The word Guru etymologically means a spiritual guide who removes darkness and brings light.

Please advise your server of all food allergies prior to ordering. Thank You!
| STARTERS |
Accompanied by Mint & Tamarind Chutney

[Chaat Papri]
Crispy wafers with potato & chickpeas, drizzled with yogurt, spices & chutneys | $6 |

[Bhel Puri] (V)
Delectable combination puffed rice, sev, chopped onions, potato & chutneys | $6 |

[Masala Peanut] (V)
Roasted peanuts mixed with onions, tomatoes & coriander in a tangy dressing | $6 |

[Vegetable Samosa] (V)
Flaky homemade pastry stuffed with spiced potatoes & green peas | $4 |

[Mixed Vegetable Pakora] (V)
Finely diced vegetables rolled into fritters & deep fried in chickpea flour batter | $6 |

[Pakora]
Fritters, deep fried in spicy batter of besan (gram flour)
Chicken $7 | Paneer $6 | Fish $7

[Aloo Tikki]
Delicately spiced potato cutlets, infused with paneer | $6 |

| SOUPS |

[Mulligatawny Soup]
Vegetarian Delight! A lentil based soup infused with fragrant herbs & spices | $5 |

[Tomato Dhania Soup]
A delicious soup of tomatoes, flavoured with fresh coriander & cumin | $5 |

| TANDOORI |

[Tandoori Chicken]
Two legs and thighs marinated overnight in yogurt and spices | $13 |

[Chicken Malai Tikka]
Chicken breast marinated in cream cheese and mild spices | $14 |

[Chicken Hariyali Tikka]
The famous ‘Green Chicken’ marinated in a mint and coriander paste | $14 |

[Chicken Tikka]
Boneless pieces of chicken, marinated in yogurt and spices | $14 |

[Seekh Kabab]
Succulent lamb mince rolls, delicately spiced with ginger and cumin | $14 |

(V)=Vegan (no animal by-products)
[VEGETABLE SPECIALTIES]

[MIXED VEGETARIAN MEAL]
Choice of one dal & one vegetable curry. Served with Rice & Naan. [$31]

[Dal Makhani]
The Guru Specialty! Black lentils simmered overnight, finished with butter & cream [$14]

[Yellow Dal] (V)
Toor lentils simmered, with onion, garlic & mild spices [$13]

[Channa Masala] (V)
A delicacy from North India, chickpeas cooked in oven roasted spices [$13]

[Sabz Masala] (V)
Combination of mixed vegetables cooked with fresh Indian Herbs [$13]

[Paneer Butter Masala]
Cubes of homemade cottage cheese stewed in a creamy tomato gravy [$13]

[Malai Kofta]
Rich cottage cheese dumplings cooked in a delicate cashew nut gravy [$13]

[Saag Paneer]
Cubes of homemade cottage cheese tossed in buttery wilted spinach [$13]

[Matar Paneer]
Cubes of cottage cheese served with green peas in a mild tomato broth [$13]

[Paneer Khurchan]
Cubes of cheese, served in a thick & tangy gravy with onions & green peppers [$13]

[Vegetable Kofta] (V)
Vegetable dumplings in a rich curry sauce [$13]

[Bengun Patiala] (V)
Eggplant cubes pan roasted with traditional North Indian spices [$13]

[Bhindi Masala] (V)
Fresh Okra cooked in the chef’s specialty masala [$13]

[Aloo Gobi] (V)
A simplistic dish! Cauliflower and Potatoes chunks prepared in a dry masala [$13]

[CHICKEN SPECIALTIES]

[CHICKEN PLATTER]
Mixed two pieces of each of the following: Tandoori Chicken, Malai Tikka, Haryali Tikka &Chicken Tikka. Choice of any chicken curry. Served with rice & naan. [$37]

(V)=Vegan (no animal by-products)
[Butter Chicken]
Guru’s Specialty! Tender pieces of chicken tikka cooked in a creamy tomato sauce |$14|

[Chicken Curry]
Boneless chicken thighs slow braised with onion, tomato & secret spices |$14|

