



الدارة
D A R A

Private Dining & Events



reservations@dara.jo
+962 79 3 700 900

WHY CHOOSE DARA?

The Dara Tasting Rooms are as distinctive as the restaurant and the wine shop. We are perfectly suited to host all private events, meetings and special occasions.

The Tasting Rooms offer the same hospitality and heartfelt service in a warm and bespoke private setting.

Decorated with art and hand painted mural by Jordanian female artists and overlooking Zahran garden, it is a unique and ideal venue in the heart of Amman.

The Tasting Rooms can host up to 30 seated guests.

Additionally, our library space and balcony can accommodate reception style events. They are also fully equipped with AV and video conferencing equipment for private business meetings and lunches.

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THE FOOD



DARA
DINING
by Sara Aqel



Expertly designed by Chef Sara Aqel, dishes are inspired by Jordan's local bounty and mediterranean cuisine, using only the finest seasonal ingredients.

Our menus celebrate local artisans and produce and change with the seasons.

Choose from our current menus below.



PRIVATE DINING MENU

Menu 1 45 JOD Per Person

THE LITTLE PLATES (Choose Three)

Seasonal Bounty Salad (VG, N, D)

cured beetroot, sweet potato, balsamic glaze, hazelnut, labneh jarasheieh, basil

Pomelo & Chestnut Salad (V)

spinach, pomelo, chestnuts, chilli pepper, pomelo lime dressing

Tomatino e Shanklish (VG, G, D)

heirloom local cherry tomatoes, onion, shanklish & zaatar with bread

Panelle (VG, D)

crispy Sicilian chickpea fritters & pickled red chilli with tzaziki

Batata & Basal (VG)

crunchy potato, labaneh jarashieh sour cream, spring onions

Vitello Tonnato (N)

veal, tuna capers mousse, burnt onion & veal jus

NOT SO LITTLE (Choose Three)

The Whole Bird (G)

boneless chicken breast, chicken stuffed tortellini, spinach chips, jus

Fish of the Day & Vine Leaves (G, D)

wrapped in vine leaves, served with brown butter orange rosemary gnocchi

If Moussaka was from Gaza (V, G)

baby eggplant, Gaza's spicy tomato salad, puffed crispy maftool

Porcini & Friends Risotto (D)

parmesan, porcini, oyster & portobello mushrooms

Gnocchi (G, D)

house-made gnocchi, rosemary butter, parmigiano, pecorino

Cacio e Pepe (G, D)

house-made linguini, pink pepper, pecorino, the red cow's parmigiano

Pizza Basil Shatta & Sujuk (G, D)

tomato sauce, smoked sharkasieh cheese, baby spinach,
pickled onions & smoked sujuk

Pizza Verde (not the usual vegan pizza) (G, V)

zucchini cream, confit cherry tomato, pickled onion, baby spinach,
fried zucchini, pumpkin seed ricotta, pine nuts

DOLCE

(Choose Two)

Teta's Rice Pudding (D, N)

vanilla bean, sea salt, caramel, caramelized hazelnut

Olive Oil Cake (G, D)

caramelized chestnuts, whipped mandarin vanilla cream, basil

Mabrousheh (G, D, N)

semolina crust, burnt orange marmalade, caramelized pecans,
burnt orange whipped cream, mint

Menu includes water service

10 guest minimum

Prices are subject to a 5% service charge and 8% sales tax

D = Dairy VG = Vegetarian V = Vegan N = Nuts P = Pork G = Gluten

Menu 2
65 JOD Per Person

THE LITTLE PLATES
(Choose Four)

Seasonal Bounty Salad (VG, N, D)

cured beetroot, sweet potato, balsamic glaze, hazelnut, labneh jarasheieh & basil

Pomelo & Chestnut Salad (V)

spinach, pomelo, chestnuts, chilli pepper & pomelo lime dressing

Tomatino e Shanklish (VG, G, D)

heirloom local cherry tomatoes, onion, shanklish & zaatar with bread

Panelle (VG, D)

crispy Sicilian chickpea fritters, pickled red chilli & tzaziki

Batata & Basal (VG)

crunchy potato, labaneh jarashieh sour cream & spring onions

Vitello Tonnato (N)

veal, tuna capers mousse, burnt onion & veal jus

Polpettina

Italian meat ball, tzatziki & local greens

Fish of the Day Carpaccio

cured fish, zucchini, spicy grape tatbeeleh & lemon zest

NOT SO LITTLE
(Choose Three)

