



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

ALL DAY MENU GREENPOINT

Dips & Tapas

MUHAMARA*	6
Spicy roasted red pepper, cashews & spices.	
LABNE*	6
Homemade strained yogurt topped with olive oil & dried mint.	
MOUSAKA*	6
Sautéed eggplant, tomato, peppers, onions & garlic.	
MOUTABEL*	6
Baked eggplant with tahini, parsley, garlic & pepper.	
HUMUS*	6
Chickpea puree with tahini, garlic, fresh lemon juice & olive oil.	
FOUL*	6
Fava beans spiced with parsley, cumin & garlic.	
BABAGANOJJ*	6
Char-grilled pureed eggplant with tahini & garlic.	
CUCUMBER YOGURT*	6
Yogurt mixed with chopped cucumber, garlic & fresh mint.	
M'SUBHA*	6
Traditional Syrian mezze of whole chickpeas, tahini & spices.	
BATATA HARRA*	6
Rustic potato cubes with Aleppo chili, olive oil & spices.	
SYRIAN GREEN BEANS*	6
Sautéed green beans, mild Aleppo chili, olive oil & spices.	
STUFFED GRAPE LEAVES	6
Rolled with rice & spices. Chilled & served with yogurt sauce.	
MARINATED OLIVES	6
House mix of Mediterranean olives.	
TABOULEH	6
Chopped parsley, tomato, onion, bulgur & fresh lemon dressing.	
BEET SALAD	6
Beets, roasted garlic drizzled with honey vinaigrette.	
PAN FRIED CAULIFLOWER*	6
Pan fried cauliflower drizzled with tahini. Served room temperature.	
CHIPOTLE HUMUS	8
Mildly spicy & sweet humus, topped with pistachio. Served with pita chips	

ASSORTED MEZZE PLATE* **15**
 with your choice of five from the above
 *comes with Pita Bread

Salads & Bowls

SHEPHERD SALAD	6
Side salad of diced plum tomato, cucumber, bell peppers, parsley, topped with feta cheese with Zaatar (sesame), Cumin & pomegranate molasses vinaigrette.	
FATTOUSH SALAD	12
Greens, cucumber, tomatoes, green peppers, parsley, toasted pita chips, mint & sumac in a pomegranate molasses vinaigrette.	
GARDEN SALAD	13
Greens, tomatoes, mushrooms, cucumber, artichoke, black olives, capers, parsley, feta cheese & green pepper in a pomegranate molasses vinaigrette.	
GRILLED HALLOUMI SALAD	14
Mixed greens, dates, grape tomatoes, mint, cucumbers & green peppers. Drizzled in zaatar & pomegranate molasses vinaigrette.	
KALE & FALAFEL BOWL	14
Baby kale, Falafel, beets, humus, cherry tomatoes bulgur wheat & dates. Drizzled in tahini.	
MEATBALLS & RICE BOWL	13
Syrian meatballs with red gravy over rice with almonds and parsley.	
CHICKEN & RICE BOWL	15
Grilled chicken, rice, Sheppard salad, zaatar chips & chickpeas Drizzled with garlic aioli.	

Soups & Appetizers

LENTIL SOUP	6
Pureed red lentils with lemon & spices.	
CHICKEN SOUP	7
Shredded chicken with potato, carrots, rice, lemon juice, black pepper & cilantro.	
SYRIAN ROLLS	5
Two fried filo rolls stuffed with <i>ground lamb</i> or <i>cheese & parsley</i> .	
KIBBEH	7
Three shells of ground lamb, spices & bulgur wheat stuffed with lamb & onions.	
JAWANEH	9
Seven baked then fried chicken wings, served with garlic aioli.	
DAR 525 FRIES	6
Hand cut & served with our harissa aioli.	
SWEET POTATO FRIES	7
Hand cut & served with our harissa aioli.	

