



## *Sharable*

**SWEET ONION BHAJI \$12**  
*tamarind chutney*

**BABA GANOUSH \$12**  
*spiced chickpea, charred eggplant relish, toasted pinenuts, house bread*

**BEEF AND HUMMUS \$16\*\***  
*PEI beef short ribs, house whipped hummus, pine nuts, house bread*

**HALLOUMI BITES \$12\*\***  
*dukkha, pomegranate reduction, pistachios*

**MINI LAMB SUYA \$18\*\***  
*West African style lamb kebab, spiced peanuts, green chili relish*

**PANI-PURI \$15**  
*whole wheat puff pockets filled with charred eggplant relish, citrus kale, tamarind mint yogurt*

**LAMB SAMOSA \$12**  
*cilantro mint chutney \*add extra samosa \$3 each*

**BEEF MANAKEESH \$22\*\***  
*pickled onions, arugula, garlic toum, akkawi cheese*

## *Starters*

**FUFU AND BEEF \$16\*\***  
*West African dumpling soup, beef ribs, okra, pumpkin, Cubanelle peppers, spicy beef broth*

**SIZZLING TIKKA PLATTER CHICKEN \$21**  
or **SHRIMP \$24** or **MIXED \$27**  
*yellow, green, and red peppers, onions, cilantro, ginger, lemon juice*

**AVOCADO GRAPEFRUIT SALAD \$16**  
*with baby arugula, toasted cashew nuts, harissa vinaigrette*

**FATTOUSH SALAD \$18**  
*Ontario grapes, Colombo carrots, cucumber, cilantro, mint yogurt, tamarind reduction*

**HEIRLOOM BEET AND WHIPPED GOAT CHEESE SALAD \$18\*\***  
*saffron onions, caramelized pears, honey whole wheat crisps, spiced walnuts, micro herb shoots  
poppy seed dressing*

**OCTOPUS AND CALAMARI SALAD \$24\*\***  
*spiced chickpea, charred eggplant puree, tomato confit, fingerling potato chips, spring mix  
citrus chilli vinaigrette*

**HONEY LIME POACHED JUMBO SHRIMP SALAD \$20\*\***  
*micro herb shoots, cucumber, walnut, feta, mint, dukkha  
\*add extra shrimp \$4*

**\*\* items inspired by CARAVANS OF GOLD, FRAGMENTS IN TIME**  
*Sep 21, 2019 - Feb 23, 2020*

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



## *Mains*

### **HARISSA CHICKEN SHAWARMA \$16\*\***

*eggplant relish, shirazi salad, dill labneh, ginger tahini, sumac*  
*\*add sumac fries \$4*

### **CHICKEN JOLLOF 18\*\***

*pan seared curry chicken, jolof rice, fried plantains, preserved chilli, cilantro*

### **BEEF FESENJAN \$24\*\***

*beef shank cooked in pomegranate and walnut stew, served with rice pulao, pickled peppers, sesame seed*  
*ginger sauce, spiced chickpeas*

### **DIWAN BRAISED LAMB SHANK \$28**

*hummus, charred eggplant relish, lamb reduction and kale coconut sambal*  
*\*add rice \$4*

### **CITRUS CRUSTED AHI TUNA TWO WAYS \$26\*\***

*citrus sesame crusted tuna lion, tuna croquette, spiced avocado, ginger tahini, pomegranate soy*  
*micro green salad*

### **CORIANDER CRUSTED SALMON \$24\*\***

*spiced green beans, toasted peanut, new potatoes, mint shirazi yogurt*  
*\*add rice \$4*

### **CASSAVA STUFFED CUBANELLE \$18\*\***

*akkawi cheese, sabzi polo, kale coconut, pickled Meyer lemon, sweet onions*

### **SWEET PEA FALAFEL \$18\*\***

*ginger tahini, coconut kale sambal*  
*\*add rice \$4*

## *Sides*

JOLLOF RICE \$6

SUMAC FRIES \$7

SAFFRON POTATOES \$6

KALE COCONUT \$6  
SAMBAL

NAAN \$5

HUMMUS \$6

RICE PULAO \$6

FRENCH BEANS \$6

SABZI POLO \$6

BABA GANOUSH \$6

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