



At **Dada**, we bring you more than a meal we share a piece of Morocco.

Our name is a tribute to the **Dada**, the grandmother, the heart of the home, who nourishes, hosts, and cares. This spirit lives in everything we do.

Rooted in 12th-century tradition, our recipes blend the depth of Moroccan flavours with

a touch of creativity. Every dish is house-made, slow-cooked with intention, and infused with carefully selected spices many sourced directly from Morocco.

Some of our dishes are subtly blended with Irish influence, creating a natural harmony between Moroccan tradition and Irish soil. All are made to comfort, delight, and bring people together just as a **Dada** would.

BYOB

YOU CAN BRING YOUR OWN WINE/ BEER

NON - ALCOHOLIC DRINKS

MOCKTAILS

MARRAKECH 10.5€

A fragrant blend of 0%alc Gin, mulled apple, moroccan spices, & fresh rosemary

HABIBI 10.5€

PassionFruit and strawberry mingle with 0% alc Gin, creating a tropic paradise in a glass

SUMMER BERRY 10.5€

a refreshing fusion of ripe strawberries and tangy cranberries

CASABLANCA 10.5€

a Pina colada-inspired with creamy coconut and pineapple flavor, infused with moroccan magic

IRISH CRAFT BEERS/CIDER 0%

6.90€

Stonnewell Cider | Fiercemild beer
Guinness

KOMBUCHA 6.5€

WHITE WINES

MARQUES DE VERDELLANO
MACABEO
(0%ALC) €26

RED WINES

DOMAINE DE LA PRADE RED
(0%ALC) €26

PROSECCO

PINOT NOIR (0%ALC) €26

HOUSE MADE LEMONADE 6.90 €

CLASSIC LEMONADE
DADA'S POMEGRANATE LEMONADE
GINGER LEMONADE

UNLIMITED STILL &
SPARKLING WATER
1.50 € PP

(WILL BE ADDED FOR 5
PEOPLE OR MORE)

JUICES 5.50 €

APPLE
ORANGE
PINEAPPLE
CRANBERRY
POMEGRANATE

SOFT DRINKS 4.90 €

COKE
DIET COKE
7 UP
DIET 7 UP
FANTA

SAN PELLIGRINO FLAVOURS :

SAN PELLIGRINO LIMONATA
SAN PELLIGRINO ARANCIATA

OUR TEA SELECTION 5.90 € ADD A MOROCCAN PASTRY 2€

MOROCCAN MINT TEA

Loose-leaf green tea and fresh mint

MOROCCAN MINT TEA

Fresh Mint, green tea

LIGHTHOUSE OF ALEXANDRIA

Hibiscus flower, green tea, mint leaves, citrus crust, orange flower and essence

TALES OF ALHAMBRA

Green tea, earl grey black tea, hibiscus, mallow rose petals and aromas

ONE THOUSAND AND ONE NIGHT

Black tea and green sencha, rose petals, sunflower petals, jasmine flowers and aromas

ENCANTOS DE GRANADA

Green tea, apple slices, hibiscus, hip, orange peel, orange blossom and aromas

APPETIZERS

- 1) **HARIRA SOUP (VG)** 9.95
with lentils, chickpeas, vermicelli and coriander (1 wheat, 9)
- 2) **SELECTION OF MOROCCAN DIPS (VG)** 13.95
served with pita (11)
- 3) **ZAALUK (VG, GF, V)** 10.95
grilled aubergine pate, moroccan vinegar, garlic & pimenton. Served with Salad
- 4) **FRIED SPINACH (VG, GF, V)** 10.95
preserved lemon, green olives & spices. Served with Salad
- 5) **GRILLED MINCE KOFTA KEBAB (GF)** 13.95
coriander, chili, sumac Served with Salad & yogurt dip (7,9)
- 6) **SAFFRON MARINATED CHICKEN KEBAB (GF)** 13.95
served with salad & harissa dip (9)
- 7) **PAN SAUTÉED KING PRAWNS (GF)** 13.95
red peppers, garlic & cumin chermoula marinade, served with salad (2,9)
- 8) **FIVE SPICE MARINATED CHICKEN WINGS (GF)** (1,6,10) 12.95
- 9) **PASTELA, FILO PASTRY** 13.95
stuffed with quail, chicken, almonds muhammara, saffron & cinnamon. served with salad (1, 3, 8,11)
- 10) **HUMMUS, CHICKPEA PUREE (VG,GF,V)** 11.95
with tahina sauce (sesame seed paste), lemon juice and olive oil (11)



