
darya
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 390 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 450 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

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Private Room Beverage Package 60 nis

Mineral water & San Pellegrino
Soft Beverages

Darya Tea Pot
Darjeling Tea
Organic green tea, dried mint, lemon grass

All drinks are unlimited

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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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Private Room Beverage Package 130 nis

Mineral water & San Pellegrino
Soft Beverages
Beer by Bottle

White wine
Ivri Chardonnay | Israel

Red wine
Paolo Leo Primitivo | Italy

Darya Tea Pot
Darjeling Tea
Organic green tea, dried mint, lemon grass

All drinks are unlimited

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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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Private Room Beverage Package 160 nis

Mineral water & San Pellegrino
Soft Beverages
Beer by Bottle

White wine
Leon Vetan Chenin Blanc | Loire | France

Red wine
Agur Kesem | Israel

Darya Tea Pot
Darjeling Tea
Organic green tea, dried mint, lemon grass

All drinks are unlimited

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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

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