



525 GRAND ST, BROOKLYN, NY 11211 | 347 422 0401
168 DRIGGS AVE, BROOKLYN, NY 11222 | 718 389 0003



Cold Mezze

MUHAMARA*	7
Spicy roasted red pepper, cashews & spices.	
LABNE*	7
Homemade strained yogurt topped with olive oil & dried mint.	
MOUSAKA*	7
Sautéed eggplant, tomato, peppers, onions & garlic.	
MOUTABEL*	7
Baked eggplant with tahini, parsley, garlic & pepper.	
HUMUS*	7
Chickpea puree with tahini, garlic, fresh lemon juice & olive oil.	
FOUL*	7
Fava beans spiced with parsley, cumin & garlic.	
BABAGANOUJ*	7
Char-grilled pureed eggplant with tahini & garlic.	
CUCUMBER YOGURT*	7
Yogurt mixed with chopped cucumber, garlic & fresh mint.	
M'SUBHA*	7
Traditional Syrian mezze of whole chickpeas, tahini & spices.	
BATATA HARRA*	7
Rustic potato cubes with Aleppo chili, olive oil & spices.	
SYRIAN GREEN BEANS*	7
Sautéed green beans, mild Aleppo chili, olive oil & spices.	
STUFFED GRAPE LEAVES	7
Rolled with rice & spices. Chilled & served with yogurt sauce.	
MARINATED OLIVES	7
House mix of Mediterranean olives.	
TABOULEH	7
Chopped parsley, tomato, onion, bulgur & fresh lemon dressing.	
BEET SALAD	7
Beets, roasted garlic drizzled with honey vinaigrette.	
PAN FRIED CAULIFLOWER*	7
Pan fried cauliflower drizzled with tahini. Served room temperature.	

ASSORTED MEZZE PLATE* 16
with your choice of five of the above

*comes with fresh baked Pita Bread



Soups & Salads

LENTIL SOUP	7
Pureed red lentils with lemon & spices.	
CHICKEN SOUP	8
Shredded chicken with potato, carrots, rice, lemon juice, black pepper & cilantro.	
GARDEN SALAD	14
Greens, tomatoes, mushrooms, cucumber, artichoke, black olives, capers, parsley, feta cheese & green pepper in a pomegranate molasses vinaigrette.	
FATTOUSH SALAD	13
Greens, cucumber, tomatoes, green peppers, parsley, toasted pita chips, mint & sumac in a pomegranate molasses vinaigrette.	
SHEPHERD SALAD	7
Side salad of diced plum tomato, cucumber, bell peppers, parsley, topped with feta cheese with Zaatar (sesame), Cumin & pomegranate molasses vinaigrette.	
SYRIAN ROLLS	6
Fried filo rolls stuffed with <i>ground lamb or cheese & parsley</i> . (2 pieces)	
KIBBEH	8
A shell of ground lamb, spices and bulgur wheat stuffed with lamb & onions. (3 pieces)	
SPINACH PIE	8
Fresh baked calzone filled with onions, sesame & spices with <i>feta or mozzarella cheese</i> .	
ZAATAR BREAD	8
Topped with zaatar spice & olive oil.	
GARLIC BREAD	8
Topped with olive oil, fresh garlic & parsley.	
SYRIAN BREAD	8
Topped with olive oil, onions, sesame seeds & Syrian harissa.	
JAWANEH	10
Baked then fried chicken wings, served with garlic aioli. (7 pieces)	
DAR 525 FRIES	7
Hand cut & served with our harissa aioli.	
SWEET POTATO FRIES	8
Hand cut & served with our harissa aioli.	

