

DAR



RESTAURANT & BAR



brunch

BREAKFAST

AVOCADO TOAST	21
ciabatta, avocado, alongside eggs, arugula salad	
TOMATO TOAST	21
ciabatta, heirloom tomatoes, eggs, potatoes mint yogurt, sumac vinaigrette	
SHAKSHUKA	23
tomatoes, onions, red bell pepper, seasoning poached eggs, pita bread	
SALMON LOX OMELET	24
served open faced	

SMALL BITES & SHARING

MEDITERRANEAN TRIO	21
three daily dips, pita bread additional bread 4 crudité of vegetables 9	
ZAHRA {v}	15
roasted cauliflower, harissa sauce, tahini, pine nuts	
FALAFEL {v}	11
crispy falafel, hummus, harissa, tahini	

*Happy Hour Tues-Sun
3:00-5:00 PM*

COCKTAILS

APEROL SPRITZ	18
Aperol, prosecco, club soda	
BLOODY MARY	19
vodka, dar bloody mary mix, Dar pickles, olives, celery	
BLOODY MARIA	18
jalapeño tequila, dar bloody mary mix, Dar pickles, olives, celery	
JALAPEÑO TEQUILA SUNRISE	17
jalapeño tequila, orange juice, grenadine lime	
ROOT AWAKENING MARGARITA	18
tequila, Ancho Reyes, carrot, lime, agave Amaro Nonino	

MIMOSAS	15
classic guava pomegranate blood orange passion fruit	
KEY LIME MARTINI	19
vodka, lime, coconut, vanilla, egg white	
AFFOGATO MARTINI	20
vodka, espresso, coffee liqueur, vanilla ice cream	
ESPRESSO OLD FASHIONED	19
bourbon, espresso, coffee liqueur, orange bitters	
ESPRESSO MARTINI	18
vodka, espresso, coffee liqueur	

BEER

HOFBRÄU MÜNCHEN	German lager	11
AYINGER	hefeweizen 500ml	11
ESTRELLA DAM	light lager	9
STELLA ARTOIS	Belgian pilsner	9
LAGUNITAS	IPA	9
SAMUEL SMITH	India ale	9
GUINNESS	Irish stout	9

ON - TAP

CORONADO	west coast IPA	11
NORTH COAST	pilsner	11
ALMANAC LOVE	hazy IPA	11
EAST BROTHER	Mexican lager	11
N / A		
O'DOULS	Golden lager	7

“ Where every door opens to welcome friends, family, guests & neighbors.”

SALADS & SOUP

add to salads: chicken 10 | prawns 12 | salmon 12

HARVEST SALAD {vg} 18
eggplant, arugula, pomegranate, cherry-tomatoes, garlic labneh dressing, goat cheese

TANGY BEET SALAD {vg} 19
arugula, beets, mandarin oranges, almonds, goat cheese, olive oil-balsamic

MOROCCAN SARDINE SALAD 19
Moroccan sardines, half romaine heart, cherry tomatoes, pickled turnips, red bell pepper, cucumber, dijon mustard dressing

HALLOUMI SALAD {vg} 21
romaine, tomatoes, cucumbers, green onion, mint, parsley, fried halloumi cheese, citrus-olive oil

SOUP DU DAR {vg} 9 / 11
a cup or bowl of Chef's choice soup

SANDWICHES

served with: fries or fatoush salad

ROASTED EGGPLANT PITA {v} 16
roasted eggplant, arugula, red onion, red bell pepper, roma tomatoes, pepper flakes, basil chermoula sauce

FALAFEL PITA {v} 16
crispy falafel, Mediterranean coleslaw, tomatoes, pickled cucumber, tahini

CHICKEN TAWOOK PITA 17
grilled chicken thigh, arugula, red onion, red bell pepper, roma tomatoes, pickles, mint cilantro chermoula, garlic sauce

TARRAGON LAMB PITA 19
sliced lamb, arugula, caramelized onion, red bell pepper, roma tomatoes, pickles, tarragon tzatziki sauce

DAR BURGER 21
ground beef chunky patty, arugula, pickles, caramelized onions, roma tomatoes, garlic harissa sauce, brioche bun

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3:00-5:00 PM

PASTAS

FELLINI 27
Italian Tagliatelle pasta, slow cooked Dar Fellini meat sauce, parmesan

MEDITERRANEAN TAGLIATELLE {vg} 28
Italian Tagliatelle pasta, roasted eggplant, mushrooms, zucchini, tomatoes, marinara, feta

LAMB MEATBALL TAGLIATELLE 31
Italian Tagliatelle pasta, lamb meatballs, marinara, feta cheese

ENTRÉES

DILL CITRUS SALMON 31
pan-seared salmon, asparagus risotto, dill-cucumber sauce

CHICKEN TAWOOK 28
grilled marinated chicken breast, butternut squash and swiss red chard couscous pomegranate seeds, pomegranate molasses

Please inquire with your server for any allergies, special dietary requests or needs. Many of our dishes include Halal meat, are gluten free, and/or are vegetarian {vg} or vegan {v}. Corkage fee 25 | 20% Gratuity will be added for parties of 6 or more