

A decorative archway with a scalloped top and a pointed bottom, set against a background of a sunset or sunrise over a body of water. The arch is made of a light-colored material, possibly paper or cardstock, and is mounted on a textured, brownish-gold background. The archway is the central focus of the cover.

# DARNA

*Dinner Menu*

Darna our House ®





# DARNA

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 Ayital'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 Ayital  
Owner

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





DARNA

*Today's Specials*

Darna our House



# DARNA

## Appetizers

### Stuffed Portabella 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

# DARNA

## Appetizers (continued)

### 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, lachmabajin  
and techina sauce \$13.95

### BBQ Braised Beef Short Ribs

Harrissa BBQ sauce, sweet potato,  
biscuit and mixed greens \$10.95



# DARNA

## 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

# DARNA

## Soups

### Moroccan Charirah

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



# DARNA

## Fish

### Moroccan Salmon

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

## Pasta

### Portabello 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

# DARNA

## Moroccan Tajins

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

### Chicken Zohara 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



# DARNA

## 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 herbed breading, 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 **\$24.95**

### BBQ Braised Beef Short Ribs

Harrissa BBQ sauce, sweet potato pancakes and mixed greens **\$23.95**

# DARNA

## From the Grill

### Jerusalem Mix Wrap

Sautéed chicken and chicken livers with onion, mushrooms, zaatar, rolled in a tortilla wrap with homemade chummus **\$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, demiglaze 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

## Beverages

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

Strawberry Banana  
Peach  
Guava  
Pear  
Mango

Can Sodas	\$2.00
Malt Star (non-alcoholic beer)	\$2.50
Perrier 500 ML / \$2.50	750 ML / \$3.50
San Pellegrino 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