Mains

	<u>WRAP</u>	<u>PLATTER</u>
FALAFEL Fried croquette of chickpeas, onions & herbs.	7	11
CHICKEN SHAWARMA Shredded rotisserie chicken with garlic aioli, pickles, tomatoes, parsley & turnips.	9	15
VEGETABLE KEBAB Roasted mushrooms, tomatoes, onions & peppers.	9	15
LAMB KEBAB** Chunks of char-grilled lamb tenderloin.	9	17
MERGUES** Traditional lamb sausage with garlic & Syrian spices.	9	16
KAFTA KEBAB** Ground house blend meat seasoned with onions & parsley.	9	16
CHICKEN KEBAB Char-grilled marinated chicken breast cubes.	9	15
CHICKEN GYRO Baked chicken breast in a lemon pepper marinade.	9	15
DAR MIXED PLATE Your choice of three from the above.	---	22
PLATTERS <i>with house salad, rice, hummus, babaganouj & pita (with grilled onions except falafel & shawarma)</i>		
FALAFEL WRAPS <i>with mint, pickles & turnips/no onions</i>		
SHAWARMA WRAPS <i>with garlic aioli, pickles, parsley & turnips</i>		
OTHER PITA WRAPS <i>with lettuce, tomato, grilled onions & tahini</i>		
Sides		
FALAFEL	4	VEGETABLE KEBAB 6
LAMB KEBAB**	6	KAFTA KEBAB** 4
CHICKEN KEBAB	6	CHICKEN GYRO 6
MERGUES**	6	BASTURMA 8
GRILLED HALLOUMI	7	RICE 2
HOUSE SALAD	3	PITA 1

Specials

DAR BURGER** Char-grilled house blend topped with feta. Served with lettuce, tomatoes, pickles & your choice of Sweet Potato fries or French fries.	16
CHICKEN TAJINE With apricot, prunes, figs with almonds, honey & sesame. Served with rice.	15
VEGETABLES COUSCOUS Carrots, zucchini, turnips and sweet potato. Served with raisin couscous.	11
	<i>ADD STEWED CHICKEN +4</i>
	<i>ADD BRAISED LAMB +7</i>
	<i>ADD GRILLED MERGUES +7</i>
FISH SAYADIA Our Syrian grandmother's version of paella. Mediterranean inspired fish with walnut, almond green peas & spiced rice	14

Deserts

BAKLAVA Two layers of crunchy buttered filo dough stuffed with a layer of crushed walnuts & cinnamon. Drizzled with honey & pistachio.	3.5
BASBOUSA Honey cake made with semolina flour & rose water. Drizzled with honey & pistachio.	2.5

Drinks

COFFEE	3	ICED COFFEE	3
ARABIC COFFEE	3	ICED MINT TEA	3
HOT MINT TEA	3	SODA	2
ORANGE JUICE	3	SPARKLING WATER (750ML)	6
STRAWBERRY LEMONADE	4		

BRUNCH MENU - GREENPOINT WEEKENDS 11:00 AM - 04:00 PM

MOROCCAN EGG & CHEESE SANDWICH	11
Tomato egg scramble with mozzarella on a brioche bun. Served with salad & french fries	
ADD BASTURMA OR GRILLED MERGUES +3	
SYRIAN SHAKSHUKA**	13
Two poached eggs in a tomato & pepper sauce, served with a side of humus & pita	
HERBED EGGS & MERGUES	14
Scrambled eggs with parsley, cilantro & scallion served with labne shepherd salad grilled mergues & pita	
MEDITERRANEAN BREAKFAST	13
Two scrambled eggs, Labne, home fries shepherd salad & zaatar bread	
KALE & FALAFEL BOWL	13
Baby kale, Falafel, beets, humus, cherry tomatoes bulgur wheat, radish & dates. Drizzled in tahini	
SYRIAN EGG BOWL**	13
Herbed yogurt, poached eggs, kale, blistered cherry tomatoes & rustic potatoes finished with zaatar	
ADD BASTURMA OR GRILLED MERGUES +3	
OPEN FACED VEGGIE OMLETTE	13
With green & red pepper, mushroom, spinach, onion, parmesan & mozzarella.	
Served with shepherd salad home fries & pita	
OPEN FACED MEDITERRANEAN OMLETTE	13
With mergues, black olives, tomato zaatar (sesame) parsley & feta.	
Served with shepherd salad, home fries & pita	
FALAFEL PLATTER	11
Fried croquette of chickpeas.	
Served with house salad, rice, hummus, babaganouj pickles, turnips & pita	
DAR BURGER**	16
Topped with feta cheese.	
Served with lettuce, tomatoes, pickles, turnips	
With the 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
EVERYONE AT THE TABLE MUST PARTICIPATE

