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**

SAFFRON RICE **$8**
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 chilies 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

GARDEN SALAD $5

CUCUMBER RAITA $6

DAHI $3

MANGO PICKLE ACHAR $2

PAPADAM $2

MANGO CHUTNEY $2

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 ***(contains egg)*** *(without egg is available)*

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.

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.

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
GUINESS

SPIRITS & LIQUOR [30ML]

SCOTCH

JOHNNY WALKER RED.....$10
JOHNNY WALKER BLACK.....$10
CHIVAS.....$10
BALLENTINES.....$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