

# Appetizers

♥ <b>Garlic Shrimp</b>	<b>10</b>
Garlic, Paprika, Turmeric (GF,NF,DF)	
<b>Coconut Shrimp</b>	<b>10</b>
Fresh coconut, mustard seeds, Turmeric (GF,DF,NF)	
<b>Chili Paneer</b>	<b>12</b>
Paneer Cubes, Soy sauce, Peppers, Onions (GF,NF)	
<b>Chili Chicken</b>	<b>13</b>
Sautéed chicken, onions, green peppers, soy sauce, chili & tomato sauce. (NF, GF)	
<b>Paneer 65 / Chicken 65</b>	<b>12</b>
Cubed paneer or chicken, Peppers, Onions (GF,NF)	
♥ <b>Lasooni Gobi</b>	<b>12</b>
Cauliflower, Garlic sauce (V,GF,NF)	
<b>Red Pepper Hummus</b>	<b>8</b>
Chickpeas, tahini, garlic naan (NF,V)	
♥ <b>Masala Mushroom</b>	<b>12</b>
Mushrooms, Coriander, turmeric (GF,NF, V)	
♥ <b>Indian Poutine</b>	<b>13</b>
Masala fries, korma sauce, cheese (GF)	
♥ <b>Lamb Nachos</b>	<b>14</b>
Minced lamb, homemade chips, onion, tomatoes, cilantro, tamarind & mint chutney, cheese, sev (NF)	
<b>Masala Fries</b>	<b>10</b>
French fries with Indian spices, served with raita	

## ~ Street Food ~

♥ <b>Avocado Chaat</b>	<b>10</b>
Crispy shells, avocado, onion, tomato, yogurt (NF, V*UR)	
<b>Papdi Chaat</b>	<b>9</b>
Spiced potatoes, chickpeas, yogurt, onions (NF)	
<b>Spinach Chaat</b>	<b>12</b>
Spinach flash fried w/ onions, tomatoes, tamarind & mint chutneys, sev. (GF,NF,V)	
<b>Samosa</b>	<b>7</b>
Fried pastry stuffed w/ potatoes & peas (V,NF)	
♥ <b>Samosa Lamb</b>	<b>12</b>
Homemade samosa w/ minced Lamb (2/order) (NF)	
<b>Samosa Chaat</b>	<b>12</b>
Potatoes, Chickpeas, Onions (NF,V)	
<b>Bhel</b>	<b>10</b>
Rice puffs, sev, potatoes, onions (NF,GF,V)	
<b>Aloo Tikki Chaat</b>	<b>10</b>
Spiced potatoes, chickpea, onion, chutney (GF,V,NF)	
<b>Pakoras</b>	<b>7</b>
Onion or Veg coated in chickpea batter (V,NF,GF)	
<b>Spinach Rolls</b>	<b>8</b>
Spinach, paneer, potato & onion rolled and fried	
<b>Papad with Chutney</b>	<b>5</b>
Black lentils, crispy chips w/ Mint & Tamarind chutney	

## ~ Tandoori Apps ~

Indian style Barbeque served w/ dry spices (no sauce)	
<b>Chicken Tandoori</b>	<b>15 / 20</b>
Half / Whole Chicken w/ bones in dry spice blend of Ginger, Garlic, Paprika, Turmeric spices (GF, NF)	
<b>Chicken Seekh Kabab</b>	<b>16</b>
Minced chicken, onions, herbs & spices (GF,DF,NF)	
<b>Chicken Malai Kabab</b>	<b>16</b>
Boneless Chicken roasted w/ Yogurt, Cream, Ginger (GF,NF)	
<b>Chicken / Paneer Tikka</b>	<b>16</b>
Cubed Paneer or Chicken roasted in dry spice blend of Ginger, Garlic, Paprika, Turmeric spices (GF, NF)	

# Guru's Entrée Specials

## Seafood

♥ <b>Mahi Mahi</b>	<b>25</b>
Cooked w/ dry spices, saagwala (GF,NF,DF)	
<b>Fish Darbari</b>	<b>22</b>
Your choice of Salmon (+4) or Shrimp (+4) served w/ bell peppers, onion, Olive Oil (GF,DF,NF)	
♥ <b>Swordfish</b>	<b>30</b>
Served with Saffron Pulav	
<b>Salmon Tikka</b>	<b>25</b>
Cubes of Salmon marinated with dry herbs & spices, then grilled in tandoor clay oven. (no sauce)	

## Goat

<b>Bhuna Goat</b>	<b>25</b>
Goat w/ bone, Sesame seeds, Curry Leaves (GF,DF,NF)	
<b>Laal Maas</b>	<b>18</b>
Australian grass-fed Goat w/ bone (or boneless Lamb) with yogurt & Kashmiri chillies (GF,NF)	

