



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

Cold Mezze

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.	
BABAGANOIJ*	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.	
ASSORTED MEZZE PLATE*	15
with your choice of five of the above	

*comes with fresh baked Pita Bread

Soups & Salads

LENTIL SOUP	6
Pureed red lentils with lemon & spices.	
CHICKEN SOUP	7
Shredded chicken with potato, carrots, rice, lemon juice, black pepper & cilantro.	
GARDEN SALAD	13
Greens, tomatoes, mushrooms, cucumber, artichoke, black olives, capers, parsley, feta cheese & green pepper in a pomegranate molasses vinaigrette.	
FATTOUSH SALAD	12
Greens, cucumber, tomatoes, green peppers, parsley, toasted pita chips, mint & sumac in a pomegranate molasses vinaigrette.	
SHEPHERD SALAD	6
Side salad of diced plum tomato, cucumber, bell peppers, parsley, topped with feta cheese with Zaatar (sesame), Cumin & pomegranate molasses vinaigrette.	
 Hot Mezze	
SYRIAN ROLLS	5
Fried filo rolls stuffed with <i>ground lamb</i> or <i>cheese & parsley</i> . (2 pieces)	
KIBBEH	7
A shell of ground lamb, spices and bulgur wheat stuffed with lamb & onions. (3 pieces)	
SPINACH PIE	7
Fresh baked calzone filled with onions, sesame & spices with <i>feta</i> or <i>mozzarella</i> cheese.	
ZAATAR BREAD	7
Topped with zaatar spice & olive oil.	
GARLIC BREAD	7
Topped with olive oil, fresh garlic & parsley.	
SYRIAN BREAD	7
Topped with olive oil, onions, sesame seeds & Syrian harissa.	
JAWANEH	9
Baked then fried chicken wings, served with garlic aioli. (7 pieces)	
DAR 525 FRIES	6
Hand cut & served with our harissa aioli.	
SWEET POTATO FRIES	7
Hand cut & served with our harissa aioli.	

Specials

DAR BURGER**	16
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	15
With apricot, prunes, figs with almonds, honey & sesame. <i>Served with rice.</i>	
VEGETABLES COUSCOUS	11
Carrots, zucchini, turnips and sweet potato. <i>Served with raisin couscous.</i>	
<i>ADD STEWED CHICKEN</i>	<i>+4</i>
<i>ADD BRAISED LAMB</i>	<i>+7</i>
<i>ADD GRILLED MERGUES</i>	<i>+7</i>

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	14
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 (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	4	VEGETABLE KEBAB	6
LAMB KEBAB**	6	KAFTA KEBAB**	4
CHICKEN KEBAB	6	CHICKEN GYRO	6
MERGUES**	6	RICE	2
GRILLED HALLOUMI	7	FRESH PITA	1
HOUSE SALAD	3		

Middle Eastern Flat Breads

SAFIHA A traditional pizza of ground lamb & beef, tomato, parsley, onion & spices.	15
PISTACHIO Crushed pistachio, chopped onions & rosemary over a layer of mixed cheese.	15
GOAT CHEESE Goat cheese, mozzarella cheese, diced red peppers, chopped onions, topped with fresh basil & a dash of zaatar.	15
SHRIMP & CALAMARI Shrimp, calamari, garlic & parsley, mozzarella & tomato sauce.	15
CHICKEN Chicken breast in a lemon pepper marinade with red pepper, scallion with mozzarella & sumac.	15
VEGETABLE Mushroom, tomato, green pepper, black olives, thyme, spinach, onions, sesame & fresh mozzarella cheese.	15
6 CHEESE Monterey jack, cheddar, mozzarella, asadero, romano & parmigiano cheese over tomato sauce.	8
<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 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	STRAWBERRY LEMONADE	4
ORANGE JUICE	3	SODA	2



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

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

\$5 DRAFT • \$6 SANGRIA

\$6 HOUSE WINE

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

CARAKALE ESB ALE -6.5%- JORDAN	8
<i>Medium bodied beer with notes of toasted bread, biscuit & caramel with a dark chocolate bitterness finish</i>	
TAYBEH DARK -6%- THE WEST BANK	8
<i>Roasted malt with notes of coffee and chocolate.</i>	
TAYBEH IPA -6.6%- THE WEST BANK	8
<i>American Style IPA with aroma of fresh hops, citrus and herbs.</i>	
CARAKALE PORTER -10.5%- JORDAN (LARGE)	14
<i>Imperial Porter brewed with Middle Eastern dates & Bedouin Coffee</i>	

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



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LUNCH MENU

weekdays - 11:00 am to 3:30 pm

Platters and 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 marinate.	

Middle Eastern Flatbreads

SAFIHA	12
A traditional pizza of ground lamb & beef, tomato, parsley onion & spices.	
CHICKEN	12
Chicken breast in a lemon pepper marinate with red pepper scallion with mozzarella & sumac.	
VEGETABLE	12
Mushroom, tomato, green pepper, black olives, thyme, spinach onions, sesame & fresh mozzarella cheese.	

Eggs At DAR525

LUNCH SYRIAN SHAKSHUKA	13
Two poached eggs in tomato pepper sauce with a side of humus & pita.	
BREAKFAST PIZZA**	13
Sautéed onions, mushroom, parsley, scallion, mozzarella, feta, zaatar (sesame) & two poached eggs.	
OPEN FACED VEGGIE OMELETTE*	13
With green & red pepper, mushroom, spinach, onion, parmesan & mozzarella. Served with shepherd salad & fresh pita. Choice of <i>sweet potato fries or french fries</i>	
OPEN FACED MEDITERRANEAN OMELETTE*	13
With merguez, black olives, tomato, zaatar (sesame) parsley & feta. Served with shepherd salad & fresh pita. Choice of <i>sweet potato fries or french fries</i>	
MEDITERRANEAN BREAKFAST	13
Two scrambled eggs, Labneh, shepherd salad. Served with small Zaatar bread. Choice of <i>sweet potato fries or french fries</i>	
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

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



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BRUNCH MENU

weekends - 11:00 am to 4:00 pm

SYRIAN SHAKSHUKA* 13

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

HERBED EGGS & MERGUES 14

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

MEDITERRANEAN BREAKFAST 13

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

GRILLED BREAKFAST PIZZA* 13

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

OPEN FACED VEGGIE OMLETTE 13

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

OPEN FACED MEDITERRANEAN OMLETTE 13

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

FALAFEL PLATTER 11

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

DAR BURGER* 16

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

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