



Shareable

CORN ON THE COB 2pcs \$8
With cilantro lime butter and smoked paprika

SWEET ONION BHAJI \$14
Tamarind chutney

HUMMUS \$14
House-whipped hummus, spiced chickpea, za'atar, kale tabbouleh with house bread

LAMB SAMOSAS \$12
*Cilantro mint chutney *add extra samosa \$3 each*

VEGGIE SAMOSAS \$10
*Cilantro mint chutney *add extra samosa \$2 each*

LAMB SUYA \$22
With green chili vinegar and toasted peanut crumbles

Starters

MOROCCAN-STYLE BEEF POUTINE \$18
Akkawi cheese, braised short ribs, scallion, preserved chili, garlic sauce

TANDOORI CHICKEN TACOS \$16
Tandoori Chicken Taco with spiked avocado, Aleppo pepper aioli

MOROCCAN-STYLE GAZPACHO \$12
Chilled watermelon and honey lime reduction

FATTOUSH SALAD \$14
ntario grapes, olombo carrots, cucumber, cilantro, mint yogurt, tamarind reduction

KALE & CITRUS SALAD \$16
With poppy seed dressing and candy sunflower seeds

Mains

DIWAN BRAISED LAMB SHANK \$32
*Hummus, charred eggplant relish, lamb reduction and kale coconut sambal
add rice \$4

SALMON KEBAB \$28
With heirloom carrot, fennel, cucumber, pomegranate seeds and turmeric aioli

CHICKEN BOTI WRAP \$22
Tandoori chicken, red onions, lettuce, chipotle aioli choice of fries or house salad

LAMB BURGER WITH WHIPPED FETA \$24
Shallots, lettuce chipotle aioli, served with choice of fries or house salad

CHICKPEA FALAFEL WRAP \$20
Kale tabbouleh, lemon tahini, preserve radish, garlic sauce, choice of fries or house salad

BEEF FESENJAN \$24
*Beef shank cooked in pomegranate and walnut stew, served with rice pulao, pickled peppers, and sesame seed
ginger sauce, spiced chickpeas*

ARTICHOKE AND HEARTS OF PALM BHAJI \$22
With hummus, purple cabbage slaw and lemon tartar sauce

HARISSA SHRIMP KEBAB \$26
With Shirazi salad and rice pulao

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