[Chicken Vindaloo]
Spicy & tangy curry with boneless chicken marinated in red wine vinegar |$14|

[Chicken Tikka Masala]
Chicken tikka served in a thick tomato gravy with green peppers & onions |$14|

[Chicken Hara Tikka Masala]
Our famous ‘green chicken’ served in gravy with green peppers & onions |$14|

| LAMB SPECIALTIES |
| LAMB PLATTER |
A delicious platter Seekh Kebab platter with a choice of any lamb curry. Served with Rice & Naan. |$33|

[Lamb Curry]
Boneless lamb cubes served in a tomato & onion based gravy |$15|

[Lamb Hara Masala]
A gourmet delight! Lamb cubes served in a chopped spinach gravy |$15|

[Nawabi Lamb]
A succulent dish of lamb served in a creamy gravy |$15|

[Lamb Vindaloo]
A spicy & tangy curry with lamb, topped with coconut! |$15|

[Seekh Kabab Masala]
Lamb mince served in a gravy mingled with savoury spices |$15|

| SEAFOOD SPECIALTIES |
[Shrimp Curry]
Plump shrimps simmered in a tasty curry sauce |$16|

[Shrimp Butter Masala]
Shrimp cooked in creamy gravy |$16|

[Fish Masala]
Basa Fillets served in an authentic curry |$16|

(V)=Vegan (no animal by-products)
| BIRYANI |
*The Guru’s favourite dish of fine basmati rice, cooked over a low fire with spices*

**Vegetable** $13 | **Chicken** $14 | **Lamb** $15 | **Shrimp** $16

| TANDOORI BREAD |
Plain Naan |$3| Garlic Naan |$3.5|
Roti (V) |$2.75|
Pudina Paratha (V) |$5.5|
Plain Pranta (V) |$4.5|

| RICE |
Saffron & Peas |$6|
Jeera Rice |$5|
Basmati Steamed Rice |$4|

| CONDIMENTS |
Achar |$1| Mango Chutney |$2| Pappadams |$1|
Garden Salad |$4| Masala Onion |$2|
Raita |$4| Dahi |$3|

|No outside food is allowed| Prices are subject to all applicable taxes| 15% gratuity is added based on Management discretion. Please inform your server of any food allergies.

(V)=Vegan (no animal by-products)
| DESSERTS |

[Kheer]
A delicacy made with rice, milk & flavoured with pistachio  | $6 |

[Mango Kulfi]
A true Indian delicacy! Homemade rich creamy ice cream  | $7 |

[Gulab Jamun]
Deep fried cottage cheese balls, dipped in sweet syrup  | $6 |

[Moong Dal Halwa]
Sweet yellow lentils, mixed with cream  | $6 |

[Ras Malai]
Cheese patties prepared in sweetened milk flavoured with cardamom and pistachio  | $6 |

[Gajar Ka Halwa]
Shredded sweet carrots cooked in condensed milk, garnished with nuts  | $6 |

(V)=Vegan (no animal by-products)
**BEER** | 375 ml

- **Domestic** | $6.5
  - Molson Canadian | Budweiser |
  - Sleeman Honey Brown | Sleeman Cream Ale | Upper Canada Dark Ale

- **Lite** | $6.5
  - Coors | Bud Lite

- **Imported** | $7.5
  - Cheetah (India) | Kingfisher (India) |
  - Corona (Mexico) | Heineken (Holland) |
  - Stella (Belgium)

- **Coolers** | $6

**LIQUOR** | 30 ml

- **Rum** | Bacardi White | Gold $7.5
- **Scotch** | JW Black Label $8.5 | JW Red Label $7 | Chivas $8 | Ballantine's $8 | J&B's $8 | Jack Daniels $8 | Glenfidich $8
- **Rye** | Canadian Club $7 | Crown Royal $8
- **Vodka** | Absolut $7 | Grey Goose $8
- **Gin** | Bombay Sapphire $8 | Beefeater $7
- **Brandy** | St. Remy V.S.O.P $8
- **Tequila** | Sauza Blanc $7.5

