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

## Specials

<b>DAR BURGER**</b> Char-grilled house blend topped with feta. Served with lettuce, tomatoes, pickles & your choice of Sweet Potato fries or French fries.	16
<b>CHICKEN TAJINE</b> With apricot, prunes, figs with almonds, honey & sesame. Served with rice.	15
<b>VEGETABLES COUSCOUS</b> 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>
<b>FISH SAYADIA</b> Our Syrian grandmother's version of paella. Mediterranean inspired fish with walnut, almond green peas & spiced rice	14

## Deserts

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

## Drinks

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