

The background features a light beige color with a repeating pattern of small, stylized floral motifs along the top and bottom edges. Large, intricate mandala-style floral designs are positioned in the four corners. A central horizontal banner is framed by two decorative, scalloped floral patterns.

THE GURU
Fine Indian Cuisine



DELHI STREET EATS

Vegetable Samosa (2 Pieces) \$7.00

Triange pastries stuffed with spiced potatoes & green peas.

Samosa Chaat \$11.00

Samosas topped with chickpeas, potato & chutney.

Aloo Tikki/Chaat \$7.00/\$11.00

Potato patties, infused with fresh herbs,spices & paneer.

Vegetable Pakora \$9.00

Spinach, potato, & cauliflower fritters in a chickpea flour batter.

Fish Pakora \$11.00

Marinated fish cubes deep fried in a chickpeafLOUR batter.

Chaat Papri \$9.00

Crispy wafers with potato & chickpeas, drizzled with chutney & dahi.

Bhel Puri \$9.00

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

Masala Peanuts \$9.00

Roasted peanuts, onion, tomato and cilantro tossed in lemon dressing.

Dahi Bhalla \$9.00

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

Dhai Puri Chaat \$11.00

Round hollow shells filled with potatoes, chickpeas, yoghurt,mint & tamarind.

Masala Fries | Plain \$7.00

Triange pastries stuffed with spiced potatoes & green peas.

INDO-CHINESE STARTERS

Chilli Paneer \$7.00

Triange pastries stuffed with spiced potatoes & green peas.

Chilli Chicken \$11.00

Samosas topped with chickpeas, potato & chutney.

Vegetable Spring Rolls \$9.00

Potato patties, infused with fresh herbs,spices & paneer.

Chicken Wings '65 \$13.00

Spinach, potato, & cauliflower fritters in a chickpea flour batter.

Chicken Momo \$11.00

Marinated fish cubes deep fried in a chickpeaflour batter.

Vegetable Momo \$11.00

Crispy wafers with potato & chickpeas, drizzled with chutney & dahi.

Masala Peanuts \$9.00

Roasted peanuts, onion, tomato and cilantro tossed in lemon dressing.

Dahi Bhalla \$9.00

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

TANDOORI DELIGHTS

Tandoori Chicken(1/2) \$14.00

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

Chicken Malai Tikka \$15.00

Chicken breast marinated in cream cheese.

Chicken Achari Tikka \$15.00

Chicken in achari spices, cooked to perfection.

Chicken Tikka \$15.00

Boneless pieces of chicken marinated in tandoori spices.

Seekh Kebab \$16.00

Mince lamb rolls cooked on a skewer.

Paneer Kali Mirch Tikka \$15.00

Cottage cheese marinated in yogurt, cream, green peppers & onions.

Soya Chaap \$14.00

Soya mince marinated in ginger, cream & spices.

Tikka Wraps \$15.00

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

SOUPS

Tomato Dhania Soup \$7.00

Delicious, creamy soup with fresh tomatoes & cilantro.

Mulligatwany Soup \$7.00

Lentil based soup with herbs & spices, topped with cream.

CHICKEN SPECIALTIES

Butter Chicken \$17.00

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

Chicken Curry \$17.00

Chicken breast marinated in cream cheese.

Chicken Vindaloo \$17.00

Chicken in achari spices, cooked to perfection.

Chicken Tikka Masala \$17.00

Boneless pieces of chicken marinated in tandoori spices.

Chicken Korma \$17.00

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

LAMB DISHES

Kadai Lamb \$19.00

Lamb served in a tomato based gravy with green peppers & onions.

Lamb Curry \$19.00

Lamb cubes in an onion tomato gravy.

Nawabi Lamb \$19.00

Lamb cubes cooked in a cashew nut creamy gravy.

Lamb Vindaloo \$19.00

Boneless pieces of chicken marinated in tandoori spices.

Lamb Hara Masal \$19.00

Lamb cubes served in a chopped spinach & onion tomato based gravy.

SEAFOOD SPECIALITIES

Shrimp Curry \$19.00

Shrimp simmered in a flavourful onion and tomato based gravy.

Fish Curry \$19.00

Basa filets served in an authentic houseblend curry sauce.

Shrimp Chili Coconut \$20.00

Shrimp with coconut simmered in a spicy, housemade gravy.

