

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



# Cold Mezze

\*comes with fresh baked Pita Bread

MUHAMARA* Spicy roasted red pepper, cashews & spices.	8
LABNE* Homemade strained yogurt topped with olive oil & dried mint.	8
MOUSAKA* Sautéed eggplant, tomato, peppers, onions & garlic.	8
MOUTABEL* Baked eggplant with tahini, parsley, garlic & pepper.	8
HUMUS* Chickpea puree with tahini, garlic, fresh lemon juice & olive oil.	8
FOUL* Fava beans spiced with parsley, cumin & garlic.	8
BABAGANOUJ* Char-grilled pureed eggplant with tahini & garlic.	8
CUCUMBER YOGURT* Yogurt mixed with chopped cucumber, garlic & fresh mint.	8
M'SUBHA* Traditional Syrian mezze of whole chickpeas, tahini & spices.	8
BATATA HARRA* Rustic potato cubes with Aleppo chili, olive oil & spices.	8
SYRIAN GREEN BEANS* Sautéed green beans, mild Aleppo chili, olive oil & spices.	8
STUFFED GRAPE LEAVES Rolled with rice & spices. Chilled & served with yogurt sauce.	8
MARINATED OLIVES House mix of Mediterranean olives.	8
TABOULEH Chopped parsley, tomato, onion, bulgur & fresh lemon dressing.	8
BEET SALAD Beets, roasted garlic drizzled with honey vinaigrette.	8
PAN FRIED CAULIFLOWER* Pan fried cauliflower drizzled with tahini. Served room temperature.	8
ASSORTED MEZZE PLATE* with your choice of five cold mezze	17

^	
M	
2.4	- 4

# Soups & Salads

LENTIL SOUP Pureed red lentils with lemon & spices.	7
CHICKEN SOUP Shredded chicken with potato, carrots, rice, lemon juice, black pepper & cilantro.	9
GARDEN SALAD Greens, tomatoes, mushrooms, cucumber, artichoke, black ol capers, parsley, feta cheese & green pepper in a pomegranat molasses vinaigrette.	
FATTOUSH SALAD Greens, cucumber, tomatoes, green peppers, parsley, toasted chips, mint & sumac in a pomegranate molasses vinaigrette.	13 I pita
SHEPHERD SALAD Side salad of diced plum tomato, cucumber, bell peppers, par topped with feta cheese with Zaatar (sesame), Cumin & pome molasses vinaigrette.	
Hot Mezze	
SYRIAN ROLLS Fried filo rolls stuffed with ground lamb or cheese & parsley. (	6 2 pieces)
KIBBEH A shell of ground lamb, spices and bulgur wheat stuffed with lamb & onions. (3 pieces)	8
SPINACH PIE Fresh baked calzone filled with onions, sesame & spices with feta or mozzarella cheese.	8
ZAATAR BREAD Topped with zaatar spice & olive oil.	8
GARLIC BREAD Topped with olive oil, fresh garlic & parsley.	8
SYRIAN BREAD Topped with olive oil, onions, sesame seeds & Syrian harissa.	8
JAWANEH Baked then fried chicken wings, served with garlic aioli. (7 pie	10 eces)
DAR 525 FRIES Hand cut & served with our harissa aioli.	7
SWEET POTATO FRIES Hand cut & served with our harissa aioli.	8

# Specials

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

Mains	WRAP	PLATTER
FALAFEL Fried croquette of chickpeas, onions & herbs.	10	13
CHICKEN SHAWARMA Shredded rotisserie chicken with garlic aioli, pickles, tomatoes, parsley & turnips.	10	17
VEGETABLE KEBAB Roasted mushrooms, tomatoes, onions & peppers.	10	16
LAMB KEBAB** Chunks of char-grilled lamb tenderloin.	10	18
MERGUES** Traditional lamb sausage with garlic & Syrian spices.	10	17
KAFTA KEBAB** Ground house blend meat seasoned with onions & parsley.	10	17
CHICKEN KEBAB Char-grilled marinated chicken breast cubes.	10	17
CHICKEN GYRO Baked chicken breast in a lemon pepper marinate.	10	17
DAR MIXED PLATE Your choice of three from the above.		24

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

PITA WRAPS with lettuce, tomato, grilled onions & tahini

(FALAFEL WRAPS include mint, pickles & turnips/no onions) (SHAWARMA comes with garlic aioli, pickles, parsley & turnips/noonions)

# 🔛 Sides

FALAFEL	5	VEGETABLE KEBAB	7
LAMB KEBAB**	7	KAFTA KEBAB**	5
CHICKEN KEBAB	7	CHICKEN GYRO	7
MERGUES**	7	RICE	3
GRILLED HALLOUMI	8	FRESH PITA	1
HOUSE SALAD	3		

# Middle Eastern Flat Breads

	Wildele Eastern I	idt L	reads	
	SAFIHA A traditional pizza of ground lamb & beef, tomato, parsley, onion & spices.			
	PISTACHIO Crushed pistachio, chopped or over a layer of mixed cheese.	nions &	rosemary	17
	GOAT CHEESE Goat cheese, mozzarella chees chopped onions, topped with f			17
	SHRIMP & CALAMARI Shrimp, calamari, garlic & pars	ley, mo	ozzarella & tomato sauce.	17
CHICKEN Chicken breast in a lemon pepper marinate with red pepper, scallion with mozzarella & sumac.				17
VEGETABLE 1 Mushroom, tomato, green pepper, black olives, thyme, spinach, onions, sesame & fresh mozzarella cheese.				17
6 CHEESE Monterey jack, cheddar, mozzarella, asadero, romano & parmigiano cheese over tomato sauce.				10
	ADDITIONAL TOPPINGS Mushrooms, Olives, Onions, Peppers, A Mergues**, Chicken, Fresh Mozzerella,			+4
	Deserts			
BAKLAVA Two layers of crunchy buttered filo dough stuffed with a layer of crushed walnuts & cinnamon, drizzled with honey & pistachio.				4
BASBOUSA Honey cake made with semolina flour & rose water, drizzled with honey & pistachio.				3
	Drinks			
	COFFEE	3	ICED COFFEE	3
	ARABIC COFFEE	3	ICED MINT TEA	3
	HOT MINT TEA	3	STRAWBERRY LEMONADE	4
	OBANIOE HUOF	_	COD 4	_

