

STARTER

served with Taftoun bread to share

DILL LABNEH |GF| 13.

strained yogurt, dill, walnuts, garlic, citrus

+6. lamb & za'taar

FALAFEL PLATE |GF| 16.

kale tomato salad, pickled beets

ZEYTOUN PARVARDEH |GF| 7.

castelvetroano olive, walnut, pomegranate

KASHK BADEMJOON | 15.

fried eggplant, onion, mint, cream of whey

Labneh + Caviar

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

BANDARI OLOVIEH | 16.

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

+20. truffle shavings

MESABECHA HUMMUS |GF| 14.

breakfast hummus, tahini, fried garbanzo, shirazi, tahina, soft boiled egg

BRUNCH

* per chef's request no modifications or substitutions are allowed.

KOOKOO SABZI | 14.

persian style fresh herb fritatta, egg, barberries, walnut

DELBAR KOOKOO |GF| 25.

potato, leek, gruyere, zataar, burnt onion & date molasses labneh, maple & aleppo smoked salmon

KOOBIDEH & EGG |GF| 21.

in-house ground lamb, beef, onion, saffron, two fried eggs, pepper, tomato, labneh

+ sub chicken kofta

MAHI DOODHI | 32.

maple & aleppo smoked salmon belly, dill labneh, grilled focaccia, pickles, sabzi

Add a Turkish Bagel | 3.

Delbar Breakfast Platter

a turkish style platter that feeds 4 people, labneh, halvah, feta cheese, radish, jam, honey comb, dates, fruit, butter, soft boiled egg, sarshir, nutella, fresh herbs, olives, raw vegetable, walnuts 59.

delbar

MIDDLE EASTERN

BRUNCH

SATURDAY & SUNDAY
11 AM to 2:30 PM

Executive Chef | Fares Kargar

LABNEH |GF| 11.

strained yogurt, za'taar, EV00
+6. lamb & za'taar
+6. sujuk & pickled fennel

SMOKED CHILEAN BASS | 28.

saffron honey marinated, cherrywood, pickles

BAKERY:

SAVORY

BREAKFAST SANDWICH | 19.

turkish sujuk, steamed egg, brioche bun, honey harissa, torshi

KOOKOO SABZI SANDWICH | 16.

barbari, kookoo sabzi, omani sauce, spicy tahina, shirazi, pickles, crispy potato sticks

SARSHIR MORABA FLATBREAD | 24.

strawberry compote, labneh, pistachio, mint

TUMERIC BARBARI | 9.

barbari bread, turmeric, sesame seed, Whipped feta, candied pistachio

SUJUK & BURNT HONEY FLATBREAD | 24.

sujuk, bandari sauce, kefel-otyri, kashkaval, tulum

SOSIS BANDARI |GF| 13.

beef links, potato, onion, tomato, taftoun bread

+2. crack an egg on it

CHINJEH & EGG | 27.

prime beef sirloin, saffron, yogurt marinade, two fried eggs, tomato, onion, labneh

SHAKSHUKA |GF| 18.

tomato, pepper, onion, egg, parsley

EGGPLANT SCHNITZEL | 19.

tahini labneh, crispy shallot oil, mixed greens

MEATS & GRAINS

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

CHINJEH | 31.*

prime beef sirloin, saffron, onion, yogurt marinade

JOOJEH KABOB |GF|** 26.

chicken breast, saffron, onion, citrus

SEABASS | 47.*

wild caught Chilean seabass fillets, onion, saffron

HANGER STEAK |GF|** 29.

biber salcasi pepper yogurt marinade, onion, saffron, yogurt, tahini

LAMB KABOB | 32.*

lamb top sirloin, mint, onion, yogurt

CHICKEN KOFTA |GF|** 20.

minced chicken, fresno pepper, onion, parsley, tomato

SABZI POLO |GF| 13.

tahdig, scallions, parsley, cilantro, fenugreek, basmati

POLO SEFID |GF| 8.

tahdig, saffron butter, basmati

LAMB & BAGHALI TAHCHIN |GF| 23.

lamb shoulder, fava bean, egg, yogurt, onion, basmati *Limited*

ADAS POLO |GF| 12.

tahdig, lentil, raisin, saffron basmati

Notable Purveyors

Murray's
Chicken

Ashland Farms Pearson Farms

BAKERY:

SWEETS

BAKLAVA | 12.

walnut, phyllo dough, pistachio, cardamom, cinnamon, saffron, orange

PISTACHIO LAVA CAKE | 13.

pistachio cake, molten white chocolate, cardamom gelato

FRENCH TOAST | 18.

