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 offer an authentic dining experience.

We look forward to making our house -- your house.

Shalom Gordon
Executive Chef

Yehouda Avital
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 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, lachmabajin 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 Charroua
Traditional Moroccan meat soup with chickpeas and lentils $7.35

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

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

Chicken Zehora 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

Pasta

Portobello Mushroom Ravioli
Creamy basil sauce $16.95

Penne Pasta
Sautéed chicken and roasted jalapeno pepper sauce $17.95

Angel Hair Pasta
With vodka tomato sauce and sundried tomatoes $16.95
**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 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 **$23.95**

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

**From the Grill**

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

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

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

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

From the Grill

Ribeye Steak
14 ounces of marinated ribeye grilled to your specifications
$2.95

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

Beverages

Darna Spiced Iced Tea
Homemade Lemonade with Mint
Israeli Juice

Strawberry Banana
Peach
Guava
Pear
Mango

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

Desserts

Please ask your server for today’s dessert selection