SODA

2

**ORANGE JUICE** 



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

# **LUNCH MENU**

weekdays - 11:00 am to 3:30 pm \$12 PLATTERS • \$9 WRAPS • \$12 FLATBREADS

# **Platters and Pita Wraps**

#### FALAFFI

Fried croquette of chickpeas & herbs.

#### CHICKEN SHAWARMA

Shredded rotisserie chicken with garlic aioli, pickles tomatoes, parsley & turnips.

#### **VEGETABLE KEBAB**

Roasted mushrooms, tomatoes, onions & peppers.

#### KAFTA KEBAB

Ground house blend meat seasoned with onions & parsley.

#### CHICKEN KEBAB

Chargrilled marinated chicken breast cubes.

### CHICKEN GYRO

Baked chicken breast in a lemon pepper marinate.

### **Middle Eastern Flatbreads**

#### SAFIHA

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

# CHICKEN

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

## VEGETABLE

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

+4

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

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

ADDITIONAL FLATBREAD TOPPINGS



RED		DRAFT BEER
<b>TRAPICHE</b> MALBEC, ARGENTINA, 2018  Medium-bodied. Dry. Impressions of dark fruits, vanilla oak & chocolate	8/33	STELLA ARTOIS - 5%- BELGIUM SIXPOINT SWEET ACTION - 5.2%- NEW YORK GOOSE ISLAND I.P.A -5.9%- CHICAGO
CARLETTO MONTEPULCIANO D'ABRUZZO, ITALY, 2017 Medium-bodied. High acidity. Aromas of cherries & spic	9/39	BRONX PALE ALE -6.3%- NEW YORK
CHATEAU KSARA SYRAH-CAB FRANK-CAB SAUVIGNON, LEBANON, 2017 Dry. Aromas of wood & vanilla. Pure & round tannins	9/39	BOTTLED\CAN BEER  MAGIC HAT #9 -5.1%- VERMONT  ALLAGASH WHITE -5.1%- MAINE1  LAGUNITAS I.P.A -6.2%- CALIFORNIA
LA FERME ROUGE "LA PETITE FERME" ROUGE CAB SAUVIGNON-CARIGNAN-MARSELAN, MOROCCO, 2018 Organic. Medium-bodied. Ripe black & red fruit. Light pleasing tannins	9/39	CONEY ISLAND PILSNER -5.2%- BROOKLYN TECATE -4.5%- MEXICO
CARMENET RESERVE	9/39	MIDDLE EASTERN CRAFT BEER
PINOT NOIR, CALIFORNIA, 2016  Medium-bodied. Hints of strawberrie, spice notes, raspberry & cedar		<b>TAYBEH DARK</b> -6%- THE WEST BANK Roasted malt with notes of coffee and chocolate.
CAMPO VIEJO RIOJA GARNACHA, SPAIN, 2017 Full-bodied. Blackberry, cherry flavors with a toasty spice note	10/40	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 TRAPICHE	8/33	BACK HOME SUMAC GOSE -4.6%- NYC Tart & fruity Gose. Brewed with cured sumac, persian blue salt & sour cherry.
SAUVIGNON BLANC, ARGANTINA, 2018 Meduim-bodied. Medium acidity. Pear, green apple & pe	ach	COCKTAILS
LA FERME ROUGE "LA PETITE FERME" BLANC SAUVIGNON BLANC, VERMENTINO, MOROCCO, 2018	9/39	BLOODY MARY
Organic. Crisp medium acidity. Melon & tropical fruits no Slight tart finish	otes.	RED SANGRIA
WILLM GEWURZTRAMINER, ALSACE-FRANCE, 2016	10/40	SPIKED HOT/ICED MINT TEA Lemoncello, Hot Mint tea, Mint Leaf
Full-bodied. Low acidity. Medium sweet. Aromatic with a peach & honeysuckle	nose of	CLASSIC MIMOSA Bubbly, orange juice
RESERVE DURAND SANCERRE-FRANCE, 2018 Medium acidity. Light flavors of honeysuckle, gooseberi	14/49	STRAWBERRY CRUSH Bubbly, Strawberry lemonade
citrus		CLASSIC BELLINI Bubbly, peach nectar
ROSE		DAR KISS
<b>LISTEL</b> GRAIN DE GRIS, FRANCE, 2018 Full-bodied. Dry. Citrus, strawberry & watermelon notes	9/39	White wine, strawberry lemonade, peach nectar  CHAMPAGNE COCKTAIL  Bitters, bubbly, sugar, lemon twist
BUBBLY DANIEL PARDIAC JURA-FRANCE	9/39	APEROL SPRITZ Aperol, bubbly, Siltzer, Orange slice

HAPPY HOUR - 12:00 pm to 7:00 pm \$5 DRAFT • \$6 SANGRIA \$6 HOUSE WINE 

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

# **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 1

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 +4

# 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\* 1

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