

MAZZES small bites |GF| ** CAN BE MADE GLUTEN FREE WITHOUT TAFTOUN UPON REQUEST

FALAFEL PLATE |GF| 16.

kale tomato salad,
pickled beets

WINGS |GF| 15.

grilled, za'taar, garlic,
wing sauce

SMOKED CHILEAN BASS | 28.

4 oz., saffron honey
marinated, cherrywood, pickles

ZEYTOUN PARVARDEH |GF| 7.

castelvetrano olive,
walnut, pomegranate

ADANA BITE | 14.

adana kabob, taftoun
bread, zhough, spicy tahina



LUNCH

MONDAY TO FRIDAY
11:30 AM TO 3:00 PM

Executive Chef | Fares Kargar

SPREADS served with fresh taftoun bread

RAW VEGETABLES |GF| 7.

assortment of seasonal crudite

BANDARI OLOVIEH | 14.

smoked salmon, potato,
jalapeno, dill, fried caper,
cornichon

KASHK BADEMJON | 15.

fried eggplant, onion, mint,
cream of whey

HUMMUS |GF| 10.

chickpea, tahini

+6. lamb & za'taar
+5. shroom, shishito & egg

Labneh + Caviar

strained yogurt topped with
half an ounce of sturgeon
caviar, homemade saffron
chips, chives 41.

MAST KHIYAR |GF| 7.

cucumber, mint, yogurt

DILL LABNEH |GF| 13.

strained yogurt, dill, walnuts,
garlic, citrus

+6. lamb & za'taar

LABNEH |GF| 11.

strained yogurt, za'taar, EV00

+6 lamb & za'taar
+6 local peaches, honey
harissa, walnuts

GREENS & GRAINS |GF| ** CAN BE MADE GLUTEN FREE WITHOUT BREAD UPON REQUEST

ENDIVE CITRUS SALAD |GF| 16.

red and green endive, orange
& grapefruit supremes, onion,
aleppo, candied walnut,
preserved lemon vinaigrette

SABZI POLO |GF| 13.

tahdig, scallions, parsley,
cilantro, fenugreek,
basmati

POLO SEFID |GF| 8.

tahdig, saffron butter, basmati
+6. zereshk polo

ZA'ATAR FRIES |GF| 12.

thick-cut, za'taar,
spicy tahina

HEIRLOOM TOMATO SALAD | 15.

heirloom cherry tomato,
red onion, radish, mint,
taftoun bread, persian
cucumber

ADAS POLO |GF| 12.

tahdig, lentil, raisin,
saffron basmati

SANDWICHES

ALL SANDWICHES ARE MADE IN OUR
HOMEMADE SOURDOUGH PITA. OPTION OF
MIXED GREEN SALAD OR FRIES AS SIDE.

LAMB & LABNEH SANDWICH | 21.

lamb shoulder, dill labneh,
pickled onion, zereshkj jam

FALAFEL SANDWICH | 18.

hummus, pickled relish,
pickled onion, parsley, spicy
tahini

KOOBIDEH SANDWICH | 19.

house blend of lamb and
beef, labneh, pickles,
butter braised tomato, sumac

JOOJEH SANDWICH | 21.

chicken breast, saffron,
pickles, butter braised
tomato, labneh, sumac onion

MEATS a la carte |GF| ** CAN BE MADE GLUTEN FREE WITHOUT BREAD UPON REQUEST

CHICKEN BARG |GF|**27.

murray's chicken breast,
saffron, onion, citrus

+6. make it a soltani

BARG |GF|** 32.*

beef tenderloin, garlic,
onion, citrus, saffron

+7. make it a soltani

CHICKEN KOFTA |GF|**20.

minced chicken, fresno pepper,
onion, parsley, tomato

KOOBIDEH KABOB |GF|**23.

ground lamb shoulder, beef
brisket, onion, saffron

SALMON KABOB | 32.*

skin-on salmon fillets, saffron,
lemon, lime, onion

SEABASS | 47.*

wild caught chilean seabass
fillets, onion, saffron

ADD ON A MIXED GREEN SALAD OR FRIES TO ANY KABOB FOR +\$5

CONDIMENTS a la carte

GREEN ZHOUG |GF| 4.

garlic, peppers, parsley

GARLIC TOUM |GF| 4.

garlic, lemon

TORSHI |GF| 4.

homemade pickled vegetables

HARISSA |GF| 5.

fresno pepper, garlic, tomato

SPICY TAHINA |GF| 3.

cayenne pepper, tahina, garlic

Notable Purveyors

Murray's Chicken

Ashland Farms Pearson Farms

All of our meats are halal!

20% gratuity on parties of 6 or more

No split checks for groups of 6 or more

*WARNING: CONSUMING RAW OR UNDERCOOKED MEATS POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

3060 PEACHTREE RD, UNIT 160, ATLANTA, GA 30305 | 404.738.9302

WWW.DELBARATL.COM | @DELBARATL

03.09.25

Cocktails

- WE'LL ALWAYS HAVE PARIS | 17.
Lalo Tequila, Rhum JM, Fig, Vanilla, Lime, Bitters
- MAGIC CARPET | 17.
400 Conejos Joven Mezcal, Rhum JM, Falernum, Baharat
- SAUDI MONEY | 16.
Delbar Private Label Bourbon, Ciociaro Amaro, Albaloo, Lime
- ROCK THE CASBAH | 17.
Delbar Private Label Gin, Pamplemousse, Cocchi Rossa

