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
cocoast kale sambal, hava 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 TICKKA 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, hava 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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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, sahzi polo, eggplant relish

BRAISED LAMB SHANK $28
with hummus, eggplant relish, lamb reduction and kale coconut sambal

MATAR PANEE $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

STEAMED RICE FRENCH FRIES SAFFRON POTATOES
KALE COCONUT SAMBOL NAAN RICE PULAO
FRENCH BEANS AND SABZI POLO STEW TOMATOES WITH SWEET ONIONS

Dessert

HONEY MOON $12**
devils fruit cake, butter scotch ice cream, homemade caramel sauce

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