



MENU

Snacks

DAILY SOUP \$9

PANI-PURI \$15

whole wheat puff pockets filled with charred eggplant relish, citrus kale, tamarind mint yogurt

BABA GANOUSH \$15**

blistered heirloom tomato, oregano, sumac, black sesame, Turkish olive oil, pita crackers

HUMMUS \$15**

spiced chickpea, mint, parsley, charred eggplant relish, crackers and pita

SWEET ONION BHAJI \$12

tamarind chutney

LAMB SAMOSA \$12

cilantro mint chutney

**add extra Samosa \$3 each*

SWEET PEA FALAFEL \$14

coconut kale sambal, baba ganoush, and lemon olive oil

POUTINE \$15**

*12hr roasted PEI beef, scallion, garlic toum, akkawi, sweet onion, preserve chili
(vegetarian option available)*

Starters

WHIPPED RICOTTA AND FIG CROSTINI \$18**

spiced walnut, Manuka honey and crispy sage, sumac, pistachio, pomegranate reduction

CHARRED ORANGE AND BUFFALO MOZZARELLA SALAD \$26**

mint, smoked maldon, micro greens, fine olive oil, pomegranate reduction

HALLOUMI HEIRLOOM TOMATO SALAD \$21**

heirloom tomato, mint, parsley, pomegranate, fennel, celery, dukkha, pomegranate yogurt, honey lime dressing

SIZZLING TIKKA PLATTER CHICKEN \$21

or SHRIMP \$24 or MIXED \$27

chicken breast or shrimp with yellow, green, and red peppers, onions, cilantro, ginger lemon juice

CHICKEN TIKKA SALAD \$24**

chopped lettuce, pickled onions, Ontario grapes, cucumber, serrano chili, baby tomato, tamarind, cilantro yogurt dressing

QUICK CURED ATLANTIC SALMON \$24**

spiced mustard, whipped labneh, preserved lemon, dehydrated capers, pickled onions, cucumber slaw

BABY OCTOPUS AND CALAMARI SALAD \$24**

spiced chick pea, rocket lettuce, baba ganoush, confit tomato, frisee, crispy fingerling potato, sumac vinaigrette

**** new items on the menu and items that are inspired by THE MOON: A VOYAGE THROUGH TIME
collection currently on display in at the Aga Khan Museum closing Aug 18, 2019**

Please note that we are not a nut free restaurant
We will do our best to accommodate any allergies or dietary restrictions

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MENU

Mains

WHOLE MEDITERRANEAN SEA BASS **\$30**

boneless sea bass, English pea, fingerling potato, cremeh sauce, preserve lemon tapenade

12hr BRAISED PEI SHORT RIBS AND EGGPLANT TWOWAYS **\$28****

baba ganoush, spiced chickpea, eggplant relish, pine nuts, cashew chili flakes, barberry bread stick

BUTTER CHICKEN **\$22****

side naan

HARISSA CORNISH HEN **\$22****

dill pickle labneh, sabzi polo, eggplant relish

BRAISED LAMB SHANK **\$28**

with hummus, eggplant relish, lamb reduction and kale coconut sambal

MATAR PANEER **\$18**

side naan

CORIENDER CRUSTED SALMON **\$24****

spiced green bean, tomato stew, toasted peanut, mint yogurt, shirazi salsa

SHRIMP KURUMA **\$26****

side naan

SAFFRON RICE CAKE **\$20****

chana masala, Kale coconut sambal

SPICED CAULIFLOWER STEAK **\$18****

sweet pepper relish, pomegranate yogurt, slivered almond, grilled bread

Sides

\$7

STEAMED RICE

FRENCH FRIES

SAFFRON POTATOES

KALE COCONUT
SAMBOL

NAAN

RICE PULAO

FRENCH BEANS AND
STEW TOMATOES

SABZI POLO
WITH SWEET ONIONS

Dessert

HONEY MOON **\$12****

devils fruit cake, butter scotch ice cream, homemade caramel sauce

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