GURU PLATTERS (A meal fit for 2)

Chicken Platter \$47.00

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 \$46.00

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

Vegetarian Platter \$41.00

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

Vegetable Biryani	\$14.00
Chicken Biryani	\$15.00
Lamb Biryani	\$17.00
Shrimp Biryani	\$18.00
Saffron Rice	\$8.00
Jeera Rice	\$6.00
Basmati Rice	\$5.00

TANDOORI BREADS

Butter naan	\$5.00
Garlic naan	\$6.00
Tandoori roti	\$5.00
Garlic roti	\$5.50
Pudina prantha	\$7.00
Lacha prantha	\$7.00

ACCOMPANIMENTS

Vegetable Biryani	\$14.00
Garden Salad	\$15.00
Cucumber Raita	\$17.00
Dahi	\$18.00
Mango Pickle Achar	\$8.00
Papadam	\$6.00
Mango Chutney	\$5.00

VEGETARIAN DELIGHTS

Dal Makhani **\$17.00**

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

Yellow Dal **\$16.00**

Toor lentils simmered with onions, garlic & light spices.

Sabz Masala **\$16.00**

Mixed vegetables, cooked with tomato & spices.

Channa Masala **\$16.00**

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

Kadai Paneer **\$17.00**

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

Palak Paneer **\$17.00**

A wilted spinach gravy, mixed with soft cottage cheese.

Matar Paneer **\$17.00**

Cottage cheese & peas in a mild tomato sauce.

Shahi Paneer **\$17.00**

Cottage Cheese stewed in a creamy tomato gravy.

Malai Kofta **\$17.00**

Cottage cheese dumplings, in a delicate cashew nut gravy.

Vegetable Kofta **\$16.00**

Homemade vegetable dumplings served in a thick onion, tomato sauce.

Bengan Matar Bhartha **\$16.00**

Smoked eggplant, pan roasted with green peas & housemade spices.

Bhindi Masala **\$16.00**

Fresh okra cooked in house made spices.

Aloo Gobhi **\$16.00**

Cauliflower & potato prepared as a dry masala.

SWEET DISH

Kheer

\$7.00

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

Gulab Jamun

\$7.00

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

Moong Dal Halwa

\$7.00

Sweet yellow lentils simmered in heavy cream & flavoured with cardamom.

Ras Malai

\$7.00

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

Mango Kulfi

\$9.00

Homemade, rich & creamy ice cream infused with cardamom & mint.

Mango Kulfi Falooda

\$10.00

Homemade mango kulfi topped with rice vermicelli noodles & rose syrup.

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 **\$30.00**

Yellow Tail Chardonnay **\$30.00**

Mondavi Woodbridge Sauv Blanc

Mondavi Woodbridge White Zinfindel

WINE & BEER & SPIRITS

DOMESTIC BEER

\$7.00

Molson Canadian

Budweiser

Alexander Keiths

Sleeman Honey Brown

Sleeman Cream Ale

Coors Lite

Smirnoff Ice

IMPORT BEER

\$6.00

Cheetah Dark

Cheetah Lite

Corona

Heiniken

Stella

COCKTAILS, SPIRITS & LIQUOR [30ML]

GURU G&T **\$11.00**

Gin, tonic, lemon, shikanji masala, mint.

AMRITSARI JACK 'N COKE **\$11.00**

JD, jaan paan, lemon juice, coke.

LYCHEE MARTINI **\$11.00**

Vodka, peacheschapps, lychee juice, sprite.

SCOTCH

Johnny Walker Red **\$9.50**

Johnny Walker Black **\$9.50**

Chivas **\$9.00**

Ballentines **\$9.00**

J&B **\$9.00**

Jack Daniels **\$9.00**

Dewars **\$8.00**

Jameson **\$9.50**

Glenfiddich **\$9.00**

COCKTAILS, SPIRITS & LIQUOR [30ML]

VODKA

Smirnoff	\$9.00
Grey Goose	\$9.00
Absolut	\$8.00

GIN

Bombay Sapphire	\$9.00
BeefEater	\$8.00

RUM

Bacardi White	\$8.00
Bacardi Gold	\$8.00

BRANDY \$9.00

St. Remy

Napolean

BRANDY \$9.00

SAUZA BLANC

DRINKS

QUENCHERS

\$3.50

Coke

Diet Coke

Gingerale

Sprite

Limca

Thumbs Up

Fanta

Orange Crush

JUICE

\$6.00

Mango

Lychee

Guava

Apple

Orange

Passionfruit

Pineapple/Coconut

LASSI'S & SHAKES

\$5.00

Mango Shake

Sweet Lassi

Namkin Lassi

Rose Lassi

DRINKS

HOT DRINKS

Masala Chai	\$5.00
Indian Espresso	\$6.00
Tea (green/black)	\$3.50

DESIDRINKS

Fresh Lime Soda (G)	\$5.00
Fresh Lime Soda (1L)	\$13.00
Masala Coke	\$5.00
Jal Jeera Soda (G)	\$5.00

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Opening Hours:

Monday – Sunday: 12:00pm – 12:00am

Address:

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