MAINS

COUSCOUS

- 11) **CHICKEN BREAST** 25.95
caramelized onions, turmeric, raisin, cardamon, sesame seeds, & chicken bouillon (1, 9, 11, 12)
- 12) **COUSCOUS ROYAL** 28.95
with lamb, chicken, merguez sausages, vegetables & lamb bouillon (1, 9)
- 13) **MERGUEZ SAUSAGES** 24.95
merguez sausages, parsley, harissa & meat bouillon (1, 9)
- 14) **SEAFOOD COUSCOUS** 27.95
Squid, hake, king prawns, coriander pesto, peppers & seafood bouillon (1, 2,4, 9,14)

VEGETARIAN MAINS

- 15) **SEASONAL VEGETABLE TAGINE (VG,GF,V)** 23.95
with preserved lemon (9)
- 16) **SWEET POTATOES, MARINATED CARROT (GF,VG,V)** 23.95
caramelised onions & cinnamon, chickpeas (9)
- 17) **ROASTED CAULIFLOWER (GF,VG,V)** 23.95
red chermoula, ras-el-hanout & harissa, served in tagine (9)
- 18) **VEGETARIAN COUSCOUS (V,VG)** 23.95
moist semolina topped with freshly roasted vegetables (1,9)
- 19) **MEDITERRANEAN BOWL (VG, GF, V)** 20.95
chickpeas, cauliflower, cabbage, marinated carrots, green peas pate, salad leaves

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. For all allergies details please check the back page.

TAGINES

(slowly cooked in a clay pot)

20) HAKE FISH FILLET (GF) 27.95
ginger marinade, spring onions, tomatoes & red peppers (1wheat,4,9)

21) CHICKEN SUPREME (GF) 25.95
safron caramelized pears & roasted almonds (8,11,12, 9)

22) BRAISED CHICKEN FILLET (GF) 25.95
preserved lemon, moorish olives, saffron & potatoes (9)

23) LAMB TAGINE (GF) 27.95
marinated roasted carrots, peas & ras elhanout (9)

24) MEATBALLS SHAKSHUKA (GF) 26.95
Spicy Beef meatballs, tomato sauce, coriander & topped with an egg (3,9)

25) LAMB TAGINE (GF) 27.95
prunes, walnuts, almonds & cinnamon (8,9,11,12)

(WE ONLY USE SPRING LAMB AND ALL OUR MEAT IS 100% PRIME IRISH CERTIFIED)



DADA'S DISHES

26) BAKED MONKFISH (GF) 32.95
saffron, dates, walnuts & caramelised onions
(12th century Moorish recipe) (8,3,7,11, 12)

27) 7-HOUR SLOW ROASTED LAMB SHOULDER (GF) 35.95
Morocco's iconic 12-spice blend with ras-elhanout, crispy chips & roasted veg (9)

28) PASTELA, FILO PASTRY 26.95
stuffed with quail, chicken, almonds muhammara, saffron & cinnamon (1 wheat, 3,5,7,8,11)

29) OVEN-BAKED LAMB SHANK (GF) 30.95
apricot, almonds, saffron & sweet potato (8,9,11)

30) OUR MIXED GRILL 29.95
kofta, chicken skewer, mergez sausages & wings served with saffron rice, harissa dip & Salad (1,6,9,12)



SIDES

BREAD (1WHEAT) 3.95

COUSCOUS WITH OLIVE OIL (1WHEAT) OR RICE 4.95

SPICY POTATOES HARA 6.95

HOME MADE CHIPS 6.90

HARISSA MAYO 2.90

MARINATED OLIVES 4.95

MIXED GREEN LEAVES 6.95

ROASTED VEGETABLES 6.95

HOT CHICKPEAS 5.50

OUR HOUSE MADE HARISSA 3.90

MIN 2 COURSES TO BE ORDERED WHEN BRINGING YOUR OWN WINE

a 12.5% service charge will be added for groups of five or more

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EARLY BIRD MENU

MONDAY TO THURSDAY

4:30 pm to 6:15 pm

FRIDAY & SATURDAY

12:30 pm to 5:30 pm

SUNDAY

12:30 pm to 6:15 pm

PLEASE NOTE TABLE HAS TO BE VACATED BY 7 PM FRI & SAT

2 COURSES €29.95

3 COURSES €35.95



**CHOOSE ANY APPERIZERS AND
ANY MAIN COURSE FROM MAIN MENU**

- For King Prawns, Pastela, Couscous Royal, Hake, Seafood and Lamb Tagines add 5€
- For Dada's Dishes add €7



DADA NUTRITION GUIDE

[VG] VEGETARIAN

[GF] GLUTEN FREE

[V] VEGAN

BYOB

Corkage:

WINE €6 BEER €2.00

CHAMPAGNE €8

ALLERGEN LIST

1. GLUTEN, 2. CRUSTACEANS, 3. EGGS, 4. FISH, 5. PEANUTS, 6. SOYA, 7. MILK,
8. TREE NUTS, 9. CELERY, 10. MUSTARD, 11. SESAME, 12. SULPHITES, 13. LUPIN, 14. MOLLUSCS.