Specials

DAR BURGER**	17
Char-grilled house blend topped with feta. Served with lettuce, tomatoes, pickles & <i>your choice of Sweet Potato fries or French fries.</i>	
CHICKEN TAJINE	16
With apricot, prunes, figs with almonds, honey & sesame. <i>Served with rice.</i>	
VEGETABLES COUSCOUS	12
Carrots, zucchini, turnips and sweet potato. <i>Served with raisin couscous.</i>	
<i>ADD STEWED CHICKEN</i>	<i>+5</i>
<i>ADD BRAISED LAMB</i>	<i>+8</i>
<i>ADD GRILLED MERGUES</i>	<i>+8</i>

Mains

	<u>WRAP</u>	<u>PLATTER</u>
FALAFEL	8	12
Fried croquette of chickpeas, onions & herbs.		
CHICKEN SHAWARMA	10	16
Shredded rotisserie chicken with garlic aioli, pickles, tomatoes, parsley & turnips.		
VEGETABLE KEBAB	10	15
Roasted mushrooms, tomatoes, onions & peppers.		
LAMB KEBAB**	10	18
Chunks of char-grilled lamb tenderloin.		
MERGUES**	10	17
Traditional lamb sausage with garlic & Syrian spices.		
KAFTA KEBAB**	10	17
Ground house blend meat seasoned with onions & parsley.		
CHICKEN KEBAB	10	16
Char-grilled marinated chicken breast cubes.		
CHICKEN GYRO	10	16
Baked chicken breast in a lemon pepper marinade.		
DAR MIXED PLATE	---	23
Your choice of three from the above.		
PLATTERS	<i>with house salad, rice, hummus & babaganouj & pita (topped with grilled onions except falafel and shawarma)</i>	
PITA WRAPS	<i>with lettuce, tomato, grilled onions & tahini (FALAFEL WRAPS include mint, pickles & turnips/no onions) (SHAWARMA comes with garlic aioli, pickles, parsley & turnips/noonions)</i>	

Sides

FALAFEL	5	VEGETABLE KEBAB	6
LAMB KEBAB**	7	KAFTA KEBAB**	6
CHICKEN KEBAB	7	CHICKEN GYRO	7
MERGUES**	7	RICE	2
GRILLED HALLOUMI	7	FRESH PITA	1
HOUSE SALAD	3		

Middle Eastern Flat Breads

SAFIHA	16
A traditional pizza of ground lamb & beef, tomato, parsley, onion & spices.	
PISTACHIO	16
Crushed pistachio, chopped onions & rosemary over a layer of mixed cheese.	
GOAT CHEESE	16
Goat cheese, mozzarella cheese, diced red peppers, chopped onions, topped with fresh basil & a dash of zaatar.	
SHRIMP & CALAMARI	16
Shrimp, calamari, garlic & parsley, mozzarella & tomato sauce.	
CHICKEN	16
Chicken breast in a lemon pepper marinade with red pepper, scallion with mozzarella & sumac.	
VEGETABLE	16
Mushroom, tomato, green pepper, black olives, thyme, spinach, onions, sesame & fresh mozzarella cheese.	
6 CHEESE	9
Monterey jack, cheddar, mozzarella, asadero, romano & parmigiano cheese over tomato sauce.	
<i>ADDITIONAL TOPPINGS</i>	
<i>Mushrooms, Olives, Onions, Peppers, Artichokes, Spinach, Sun-Dried Tomato Mergues**, Chicken, Fresh Mozzarella, Goat Cheese</i>	
	<i>+3</i>

Deserts

BAKLAVA	4
Two layers of crunchy buttered filo dough stuffed with a layer of crushed walnuts & cinnamon, drizzled with honey & pistachio.	
BASBOUSA	3
Honey cake made with semolina flour & rose water, drizzled with honey & pistachio.	

Drinks

COFFEE	3	ICED COFFEE	3
ARABIC COFFEE	3	ICED MINT TEA	3
HOT MINT TEA	3	STRAWBERRY LEMONADE	4
ORANGE JUICE	3	SODA	2



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LUNCH MENU

weekdays - 11:00 am to 3:30 pm

Platters and Pita Wraps

FALAFEL 8/12
Fried croquette of chickpeas & herbs.

CHICKEN SHAWARMA 9/12
Shredded rotisserie chicken with garlic aioli, pickles
tomatoes, parsley & turnips.

VEGETABLE KEBAB 9/12
Roasted mushrooms, tomatoes, onions & peppers.

KAFTA KEBAB 9/12
Ground house blend meat seasoned with onions & parsley.

