



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

FATOUSH 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 KOFTA \$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 PANEER \$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.