



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 360 NIS

Appetizers

Barbari bread, "Nontoki", tomato salsa, black tahini
Egyptian fava beans confit, black Persian lime marmalade
Turpan pickles with lemon grass
Pickled garlic cloves in Golpar and tamarind
Syrian olive, harissa, orange

Small plates

"Cig Kofte" Tabbouleh from Istanbul, spicy pepper salsa
Spicy Tartar Chili, yellow curry vinaigrette, crispy onion, caramelized cashew nuts
Grilled green salad Rustic seed cracker, Uzbek raisin, green aioli with lime
Crispy Seabass Giant beans, smoked tomato vinaigrette, garlic, & rose leaves

Big plates

Wild Dorade filet in smoked paprika
Potatoes, spinach, Spanish onion, cherry vinaigrette, lemon & garlic
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
Salsa Verde, lima beans, kale, Jerusalem artichoke, garlic, pomegranate Demi-glace

Desserts

Red fruits & chocolate Cherry chocolate ganache, Five Spices crumble, hazelnut ice cream
Fallude Almond milk & Zahar water, rice noodles, rose almond sorbet, candied roses
Baba au rhum pistachio cream, pistachio cardamom crumble, lemon grass ginger ice cream

Private room menu 300 NIS

Appetizers

Barbari bread, "Nontoki", tomato salsa, black tahini
Egyptian fava beans confit, black Persian lime marmalade
Turpan pickles with lemon grass
Pickled garlic cloves in Golpar and tamarind
Syrian olive, harissa, orange

Small plates

Spicy Tartar Chili, yellow curry vinaigrette, crispy onion, caramelized cashew nuts
Grilled green salad Rustic seed cracker, Uzbek raisin, green aioli with lime
Crispy Seabass Giant beans, smoked tomato vinaigrette, garlic, & rose leaves

Big plates

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Private Room Beverage Package 45 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 70 nis

Mineral water & San Pellegrino
Soft Beverages
Beer by Bottle

White wine

Ivri Chardonnay | 2022 | Israel

Red wine

Faustino VI Rioja Tempranillo | 2019 | 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

Private Room Beverage Package 95 nis

Mineral water & San Pellegrino
Soft Beverages
Beer by Bottle

White wine

Cantina Giuliano Vermentino | 2022 | Italy

Red wine

Matar Comulus Bordeaux Blend | 2020 | Golan Heights

Darya Tea Pot
Darjeling Tea

Organic green tea, dried mint, lemon grass

All drinks are unlimited

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Terms & Conditions

All prices of all menus & beverages packages include VAT. Price includes 4 hours of parking in Hilton parking lot *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
הילטון תל אביב - Hilton Tel Aviv
רחוב הירקון 205, תל-אביב - Hayarkon 205 st , Tel - Aviv
טלפון: 972-3-5202127
www.daryatlv.com