

Diana Downtown

Excite your taste buds

Take Out Menu

SOUPS

- DAAL** \$6
Our house-made spicy lentil and vegetable soup
- DAILY SOUP** \$6
Hearty soup straight from our kitchen

SALADS

- SMOKED SALMON SALAD** \$13
Smoked salmon with capers and balsamic glazed onions
- FIELD GREENS** \$10
With walnuts, dried cranberries and sweet mustard dressing
- CLASSIC CAESAR** \$10
Romaine lettuce with bacon, herbed croutons and parmesan
- GREEK SALAD** \$10
Mixed greens with feta cheese and kalamata olives

STARTERS

- MOGO** \$6
Crisp pieces of cassava with savory tomato chutney
- SAMOSAS**
- | | | |
|---|-------------------|-----|
| <i>Thin pastry filled with seasoned</i> | <i>Vegetables</i> | \$4 |
| | <i>Chicken</i> | \$5 |
- PAKORAS** \$9
Crispy vegetable & chickpea fritter served with tamarind sauce
- SPRING ROLLS**
- | | |
|---|-----|
| <i>-Three crispy avocado rolls served with sweet chili dip</i> | \$9 |
| <i>-Four crispy vegetable rolls served with sweet chili dip</i> | \$7 |
- MUSSELS** \$12
Steamed mussels and bell peppers in a flavorful coco-lime broth
- CALAMARI**
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|---|------|
| <i>-tossed in a light wine and masala sauce with</i> | \$12 |
| <i>Sweet peppers, onion, and sesame</i> | |
| <i>-crispy with sweet chili & jalapeño aioli dipping sauces</i> | \$12 |
- SPREADS** \$10
Humus, roasted red pepper chutney and black olive tapenade
- MINI VEG** \$10
Four crispy pakoras and two vegetable samosas
- APPETIZER TASTING PLATE**
- Priced per person*
- | | |
|---|--------|
| THE DIANA | \$6/pp |
| <i>Vegetable samosa, avocado spring roll and a pakora</i> | |
| THE EAST INDIAN | \$8/pp |
| <i>Crispy calamari, pakoras, and chicken samosa</i> | |



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(519) 836-3460

141 Wyndham St. N Guelph,
ON N1H 4E9



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@dianadowntown



@dianadowntown1

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Guelph, ON N1H 4E9

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Delivery Available

ENTREES

All entrees are served with a choice of basmati rice or prepared potato.

ATLANTIC SALMON \$22
Grilled and topped with a creamy caper dill sauce, served with steamed vegetables

MEDALLIONS OF LAMB \$25

10oz lamb medallion with a Dijon and pistachio crusted lamb loin with roasted cumin jus

RAVIOLI \$21

Cheese stuffed ravioli in a tomato and asparagus light creamy sauce

BEEF TENDERLOIN \$27

9oz beef tenderloin topped with herbed butter, served with steamed vegetables

GRILLED HALIBUT \$29

Citrus and cilantro fillet with a torched butter crust, served with steamed vegetables

VEGETABLE PASTA \$17

Penne pasta, olive oil and feta cheese with vegetables

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SWEET CHILI THAI PRAWNS \$23

Creamy coconut, sweet chili and cilantro, served with a salad

MEDITERRANEAN CHICKEN \$21

Grilled with vegetables and tossed in feta, served with salad

CHICKEN SOULVAKI \$20

Boneless breast skewer and tossed in feta, served with salad

MISHKAKI \$26

Spicy grilled beef skewer, specialty of East-Africa, served with salad

CURRIES OF THE DAY

VEGETABLE \$12

Served with salad and rice and/or naan

MEAT \$13

Served with salad and rice/or naan

TRADITIONAL THALI \$14

Served with rice, naan, daal, raita dressing and your choice of two daily curries

EAST INDIAN ENTREES

All east-Indian entrees are served with choice of basmati rice or naan & field green, raita or kachumber salad

~substitute Greek or Caesar salad \$1.50

Our East-Indian entrees can be served with:

CHICKEN \$20

PRAWNS \$23

SEAFOOD \$25

SCALLOPS \$24

HALIBUT \$28

MEDALLIONS OF LAM \$25

VEGETABLES AND PANEER CHEESE \$18

BUTTER

Fresh creamy butter sauce infused with mild spices

COCONUT

Rich and full-flavored coconut cream sauce

MASALA

Ground cumin and coriander blanched with Balkan yogurt in a rich tomato base

TIKKA MASALA

Marinated in an aromatic blend of spices and yogurt

TIKKA

Tomato based filled with aromatic blend of spices and yogurt

CORIANDER

Masala based with red and green peppers, onion and fresh cilantro

VINDALOO

Hot and fiery vindaloo finds its origin in Kerala

TANDOORI

Coated in vibrant tandoori flavors, served with a cup of daal

GHANDI'S REVENGE

Our famous creamy butter sauce infused with our fiery vindaloo curry

LIGHT CHOICES

Available for people under the age of 12 or over the age of 65

Served with fries, rice, or field green salad

~substitute Greek or Caesar salad \$1.50

CHICKEN SOULVAKI \$13

Boneless breast skewer marinated with fresh herbs & spices, served on rice

CHICKEN FINGERS \$13

Lightly breaded chicken breast, deep fried

LEMON BUTTERED CHICKEN \$11

Boneless breast grilled with herbs, lemon & butter with vegetables

FISH & CHIPS \$8

Haddock bread fillet, seared with tartar sauce

CHICKEN BUDDIES \$6

Served with fries, rice or field green salad

GRILLED CHEESE \$6

Served with fries, rice or field green salad

CHEESY PASTA \$6

Penne pasta tossed in butter and melted cheese, served with garlic bread

SIDES

CHAPATTI \$3

PAPADUM \$2

NAAN \$2

GARLIC NAAN \$2

BASMATI RICE \$4

SWEET MANGO CHUTNEY \$3

HOT CHUTNEY \$3

RAITA DRESSING \$2

KACHUMBER SALAD \$5

GREEN CHILIES \$1

SIDE SALAD \$5

FRIES \$5

ONION RINGS \$5

