



Food Menu

Darna's menu is inspired by the authentic flavours found across the Middle East.

Mezze

A selection of home-made appetizers made for sharing

Dips served with home-made bread

❖ HUMMUS / 10

Chickpea with tahini sauce

Add beef tenderloin & slivered almonds / 5

❖ LABNEH / 10

Strained Middle Eastern yogurt, chopped walnuts, olive oil, Za'atar, & shatta

❖ MUHAMARA / 10

Roasted red pepper, onion, walnut, bread crumbs, bulgur, pomegranate molasses, & olive oil

❖ TAHINI DARNA / 9

Tomato, green onion, parsley, & fresh herbs in a tahini sauce

❖ MUTABAL / 10

Charred eggplant, roasted garlic, tahini sauce, & pomegranate seeds

❖ ZEIT & ZA'ATAR / 7

Za'atar, olive oil, & olives

❖ DARNA SAMPLER / 22

Hummas, Labneh, Mutabal

❖ BABA GHANOUIJ / 14

A tower of eggplant, bell pepper, green onion, coriander, parsley, chopped walnuts, & pomegranate molasses

SHISH BARAK / 14

Beef dumplings & roasted garlic in yogurt mint sauce

KIBDEH / 12

Sautéed chicken livers, caramelized onion, garlic, with pomegranate molasses

SUJUK / 14

Spicy sausages, tomato, garlic, jalapeño

❖ FALAFEL / 10

Spiced chickpea fritters

❖ MUJADARA / 10

Bulgur, brown lentil, & caramelized onion, with house salad

❖ JIBNEH / 14

Grilled Nabulsi cheese, cherry tomato, & basil

❖ ARNABEET / 11

Fried cauliflower, zucchini, bell pepper, tahini sauce, & zucchini labneh dressing

❖ WARAK ENAB / 11

Vine leaves stuffed with rice, bell pepper, onion, chickpea, parsley, tomato, garlic, & pomegranate molasses

❖ PICKLES & OLIVES / 7

Home-made selection of mixed pickles & olives

CALAMARI / 15

Hand-cut, dusted with flower & dry Za'atar served with cilantro mayo sauce

HOUSE-SOUP / 7

Please ask your server about our soup of the day

Salata

Seasonally inspired, traditional house-salads

❖ FATTOUSH / 13

Tomato, cucumber, radish, red onion, fresh mint, parsley, lettuce, fried pita, & sumac

❖ JARJEER / 16

Arugula, Halloumi cheese, pickled red onions, walnuts, cherry tomato, mushroom, carrot, & sumac

❖ SALATET DARNA / 17

Endive, cherry tomato, pickled red onion, beetroot, orange slices, red apple, Nabulsi cheese, sumac, & orange date vinaigrette

❖ TABOULEH / 13

Parsley, tomato, bulgur, green onion, & fresh mint

Shakshuka

Traditional dish served with home-made bread

❖ SHAKSHUKA / 15

Tomato, garlic, jalapeño, parsley, green onion, coriander, bell pepper, & poached eggs

❖ CAULIFLOWER SHUKA / 16

Tomato, garlic, jalapeño, parsley, green onion, coriander, bell pepper, & poached eggs

BEEF SHUKA / 20

Tomato, garlic, jalapeño, parsley, green onion, coriander, bell pepper, & poached eggs

SUJUK SHUKA / 19

Spicy sausage, tomato, garlic, jalapeño, parsley, green onion, coriander, bell pepper, & poached eggs

Mashawi

Selections from the grill

ONTARIO LAMB CHOPS / 33

Marinated lamb chops, Za'atar potato, bulgur, & zucchini labneh

LAVRAKI / 33

Whole Mediterranean seabass, stuffed with garlic, parsley. Served with coriander potato, & Tahini Darna

Served with fattoush & your choice of Za'atar potato or rice

KABAB SKEWERS / 23

Minced Ontario lamb & beef

CHICKEN SKEWERS / 24

ONTARIO LAMB SKEWERS / 26

BEEF TENDERLOIN SKEWERS / 26

MIXED GRILL / 33

Kabab, beef tenderloin, & chicken skewers

Fukhara

Braised stew in a clay pot
Served with bulgur or rice

ONTARIO LAMB / 25

Potato, carrot, zucchini, eggplant, in house gravy

BEEF TENDERLOIN / 25

Potato, carrot, zucchini, eggplant, house gravy

SHRIMP / 26

Sun dried tomato, coriander, onion, mushroom, & garlic tomato sauce

❖ VEGETARIAN / 19

Potato, carrot, onion, eggplant, zucchini, mushroom, cauliflower, & vegetarian Za'atar gravy

CHICKEN / 23

Cauliflower, zucchini, carrot, & creamy garlic lemon mint sauce

Sawani

Traditional oven baked casseroles
Served with bulgur or rice

KUFTA TAHINI / 22

Minced lamb & beef, potato, caramelized onion, & tahini sauce

❖ BAMYEH / 19

Okra, bell pepper, tomato, onion, garlic, coriander, & parsley

BAHRI / 30

Mediterranean seabass fillet, shrimp, calamari, bell pepper, onion, garlic, tomato, coriander, parsley, served with specialty rice

KUFTA WARAK ENAB / 21

Minced lamb & beef, wrapped in vine leaves, eggplant, potato, & tomato sauce

❖ FATTET BATENJAN / 20

Eggplant, tomato sauce, chickpea, fried pita, tahini-yogurt sauce, pomegranate seeds, fresh mint, slivered almonds

Darna Signature

❖ RUSHTAYEH / 19

Brown lentil, fettuccine, caramelized onion, chard, & pomegranate molasses

SHAWARMA / 23

Sliced marinated beef, onion, tomato, pickles, & special pita

ZA'ATAR CHICKEN / 24

Fire roasted chicken thighs, rice, & fattoush

SIADIYEH / 31

Pan seared Mediterranean seabass fillet, caramelized onion, Darna specialty rice, & slivered almonds