



darūya

modern silk road cuisine

Your next event
At Darya restaurant
VIP private room



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At the Pool Level of Hilton Tel Aviv,
overlooking the views of the Mediterranean Sea,
Darya delivers the story of the Silk Road Cuisine in a
modern interpretation.

The restaurant's menu is based on merging the
Far East and the Mediterranean regions
while keeping high-quality local ingredients,
various cooking methods, and tastes from both worlds
that come to life on the plate.

The private room

Suitable for family gatherings,
corporate dining, or social events.
The room can accommodate up to
30 guests in one big table
40 guests at separate tables.





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Menus

All events in the private room
the menu is fixed in advance.

The menus include appetizers,
starters, main courses and desserts.

****All dishes are served to the center of the table****

Drinks

In addition, there are drinks packages
which include soft drinks, bottled beer, hot drinks
white and red wines.

**** All drinks are unlimited ****

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Private room menu 350 NIS

Appetizers

Barbarian bread, "Nontoki", tomato salsa and green harissa, black tahini
Turpan pickles with lemon grass and raisins
Pickled garlic cloves in Golpar and tamarind
Syrian olive, harissa, coriander seeds, rosemary

Small plates

Wild fish sashimi Smoked ponzu, Fermented chili, Spring onions & Cilantro
Green salad Nectarine vinaigrette, Herbs, Roasted almonds, Radish & Red onion
Crispy Seabass Giant beans, smoked tomato vinaigrette, garlic, & rose leaves

Big plates

Sea bass Fillet

Corn cream, Roasted leeks, Fried almonds, Lime & Chili oil

Lamb Kebab in Druze pita

Roasted eggplant and almond milk vinaigrette, sabzi, chili

Grilled duck in shiitake & Sichuan salt

Wild mushrooms and shiitake, white miso with tamarind

Desserts

Chocolate & miso Sesame crunch, Miso caramel, Roasted sesame ice cream & Olive oil
Fallude Almond milk & Zahar water, rice noodles, rose almond sorbet, candied roses
Awameh Fried doughnuts, Roses & pistachio crumble, Rice Ice cream & Spiced honey

Private room menu 410 NIS

Appetizers

Barbarian bread, "Nontoki", tomato salsa and green harissa, black tahini
Turpan pickles with lemon grass and raisins
Pickled garlic cloves in Golpar and tamarind
Syrian olive, harissa, coriander seeds, rosemary

Small plates

“Cig Kofte” Tabbouleh from Istanbul, spicy pepper salsa
Wild fish sashimi Smoked ponzu, Fermented chili, Spring onions & Cilantro
Green salad Nectarine vinaigrette, Herbs, Roasted almonds, Radish & Red onion
Crispy Seabass Giant beans, smoked tomato vinaigrette, garlic, & rose leaves

Big plates

Sea bass Fillet

Corn cream, Roasted leeks, Fried almonds, Lime & Chili oil

Lamb Kebab in Druze pita

Roasted eggplant and almond milk vinaigrette, sabzi, chili

Grilled duck in shiitake & Sichuan salt

Wild mushrooms and shiitake, white miso with tamarind

Grilled Beef-Tenderloin skewer

Jerusalem artichoke & miso cream, Mushrooms, Garlic, Red onion & Demi-glace

Desserts

Chocolate & miso Sesame crunch, Miso caramel, Roasted sesame ice cream & Olive oil
Fallude Almond milk & Zahar water, rice noodles, rose almond sorbet, candied roses
Awameh Fried doughnuts, Roses & pistachio crumble, Rice Ice cream & Spiced honey

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Private Room Beverage Package 50 nis

Mineral water & San Pellegrino
Soft Beverages

Darya Tea Pot
Darjeling Tea

Organic green tea, dried mint, lemon grass

All drinks are unlimited

Extras

Alcohol or any other beverages that are
not included in the package will be charged
according to the price of the restaurant menu and according to consumption

Private Room Beverage Package 110 nis

Mineral water & San Pellegrino
Soft Beverages
Beer by Bottle

White wine

Ivri Chardonnay | Israel

Red wine

Faustino VI Rioja Tempranillo | Spain

Darya Tea Pot
Darjeling Tea

Organic green tea, dried mint, lemon grass

All drinks are unlimited

Extras

Alcohol or any other beverages that are
not included in the package will be charged
according to the price of the restaurant menu and according to consumption

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Terms & Conditions

All prices of all menus & beverages packages include VAT.

Parking in Hilton parking lot - 20 NIS for 4 hours

Parking is based on availability

The prices do not include 15% service charge

Minimum order for the private room:

Sunday - Wednesday - 6,000 NIS + Service

Thursday - 8,500 NIS + Service

Delayed arrival may cause a delay in taking out the dishes for the event

The final number of diners must be notified up to 24 hours in advance

Payment at the end of the event by credit/cash only

The restaurant can't guarantee your reservation only after receiving a completed and signed event order form

There may be changes in the composition of the dishes depending on the availability of the raw materials in the market





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Contact us

In order to book your event
please contact us by email or phone & our events
manager will get back to you in order to discuss all
small details that are important to you and us

daryatlv.restaurant@gmail.com

03-5202127

מסעדת דריה - Darya restaurant
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