

MAZZES small bites

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.

castelvetro olive,
walnut, pomegranate

ADANA BITE | 14.

adana kabob, taftoun
bread, zhoug, spicy tahina

BEET CARPACCIO |GF| 15.

red beets, whipped feta, burnt
honey, sour orange, pistachio
and almond dukkah



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 BADEMJOON | 15.

fried eggplant, onion, mint,
cream of whey

HUMMUS |GF| 10.

chickpea, tahini

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

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, EVOO

+6. lamb & za'taar

+6. sujuk & pickled fennel

GREENS & GRAINS

CELERY SALAD |GF| 11.

fennel, pickled onion,
castelvetro olives, feta,
lemon & zataar vinaigrette

SABZI POLO |GF| 13.

tahdig, scallions, parsley,
cilantro, fenugreek,
basmati

POLO SEFID |GF| 8.

tahdig, saffron butter, basmati

+6. zereshk polo

ADAS POLO |GF| 12.

tahdig, lentil, raisin,
saffron basmati

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

MIXED GREEN SALAD |GF| 14.

red oak, baby spinach,
arugula, frisée, cucumber,
heirloom cherry tomato, red
onion, sumac vinaigrette

EGGPLANT SCHNITZEL | 19.

tahini labneh, crispy
shallot oil, mixed greens

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

BARG |GF|** 32.*

beef tenderloin, garlic,
onion, citrus, saffron

+7. make it a soltani

CHICKEN BARG |GF|**27.

murray's chicken breast,
saffron, onion, citrus

+6. make it a soltani

CHICKEN KOFTA |GF|**21.

minced chicken, fresno pepper,
onion, parsley, tomato

SALMON KABOB | 34.*

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

KOOBIDEH KABOB |GF|**25.

ground lamb shoulder, beef
brisket, onion, saffron

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

TORSHI |GF| 4.

homemade pickled vegetables

GARLIC TOUM |GF| 4.

garlic, lemon

HARISSA |GF| 5.

fresno pepper, garlic, tomato

SPICY TAHINA |GF| 3.

cayenne pepper, tahina, garlic

HONEY HARISSA |GF| 5.

peppers, garlic, tomato, honey

CONDIMENT FLIGHT | 9.

pick 3 condiments

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

NOT ALL ALLERGENS ARE LISTED. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING.
*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

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Craft Cocktails

HORMUZ ISLAND | 17.

Haku Vodka, Novo Fogo, St Germaine, Lychee, Lime, Rose Water

SAUDI MONEY | 17.

Delbar Private Label Bourbon, CioCiara, Albaloo, Lime

CHABAHAR | 17.

El Jimador Silver, Ancho Verde, Cucumber, Persian Dried Lime, Soda

BLUE VELVET | 17.

Delbar Gin, Pistachio Arak, Blueberry, Star Anise, Lime

GET FIGGY WITH IT | 17.

Havana Club, Mission Figs, Sage, Orange, Vanilla, Lime

SIROCCO PALOMA | 17.
Aleppo Infused Mezcal, Orange, Limoo, Grapefruit, Sumac

LONG LIVE THE SHAH | 17.
1792 Bourbon, Chairman's Reserve, Dimmi, Falernum, Peach

MAGIC CARPET | 17.
400 Conejos Mezcal, Rhum JM, Falernum, Baharat, Lemon, Arak, Bitters

ESPRESSO MARTINI | 17.
Grey Goose, Cold Brew, Mr. Black Coffee Liqueur

Frozen SUNSET BOULEVARD | 17.
Volcan Blanco Tequila, Rhum Jm, Creole Shrub, Zereshk, Lemon



BEER

Back Home Beer, *Yalda Queen II Watermelon Lager* | 10.

Back Home Beer, *Persian Lager* | 10.

Back Home Beer, *Sumac Gose* | 10.

Almaza, *Lebanese Pilsner* | 9.

Creature Comforts, *Tropicalia* | 8.

3 Taverns, *Prince of Pilsen Pilsner* | 8.

Steigl, *Radler Grapefruit* | 7.

Athletic Brewing Golden, *Zero Proof* | 7.

SHARBAIS & ZERO PROOF

Sharbat e Zereshk, *Barberry, Lime, Soda* | 10

Sharbat e Khyiar, *Cucumber, Coconut, Mint, Citrus* | 10

Iced Coconut Chai Tea, *Ginger, Persian Tea* | 10

Sharbat e Albaloo, *Tart Cherry, Lime* | 10

Chai e Anar, *Pomegranate, Baharat, Ginger, Chia Seeds* | 10

Red Bull Sugarfree | 4

Red Bull Peach Edition (White Peach) | 4

Acqua Panna Still Water | 8

San Pellegrino Sparkling Water | 8

Mexican Coke | 3.5

Bottled Coke | 3.5.