## Lamb

<b>Lamb Jodhpuri</b>	<b>25</b>
Ginger, garlic, turmeric,spices, onion gravy (GF,NF,DF)	
♥ <b>Lamb Jahagiri</b>	<b>25</b>
Mustard seeds, coconut, Boneless Lamb (DF,GF,NF)	
<b>Lamb Roganjosh</b>	<b>20</b>
Boneless Lamb, onions, garlic, coriander, ginger, olive oil (GF,DF,NF)	
♥ <b>Lamb Chops</b>	<b>30</b>
Marinated chef's special recipe, cooked in clay oven. Served w/ dry spices (no sauce) (DF,GF,NF)	

## Chicken

♥ <b>Dhaba Chicken</b>	<b>25</b>
Chicken, ginger, garlic, special spice mix (GF,DF,NF)	
<b>Chicken Ginger</b>	<b>25</b>
Boneless Chicken pieces, Fresh ginger, garlic, turmeric, coriander (GF,NF,DF)	
<b>Chicken Kolhapuri</b>	<b>25</b>
Boneless chicken, ginger, garlic, onions, Kolhapuri sauce (GF,NF,DF)	
<b>Chicken Ajwain</b>	<b>25</b>
Boneless Chicken, Carom, Turmeric (GF,DF,NF)	

## Vegetarian

<b>Palak Paneer</b>	<b>16</b>
Cheese, Spinach, Ginger, Garlic (GF, NF)	
♥ <b>Paneer Lacha</b>	<b>16</b>
Shredded paneer, Ginger, Garlic, onions, tomatoes (GF, NF)	
<b>Baingan Bharta</b>	<b>14</b>
Clay oven roasted Eggplant, Ginger, Onions, Garlic (GF, NF, V)	

♥ <b>Malai Kofta</b>	<b>16</b>
Cashew & paneer rolled into balls & simmered in a mildly spicy sauce. (GF)	
<b>Chole Bhatura</b>	<b>17</b>
Chickpeas, onions, tomatoes in sauce w/ spices served w/ bhatura. (V, NF)	

<b>Nawabi Paneer</b>	<b>18</b>
Paneer, cream, fenugreek, ginger, garlic (GF, NF)	
<b>Lasooni Methi Paneer</b>	<b>16</b>
Fenugreek, Garlic, Paneer (GF, NF)	

<b>Kadhi Pakora</b>	<b>15</b>
Vegetable dumpling w/ ginger in yogurt (GF, NF)	
<b>Daal Hari Bhari</b>	<b>15</b>
Yellow lentils, fresh spinach, butter (GF, NF)	

<b>Kaju Curry</b>	<b>16</b>
Cashews, tomatoes, spices in mild cream sauce	
<b>Rajma Masala</b>	<b>15</b>
Kidney Beans, Turmeric, Paprika (V, GF, NF)	

<b>Saag</b>	<b>14</b>
Spinach, Ginger, Butter, Garlic (GF,NF, (V*UR)	
<b>Chana Saag</b>	<b>15</b>
Chickpea, Spinach, Ginger, Butter, Garlic (GF,NF) (V*UR)	

<b>Saag Aloo (Aloo Palak)</b>	<b>15</b>
Potato, Spinach, Ginger, Garlic, Butter (GF, NF) (V*UR)	
<b>Aloo Gobi</b>	<b>14</b>
Cauliflower, Potatoes, Garlic, Ginger (V, GF, DF, NF)	

<b>Chana Masala</b>	<b>14</b>
Chickpea, Tomato, Onion, Ginger, Garlic (V,GF,DF,NF)	
<b>Daal Tadka</b>	<b>14</b>
Yellow lentil, butter, onions, tomato, ginger (GF, NF) (V*UR)	

<b>Daal Makhani</b>	<b>15</b>
Black lentils, onions, butter, garlic, ginger & tomatoes (GF,NF) (V*UR)	

♥ **Guru's Favorites**  
**GF = Gluten Free | V = Vegan**  
**DF = Dairy Free | NF = Nut Free**  
**\*UR = Upon Request**  
*\*\*Prices are subject to change\*\**  
*Please let our staff know if there are any allergies or dietary restrictions when placing your order.*  
**20% Gratuity May Be Added**

# Biryani

Basmati rice, Vegetables, Onions, & spices (GF,DF,NF)

<b>Vegetable Biryani (V)</b>	<b>15</b>
<b>Chicken Biryani</b>	<b>18</b>
<b>Lamb Biryani</b>	<b>20</b>
<b>Lamb &amp; Chicken</b>	<b>25</b>
<b>Goat (w/ bone) Biryani</b>	<b>20</b>
<b>Shrimp Biryani</b>	<b>25</b>
<b>Salmon Biryani</b>	<b>25</b>