CHICKEN KEBAB 9/12
Chargrilled marinated chicken breast cubes.

CHICKEN GYRO 9/12
Baked chicken breast in a lemon pepper marinate.

Middle Eastern Flatbreads

SAFIHA 13
A traditional pizza of ground lamb & beef, tomato, parsley
onion & spices.

CHICKEN 13
Chicken breast in a lemon pepper marinate with red pepper
scallion with mozzarella & sumac.

VEGETABLE 13
Mushroom, tomato, green pepper, black olives, thyme, spinach
onions, sesame & fresh mozzarella cheese.

Eggs At DAR525

LUNCH SYRIAN SHAKSHUKA 14
Two poached eggs in tomato pepper sauce with a side of
humus & pita.

BREAKFAST PIZZA** 14
Sautéed onions, mushroom, parsley, scallion, mozzarella,
feta, zaatar (sesame) & two poached eggs.

OPEN FACED VEGGIE OMELETTE* 14
With green & red pepper, mushroom, spinach, onion,
parmesan & mozzarella.
Served with shepherd salad & fresh pita.
Choice of *sweet potato fries or french fries*

OPEN FACED MEDITERRANEAN OMELETTE* 14
With merguez, black olives, tomato, zaatar (sesame)
parsley & feta.
Served with shepherd salad & fresh pita.
Choice of *sweet potato fries or french fries*

MEDITERRANEAN BREAKFAST 14
Two scrambled eggs, Labneh, shepherd salad.
Served with small Zaatar bread.
Choice of *sweet potato fries or french fries*

PLATTERS are served with house salad, rice, hummus & babaganouj
& pita (with grilled onions except falafel and shawarma)

PITA WRAPS are served with lettuce, tomato, grilled onions & tahini

FALAFEL is served with mint, pickles & turnips/no onions

SHAWARMA is served with garlic aioli, pickles, parsley & turnips

ADDITIONAL FLATBREAD TOPPINGS +3



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BRUNCH MENU

weekends - 11:00 am to 4:00 pm

SYRIAN SHAKSHUKA* 14

Two poached eggs in a tomato & pepper sauce, served with a side of humus and fresh pita

HERBED EGGS & MERGUES 15

Scrambled eggs with parsley, cilantro & scallion, served with labne, shepherd salad, grilled mergues and fresh pita

MEDITERRANEAN BREAKFAST 14

Two scrambled eggs, Labne, home fries, shepherd salad and Zaatar bread

GRILLED BREAKFAST PIZZA* 14

Grilled onions, mushroom, parsley, scallion, mozzarella, feta, Zaatar and two poached eggs
Add MERGUES +3

OPEN FACED VEGGIE OMLETTE 14

With green & red pepper, mushroom, spinach, onion, parmesan & mozzarella.
Served with shepherd salad, home fries and fresh pita

OPEN FACED MEDITERRANEAN OMLETTE 14

With mergues, black olives, tomato, zaatar (sesame), parsley & feta.
Served with shepherd salad, home fries and fresh pita

FALAFEL PLATTER 12

Fried croquette of chickpeas, served with house salad, rice, hummus, babaganouj, pickles, turnips and fresh pita

DAR BURGER* 17

Topped with feta cheese, lettuce, tomatoes and a choice of sweet potato fries or french fries

90 MIN. BOTTOMLESS BRUNCH OPTION FOR \$34.95
A CHOICE OF ONE ENTREE PLUS UNLIMITED MIMOSA, BELLINI, DRAFT BEER, SANGRIA & BLOODY MARY
EVERYONE AT THE TABLE MUST PARTICIPATE

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Gratuuity of 20 percent for groups of six people or more will be automatically added to the check



