

BAR BITES

Stuffed Olives (VG, D) spanish olives, shanklish & onions	3.5
Dara's Mini Burger (G, D) beef patty, balsamic mayo, lamb lardo, parmigiano, salsa verde, cured charred onion & brioche bun (add bacon + 1 JD)	3.5
Reem Cigar (G, D) chef's favorite shawarma memory, phyllo wrap with fermented tomato tahini sauce & slow cooked lamb shank	6.5
Tomato Tartare (V, G) fermented tomato tartare & jalapeno on a crispy thin chip	1.5
Pizza Fritta Bomb (D, G, P) fried pizza bites with stracciatella, honey, pistachio, pancetta	6.5
Cacio e Pepe Popcorn (VG, D) parmigiano & pepper	2.5
Polpettina (G, D) veal meatballs, tzatziki, local greens	6.5
Batata & Basal (VG, D) crunchy potato, labaneh jarashieh, spring onions	4.5
Panelle (VG, D) Sicilian chickpea fritters, tzatziki	3.5
Armenian Flat Bread (G) sujuk, salsa verde, seasonal vegetable purée	7.5

LITTLE PLATES

Feta al Forno (VG, D, N) baked feta, local honey, zaatar, caramelized pecans & bread	9.5
Seasonal Bounty Salad (VG, N, D) honey glazed local heirloom carrots, balsamic glaze, hazelnut, labneh jarashieh & basil	8.5
Fennel & Burnt Orange Salad (V) spinach, basil, mint, dill, chilli & orange vinaigrette dressing	7.5
Tomatino e Shanklish Salad (VG, G, D) heirloom local cherry tomatoes, onion, shanklish & zaatar with bread	7.5
Fish of the Day Ceviche cured fish, watermelon & mint shrub, cilantro, jalapeño & chives	12
Vitello Tonnato (N) veal, tuna caper mousse, burnt onion & veal jus	13
Black Mussels (D, G) mediterranean mussels, white wine, garlic & butter with bread	10.5
Beef Tartare capers, chives, jalapeño & horseradish	13.5

ON A BOARD

Formaggi (D)	14
Charcuterie (P)	18

PASTA

HOUSE-MADE FRESH PASTA

Gnocchi e Caviar (G, D) rosemary butter, parmigiano, pecorino & caviar (or not at 12 JD)	25
Cacio e Pepe (G, D) linguini, pink pepper, pecorino, & the red cow's parmigiano	12
Porcini & Friends Risotto (D) parmesan, porcini, oyster & portobello mushrooms	16.5
Pappardelle Al Ragu (G, D) beef ragu, pecorino, gremolata, chilli paste	14
Raviolone (G, D) 4 cheese, spinach, orange brown butter, herbs & orange zest	13.5
Spaghetti Al Pomodoro (G, D) spaghetti alla chitarra, tomato sauce, buffalo mozzarella, chilli jam & basil	12

PIZZA

Truffle (G, D) parmigiano truffle cream, fior di latte & truffle carpaccio	17.5
Calzone (D, P) smoked circassion cheese, meat, spinach & spicy oil	13.5
Verde (NOT THE USUAL VEGAN PIZZA) (G, V) zucchini cream, confit cherry tomato, pickled onion, baby spinach, fried zucchini, pumpkin seed ricotta & pine nuts	8.5
Basil Shatta & Sujuk (G, D) tomato sauce, smoked sharkasieh cheese, baby spinach, pickled onions & smoked sujuk	13
Bresaola & Burrata (G, D) bresaola, burrata cheese, tomato sauce, olive tapenade, baby spinach & rocca	12
Parma Ham (G, D, P) parmigiano, parma ham, tomato sauce, olive tapenade, baby spinach & rocca	12.5

NOT SO FLAT BREAD

Khubiz & khubbeizeh (G, D)	5
Dry grated shanklish & semi dried tomatoes (G, D)	5
Cured liyeh & azraq rock salt (G)	5

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

All prices are in Jordanian Dinar (JD) and are subject to a 5% service charge and 8% sales tax

NOT SO LITTLE

The Whole Bird (G)	15
boneless chicken breast, chicken stuffed tortellini, spinach chips & jus	
Slow Octopus (D, G)	26
slow cooked octopus, tzatziki, confit tomatoes, cured charred onions, & roasted spicy potatoes	
Lamb Shank (G)	25
bone-in shank, balsamic lamb jus glaze, smoked cheese bread & salsa verde	
Fish of the Day in Vine Leaves (D, G)	19.5
wrapped in vine leaves, served with brown butter orange rosemary gnocchi	
Squid (G)	15.5
tomato salsa roja, bread filling, charred onions & herbs	
If Moussaka was from Gaza (V, G)	11
baby eggplant, Gaza's spicy tomato salad & puffed maftool	

CARNE

Tomahawk 1k 90

with oyster mushroom & Jerusalem artichoke chips plus two sides of your choice

Ribeye 350G 55

with oyster mushroom, Jerusalem artichoke chips & creamy parmigiano spinach

Tenderloin 240G 36

with oyster mushroom & Jerusalem artichoke chips

ON THE SIDE

Baked Stuffed Potato (VG)	5	Seasonal Grilled Vegetables (VG)	4.5
Creamy Parmigiano Spinach (VG)	4.5	Fried Gnocchi (G)	3.5

DOLCE

Teta's Rice Pudding (D, N)	8
vanilla bean, sea salt, caramel & caramelized hazelnut	
Olive Oil Cake (G, D)	7.5
caramalized chestnuts, whipped mandarin vanilla cream & basil	
Mabrousheh (G, D, N)	6.5
semolina crust, burnt orange marmalade, caramelized pecans, burnt orange whipped cream & mint	
Seasonal Pavlova (D)	7.5
meringue, mascarpone, seasonal marmalade, mint, basil & fresh fruits	
Chocolate Fondant (G, D)	8.5
taleggio cheese, vanilla gelato	

Always ask for the chef's specials

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DARA DINING BY SARA AQEL CELEBRATES AN HONEST APPROACH TO MEDITERRANEAN CUISINE WITH AN ITALIAN FOCUS, CONNECTING AND ELEVATING FOOD & WINE.

LED BY PALESTINIAN JORDANIAN CHEF SARA AQEL, WE ARE PASSIONATE ABOUT THE BOUNTY OF JORDAN'S LOCAL INGREDIENTS, IT'S SEASONALITY AND SUSTAINABILITY. THE WINE SELECTION IS HANDPICKED AND SOURCED FROM WINEMAKERS PASSIONATE ABOUT THEIR CRAFT AND ROLE AS CUSTODIANS OF THE LAND.

DARA DINING BY SARA AQEL IS COMMITTED TO SUSTAINABILITY AND SUPPORTING LOCAL CRAFTSMANSHIP. WE ARE PROUD TO SUPPORT OUR LOCAL COMMUNITIES BY USING PLATES MADE BY THE WOMEN OF IRAQ AL AMIR COOPERATIVE AND BEIT AL BAWADI, CHEESE AND DAIRY PRODUCTS FROM SMALL LOCAL PRODUCERS, AND ROCK SALT FROM AZRAQ TO NAME A FEW.