Fragrant basmati rice cooked with vegetables

CHICKEN BIRYANI.....\$20

Basmati rice cooked with chicken and spices

LAMB BIRYANI.....\$20

Slow-cooked lamb with aromatic basmati rice

SHRIMP BIRYANI.....\$21

Basmati rice cooked with shrimp and spices

GOAT BIRYANI..... \$20

Basmati rice flavoured with saffron

JEERA RICE.....\$7

Basmati rice tempered with cumin

BASMATTI RICE.....\$6

Steamed basmati rice

J JAIN OPTION AVAILABLE

TANDOORI BREADS

BUTTER NAAN	\$6
Soft naan brushed with butter	
GARLIC NAAN	\$7
Naan topped with fresh garlic	
TANDOORI ROTI	\$5
Whole wheat flatbread baked in tandoor	
GARLIC ROTI	\$6
Whole wheat roti topped with garlic	
CHILLI GARLIC NAAN	\$8
Naan flavored with green chillies and garlic	
PUDINA PRANTHA	\$7
Layered bread flavoured with mint	
LACHA PRANTHA	\$7
Layered and flaky parantha	
PARANTHA (ALOO / GOBI / ONION)	\$10
Stuffed flatbread served hot (LUNCH TIME 12 - 4)	
ALOO KULCHA NAAN	\$10
Soft Naan stuffed with spiced potatoes	
CHANNA BHATURA	\$20
Spiced chickpea curry served with fried bread	

ACCOMPANIMENTS

MASALA ONION	\$3	MANGO PICKLE ACHAR	\$2
GARDEN SALAD	\$5	PAPADAM	\$2
CUCUMBER RAITA	\$6	MANGO CHUTNEY	\$2
DAHI	\$3		

VEGETARIAN DELIGHTS

DAL MAKHANI	\$17
The guru speciality! black lentils simmered overnight, finished with butter & cream	
YELLOW DAL J	\$17
Toor lentils simmered with onions, garlic & light spices	
SABZ MASALA J	\$17
Mixed vegetables, cooked with tomato & spices	
CHANNA MASALA	\$17
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 J	\$17
A wilted spinach gravy, mixed with soft cottage cheese	
MATAR PANEER	\$17
Cottage cheese & peas in a mild tomato sauce	
SHAHI PANEER J	\$17
Cottage Cheese stewed in a creamy tomato gravy	
MALAI KOFTA J	\$17
Cottage cheese dumplings, in a delicate cashew nut gravy (<i>contains egg</i>) (<i>without egg is available</i>)	
VEGETABLE KOFTA	\$17
Homemade vegetable dumplings served in a thick onion, tomato sauce	
BENGAN MATAR BHARTHA	\$17
Smoked eggplant, pan roasted with green peas & housemade spices	
BHINDI MASALA J	\$17
Cottage cheese & peas in a mild tomato sauce	
ALOO GOBHI J	\$17
Cauliflower & potato prepared as a dry masala	

J JAIN OPTION AVAILABLE

SWEET DISH

- KHEER.....\$8**
House made delicacy made with white rice, boiled in milk & flavoured with pistachio & cardamom
- GULAB JAMUN.....\$8**
Deep fried cottage cheese balls infused with cardamom, dipped in a sweet simple syrup
- MOONG DAL HALWA.....\$8**
Sweet yellow lentils simmered in heavy cream & flavoured with cardamom
- RAS MALAI.....\$8**
Cheese patties prepared & drenched in sweetened condensed milk, flavoured with cardamom & pistachio
- MANGO KULFI.....\$10**
Homemade, rich & creamy icecream infused with cardamom mint
- MANGO KULFI FALOODA.....\$12**
Homemade mango kulfi topped with rice vermicelli noodles & rose syrup
- SPECIALTY KULFI.....\$12**
Ask us about our special flavours available

Prices are subject to 13% HST and 15% Service, Gratuity 6 or more guests.
No outside food or drinks allowed.
Management reserves full judgment on all matters.
Repeat orders are fulfilled in sequence and cannot be expedited

Premises contains allergens including nuts, shell fish, egg & mustard.
Please notify service staff of all dietary restrictions prior to each order to better accommodate you.

