**Sharable**

SWEET ONION BHAJI $12  
tamarind chutney

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

BEEF AND BABA GANOUSH $20  
PEI beef short ribs, charred eggplant relish, toasted pine nuts, barbari toast

MOROCCAN-STYLE LAMB POUTINE $18  
akkawi cheese, braised short ribs, scallion, preserved chili, garlic toum

VEGETABLE SAMOSAS $10  
cilantro chutney *add extra samosa $2 each

MINI CHICKEN TIKKA KEBABS $18  
with shirazi salsa, mango chutney mayo

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

**Starters**

MOROCCAN-STYLE GAZPACHO $12  
chilled watermelon and honey lime reduction

BALSAMIC BEET AND GOAT CHEESE SALAD $16  
marinated beets, organic oranges, spiced walnuts, baby arugula balsamic dressing

SIZZLING TIKKA PLATTER CHICKEN $22  
or SHRIMP $24 or VEGETABLE $20  
chicken breast or shrimp or vegetable tikka served with organic seasonal vegetables and grilled naan

FATOUSSA SALAD $14  
ontario grapes, colombo carrots, cucumber, cilantro, mint yogurt, tamarind reduction

BEETROOT FALAFEL $16  
ginger tahini, eggplant puree, corn salsa

**Mains**

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

BANDARI BEEF SLIDERS $22  
sweet onion marmalade, halloumi, mustard aioli

CORIANDER CRUSTED SALMON $26  
spiced green beans, toasted peanut, new potatoes, mint shirazi yogurt  
*add rice $4

DIWAN BRAISED LAMB SHANK $30  
hummus, charred eggplant relish, lamb reduction and kale coconut sambal  
*add rice $4

BEEF KOFTE $22  
with coconut chermoula, rice pulao, spiced chickpeas

ALOO PARATHA $18  
chef sumudu’s spiced stir-fried potatoes, house-made paratha

HARISSA CHICKEN SHAWARMA $20  
shirazi salad, dill labneh, citrus tahini

MATAR PANIEER $16  
side naan

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