



Your next event
At Darya restaurant
VIP private room

darūa

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 370 NIS

Appetizers

Barbarian bread
tomato salsa and green harissa, black tahini
Turpan pickles with lemon grass and raisins

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

Chickpea confit, fried eggplant, yellow tomatoes vinaigrette, preserved 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

Desserts

Hazelnut Chocolate Tart hazelnut cardamom crumble, chocolate and black coffee ice cream

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 430 NIS

Appetizers

Barbarian bread
tomato salsa and green harissa, black tahini
Turpan pickles with lemon grass and raisins

Small plates

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

Big plates

Sea bass Fillet

Chickpea confit, fried eggplant, yellow tomatoes vinaigrette, preserved 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, Spanish onion, potato gratin & dark bouillon

Desserts

Hazelnut Chocolate Tart hazelnut cardamom crumble, chocolate and black coffee ice cream

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 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 120 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



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****





daraya

modern silk road cuisine

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 Telephone:
www.daryatlv.com