

SHARING PLATTERS |

Guru Chakna 🍅	19 ¾	Street Food Handcrafted Table Side 🥗	24 ¾
cauliflower 65, spinach chaat, choice of samosa		crisps, okra, chickpeas, wheat puffs, house chutney	
Chicken Shooters 🍅	17 ¾	Cauliflower 65 🍅	16 ¾
spiced chicken, herb yogurt, tamarind chutney		guru classic, 9 hour sauce, green onions, florets	
Tandoori Chicken Flat Bread	18 ¾	Incredible India Papads & Crisps 🥗	12 ¾
chargrilled chicken, fresh naan, old delhi spices		chickpea poppadum, rice crisps, sago, house dips	

SMALL PLATES |

Smoked Chicken Tikka	21 ¾	Tawa Fish 🐟	18 ¾
pomegranate dust, saffron, smoked cheese		pan seared basa, sundried basil, plum chutney	
Butter Chicken Naan 🍅	16 ¾	Shrimp Pakora	19 ¾
hand crumble cheese, mango relish, clay oven naan		poppadum basket, greens, coated shrimps	
Beef Chilli 🌶	19 ¾	Crispy Okra Bhel 🥗	14 ¾
green onions, 9 hour sauce, alberta beef strips		puffed rice, chickpea tempura, fresh okra, guru salsa	
Samosa Plate 🍅	11 ¾	Spinach Chaat 🥗	14 ¾
minced chicken or vegetable, tea soaked chickpeas		mint aioli, guru salsa, chickpea spinach, herb cheese	

MAINS | add on a fresh clay oven naan bread \$3 ¾

Guru Lamb Chop 🍅	36 ¾	Grilled Duck 🍅	32 ¾
tandoori lamb chop, rogan jus, aromatic spices		date & tamarind chutney, vindaloo, chickpea mesh	
Tandoori Chicken Masala 🍅	25 ¾	Keema Pao	26 ¾
clay oven chicken breast, onion, tomatoes, fenugreek		minced new zealand lamb, ghee glaze, mumbai pao	
Coconut Shrimp	27 ¾	Paneer & Apricot Kofta 🥗	24 ¾
masala sauce, coconut milk, curry leaves		cottage cheese dumplings, silken sauce, cashew nut	

GURU CLASSICS | add on a fresh clay oven naan bread \$3 ¾

Guru Butter Chicken	22 ¾	Guru Butter Paneer 🥗	21 ¾
chicken breast, guru butter sauce, fenugreek		cottage cheese, fenugreek, guru butter sauce	
Fish Moilee	27 ¾	Vegetable Masala 🥗	21 ¾
halibut, herbs, coconut sauce, mustard seeds		mixed fresh vegetables, coconut sauce, curry leaves	
Beef Vindaloo 🌶	22 ¾	Guru Daal 🥗	18 ¾
portuguese spices, alberta beef, tempered potatoes		five lentils, ginger, garlic, cilantro	

SIDES |

Fresh Clay Oven Naan cheese chilli naan, gluten free, garlic, butter or whole wheat roti	6 ¾
Basmati Rice steamed, saffron or coconut	6 ¾
Guru House Salad legumes, corn, greens, mango cilantro dressing	9 ¾

PLEASE ASK FOR OUR CHEF TASTING MENU



Guru Speciality



Vegetarian



Spicy

Allergen Alert: Please inform your server of any allergy concerns you may have. Please let us know if you have any special requests, we will do our best to accomodate them.
An automatic 18% service charge will apply to six guests or more.