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

LUNCH MENU - GREENPOINT WEEKDAYS 11:00 AM - 03:30 PM

Platters & Pita Wraps

FALAFEL	7/11
Fried croquette of chickpeas & herbs	
CHICKEN SHAWARMA	8/12
Shredded rotisserie chicken with garlic aioli, pickles, tomatoes parsley & turnips	
VEGETABLE KEBAB	8/12
Roasted mushrooms, tomatoes, onions & peppers	
KAFTA KEBAB	8/12
Ground house blend meat seasoned with onions & parsley	
CHICKEN KEBAB	8/12
Chargrilled marinated chicken breast cubes	
CHICKEN GYRO	8/12
Baked chicken breast in a lemon pepper marinade	
PLATTERS	with house salad, rice, hummus, babaganouj & pita (with grilled onions except falafel & shawarma)
FALAFEL WRAPS	with mint, pickles & turnips/no onions
SHAWARMA WRAPS	with garlic aioli, pickles, parsley & turnips
OTHER PITA WRAPS	with lettuce, tomato, grilled onions & tahini

Eggs At DAR525

MOROCCAN EGG & CHEESE SANDWICH	11
Tomato egg scramble with mozzarella on a brioche bun.	
Served with salad.	
Choice of sweet potato fries or french fries	
ADD BASTURMA OR GRILLED MERGUES +3	
SYRIAN SHAKSHUKA	13
Two poached eggs in a tomato & pepper sauce, served with a side of humus & pita.	
OPEN FACED VEGGIE OMELETTE*	13
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*	12
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	13
Two scrambled eggs, Labneh, shepherd salad.	
Served with small Zaatar bread.	
Choice of sweet potato fries or french fries	
Lunch Bowls	
KALE & FALAFEL BOWL	14
Baby kale, beets, falafel, humus, cherry tomatoes, bulgar wheat & dates. Drizzled with tahini	
MEATBALL & RICE BOWL	13
Syrian meatballs with red gravy over rice with almonds & parsley	
CHICKEN & RICE BOWL	15
Grilled chicken, rice, Sheppard salad, zattar chips & chickpeas	
Drizzled with garlic aioli	

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DRAFT BEER

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/CANNED BEER

~~EFES -5%- TURKEY~~
MAGIC HAT #9 -5.1%- VERMONT
ALLAGASH WHITE -5.1%- MAINE1
LAGUNITAS I.P.A -6.2%- CALIFORNIA
CONEY ISLAND PILSNER -5.2%- BROOKLYN
TECATE -4.5%- MEXICO

MIDDLE EASTERN 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.

WHITE CLAW HARD SELTZER

5% SPIKED SPARKLING WATER
(ASK ABOUT AVAILABLE FLAVORS)

COCKTAILS

RED SANGRIA
CLASSIC MIMOSA
Bubbly, orange juice
STRAWBERRY CRUSH
Bubbly, Strawberry lemonade
SPIKED MINT TEA (HOT or ICED)
Lemoncello, Mint tea, Lemon, Fresh Mint
CLASSIC BELLINI
Bubbly, peach nectar
DAR KISS
White wine, strawberry lemonade, peach nectar
CHAMPAGNE COCKTAIL
Bitters, bubbly, sugar, lemon twist
LEMONADA
Lemoncello, Bubbly, Fresh Lemon, Fresh Mint, Soda
APEROL SPRITZ
Aperol, bubbly, Siltzer, Orange slice

6

6

8

8

8

5

8

8

8

10

8

10

10

10

10

RED WINE

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

WHITE WINE

TRAPICHE 8/33
SAUVIGNON BLANC, ARGANTINA, 2018
Medium-bodied. Medium acidity. Pear, green apple & peach
LA FERME ROUGE "LA PETITE FERME" BLANC 9/39
SAUVIGNON BLANC, VERMENTINO, MOROCCO, 2018
Organic. Crisp medium acidity. Melon & tropical fruits notes. Slight tart finish
WILLM 10/40
GEWURZTRAMINER, ALSACE-FRANCE, 2016
Full-bodied. Low acidity. Medium sweet. Aromatic with nose of peach & honeysuckle
RESERVE DURAND 14/49
SANCERRE-FRANCE, 2018
Medium acidity. Light flavors of honeysuckle, gooseberry & citrus
ROSE
LISTEL 9/39
GRAIN DE GRIS, FRANCE, 2018
Full-bodied. Dry. Citrus, strawberry & watermelon notes
BUBBLY
DANIEL PARDIAC 9/39
JURA-FRANCE
MOUTARD PERE & FILS -/77
CHAMPAGNE-FRANCE

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

\$4 DRAFT • \$6 SANGRIA • \$6 HOUSE WINE