

SMALL PLATES

Guru Samosas | 13 (Choice of Chicken or Vegetable)
our Guru classic, mango chutney, carrot jalapeno pickle
Moroccan Lamb Brochette | 16
spicy sour cream, fermented cucumber, naan bread, truffle oil
Potato Gnocchi | 16
mascarpone, honey, bacon garlic jam, creamy sauce
Garlic Escargot | 15
garlic butter, tomatoes concasse, naan bread
Roasted Grape Tomato Bruschetta | 13
roasted grape tomatoes, garlic baguette, fresh mozzarella
Soup of the Day | Cup 7 Bowl 12

SALAD

Evario Salad | 12
our daily special salad
Arugula Salad | 13
toasted julienne hot salami, shaved pecorino romano cheese
Caesar Salad | 14 (grilled or original)
romaine lettuce, garlic, parmesan cheese, pancetta
Add chicken grilled/cajun 7,
add sautéed garlic prawns Single 10 Double 18

BURGERS & MORE

ask for gluten free bun \$2. All burgers come with side of fries
Evario Burger | 22 8 oz kobe beef, truffle mayo, tomatoes, lettuce, maple apple bacon, red onion pickle, monterey cheese
AAA Brisket Burger | 26 8 oz tender beef brisket, smoked maple bacon, edge cheddar cheese, tomatoes, lettuce
Veggie Burger | 19 tomato jam, mushroom, onion ring, jalapeno cheese, lettuce, parmesan cheese
Chicken Burger | 21 pesto mayo, tomato, red onion pickle, mascarpone cheese, lettuce
Guru Butter Chicken | 26 our specialty, butter sauce, naan bread
Chinese-Style Fried Chicken | 28 half chicken, fried garlic special sauce

REFRESHING

Sparkling Water 5 Flavoured Soda 6 Flavoured Ice Tea 6 Italian Lemonade 5 Pop 5

PIZZA

Evario Butter Chicken | 19
coconut masala, chicken, mozzarella, Guru butter sauce, caramelized mango
Margherita | 17
mozzarella cheese, oregano olive oil, basil tomato sauce
Spicy Vegetarian | 16
house curry sauce, cauliflower, bell pepper, onions, olives, mozzarella
Meat Ball | 16
sliced meat balls, pearl mozzarella, tomato sauce
Smoked Salmon | 22
mascarpone cheese, capers, olive oil, crispy dush onion

PASTA

Cacio e Pepe | 19
pecorino romano cheese, coarse black pepper, linguini, chives
Spaghettini Bolognese | Small 17 Large 22
tender beef ragout, parmigiana- reggiano cheese
Alberta Beef Ravioli | 26
beurre noisette, and grated parmigiano-reggiano, arugula salad
Seafood Linguini | 27
shrimp, clams, calamari, scallops, tomato sauce
Penne Pomodoro | Small 18 Large 24
chicken, garlic, chili, tomato sauce

AVAILABLE AFTER 4PM

STARTERS

Braised AAA Alberta Brisket | 17 four cheese fondue, naan bread
Fire Dusted Calamari | 16 crispy spicy calamari, honey garlic chili ranch
Prawns | 17 grappa, gorgonzola cream jus, pear compote
Cassoulet Moroccan Style Chicken | 15 baked chicken, bechamel, filo, arugula

PASTA

Evario Special Risotto of the Day | Market price
Angel Hair Pasta | 26 seared sea scallops, garlic, diced tomatoes, extra virgin olive oil
Tagliatelle Alfredo | small 18 large 25 chicken, porcini mushrooms, shallots, cream jus

MAINS

All mains come with seasonal vegetables & starch or pasta of the day
Evario Handcrafted 14 oz Rib Eye Steak | 47 Alberta AAA rib eye, roasted garlic, truffle butter
7 oz AAA Beef Tenderloin | 44 barolo jus
71 Hours Roasted Lamb Shank | 28 14-ounce lamb shank, walnut apple gremolata, lamb jus
Veal Scallopini | 36 lemon beurre blanc
Roasted Pork Tenderloin | 28 caramelized apple, spicy maple syrup reduction, toasted hazelnut
Brome Lake Duck Legs Confit | 29 black pepper honey jam and sour cherry jus
Seared Alaska Salmon | 32 capers, rock shrimp, shallots, vermont beurre blanc
Cioppino | 36 mussels calamari, scallops, prawns, salmon, tomato broth, garlic naan bread

SIDES

Sautéed garlic prawns
Single \$10 Double \$18
Chicken grilled/cajun \$7
Scallops \$12
Risotto \$8
Pasta \$8
Garlic olive oil / tomato sauce
Garlic toast \$2
Caesar Salad \$5
House Salad \$5

PLEASE ASK FOR OUR FULL WINE & BEVERAGE LIST

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 accommodate them.
An automatic 18% service charge will apply to six guests or more