(GF - ALL OUR GLUTEN FREE DISHES ARE MADE USING INGREDIENTS NOT CONTAINING GLUTEN)

As there are nuts used in our kitchen, despite our best efforts, cross contamination is possible.

If you have an allergy to peanuts or one of the other allergens we would ask that you advise a staff member.

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TRADITIONAL MOROCCAN FEAST MENU € 49 pp

(for 4 people or more)

MOROCCAN DIPS TO START (VG,GF)

(hummus, green peas pate, tzaziki and harissa tomato sauce) served with bread



APPETIZERS - PLATTER TO SHARE

ZAALUK GRILLED AUBERGINE PATE (VG,GF,V) with Moroccan vinegar, garlic & pimenton

KOFTA MEAT BALLS (GF) Cumin and tomato sauce (9)

SPINACH (VG,GF,V) with pickled lemon, green olives & spices

SPICY RICE (VG,GF,V) Roasted veg and chermoula (7)

MARINATED CHICKEN KEBAB & HARISSA DIP (GF) (9)

SLAW SALAD (VG,GF,V) with sultana and olive oil dressing (12)



(WILL BE ADDED FOR 5 PEOPLE OR MORE)

MAIN COURSE

SEASONAL VEGETABLE TAGINE (VG,GF,V) with preserved lemon* (9)

SWEET POTATOES (VG,GF,V) Marinated carrot, caramelised onions & cinnamon* (9)

CAULIFLOWER ROASTED IN RED CHERMOULA RAS-EL-HANOUT (VG,GF,V) and harissa served with herb (9)

SPICY KOFTA MEATBALLS TAGINE (GF) tomato sauce topped with eggs (3, 11, 9)

CHICKEN FILLET COUSCOUS sultanas, sweet onions & cinnamon (1 Wheat, 9, 11, 12)

LAMB TAGINE (GF) carrots, peas & ras elhanout spices (9)

HAKE FILLET TAGINE (GF) ginger marinade, tomatoes & peppers (4, 9)

BRAISED CHICKEN FILLET (GF) preserved lemon, Moorish olives, saffron sauce & potatoes (9)

CHICKEN FILLET COUSCOUS WITH ROASTED VEGETABLES fresh seasonal vegetables (1 Wheat, 9)

ALTERNATIVE OPTION (Add 6€ per person)

BAKED MONK FISH (GF)

saffron, dates, walnuts & caramelised onions (12th century Moorish recipe)* (3, 8, 7, 9, 11, 12)

7-HOUR SLOW-ROASTED LAMB SHOULDER (GF) with Ras-el-Hanout 12 spices & veg* (9)

PASTELA, FILO PASTRY

stuffed with quail, chicken, almonds muhammara, saffron & cinnamon (1 Wheat, 3, 5, 7, 8, 11)

OVEN-BAKED LAMB SHANK (GF) prunes, Almonds, saffron & sweet potatoe* (8, 11, 12)

OUR MIX GRILL

Kofta, Chicken squewer, mergez sousages & wings served with Moroccan salad (1, 6, 9, 12)

DESSERT OF THE DAY

SIDES

BREAD (1 Wheat) 2.95

COUSCOUS WITH OLIVE OIL (1 Wheat) OR RICE 3.95

SPICY POTATOES HARA 6.95

HOME MADE CHIPS 5.90*

MARINATED OLIVES 3.95*

MIXED GREEN LEAVES 6.95*

ROASTED VEGETABLES 5.95

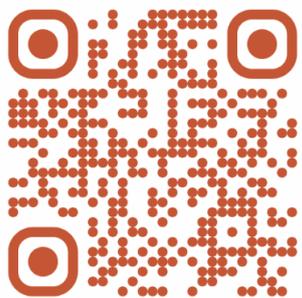
HOT CHICKPEAS 4.50*

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Moroccan Cuisine & Tapas





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SPECIAL DISCOUNT

FOR DADA GUESTS



DABA VILLAGE

MARRAKECH, MOROCCO



OUR SERVICE

Luxury Villas & Rooms

Restaurant

Chauffering

Ourika day trip

Cooking classes

BOOK NOW

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 MARRAKECH, MOROCCO