**SOFT DRINKS**

- **Fresh Lime Soda**
  - Glass | $4 | 1 Litre | $12
- **Mango Shake** | $4
- **Lassi** | $4
  - Sweet | Namkeen

- **Juice** | $3.5
  - Mango | Lychee | Guava | Cranberry |
  - Apple | Orange |
  - Pineapple/Coconut |

- **Soft Drinks** | $2.50
  - Coke | Diet Coke | Sprite |
  - Gingerale |

- **Water**
  - Mineral $2 | Perrier $3.5

- **Tea** | $2
  - Regular tea | Green Tea |

- **Masala Chai** | $3
- **Indian Espresso Coffee** | $4

*Subject to Availability*
| **GURU WINE SELECTIONS** |

*Our wines are carefully selected to pair with a wide range of our Indian Cuisine*

### White House Wine Selections

<table>
<thead>
<tr>
<th>Wine Selection</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Glass 5oz</strong></td>
<td>$7</td>
<td></td>
</tr>
<tr>
<td><strong>½ Litre</strong></td>
<td>$19</td>
<td></td>
</tr>
<tr>
<td><strong>Bottle 750 ml</strong></td>
<td>$28</td>
<td></td>
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</table>

- **Open Riesling/Vidal, VQA Niagara (1)**  
  Refreshing tropical aromas with sweet melon and apricot flavours

- **Inniskillin Riesling, VQA Niagara (1)**  
  Fresh and aromatic with floral, citrus and a crisp long finish

- **Jackson-Triggs Chardonnay, VQA Niagara (0)**  
  Rich and fresh, with combined aromas and flavours of ripe apples, pear and vanilla

- **Jackson-Triggs Sauvignon Blanc, VQA Niagara**  
  Fresh aromas of nectarine, citrus and grapefruit crisp with a refreshing crisp finish

- **Jackson-Triggs Pinot Grigio, Niagara (0)**  
  Crisp and fresh! Featuring favours and aromas of citrus, peach and melon.

- **Jackson-Triggs Rose, Niagara (2)**  
  Fresh and fruity with flavours of fresh berries and a hint of sweetness

- **Jackson-Triggs Cabernet Sauvignon/Franc, VQA Niagara (0)**  
  Rich and rounded with aromas of red berries, plums and spice

- **Jackson-Triggs Shiraz, Niagara (0)**  
  Aromas and flavours of juicy red fruits with vanilla and pepper

- **Jackson-Triggs Merlot, VQA Niagara (0)**  
  Med-Bodied with flavours of fresh cherries, liquorice and a hint of spice

### White Bottle Selections

- **Hogue Pinot Grigio, Washington State (0) | $32**
- **Robert Mondavi Woodbridge Sauvignon Blanc, California (0) | $30**
- **Yellow Tail Chardonnay, Australia (0) | $30**
- **Robert Mondavi Woodbridge White Zinfandel, California (3) | $28**

### Red House Wine Selections

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</tr>
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<td>$32</td>
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- **Jackson-Triggs Cabernet Sauvignon/Franc, VQA Niagara (0)**  
  Rich and rounded with aromas of red berries, plums and spice

- **Inniskillin Pinot Noir, VQA Niagara (0)**  
  Medium-bodied with aroma’s and flavours of cherries and violet

- **Marcus James Melbec, Argentina (0)**  
  Rich and full-bodied with aroma’s and flavours of ripe blackberries and plums

- **Open Gamay/Merlot, VQA Niagara (0)**  
  Flavours of fresh red berries with a smooth lasting finish

### Red Bottle Selections

- **Robert Mondavi Private Selection Cabernet Sauvignon, California (0) | $37**
- **Masi Valpolicella, Italy (0) | $34**
- **Yellow Tail Shiraz, Australia (0) | $32**
- **Deboeuf Beaujolais, France (0) | $32**
- **Cono Sur Pinot Noir, Chile (0) | $32**
- **Bodacious Smooth Red, Niagara (2) | $30**

### Dessert Wines

- **Inniskillin Icewine, VQA Niagara (20) | 2oz $8**