- DELBAR SPRITZ | 17.
Delbar Private Labele Vodka, Lofi Amaro, St. Germain, Bubbles
- LONG LIVE THE SHAH | 17.
1792 Bourbon, Aged Rum, Dimmi, Falernum, Peach Bitters
- DUBAI DRIFT | 17.
Toki Japanese Whisky, Apple Brandy, Ginger, Maple, Lime
- ESPRESSO MARTINI | 17.
Grey Goose, Cold Brew, Mr. Black Coffee Liqueur



BEER

- Back Home Beer, *Persian Lager* | 10.
- Back Home Beer, *Sumac Gose* | 10.
- Back Home Beer, *New Day IPA* | 10.
- Almaza, *lebanese pilsner* | 9.
- Steigl, *Radler Grapefruit* | 7.
- Athletic Brewing IPA, *zero proof* | 7.
- Athletic Brewing Golden, *zero proof* | 7.

SHARBATS & ZERO PROOF

- Sharbat e Khiyar, *cucumber, coconut, mint, citrus* | 8.
- Sharbat e Abaloo, *sour cherry, lime* | 7.
- Chai e Anar, *pom, lemon, baharat, ginger, camomile, chia seeds* | 8.
- Sparkling Mint Dough | 3.
- Sparkling Dough | 3.
- Iced Coconut Chai Tea, *ginger, Persian Tea* | 7.
- Bottled Coke | 3.5.
- Bottled Diet Coke | 3.5.
- Bottled Coke Zero | 3.5.
- Mexican Coke | 3.5.
- Bottled Sprite | 3.5.
- Aquapana Still Water | 8.
- San Pellegrino Sparkling Water | 8.
- Seasonal Fever Tree Soda | 8.

Wine by the Glass

SPARKLING

- ACINUM, PROSECCO, GLERA, ITALY 16 | 59
- NAVERAN BRUT CAVA, BLEND, CAVA, SPAIN 16 | 59
- SPARR CREMANT D ALSACE ROSE, PINOT NOIR, ALSACE, FRANCE 16 | 59
- BILLECART-SALMON BRUT, CHARDONNAY, MEUNIER, PINOT NOIR, CHAMPAGNE, FRANCE 35 | 120

WHITE

- BUKETO, ASSYRTIKO, SAUVIGNON BLANC, MALAGOUSIA, MACEDONIA, GREECE 16 | 59
- ALEXAKIS 2023, ASSYRTIKO, CRETE, GREECE GREECE 17 | 63
- GREYWACKE 2024, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 17 | 63
- DOMAINE BLONDELET SANCERRE, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE 20 | 79
- LAMBIN & FILS CHABLIS 2023, CHARDONNAY, BURGUNDY, FRANCE 19 | 71
- BERNARDUS 2020, CHARDONNAY, MONTEREY, CALIFORNIA 19 | 71
- DAOU BODYGUARD, CHARDONNAY, CENTRAL COAST, CALIFORNIA 25 | 99
- CARL GRAFF 2023, RIESLING KABINETT, MOSEL, GERMANY 17 | 64
- PASO DAS BRUXAS, ALBARINO, RIAS BAIXAS, SPAIN 18 | 67
- I'MAURI, BORGIO SAN DANIELE, 2023, PINOT GRIGIO, FRIULI-VENEZIA, ITALY 18 | 67
- CALVET, SAUVIGNON BLANC, SANCERRE, FRANCE 25 | 98
- INTELLEGO "THE STORY OF HARRY" 2022, CHENIN BLANC, SWARTLAND, SOUTH AFRICA 18 | 67

ROSÉ

- 'CUVEE ANA', GÖNC, ROSE, ŠTAJERSKA, SLOVENIA 17 | 63
- PEYRASSOL LE COMMANDERIE ROSE, CINCAULT, GRENACHE, TIBOUREN, PROVENCE, FRANCE 18 | 67
- STOLLER ROSE, PINOT NOIR, WILLAMETTE VALLEY, OREGON 16 | 59

RED

- KIR-YIANNI 2019, XINOMAVRO, NAOUSSA CUVÉE VILLAGES, GREECE 17 | 63
- SYROCCO 2022, SYRAH, MOROCCO 20 | 75
- MUSAR JUENE 2021, CINSHAULT, SYRAH, CAB. SAUVIGNON, BEKAA VALLEY, LEBANON 21 | 79
- BIG FIRE, R. STUART 2021, PINOT NOIR, WILLAMETTE VALLEY, OREGON 19 | 68
- ECARD SAVIGNY LES BEAUNE 2020, PINOT NOIR, BURGUNDY, FRANCE 25 | 99
- KATHERINE GOLDSCHMIDT, 2023, CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA 19 | 71
- SCATTERED PEAKS 2021, CABERNET SAUVIGNON, NAPA VALLEY CALIFORNIA 21 | 79
- CLOS DU VAL, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 25 | 99
- TRIVENTO GOLDEN RESERVE 2022, MALBEC, LUJAN DE CUYO, MENDOZA, ARGENTINA 17 | 59
- QUINTA SARDONIA SARDON 2022, TEMPRANILLO, CASTILLA Y LEON, SPAIN 18 | 71
- CAPARZO ROSSO DI MONTALCINO 2019, SANGIOVESE, TUSCANY, ITALY 18 | 67
- BRUNA GRIMALDI, NEBBIOLO, D'ALBA PIEDMONTE, ITALY 22 | 87

WINE LIST CURATOR | Michael McNeill - Master Sommelier