



Appetizers

Mogo

Crisp Pieces of Cassava with
Tamarind Sauce \$4

Daal (Lentil Soup) \$4

Daily Soup

Daily creation from our Chef's stockpot \$4

Samosas

Thin pastry filled with lamb, chicken or
vegetables served with homemade
tamarind sauce

Vegetable \$3 ~ Lamb or Chicken \$3.5

Pakorras

Fresh vegetables, spices bound together with
chick pea flour and deep fried served with
tamarind sauce \$6

Papadum 75¢

Tempura Prawns

Tiger prawns smothered in fresh Tempura
Batter served with a sweet chili and a roasted
garlic and jalapeño aoli \$9

Stilton & Shitake Mushroom Cream

Combination of Stilton cheese and
Shitake mushrooms in a cream reduction
Served over Garlic Baguette \$8

Diana's Mussels

Steamed Mussels with Bell
Peppers, Coconut Lime Broth and Grilled
Herb Baguette \$9

Avocado Spring Rolls

Crispy Avocado Spring rolls with Indonesian
Style chili dip \$6

Downtown Calamari

Tender pieces of Calamari dipped in Herb
Infused Batter with Sweet chili and basil aoli \$8

Salads

House Field Greens

Mixed Greens tossed with Garden
Vegetables, Toasted Pecans and Dijon Lemon
dressing \$6

Classic Caesar

Fresh romaine leaves tossed with
roasted pancetta, herbed croutons and
Grated parmesan \$6

Greek Salad

Mixed Greens tossed with garden
Vegetables, Feta Cheese and
Kalamata Olives \$6

Combos

Mini-Veg

A house favourite! Vegetable
Samosas, Pakoras, and Tamarind Sauce \$6

Vegetarian Combination

A combination plate to share with samosas,
pakoras, daal and Raita salad \$11

Meat Sampler

For meat lovers, Lamb & chicken
samosas, pakoras, ground beef kebabs
and Raita salad \$13

Sides

**Basmati Rice \$2.5, Naan \$1.75, Sweet
Mango Chutney \$3, Hot Chutney \$1.5,
Chapati \$1.25,**



Dinner Menu

Tandoori Lamb

Medallions of Lamb Tenderloin in a Tandoori Rub & char-broiled \$22

Mishkaki

From the coast of East Africa to your plate, skewer-grilled marinated AAA Angus Beef tenderloin \$24

Lamb Vindaloo

Hot & fiery Vindaloo, which finds its origins in Kerala & Goa. This is an artful combination of tomatoes & spices giving a rich, tangy & pungent curry \$20

Masala Lamb

Lamb Tenderloin slow cooked in delicate blend of spices \$20

Butter Halibut

Fillet of halibut cooked in a butter sauce infused with fresh cream & east Indian spices \$25

Coriander Seafood

A combination of prawns, scallops, mussels & vegetables in a rich masala sauce \$22

Masala Scallops

Scallops tossed in a tomato, ground cumin, coriander & Balkan yogurt \$22

Coconut Prawns

Succulent prawns in coconut cream. This is one of our staple dishes at Diana Downtown \$21

Masala Vegetables

Julianne of market fresh vegetables cooked in a rich tomato, yogurt & garam masala sauce \$15

Butter Vegetable with Paneer

Fresh vegetables cooked with Paneer (Paneer is a soft cheese used in Indian cuisine) in a passionate rich creamy butter sauce \$16

Lilloo French Rack of Lamb

French Rack of Lamb marinated in a combination of garlic, ginger, fresh coriander & Thai chilies and charbroiled \$25

Butter Chicken

Cream, butter infused with spices Prepared in a rich creamy butter sauce \$18

Coriander Chicken

This is our signature dish at the Diana Downtown \$18

Tandoori Chicken

Charbroiled marinated in Tandoori spices \$17

Coconut Chicken

In a coconut cream sauce \$18

Chicken Vindaloo

Cooked in hot fiery Vindaloo finds its origin in Kerala & Goa \$17

Chicken Tikka

Marinated chicken in a special blend of Tikka spices \$17

All of the above entrees are accompanied with choice of rice or naan & Raita or Katsumber salad.

Meat Thali

Meat curry, one vegetable curry, rice, naan, daal & Raita dressing \$13

A great way to enjoy a variety of dishes.

Vegetable Thali

Two vegetable curries, rice, naan, daal & Raita dressing. A vegetarian's Delight \$12

Curries of the Day

Vegetable Curry with rice & Raita salad \$10.5

Meat Curry with rice & Raita salad \$11.5

Meat Curry \$8

Vegetable Curry

Variety of three different curries to choose from \$7



Dinner Menu

Rack of Lamb

Panko Crusted/ Herbs/ Simple Demi-glaze \$25

Medallions of Lamb

Lamb/ Grilled/ Thyme/ Basil/ Peppercorn Reduction \$22

AAA Angus Beef Tenderloin

10 oz/ AAA Angus/ Charcoal Broiled/ Infused with Herb Butter \$26

Halibut Beurre Blanc

Pan – Roasted/ Cilantro /Lime /Beurre Blanc \$25

Chipotle Maple Glazed Pork Tenderloin

Baked Pork Tenderloin/ Real Maple Syrup/Chipotle \$19

Atlantic Salmon

Pan Roasted / Cream Reduction / Dill / Capers \$19

Above items with Market Fresh Vegetables & Starch of your choice

Mediterranean Chicken

Grilled Chicken/ Plum Tomatoes/ Herbs/ Market Vegetables/ Feta Cheese \$18

Thai Coconut Prawns

Prawns/ Coconut Cream/ Sweet Chill Reduction/ Cilantro/ Spring Onions \$21

Substitute with Grilled Chicken \$18

Above items served on a warm bed of Basmati Rice & Field Greens.

Chicken Souvlaki

Tender Pieces Chicken/ Marinated in Herbs/ with Greek Salad & On warm Basmati Rice \$18

Mediterranean Vegetable Pasta

Penne pasta/ Olive oil/ Plum tomatoes/ Seasonal Fresh Vegetables/ Feta Cheese \$15

Tri-Coloured Cheese Ravioli

Served in a saffron blush with prawns and scallops \$24