

## ***First courses***

### ***Harira Marrakshia***

*Traditional Moroccan soup with fresh coriander, chickpeas, lentils and veal served with fresh dates and lemon*

*-32 NIS-*

### ***Selection of fine salads***

*"Zaaluk" [eggplants caviar], carrots with cumin, beet greens with lemon, spicy "matbucha", cucumber with orange blossom water, spicy green olives with red bell peppers, tomato confit, potatoes with parsley and vinegar, red beet and fennel salad*

*-43 NIS-*

### ***Sardines "Mjou'jin"***

*A couple of sardines stuffed with "chermoula" sauce*

*-32 NIS-*

### ***Briouat medley***

*Savory phyllo triangles and cigars filled with meat, fish or vegetables*

*-32 NIS-*

### ***Pastilla Fassia***

*Phyllo pastry stuffed with cornish hen and almonds decorated with powdered sugar and cinnamon*

*-43 NIS-*

### ***Fish pastilla***

*Phyllo pastry stuffed with merluza, vermicelli and fresh spinach in chermoula sauce*

*-43 NIS-*

### ***Vegetarian pastilla***

*Phyllo pastry stuffed with zucchini, eggplants, green and red bell peppers, carrots and fresh herbs*

*-43 NIS-*

## ***Couscous***

### ***Couscous T'faya***

*Chicken couscous in a sweet raisin and onion sauce*

*-95 NIS-*

### ***Atlas mountain couscous***

*Beef couscous with seven vegetables:*

*Pumpkin, peppers, onion, carrots,  
zucchini, turnip and cabbage*

*-95 NIS-*

### ***Couscous Marrakshi***

*Chicken couscous with seven vegetables:*

*Pumpkin, peppers, onion, carrots,  
zucchini, turnip and cabbage*

*-95 NIS-*

### ***Vegetarian couscous***

*Couscous with seven vegetables:*

*Pumpkin, peppers, onion, carrots,  
zucchini, turnip and cabbage*

*-90 NIS-*

## ***Tagines***

*The tagine is an earthenware crock in which  
the dish cooks slowly on a charcoal fire*

### ***Safi-style sea bream tagine***

*Sea bream with tomatoes, peppers and chickpeas in a saffron sauce  
-105 NIS-*

### ***Chaarja medfouna tagine***

*Boned cornish hen in a nest of steamed vermicelli  
sprinkled with powdered sugar and cinnamon  
-95 NIS-*

### ***Essaouira meat ball tagine***

*Meat balls with celery and preserved lemon  
-95 NIS-*

### ***Cornish hen M'charmél tagine***

*Whole Cornish hen with green olives and preserved lemon  
-105 NIS-*

### ***Fish "boulettes"***

*Merluza fish boulettes poached in a fresh tomato sauce  
-95 NIS-*

### ***Lamb tagine***

*Lamb chunks with seasonal vegetables or fruits  
-125 NIS-*

### ***Glazed cornish hen tagine***

*A glazed cornish hen served with almonds, raisins and onions  
-105 NIS-*

### ***Stuffed artichoke tagine***

*Artichoke hearts stuffed with veal and lamb meat in a lemon sauce  
-105 NIS-*

## ***Special Treats***

### ***Tangia Marrakshia***

*Lamb chunks cooked slowly in an earthenware jar,  
with preserved lemon, onion and cumin*

*-135 NIS-*

### ***Mechoui***

*Roasted lamb shoulder with almonds*

*-310 NIS- for two*

### ***Couscous Royal***

*Couscous with lamb, prunes and raisins*

*-125 NIS-*

### ***Mrouzia***

*Lamb shank cooked with raisins, prunes, apricots and wall-nuts*

*-125 NIS-*

### ***Veal tangia***

*"Cote de veau", served with red peppers and barley*

*-135 NIS-*

## ***Darna's sweet temptations***

### ***Moroccan pastry platter***

*Dates and nuts with marzipan, shbakia, crescents of toasted almonds, phyllo triangles and cigars with marzipan and honey, grounded dates and wall-nuts rolled in custard sugar*

-42 NIS-

### ***Orange and grapefruit salad***

*Oranges and grapefruits with wall-nuts, orange blossom water and raisins*

-25 NIS-

### ***Toubkal delight***

*Sweet pastilla with soya milk, and orange blossom water, decorated with cinnamon and almonds*

-32 NIS-

### ***Sherbet***

*Lemon, coconut, pink grapefruit, red berries, passion fruit, vanilla and strawberry*

-32 NIS-

### ***Pavlova***

*Fluffy meringue in a bosque red fruit coulis and ice cream*

-43 NIS-

### ***M'hancha***

*Phyllo "snake" stuffed with marzipan decorated with powdered sugar and cinnamon*

-43 NIS-

### ***Green mint tea***

-10 NIS-

## ***Traditional menu***

*-175 NIS-*

### ***Harrira Marrakshia soup***

#### ***First course***

*Selection of fine salads or*

*Pastilla fassia or*

*Fish pastilla or*

*Vegetarian pastilla*

#### ***Main course***

*One of the tagines or couscous  
from the tagine and couscous list*

#### ***Our choice of desserts***

*Moroccan pastry platter or*

*Orange salad with cinnamon or*

*Toubkal delight*

#### ***Green mint tea***

## ***Darna's Gourmet Menu***

-240 NIS-

### ***Royal first courses***

*Pastilla fassia, selection of fine salads  
and briouat medley*

### ***Festive main course***

*Tangia Marrakshia in cumin with preserved lemon  
Mechoui- roasted lamb shoulder with almonds, for two  
Veal tangia- with red peppers and barley  
Lamb tagine with seasonal fruits or vegetables  
Royal couscous- with lamb, prunes and raisins  
Glazed Cornish hen- with raisins, almonds and onions  
Stuffed artichoke tagine*

### ***Darna's sweet temptation***

*An irresistible dessert platter*

***Green mint tea***

***Business lunch***

*From 12:00 noon till 3 pm*

***Selection of fine Moroccan salads***

***Moroccan cigars filled with meat***

***Choose your main course from the menu***

***The price of the main course is the price of the business lunch***



## ***Traditional menu***

*-175 NIS-*

*The price includes VAT and does not include gratuity*

### ***First course***

*Selection of fine salads or*

*Pastilla fassia or*

*Fish pastilla or*

*Vegetarian pastille or*

*Harrira Marrakshia soup*

### ***Main course***

*One of the tagines or couscous*

*from the tagine and couscous list*

### ***Our choice of desserts***

*Moroccan pastry platter or*

*Orange salad with cinnamon or*

*Toubkal delight*

### ***Green mint tea***

[www.darna.co.il](http://www.darna.co.il)

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*An irresistible dessert platter*

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