



goru™
FINE INDIAN CUISINE

Appetizers

GURU BUTTER CHICKEN SAMOSA

Crispy triangular patties stuffed with butter chicken
(2 pieces) 7 • (4 pieces) 12

CHICKEN PAKORA

Chicken fritters with a tangy sauce 13

SHRIMP PAKORA

Seasoned prawns dipped in chickpea batter and lightly browned 19

PEPPER CALAMARI

Calamari rings tossed in pepper and Indian spices 19

CHILLY CHICKEN

Chicken cooked in an Indo-Chinese fusion style 13

Vegetarian Selections

GURU VEGETABLE SAMOSAS

Crispy triangular patties stuffed with seasoned potatoes and peas (2 pieces) 6 • (4 pieces) 11

ALOO TIKKI

Mashed potato patties mixed with herbs and spices, served with chickpeas 11

CAULIFLOWER 65

Cauliflower florets cooked with a special sweet and spicy sauce 11

Soups & Salads

CHEF'S SPECIAL SOUP OF THE DAY 6

HOUSE SALAD

Chef's special salad 8

TANDOORI CHICKEN CAESAR SALAD

Caesar salad topped with strips of freshly prepared tandoori chicken 13

Tandoori Kebabs

All kebabs cooked in tandoor (clay oven) and presented on a sizzler platter

GURU TANDOORI CHICKEN

Boneless marinated chicken cooked in Guru's special sauce 22

ADRAKI SEEKH KEBAB

Beef minced with herbs, spices and coated with chopped ginger and cilantro 17

CHICKEN TIKKA

Boneless chicken breast marinated in tandoori spices 19

CHICKEN KALMI KEBAB

Chicken drumsticks marinated in a flavorful sauce with herbs and spices 19

Entrees

CHICKEN TAKATAK

Boneless chicken marinated and cooked with bell peppers, served on sizzler platter 19

GURU BUTTER CHICKEN

A world-renowned dish, tender chicken pieces cooked in traditional butter sauce 19

CHICKEN VINDALOO (SPICY)

Boneless chicken and cubes of potatoes cooked with Portuguese vindaloo sauce 19

CHICKEN KORMA

Boneless, tender pieces of chicken cooked in a creamy cashew nut gravy 19

GURU RAJASTHANI LAMB CURRY

Fresh boneless lamb, served in curry sauce popularized from the land of India's Rajput warriors 21

LAMB VINDALOO (SPICY)

Portuguese spices perfectly blended in boneless lamb and potato cubes, cooked in vindaloo sauce 21

BEEF VINDALOO (SPICY)

Portuguese spices perfectly blended with beef and potato cubes, cooked in vindaloo sauce 19

GURU FISH MOILEE

Tender pieces of fish cooked in herbs and coconut milk 24

SHRIMP BUTTER MASALA

Shrimp cooked in traditional butter sauce 22

GOAN SHRIMP CURRY

Shrimp cooked in a coconut based Goan sauce 22

GURU SCALLOPS MADRAS

Tender scallops cooked in a special Madras gravy 22

Vegetarian Entrees

GURU PALAK PANEER CHILGOZA

Chopped spinach and home style cheese cooked with pine nuts 18

GURU DAAL

A combination of lentils cooked with special Guru spices and cilantro 15

PANEER BUTTER MASALA

Home style cheese cubes cooked in a traditional butter sauce 18

NAVRATAN KORMA

Combination of mixed vegetables cooked in a creamy cashew nut gravy 18

DAAL MAKHANI

Black lentils and kidney beans, full of protein, cooked with tomato, ginger and garlic 15

CHANA MASALA

Chickpeas cooked in onion, tomato and garlic gravy, blended with Punjabi spices 15

PANEER TAKATAK

Home style cheese tossed with bell peppers in a onion and tomato sauce, served on a sizzler platter 18

GURU MALAI KOFTA

Potato and cottage cheese dumplings, cooked in a yogurt and cashew nut gravy 18

Basmati Rice

BIRYANI RICE & RAITA

Rose water flavoured Basmati rice, cooked dum style and served with raita
Vegetables 16 • Chicken 19 • Shrimp 20

STEAMED RICE 5

COCONUT RICE

Rice cooked with coconut 7

SAFFRON RICE

Rice cooked with saffron 7

VEGETABLE PULAO

Rice cooked with vegetables and cumin seeds 8

FRIED RICE

Rice tossed in an Indo-Chinese fusion style
Vegetables 14 • Chicken 16 • Shrimp 19

Indian Breads

GARLIC NAAN

Homemade bread topped with garlic,
cooked in tandoor and lightly buttered 5

PANEER NAAN

Naan bread stuffed with home style cheese 6

COCONUT NAAN

Naan stuffed with grated sweetened coconut 5

NAAN MAKHNI

Enriched home made bread cooked
in tandoor and lightly buttered 4

MISSI ROTI

A crispy bread made with chickpea flour
and lightly seasoned with cumin,
chopped onion and cilantro 4

TANDOORI ROTI

Whole wheat bread cooked in clay oven 2

Desserts

KULFI

Home style ice cream with mango,
chocolate or blueberry flavour 8

RABRI GULAB JAMUN

Reduced milk dumplings lightly
browned and soaked in sugar syrup 8

CHEF'S SELECTION OF SEASONAL DESSERT 10

GURU DESSERT TRIO 12

Extras

RAITA 3

PAPADAM 2

YOGURT 2

ACHAR (Pickles) 2

MANGO CHUTNEY or **GARLIC CHUTNEY** 2

Beverages

GURU MASALA CHAI 4

COFFEE or **SELECTION OF TEAS** 3

SPECIAL COFFEES

(Cappuccino • Café Latte • Espresso) 6

ASSORTED SOFT DRINKS 3

ASSORTED JUICES 3

SALTED, SWEET or **MANGO LASSI** 4

ALLERGEN ALERT:

Please advise your server of any allergy concerns you may have.

An automatic 18% service charge will apply to eight guests or more.

Please let us know if you have any special requests. Our Chefs will do their best to accommodate them.

