



VEGETARIAN SELECTION

Paneer Khurchan Naan Panini 17

Julienne of paneer cheese, bell peppers and onions tossed in a mild curry sauce and grilled in a fresh naan

Aloo Roti Panini 17

Potato cubes and mixed mildly spiced vegetables grilled in a fresh whole wheat roti

Mango Malai Kofta 17

Potato and cottage cheese dumplings cooked in a mango and coconut sauce

Palak Paneer Chilgoja 16

Chopped spinach cooked with home style cheese cubes and pine nuts

Paneer Butter Masala 16

Home style cheese cubes cooked in a Traditional butter sauce

Navratan Korma 17

A medley of vegetables cooked in a creamy cashew gravy

Guru Daal 14

A combination of five lentils cooked with special Guru spices & cilantro

NON-VEGETARIAN SELECTION

Butter Chicken Naan Panini 17

Pieces of butter chicken grilled inside fresh naan with cheese, cucumber, lettuce and tomato

Strip Loin Beef Naan Panini 17

Fresh Alberta beef with bell peppers, onions, cheese and spices grilled in a fresh naan

Butter Chicken 18

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

Mango Chicken 18

Tender pieces of chicken cooked in special mango and coconut sauce

Chicken Korma 18

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

Beef Vindaloo 18

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

Rajasthani Lamb Curry 19

Tender lamb pieces served in a curry sauce, popularized from the land of India's Rajput warriors

special Goan spices & tamarind

Goan Vegetable Curry 15

Vegetables cooked in a traditional Goan style
gravy with coconut and tamarind

Goan Shrimp Curry 20

Shrimp cooked in a traditional Goan style
coconut and tamarind sauce

Guru Fish Moilee 22

Tender pieces of Halibut cooked in herbs and
coconut milk

All lunch entrees accompanied with a naan bread and rice

All Naan Paninis served with daily soup and pakoras (fritters)

**Allergen Alert: Please advise your server on any allergy
concerns you may have.**