WINE & BEER & SPIRITS

HOUSE RED

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

MERLOT, Jackson-Triggs
Reserve Niagara VQA

PINOT NOIR, Inniskillin Estate,
Niagara VQA

CABERNET SAUVIGNON / FRANC,
Jackson-Triggs Niagara VQA

HOUSE WHITE

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

PINOT GRIGIO, Inniskillin
Niagara Estate VQA

SAUVIGNON BLANC, Jackson-Triggs
Reserve Niagara VQA

CHARDONNAY, Jackson-Triggs
Reserve Niagara VQA

DOMESTIC BEER | \$7

MOLSON CANADIAN
BUDWEISER
ALEXANDER KEITHS
SLEEMAN CREAM ALE
COORS LITE
SMIRNOFF ICE

IMPORT BEER | \$8

CHEETAH DARK
CHEETAH LITE
CORONA
HEINEKEN
STELLA
GUINNESS

SPIRITS & LIQUOR [30ML]

SCOTCH

JOHNNY WALKER RED.....\$10
JOHNNY WALKER BLACK.....\$10
CHIVAS.....\$10
BALLETINES.....\$10
J&B.....\$10
DEWARS.....\$10
JAMESON.....\$10
GLENFIDDICH.....\$10

VODKA

SMIRNOFF.....\$10
GREY GOOSE.....\$10
ABSOLUT.....\$10

GIN

BOMBAY SAPPHIRE.....\$10
BEEFEATER.....\$10

RUM | \$8

BACARDI WHITE
BACARDI GOLD

TEQUILA | \$9

SAUZA BLANC

BRANDY | \$9

ST. REMY
NAPOLEAN

IMPORTED WINES

CABERNET SAUVIGNON - Shiraz, Cliff 79 Australia.....	\$37
CHIANTI, Ruffino Italy.....	\$37
SAUVIGNON BLANC, Selaks Winery, Marlborough, New Zealand.....	\$37
PINOT GRIGIO, Ruffino Italy.....	\$30

DRINKS

QUENCHERS | \$3.5

COKE
DIET COKE
GINGERALE
SPRITE
FANTA
ORANGE CRUSH
LIMCA (\$4)
THUMBS UP (\$4)

JUICE | \$6

MANGO
LYCHEE
GUAVA
APPLE
ORANGE
PASSIONFRUIT
PINEAPPLE/COCONUT

HOT DRINKS

MASALA CHAI.....\$5
INDIAN ESPRESSO.....\$6
TEA (GREEN/BLACK).....\$3.5

DESI DRINKS

FRESH LIME SODA (G).....\$5
FRESH LIME SODA (1L).....\$13
MASALA COKE (G)\$5
MASALA COKE (1L)\$13

LASSI'S & SHAKES | \$8

MANGO SHAKE
SWEET LASSI
NAMKIN LASSI
ROSE LASSI

COCKTAILS

(ALCOHOLIC AT \$14 AND NON ALCOHOLIC AT \$10)

PINA COLADA
MOJITO
SANGRIA

BOBA SHAKES | \$12

MANGO



ABOUT US

Since 2003, Guru Fine Indian Cuisine has been a cornerstone of the Niagara community, sharing the vibrant, authentic flavours of India.

What began as a family dream has evolved into a local landmark—a place where time-honoured recipes meet modern hospitality. Every dish we serve is crafted with intention, using hand-selected spices and traditional techniques that honor our rich culinary heritage.

For over two decades, Guru has been more than just a restaurant; it has been a backdrop for your celebrations, milestones, and daily gatherings.

From our family to yours—welcome to Guru.