DAR DADA

MOROCCAN FUSION CUISINE

BORN FROM A DESIRE TO SHINE A LIGHT ON THE SOUL OF CASABLANCA'S MEDINA, DAR DADA IS A PLACE WHERE HERITAGE, CULTURE AND GASTRONOMY COME TOGETHER.

Guided by the vision of Chef Mehdi Eltabeti, the restaurant celebrates a cuisine inspired by Moroccan and Mediterranean flavors, in a refined setting where each dish tells a story of sharing, creativity and craftsmanship.
More than a dining experience, Dar Dada is an invitation to discover a singular culinary journey, at the heart of a place filled with soul and emotion.

ENJOY YOUR MEAL

2026
Tripadvisor
Travelers' Choice™
Best of the Best

THE FIRST BITES

FRESH & WARM DELIGHTS

FRESH

SELECTION OF FINE MOROCCAN SALADS — 170 DHS

SELECTION OF ORIENTAL MEZZES — 170 DHS
Hummus, tabbouleh, baba ghanoush, kebbe meat & falafel

FATTOUSH SALAD — 120 DHS
Cherry tomatoes, feta, cucumber, red olives, truffle oil & kadaïf

FRESH GOAT CHEESE SALAD — 130 DHS
Endives & cherry tomatoes dressed with argan oil, figs & walnuts

CREAMY BURRATINA — 160 DHS
Cherry tomatoes, pistachio & balsamic reduction

CEVICHE OF SEA BREAM — 160 DHS
With tomatoes & peppers

WARM DELIGHTS

RGHAIF WITH MUSHROOMS — 140 DHS
Black truffle

MOROCCAN LAYERED PASTRY — 120 DHS
Stuffed with khlii (traditional Moroccan preserved meat)

