

DAR



RESTAURANT & BAR

dinner

Small Bites

MEDITERRANEAN TRIO three daily dips, pita bread <i>additional bread 4 crudité of vegetables for dipping 9</i>	21
ZAHRA roasted cauliflower, harissa sauce, tahini, pine nuts	13
AEGEAN MUSSELS sautéed mussels, tomatoes, capers, oregano sauce, crostini	19
PRAWNS IN ARAK grilled prawns, garlic, tomatoes, dill, arak sauce	16
LAMB TARTAR lamb, dijon, capers, shallots, onions, sumac, Mediterranean seasoning, crostini	26
DATE CHERMOULA KUFTA grilled beef kufta, pistachios, labneh, date chermoula, pickled red onions	21
CASABLANCA CARPACCIO house-cured salmon, arugula, red onion, red bell pepper, capers, dill-dijon dressing	18

Starter Salads & Soup

TANGY BEET SALAD spring greens, beets, mandarin oranges, almonds, goat cheese, olive oil-balsamic dressing	13
HARVEST SALAD roasted eggplant, arugula, pomegranate seeds, cherry tomatoes, garlic labneh dressing, goat cheese	12
SOUP DU DAR a cup or bowl of our Chef's choice soup	9 / 11

Entrées

CONFIT DUCK PASTILLA shredded duck meat, caramelized onions, crisp outer pastry, toasted almonds	35
SAVORY GARDEN PASTILLA mushrooms, butternut squash, red bell peppers, roasted potatoes, crisp outer pastry, toasted almonds {v}	30
BRANZINO whole European sea bass, arugula, basil-lemon garlic sauce	48
MOROCCAN SEA BREAM pan-seared sea bream, cherry tomatoes, garlic, black olives basil chermoula sauce, caper berries	45
POMEGRANATE BRAISED LAMB SHANK lamb, pomegranate red wine reduction, butternut squash couscous with red chard	42
AGED RIBEYE in-house dry-aged ribeye steak, Tamra's spice rub, harissa potatoes	60
GRILLED RACK OF LAMB grilled rack of lamb, saffron mashed potatoes, tarragon demiglaze	55
MOUSSAKA vegetables, sweet eggplant, creamy béchamel sauce	29
MOGHRABIEH half slow-roasted chicken, chickpeas, carrots, celery, butternut squash, bouillabaisse reduction (<i>allow 15 minutes</i>)	34
SAFFRON RISOTTO PRIMAVERA saffron risotto, butternut squash, apricots, parmesan	28

Sides

GRILLED & ROASTED VEGETABLES TO SHARE <i>for two – 12 / for four people – 16</i>		CRUDITÉ OF VEGETABLE	9
SEASONED FREEKEH	10	HARISSA POTATOES	10
MUJADDARA	11	FETA & ZA'ATAR FRIES	11
BUTTERNUT SQUASH COUS COUS	12	FRENCH FRIES	9
PASTA PARMESAN	12	ZEIT + ZA'ATAR	6
		PITA BREAD	4