Bottled Diet Coke | 3.5.

Bottled Coke Zero | 3.5.

Sparkling Mint Dough | 3

Bottled Sprite | 3.5.

Red Bull Energy Drink | 4

Wine by the Glass

SPARKLING

ACINUM, PROSECCO, GLERA, ITALY

NAVERAN BRUT CAVA, BLEND, CAVA, SPAIN

SPARR CREMANT D ALSACE ROSE, PINOT NOIR, ALSACE, FRANCE

BILLECART-SALMON BRUT, CHARDONNAY, MEUNIER, PINOT NOIR, CHAMPAGNE, FRANCE

VEUVE CLICQUOT BRUT RESERVE, PINOT NOIR, CHARD, MEUNIER, CHAMPAGNE, FRANCE

16 | 63

16 | 63

16 | 63

30 | 119

35 | 139

WHITE

BUKETO, ASSYRTIKO, SAUVIGNON BLANC, MALAGOUSIA, MACEDONIA, GREECE

ALEXAKIS 2023, ASSYRTIKO, CRETE, GREECE

GREYWACKE 2024, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

DOMAINE DU PRE SEMELE SANCERRE BLANC, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE

LE GLORIES, CHABLIS 2022, CHARDONNAY, BURGUNDY, FRANCE

THE HILT ESTATE, SANTA RITA HILLS, CHARDONNAY, CALIFORNIA

ZD, CHARDONNAY, SONOMA, CALIFORNIA

KRUGER-RUMPF ESTATE, RIESLING, NAHE, GERMANY

COLUMNNA, ALBERIÑO, RIAS BAXIAS, SPAIN

I'MAURI, BORGIO SAN DANIELE, 2023, PINOT GRIGIO, FRIULI-VENEZIA, ITALY

CALVET, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE

MINUTY PRESTIGE BLANC, VERMINTINO, PROVENCE, FRANCE

16 | 63

17 | 67

17 | 67

28 | 111

19 | 76

20 | 79

25 | 99

17 | 67

18 | 71

18 | 71

25 | 98

18 | 71

ROSÉ

LIQUID GEOGRAPHY ROSADO, MENICA, BIERZO, SPAIN

QUINTA DE SAES, TINTA RORIZ, JAEN, BAGA, CAB SAUV, DAO, PORTUGAL

PEYRASSOL LE COMMANDERIE ROSE, CINCAULT, GRENACHE, TIBOUREN, PROVENCE, FRANCE

CHATEAU D'ESCLANS, "ROCK ANGEL", GRENACHE, CINSAULT, VERMINTINO, PROVENCE, FRANCE

14 | 55

18 | 71

18 | 71

18 | 71

RED

KIR-YIANNI 2019, XINOMAVRO, NAOUSSA CUVÉE VILLAGES, GREECE

BRUNA GRIMALDI, NEBBIOLO, D'ALBA PIEDMONTE, ITALY

SYROCCO 2022, SYRAH, MOROCCO

MUSAR JEUNE 2021, CINSHAULT, SYRAH, CAB. SAUVIGNON, BEKAA VALLEY, LEBANON

BIG FIRE, R. STUART 2021, PINOT NOIR, WILLAMETTE VALLEY, OREGON

DUBOIS & FILS 2022, PINOT NOIR, COTE DE NUITS-VILLAGES, FRANCE

KATHERINE GOLDSCHMIDT, 2023, CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA

SCATTERED PEAKS 2021, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

HALL, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

DAOU 'SOUL OF A LION', CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA

BODEGA NUMANTHIA, TINTA DE TORO, TORO, SPAIN

TRIVENTO GOLDEN RESERVE 2022, MALBEC, LUJAN DE CUYO, MENDOZA, ARGENTINA

QUINTA SARDONIA SARDON 2022, TEMPRANILLO, CASTILLA Y LEON, SPAIN

CAPARZO ROSSO DI MONTALCINO 2019, SANGIOVESE, TUSCANY, ITALY

17 | 67

22 | 87

20 | 75

21 | 83

19 | 76

25 | 99

19 | 76

21 | 83

25 | 99

50 | 199

30 | 119

17 | 67

18 | 71

18 | 71