## Pulav

♥ <b>Kashmiri Pulav</b>	<b>16</b>
Basmati rice, dried fruit & nuts. (GF,DF)	
<b>Saffron Pulav</b>	<b>16</b>
Basmati rice, saffron, cinnamon, raisins, sugar (GF)	

## Indo Chinese

<b>Spring Rolls (V)</b>	<b>10</b>
Crispy rolls filled with vegetables & spices	
<b>Hakka Noodle (V)</b>	<b>15</b>
Stir-fried noodles tossed w/ vegetables & sauce.	
<b>Vegetable Manchurian (V)</b>	<b>13</b>
Crispy vegetable balls, filled w/ vegetables & spices, tossed in a tangy, sweet, & spicy sauce.	

## Soups

<b>Hot &amp; Sour Soup (V)</b>	<b>10</b>
Spicy-sour soup with vegetables, mushrooms, & tofu	
<b>Mulligatawny Soup</b>	<b>6</b>
Lentils, tomatoes, herbs and spices. (V, GF,DF,NF)	
<b>Tomato Soup</b>	<b>6</b>
Fresh tomatoes, herbs and spices. (GF,NF)	
<b>Chicken Soup</b>	<b>6</b>
Mildly spiced traditional chicken soup. (GF,NF,DF)	

## Accompaniments

Basmati Rice	3
Achar (pickle)	3
Raita	3
Onion Chutney	3
Tamarind Chutney	3
Mint Chutney	3
Mango Chutney	3



## Indian Favorites

~ Step 1 ~  
Pick your Curry

♥ <b>Kadai</b>	<b>10</b>
Onions, tomatoes in whole Indian spices (GF,NF,DF)	
<b>Tikka Masala</b>	<b>10</b>
Creamy tomato sauce w/ Indian spices.(GF, NF/DF *UR)	
<b>Makhani (Butter)</b>	<b>10</b>
Tomato & Butter sauce w/ Indian spices. (GF, NF *UR)	
<b>Curry</b>	<b>10</b>
Traditional curry sauce (GF,DF,NF)	
♥ <b>Korma</b>	<b>10</b>
Cream, cashew paste, garlic (GF, NF) (DF *UR)	
<b>Vindaloo</b>	<b>10</b>
Tangy red chili sauce, vinegar, potatoes (GF,DF,NF)	
<b>Saagwala</b>	<b>10</b>
Spinach, garlic, ginger (GF,NF) (DF *UR)	
♥ <b>Methi</b>	<b>10</b>
Fenugreek, onions, garlic (GF,NF,DF)	
<b>Kashmiri</b>	<b>10</b>
Cashew, dried fruits, yogurt, garlic (GF) (DF *UR)	

~ Step 2 ~  
Pick your Proteins

(Max 2)	
No Protein (sauce only)	+0
Vegetables	+4
Tofu	+5
Paneer	+6
Chicken	+7
Shrimp	+12
Salmon	+12
Lamb	+10
Goat	+10

~ Step 3 ~

Pick your Spice Level

Very Mild | Mild | Medium  
Spicy | Indian Hot

## Breads

<b>Tandoori Roti</b>	<b>4</b>
Whole wheat bread baked in tandoor clay oven.	
<b>Bhatura</b>	<b>4</b>
Puffed deep fried bread	
<b>Naan</b>	<b>4</b>
White flour mixed with milk, butter, baked in tandoor clay oven, laced with butter on top.	
- Garlic	5
- Tilwala (Sesame seed)	5
♥ - Cheese	6
♥ - Cheese Garlic	6
- Cheese Chili	6
- Chili Garlic	6
- Chicken Tikka	6
♥ - Mushroom	6
- Pesto & Garlic	6
♥ - Kashmiri (raisins, nuts, coconut) ...	5
- Cinnamon & Brown Sugar	5

<b>Bread Basket</b>	<b>12</b>
Butter Naan, Garlic Naan & Onion Kulcha (No substitutions please)	

<b>Gluten Free Garlic Naan</b>	<b>6</b>
Chickpeas, garlic, cilantro, olive oil (V, GF, NF)	

<b>Kulchas</b>	<b>5</b>
White Flour Bread stuffed with your choice of:	
- Onion	5
- Spinach	5
- Paneer	6

<b>Paratha</b>	<b>6</b>
Stuffed whole wheat bread baked in tandoor oven.	
- Methi (Fenugreek)	7
- Aloo (Potatoes)	7
- Gobi (Cauliflower)	7
- Phudina (Mint)	7

