

Welcome MRAHBA

Out of a desire to highlight the medina of Casablanca, the restaurant Dar Dada was born. Enriched by its history and the encounter of its two chefs, Mahjouba Lamboudy & Mehdi Eltabeti, Dar Dada offers a menu full of Mediterranean colors, a universe where Moroccan cuisine invites all kinds of enthusiasts to its table.

Bon appétit,

L'équipe
Dar Dada

Please
SCAN
OUR MENU



Menu

◊ DAR DADA ◊

MOROCCAN TRADITIONAL CUISINE

ENTRÉES

COLD STARTERS

SELECTION OF FINE MOROCCAN SALADS

170,00 Dhs

SELECTION OF ORIENTAL MEZZES

Hummus, Tabbouleh, Baba Ghanoush,
Kebbe Meat & Falafel

170,00 Dhs

FATTOUCHE SALAD

Cherry tomatoes, cucumber, hazelnut,
red olives, truffle oil & kadaïf

100,00 Dhs

CUCUMBER SALAD WITH TZATZIKI SAUCE

90,00 Dhs

FRESH GOAT CHEESE SALAD

With argan oil, endives,
cherry tomatoes & figs

120,00 Dhs

CREAMY BURRATA

Cherry tomatoes, pistachio & balsamic oil

160,00 Dhs

CEVICHE OF SEA BREAM WITH TOMATOES
& PEPPERS & MOROCCAN SPICES

160,00 Dhs

HOT STARTERS

MOROCCAN LAYERED PASTRY STUFFED
WITH MUSHROOMS AND BLACK TRUFFLE

140,00 Dhs

MOROCCAN LAYERED PASTRY
STUFFED WITH KHLII
(traditional Moroccan preserved meat)

120,00 Dhs

MIXED BRIOUATES

120,00 Dhs

AUTHENTIC CHICKEN PASTILLA

140,00 Dhs

FISH & SEAFOOD PASTILLA

170,00 Dhs

BEEF HUMMUS

Spiced beef & naan bread

90,00 Dhs

Main Dishes

MAIN DISHES

FISH

FILET OF SEA BREAM
M'CHERMEL & TAKTOUKA

240,00 Dhs

SALMON STEAK,
BROCCOLI & NEW POTATOES

190,00 Dhs

SAINT PIERRE, EGGPLANT SEMOLINA,
TOMATOES & ONIONS

270,00 Dhs

FLAVOURFUL SEA BREAM TAGINE
WITH LEMON CHERMOULA

240,00 Dhs

CHICKEN

M'CHARMEL CHICKEN TAGINE,
BELDI LEMON & MESSLALA OLIVES

190,00 Dhs

TAJINE OF CHICKEN MQUALLI
WITH RED OLIVES & LEMON CONFIT
SERVED WITH FRENCH FRIES

190,00 Dhs

SEMOLINA & DRIED FRUIT
MAÂSSEL COCKEREL

190,00 Dhs

SEFFA MEDFOUNA
WITH SWEET & SOUR CHICKEN

170,00 Dhs

COUSCOUS WITH CHICKEN,
VEGETABLES & TFAYA

160,00 Dhs

MECHOUI

SLOW-COOKED LAMB SHOULDER
WITH VEGETABLES
(FOR 2 PEOPLE)

690,00 Dhs

MEATS

MINCED MEAT & EGG TAGINE

150,00 Dhs

SLOW-COOKED LAMB TAGINE
WITH PRUNES, APRICOTS & ALMONDS

220,00 Dhs

BEEF PIECE

Grilled marrow bone, French fries
& chef's sauce

260,00 Dhs

LAMB MICE MHAMER WITH SAFFRON
ON A CRISPY POTATO NEST

240,00 Dhs

BEEF SHANK TAGINE
WITH SEASONAL VEGETABLES

210,00 Dhs

SIMMERED BEEF COUSCOUS
WITH VEGETABLES & TFAYA

180,00 Dhs

BEEF SHANK TAGINE WITH MROUZIA
sweet spiced honey ,almonds, dried raisins.

240,00 Dhs

VEGETARIANS

COUSCOUS WITH VEGETABLES & TFAYA

100,00 Dhs

BERBER TAGINE OF VEGETABLES

110,00 Dhs

SWEET COUSCOUS WITH DATES,
FIGS & APRICOTS

120,00 Dhs



Desserts

DESSERTS

ORANGE BLOSSOM RICE PUDDING

RICE BRIOUATES, ALMONDS
& ORANGE BLOSSOM ICE CREAM

CARAMELIZED BAGHRIR,
ORANGE BLOSSOM & HONEY ICE CREAM

UNSTRUCTURED MILLE-FEUILLE, ORANGE BLOSSOM CREAM,
CITRUS FRUIT & CANDIED ORANGE

PASTILLA WITH ROSEWATER-INFUSED MILK

NUTELLA CIGARS & ORANGE BLOSSOM ICE CREAM

DULCE SOUMSOUM

CINNAMON ORANGE SALAD

90,00 Dhs

