Darna

Dinner Menu

Darna our House
Welcome to Darna ("Our House" in Moroccan).

At Darna, we are committed to serving our patrons only the highest quality, finest ingredients in our uniquely inspired entrees. An array of fresh products arrive daily and are creatively combined with Yehouda Avital's French/Moroccan family recipes and the talents of Chef Shalom Gordon.

Our dedicated staff and the warm atmosphere offers an authentic dining experience.

We look forward to making our house your house.

Shalom Gordon
Executive Chef

Yehouda Avital
Owner

To preserve the ambiance of our dining room, please refrain from cell phone use in the dining area.
DARNA

Appetizers

Stuffed Portobello Mushrooms
With toasted pine nuts, dried apricots and tomato coulis $6.95

Stuffed Grape Leaves
Also available vegetarian style $5.95

Moroccan Cigars
Four meat filled cigars served with techina sauce $6.95

Kubbeh
Savory lamb and beef with a semolina crust served with techina sauce $6.95

Mediterranean Salad Sampler
Baba ganouj, tabbouleh and Israeli salad served with zaatar pita $6.95

Chummus
With Zaatar pita and mixed greens $6.50

Grilled Tomato and Spicy Eggplant
With techina sauce and almond date chutney $6.50

Darna Combo (serves 2)
Includes Moroccan cigar, stuffed grape leaves, kubbeh, Moroccan pastel, stuffed mushroom, tachmabajin and techina sauce $13.95

BBQ Braised Beef Short Ribs
Harrissa BBQ sauce, sweet potato, biscuit and mixed greens $10.95
Salads

Avocado Tomato Salad
Marinated Heirloom Tomatoes and fresh avocado served with mixed greens $6.95

Darna Salad
Mixed greens, mandarin oranges, pecans, cranberries, cherry tomatoes and roasted red pepper vinaigrette $6.95

Chicken Caesar Salad
Grilled herbed chicken breast, classic dressing $11.95

Artichoke Heart Salad
Baby greens, tomatoes, sliced cucumbers, greek lemon dressing $7.95

Soups

Moroccan Charioch
Traditional Moroccan meat soup with chickpeas and lentils $7.50

Darna Vegetable Soup
A hearty soup made with fresh vegetables, a Darna specialty $5.95

Tomato Mint Soup
Made with fresh tomatoes and rice $5.95
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Fish

Moroccan Salmon
Baked in Moroccan sauce, served with roast potatoes, and red peppers. $19.95

Pasta

Portobello Mushroom Ravioli
Creamy basil sauce $16.95

Penne Pasta
Sautéed chicken and roasted jalapeño pepper sauce $17.95

Angel Hair Pasta
With vodka tomato sauce and sundried tomatoes $16.95

Moroccan Tajines

Darna tajines are prepared with classic methods, slow cooked to seal in the flavours. Served with couscous and Moroccan vegetables

Chicken Zohora Tajine
Dark chicken braised with preserved lemons, olives and traditional seasoning $18.95

Beef Tajine
Tender beef cooked with dates and almonds $19.95

Lamb Tajine
Braised with onions mushrooms $22.95
**Chef Specials**

- **Vegetable Cous-Cous**
  Mixed vegetables served over cous-cous, traditional Moroccan pasta cooked to a fluffy tenderness $15.95

- **Pan Fried Chicken Cutlet**
  Coated with our special herb breaded, served with French fries and Israeli salad $18.95

- **Herbed Grilled Chicken Breast**
  Socca crepe roasted garlic and herb sauce $19.95

- **Stuffed Chicken**
  Whole roasted cornish hen stuffed with dates, almonds and mushrooms, served with cous-cous $22.95

- **Grilled Veal Chop**
  First cut, extra thick served with gnocchi, mushrooms, tomatoes and roasted garlic sweet potatoes $25.95

- **BBQ Braised Beef Short Ribs**
  Harissa BBQ sauce, sweet potato pancakes and mixed greens $23.95

**From the Grill**

- **Jerusalem Mix Wrap**
  Sautéed chicken and chicken livers with onion, mushrooms, gaatar, rolled in a tortilla wrap with homemade hummus $17.95

- **Persian Chicken Shish**
  Skewered tender chicken breast with roast garlic sauce $18.50

- **Kouftah Kabob**
  Extra lean ground beef grilled with our special blend of spices $18.95

- **Darna Mixed Grill**
  A combination of beef, chicken and kouftah kabob $24.95
Darna

From the Grill

Ribeye Steak
14 ounces of marinated ribeye grilled to your specifications
$24.95

Rib Steak
Marinated steak on the bone, demi-glace sauce $22.95

All Grill Entrees come with your choice of 2 of the following:
Moroccan rice, French Fries, roasted rosemary potatoes, sautéed spinach, sautéed string beans, carrots with basil, Israeli salad

Darna Spiced Iced Tea $2.50
Homemade Lemonade with Mint $2.50
Israeli Juice $2.50

Strawberry Banana $2.50
Peach $2.50
Gauva $2.50
Pear $2.50
Mango $2.50

Can Sodas $2.00
Malt Star (non-alcoholic beer) $2.00
Perrier $2.50 500 Ml $2.50 750 Ml $3.50
San Pellegrino $2.50 500 Ml $2.50 1 Ltr $4.50
Freshly Squeezed O.J. $3.95
Seasonal Fruit Smoothies $4.50

Desserts

Please ask your server for today's dessert selection.