## Desserts

<b>Rasmalai</b>	<b>4</b>
Sweet dumplings of cottage cheese served in sweetened milk, garnished with pistachio. (GF)	
<b>Gulab Jamun</b>	<b>4</b>
Dumplings of fresh milk condensed and deep fried served in sugar syrup. (NF)	
<b>Kheer</b>	<b>3</b>
A traditional firm rice & milk pudding with spices. (GF)	

# BAR MENU



## HOUSE WINES

by the glass

\$8 - 6oz | \$12 - 9oz

### White Wines

Pinot Grigio  
Sauvignon Blanc  
Chardonnay  
Prosecco  
Riesling

### Rose & Sparkling

Rosé  
Sparkling Rosé

### Reds

Cabernet Sauvignon  
Pinot Noir  
Merlot  
Malbec

## BEER LIST

### Indian Beer \$7

Rupee - Lager  
Kingfisher - Lager  
Maharaja - Pilsner  
Taj Mahal - Lager

### Bottle Beer - \$6

Allagash White  
Blue Moon  
Victory Golden Monkey  
Guinness  
2SP Pony Boi  
Budweiser  
Bud Light  
Corona  
Corona Light  
Coors Light  
Stella Artois  
Yuengling Lager  
Michelob Ultra  
Pacifico  
Dogfish Head 60 Min  
Troegs Perpetual  
Yards IPA  
Yards Phila Pale Ale  
Stone Delicious IPA

## Craft Cocktails

Maharaja - cinnamon infused bourbon, mango, cardamom bitter .....	\$14
♥ Maharani - Bombay Sapphire, tonic, Butterfly pea tea .....	\$14
Saffron Martini - Saffron infused Grey Goose, fresh pineapple juice .....	\$14
East India - Brandy, white rum, angostura bitters, triple sec .....	\$14
Mumbai Monsoon - black rum, ginger beer .....	\$14
Madras Lemonade - Gin, lime juice, simple syrup, seltzer, pineapple .....	\$14
♥ Sharabi Mango Lassi - Mango lassi, coconut rum .....	\$14
Mango Mastani - Mango puree, Tito's vodka, chat masala .....	\$14
♥ Future Fashioned - Woodford Reserve, Chocolate Bitters, Luxardo cherry, Smoke Bubble .....	\$16

## Scotch

The Balvenie 12 years  
Glenfiddich 12 years  
Macallan 12 years  
Glenlivet 12 years  
Tomatin 12 years  
Laphroaig 10 years  
Glengoyne 10 yr  
Auchentoshan  
Jonnie Walker  
(Red, Black, Double Black)  
Monkey Shoulder

## Vodka

Absolute  
Grey Goose  
Tito's  
Kettle One

## Gin

Tanqueray  
Bombay Sapphire  
Hendrick's  
Empress 1908

## Cocktails - \$12

Mojito  
(Regular, Mango, Guava, Strawberry or Watermelon)  
Moscow Mule  
Cosmopolitan  
Gin Martini  
Vodka Martini  
(Regular, Mango, Guava, Strawberry or Watermelon)  
Lemon Drop Martini  
Margarita  
(Regular, Mango, Guava, Strawberry or Watermelon)  
Jalapeño Margarita  
Piña Colada  
Old Fashioned

## Bourbon

Maker's Mark  
Four Roses  
Ezra Brooks  
Bulleit  
Woodford Reserve  
Knob Creek

## Rum

Malibu  
Bacardi  
Captain Morgan  
Kraken  
Goslings

## Whiskey

Jack Daniels  
Gentleman Jack  
Crown Royal  
Jameson  
Dads Hat  
Quiet Man

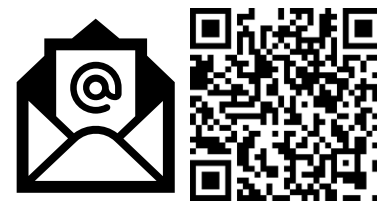
## Tequila

Teremana  
1800 Blanco  
1800 Reposado  
Jose Cuervo

## NON ALCOHOLIC BEVERAGES

♥ Mango Lassi	\$4
Salty Lassi	\$4
Sweet Lassi	\$4
Tulsi Ginger Ice Tea	\$4
Cinnamon Turmeric Ice Tea	\$4
Indian Masala Chai Tea	\$4
Goan Summer (Pineapple, Mango, lime, ginger beer)	\$6
Virgin Pina Colada	\$6
Lemonade (Regular, Mango, Guava, Strawberry or Watermelon)	\$4
Mango Lemonade	\$4
Strawberry Lemonade	\$4
Soft Drinks (Coke, Diet Coke, Ginger Ale)	\$3

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