

STARTERS

Chef's Daily Soup 9

NEW Diva Roll 9

Tempura Nori Roll | Spicy Yellow Fin Tuna | Ponzu

Crab Cake 15

Frisée | Grapefruit | Green Apple | Fennel
Kalamansi Aioli

Jumbo Wild Prawns 14

Snap Peas | Pickled Chili | Red Thai Curry

Artichoke Dip 12

Spinach | Asiago Cheese | Tortilla Chips

Kabocha Squash Agnolotti 13

Handmade Pasta | Roasted Organic Kabocha Squash
Goat Cheese | Walnuts | Asiago Cream Sauce

Diva's Chinese Kale 8

Gai Lan | Roast Garlic Purée | Sesame Seeds

Pork Belly Bao 14

Steamed Bun | Pickled Veg | Hoisin Sriracha Aioli

Tuna Stack 16

Yellow Fin Tuna | Sesame | Avocado | Mango | Yuzu
Vinaigrette

SALADS + BOWLS

Add to any Salad + Bowl: Grilled Chicken | Torched
Tuna 8 | Wild Prawns 12 | Marinated Tofu 6

Pear, Fig & Gorgonzola Salad 14

Hand Picked Baby Greens | Red Wine Poached Pears
Candied Pecans | Sherry Dijon Vinaigrette

Romaine & Kale Caesar 12 **Starter Size 6**

Fried Capers | House Made Caesar Dressing
Herb Focaccia Croutons | Parmesan

Beet Salad 12

UBC Farms Organic Beets | Whipped Goat Cheese
Black Pepper Hazelnut Praline

Teakwood Smoked Tuna and Quinoa Bowl 19

Winter Squash | Heirloom Tomatoes | Sweet Corn
Edamame Beans | Arugula & Baby Kale | Feta Cheese
Pumpkin Seeds | Sprouted Grains | Peppers

Vegetarian Rice Bowl 19

Jasmine Rice | Cabbage | Shiitake Mushrooms
Edamame | Peppers | Avocado | Sprouted Grains
Daikon | Cilantro | Cashews | Glory Dressing

Ling Cod 26

Coconut Poached Ling Cod | Rice Noodles
Broccolini | Shiitake Mushrooms | Miso Broth
Toasted Sesame Seeds

Butter Chicken Rice Bowl 23

Free Run Chicken Breast | Saffron Basmati Rice
Tomato | Cashews | House Made Naan bread

SANDWICHES

(Served with choice of Fries or Salad)

Grilled Chicken Breast Club Sandwich 19

Cranberry Bread | Tomato | Lettuce | Mayo | Brie
Caramelized Onions | Bacon

Diva Kobe Burger 21

In-House Made Patty | Tomato | Caramelized Onion
Portobello | Bacon | Aged Cheddar | Lettuce
Tomato Relish

California Burger (Chicken or Wild Salmon) 19

Tomato | Avocado | Sprouts | Red Onion
Chimichurri Aioli

MAINS

Prawn Carbonara 26

Tagliatelle | Smoked Bacon | Spinach | Garlic | Crispy
Poached Egg | Parmesan

Chicken Breast 25

7 oz Rosstown Farms Free Run Chicken Breast
Potato Croquette | Wild Mushrooms | Charred Leek
Truffle Emulsion | Fried Kale | Cauliflower Purée

Ling Cod and Chips 22

Beer Battered Ling Cod | Cabbage Slaw | Tartar Sauce

Wild Salmon 27

Local Salmon | Fregola | Spinach | Oven Dried Tomatoes
Olives | Grilled Artichokes | Chorizo | Barigoule

Braised Short Rib 29



Beretta Farms Short Rib | Pomme Purée | Roasted
Shallot | Baby Carrots | Smoked Braising Jus

Angus Sirloin 31

8oz Grilled Sirloin Steak | Potato Rosti | Broccolini
Caramelized Onion | Peppercorn Demi

Sub 10oz Center Cut Angus New York Steak \$10

Feature Entrée Offering, Ask Your Server

 OCEAN WISE  VEGAN

diva
at the Met


ocean wise
PROUD PARTNER

RESERVATIONS: 604.602.7788 OR MARRIOTT.COM/YVRBR
LOBBY LEVEL, METROPOLITAN HOTEL VANCOUVER
645 HOWE STREET, VANCOUVER, BC V6C 2Y9

DIVA TASTING MENU

Two Courses 34

Three Courses 42

APPETIZERS:

Chef's Daily Soup

or

House Salad

Arugula | Baby Heirloom Tomatoes | Yam | Carrots
Sprouted Gains | Cumin Lime Vinaigrette

or

Kabocha Squash Agnolotti

Handmade Pasta | Roasted Organic Kabocha Squash
Goat Cheese | Walnuts | Asiago Cream Sauce

ENTRÉES:

Rice Bowl 🌿 (With Ling Cod or Tofu)

Jasmine Rice | Cabbage | Shiitake Mushrooms
Edamame | Peppers | Avocado | Sprouted Grains
Daikon | Cilantro | Cashews | Glory Dressing

or

Truffled Spaghetti and Meatballs

House Made Kobe Meat Balls | Truffled Spaghetti
Grana Padano | Basil | Garlic Bread

or

Chicken Breast

7 oz Rosstown Farms Free Run Chicken Breast
Potato Croquette | Wild Mushrooms | Charred Leek
Truffle Emulsion | Fried Kale | Cauliflower Purée

or

Angus Sirloin (Alternate entrée \$5 surcharge)

8oz Grilled Sirloin Steak | Potato Rosti | Broccolini
Caramelized Onion | Peppercorn Demi

DESSERT:

Chef's Seasonal Creation

Menu created by Executive Chef, Ken Galley

SIDES

Diva Fries 8

Grilled Broccolini 8

Herb Butter

Sautéed Seasonal Vegetables 8

BC Wild Mushrooms 8

Shallots | White Wine

Brussel's Sprouts 10

Fried Capers | Lemon | Chili | Parmesan Cheese

Yam Fries 8


Wild Prawns 🌊 12

Naan Bread 6

House Made | Roasted Pepper Hummus

Avocado Salsa 9

Tomatoes | Shallots | House Made Corn tortilla Chips

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