The Whole Bird (G)

boneless chicken breast, chicken stuffed tortellini, spinach chips & jus

Fish of the Day & Vine Leaves (G, D)

wrapped in vine leaves, served with brown butter orange rosemary gnocchi

If Moussaka was from Gaza (V, G)

baby eggplant, Gaza's spicy tomato salad & puffed crispy maftool

Porcini & Friends Risotto (D)

parmesan, porcini, oyster & portobello mushrooms

Gnocchi (G, D)

house-made gnocchi, rosemary butter, parmigiano & pecorino

Cacio e Pepe (G, D)

house-made linguini, pink pepper, pecorino, & the red cow's parmigiano

Pizza Basil Shatta & Sujuk (G, D)

tomato sauce, smoked sharkasieh cheese, baby spinach, pickled onions & smoked sujuk

Pizza Verde (not the usual vegan pizza) (G, VG)

zucchini cream, confit cherry tomato, pickled onion, baby spinach, fried zucchini, pumpkin seed ricotta & pine nuts

Quattro Formaggi Pizza (D, P)

smoked cheese, fior di latte, parmigiano, straciatella, pistachio & prosciutto

Lamb Shank (D, G)

bone-in shank, balsamic & lamb jus glaze, smoked cheese bread & salsa verde

DOLCE

(Choose Two)

Teta's Rice Pudding (D, N)

vanilla bean, sea salt, caramel & caramelized hazelnut

Olive Oil Cake (G, D)

caramelized chestnuts, whipped mandarin vanilla cream & basil

Mabrousheh (G, D, N)

semolina crust, burnt orange marmalade, caramelized pecans, burnt orange whipped cream & mint

**Menu includes 2 pass-around welcome bites,
side dishes & water service**

10 guest minimum

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DAYTIME MEETINGS

Meeting & Coffee

15 JOD Per Person

Coffee, tea, water service & sesame tahini chocolate cookies

AV & video conferencing equipment provided

Meeting & Lunch

35 JOD Per Person

THE LITTLE PLATES

(Choose Three)

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cured beetroot, sweet potato, balsamic glaze, hazelnut, labneh jarasheieh & basil

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spinach, pomelo, chestnuts, chilli pepper & pomelo lime dressing

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caramelized chestnuts, whipped mandarin vanilla cream, basil

Mabrousheh (G, D, N)

semolina crust, burnt orange marmalade, caramelized pecans, burnt orange whipped cream & mint

Menu includes coffee, tea and water service

10 guest minimum

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THE WINE

Each wine at Dara is hand-picked and curated by its founders; from vineyards and wineries near and dear to their hearts. All directly imported, the selection includes some of the most exclusive barolos and boutique wines made by fourth generation small family vineyards.

Our certified sommeliers can help you pair wines to your meal. Our entire catalogue at dara.jo is your cellar.

You can also join us for private wine tasting, guided by our sommeliers for an engaging journey through some of the world's most exciting wine regions.

DARA
DINING X
PLANETA

DARA DINING X PLANETA

It Always Starts With Bread & Bubbles

3 day fermented bread with mussels, butter, garlic, & herbs

x

Brut Carricante

Fennel & Burnt Orange Salad

dill, herbs, charred pickled onion

Squid

fermented tomato tartare, bread & semi dried tomato

x

Terebinto, Menfil

Open Faced Arancini

sumac, parmigiano, braised lamb shank

Cheese and Pecans

x

Etna Rosso, Etna

It Doesn't Always End With Bread

Pan Perduto

sourdough, milk, cinnamon, poached pears, mascarpone

PRIVATE WINE TASTINGS

10 guest minimum
plan to spend 90 minutes with our sommelier

Explore Iberia **35 JOD Per Person**

Join our sommelier as you travel through four wine regions of the Iberian Peninsula, all from your seat in our private tasting room. Spain and Portugal are home to refreshing vinho verdes; iridescent cava and classic riojas.

Journey through Italy **55 JOD Per Person**

Explore Italy's classic grapes wines from Tuscany, Veneto, Piedmont and Sicily. Our Sommelier will guide you through a flight of four wines offering you insight into the wine, the region and the winemaking process.

Old World Classics **75 JOD Per Person**

Your tasting begins with a welcome bottle of sparkling wine to cleanse your palate and set the tone.

It moves through small and exclusive productions in Italy, France and Spain and most interesting wines from our cellar, 2 whites and 2 reds. From elegant Pinot Noirs to gorgeous Cabernets, this is a journey through winemaking excellence of the old world.

All tastings includes artisan cheese + charcuterie

Prices are subject to a 5% service charge and 8% sales tax



JOIN US



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