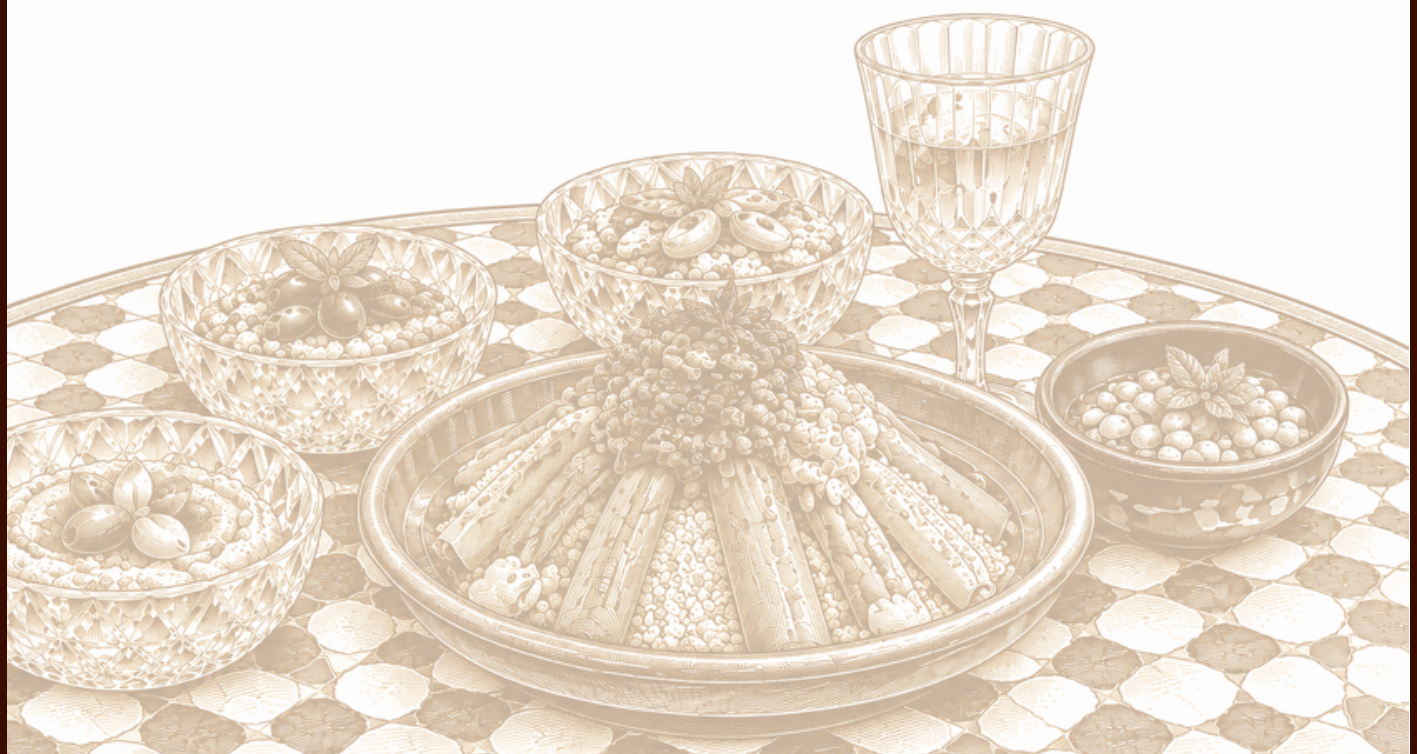
MIXED BRIOUATES — 150 DHS

AUTHENTIC CHICKEN PASTILLA — 150 DHS

FISH & SEAFOOD PASTILLA — 170 DHS

HUMMUS WITH SPICED BEEF & naan bread — 120 DHS

KEBDA MCHERMLA — 130 DHS
Slow-cooked veal liver & Moroccan spices



THE ESSENTIALS

THE ESSENTIALS

FROM THE SEA

SEA BREAM FILET — 240 DHS
& taktouka

SALMON FILLET — 250 DHS
Broccoli & new potatoes

JOHN DORY — 270 DHS
Seasonal vegetables & red curry

SEA BREAM TAGINE MESLALLA — 240 DHS

FROM THE LAND

MINCED MEAT TAGINE — 150 DHS
With eggs

MEAT TAGINE WITH PRUNES — 290 DHS
Slow-cooked

BEEF FILLET — 290 DHS
Carrot purée & french fries

TRADITIONAL TANGIA WITH PRESERVED LEMON — 290 DHS
Slow-braised beef shank with cumin seeds & smen beldi

LAMB SHANK MHAMER — 320 DHS
With saffron on a crispy potato nest

BEEF SHANK TAGINE — 240 DHS
With beldi zucchini

SIMMERED BEEF COUSCOUS — 190 DHS
With vegetables & tfaya

FROM THE POULTRY

CHICKEN MCHERMEL TAGINE — 190 DHS
Beldi lemon & messlala olives

CHICKEN MQUALLI TAGINE — 190 DHS
Red olives & preserved lemons, served with fries

SEFFA MEDFOUNA — 190 DHS
With sweet & sour chicken

COUSCOUS WITH CHICKEN — 190 DHS
Vegetables & tfaya

CHICKEN THIGH TAGINE WITH CARROTS — 170 DHS
Preserved lemons & red olives

MECHOUI

SLOW-COOKED LAMB SHOULDER — 980 DHS
Served with baby potatoes & seasonal vegetables / for 2 people

FROM THE GARDEN

VEGETABLE COUSCOUS & TFAYA — 150 DHS

BERBER VEGETABLE TAGINE — 150 DHS

ALL PRICES ARE IN MAD, TAXES INCLUDED.

THE SWEET TREATS

A SWEET FINALE

ORANGE BLOSSOM RICE PUDDING

120 DHS

RICE & ALMOND BRIOUATES, ORANGE BLOSSOM ICE CREAM & HONEY

120 DHS

PASTILLA WITH ROSE-WATER-INFUSED MILK

120 DHS

DECONSTRUCTED MILLE-FEUILLE, ORANGE BLOSSOM CREAM, CITRUS & CANDIED ORANGES

120 DHS

AMLOU CRÈME BRÛLÉE

120 DHS

CARAMELIZED BAGHRIR, ORANGE BLOSSOM ICE CREAM & HONEY

120 DHS

ORANGE & CINNAMON SALAD

120 DHS

NUTELLA CIGARS & ORANGE BLOSSOM ICE CREAM

120 DHS