WINE & BEER LIST

RED

TRAPICHE MALBEC, ARGENTINA, 2018 <i>Medium-bodied. Dry. Impressions of dark fruits, vanilla oak & chocolate</i>	8/33
CARLETTO MONTEPULCIANO D'ABRUZZO, ITALY, 2017 <i>Medium-bodied. High acidity. Aromas of cherries & spices</i>	9/39
CHATEAU KSARA SYRAH-CAB FRANK-CAB SAUVIGNON, LEBANON, 2017 <i>Dry. Aromas of wood & vanilla. Pure & round tannins</i>	9/39
LA FERME ROUGE "LA PETITE FERME" ROUGE CAB SAUVIGNON-CARIGNAN-MARSELAN, MOROCCO, 2018 <i>Organic. Medium-bodied. Ripe black & red fruit. Light pleasing tannins</i>	9/39
CARMENET RESERVE PINOT NOIR, CALIFORNIA, 2016 <i>Medium-bodied. Hints of strawberrie, spice notes, raspberry & cedar</i>	9/39
CAMPO VIEJO RIOJA GARNACHA, SPAIN, 2017 <i>Full-bodied. Blackberry, cherry flavors with a toasty spice note</i>	10/40

WHITE

TRAPICHE SAUVIGNON BLANC, ARGANTINA, 2018 <i>Meduim-bodied. Medium acidity. Pear, green apple & peach</i>	8/33
LA FERME ROUGE "LA PETITE FERME" BLANC SAUVIGNON BLANC, VERMENTINO, MOROCCO, 2018 <i>Organic. Crisp medium acidity. Melon & tropical fruits notes. Slight tart finish</i>	9/39
WILLM GEWURZTRAMINER, ALSACE-FRANCE, 2016 <i>Full-bodied. Low acidity. Medium sweet. Aromatic with nose of peach & honeysuckle</i>	10/40
RESERVE DURAND SANCERRE-FRANCE, 2018 <i>Medium acidity. Light flavors of honeysuckle, gooseberry & citrus</i>	14/49

ROSE

LISTEL GRAIN DE GRIS, FRANCE, 2018 <i>Full-bodied. Dry. Citrus, strawberry & watermelon notes</i>	9/39
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BUBBLY

DANIEL PARDIAC JURA-FRANCE	9/39
MOUTARD PERE & FILS CHAMPAGNE-FRANCE	-/77

DRAFT BEER

6

STELLA ARTOIS - 5%- BELGIUM
SIXPOINT SWEET ACTION - 5.2%- NEW YORK
GOOSE ISLAND I.P.A -5.9%- CHICAGO
BRONX PALE ALE -6.3%- NEW YORK

BOTTLED\CAN BEER

6

~~EFES -5%- TURKEY~~
MAGIC HAT #9 -5.1%- VERMONT
ALLAGASH WHITE -5.1%- MAINE
LAGUNITAS I.P.A -6.2%- CALIFORNIA
CONEY ISLAND PILSNER -5.2%- BROOKLYN
TECATE -4.5%- MEXICO

MIDDLE EASTERN CRAFT BEER

TAYBEH DARK -6%- THE WEST BANK
Roasted malt with notes of coffee and chocolate.
TAYBEH IPA -6.6%- THE WEST BANK
American Style IPA with aroma of fresh hops, citrus and herbs.
TAYBEH GOLDEN ALE -5%- THE WEST BANK
Pilsner with hints of citrus, slight bitterness and a nose of hops.

8

8

8

WHITE CLAW HARD SELTZER

5

5% SPIKED SPARKLING WATER
(ASK ABOUT AVAILABLE FLAVORS)

COCKTAILS

BLOODY MARY	9
RED SANGRIA	9
SPIKED MINT TEA (HOT or ICED) <i>Lemoncello, Hot Mint tea, Lemon, Mint Leaf</i>	9
CLASSIC MIMOSA <i>Bubbly, orange juice</i>	9
STRAWBERRY CRUSH <i>Bubbly, Strawberry lemonade</i>	9
CLASSIC BELLINI <i>Bubbly, peach nectar</i>	9
DAR KISS <i>White wine, strawberry lemonade, peach nectar</i>	10
CHAMPAGNE COCKTAIL <i>Bitters, bubbly, sugar, lemon twist</i>	10
APEROL SPRITZ <i>Aperol, bubbly, Siltzer, Orange slice</i>	10

HAPPY HOUR - 12:00 pm to 7:00 pm

\$5 DRAFT • \$6 SANGRIA

\$6 HOUSE WINE