halvah, chocolate, orange, tahini mousse

TURKAMISU | 12.

turkish coffee, cardamom, sponge cake, mascarpone, cacao powder

All of our meats are halal

20% gratuity on parties 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

AZADI | 17

Delbar Gin, Calvados, Lemon, Maple, Ango, Barikka Cider

GRAND BAZAAR SPRITZ | 17

Delbar Gin, Montenegro, Lemon, Beet, Baharat, Bubbles

SIROCCO PALOMA | 17
Aleppo infused Mezcal, Orange, Limoo, Grapefruit, Sumac

GOLESTAN PALACE | 17

Rum, Mezcal, Montenegro, Coconut, Carrot, Thyme, Za'atar, Lime

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

El Jimador, 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 IPA, *Zero Proof* | 7.

Athletic Brewing Golden, *Zero Proof* | 7.

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

Sharbat e Khiyar, *cucumber, coconut, mint, citrus* | 10

Sharbat e Albaloo, *sour cherry, lime* | 10.

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

Majoon, *tahini-date shake* | 9.5

Iced Lavender Latte | 7.5

Chai e Anar, *pomegranate, baharat, ginger, chia seeds* | 10

Sparkling Mint Dough | 3

Bottled Diet Coke | 3.5.

Bottled Coke Zero | 3.5.

Bottled Coke | 3.5.

Bottled Sprite | 3.5.

Mexican Coke | 3.5

Acqua Panna Still Water | 8

San Pellegrino Sparkling Water | 8

Red Bull Peach Edition (White Peach) | 4

Red Bull Energy Drink | 4

Red Bull Sugarfree | 4

ZERO PROOF

CAFFEINATED

Iced lavender latte | 7.5

persian tea | 3.5

turkish coffee | 4.

cappuccino | 4.75

drip coffee | 3.

double espresso | 4.

americano | 4.

cortado | 4.25

latte | 5.

JUICE

Pomegranate and tangerine | 7

Grapefruit, cardamom and lemon | 7

Natalie's Blood Orange | 4

Natalie's Orange | 4

Natalie's Grapefruit | 4

| INTELLIGENSIA BLACK CAT ESPRESSO | BOLIVAR COFFEE | **SUBSTITUTE OAT MILK | 0.80

WINE BY THE GLASS

SPARKLING

ACINUM, **PROSECCO**, *GLERA, ITALY*

16 | 63

NAVERAN BRUT CAVA, **BLEND**, *CAVA, SPAIN*

16 | 63

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

16 | 63

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

30 | 119

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

30 | 119

WHITE

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

16 | 63

ALEXAKIS 2023, **ASSYRTIKO**, *CRETE, GREECE*

17 | 67

GREYWACKE 2024, **SAUVIGNON BLANC**, *MARLBOROUGH, NEW ZEALAND*

17 | 67

DOMAINE BLONDELET SANCERRE, **SAUVIGNON BLANC**, *LOIRE VALLEY, FRANCE*

20 | 79

LE GLORIES, CHABLIS 2022, **CHARDONNAY**, *BURGUNDY, FRANCE*

19 | 76

THE HILT ESTATE, SANTA RITA HILLS, **CHARDONNAY**, *CALIFORNIA*

20 | 79

DAOU BODYGUARD, **CHARDONNAY**, *CENTRAL COAST, CALIFORNIA*

25 | 99

CARL GRAFF 2023, **RIESLING KABINETT**, *MOSEL, GERMANY*

17 | 67

COLUMNA, **ALBERIÑO**, *RIAS BAXIAS, SPAIN*

18 | 71

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

18 | 71

CALVET, **SAUVIGNON BLANC**, *SANCERRE, FRANCE*

25 | 98

MINUTY PRESTIGE BLANC, **VERMINTINO**, *PROVENCE, FRANCE*

18 | 71

ROSÉ

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

18 | 71

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

18 | 71

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

18 | 71

RED

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

17 | 67

SYROCCO 2022, **SYRAH**, *MOROCCO*

20 | 75

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

21 | 83

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

19 | 76

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

25 | 99

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

19 | 76

SCATTERED PEAKS 2021, **CABERNET SAUVIGNON**, *NAPA VALLEY CALIFORNIA*

21 | 83

BODEGA NUMANTHIA, **TINTA DE TORO**, *TORO, SPAIN*

30 | 119

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

17 | 67

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

18 | 71

CAPARZO ROSSO DI MONTALCINO 2019, **SANGIOVESE**, *TUSCANY, ITALY*

18 | 71

BRUNA GRIMALDI, **NEBBIOLO**, *D'ALBA PIEDMONTE, ITALY*

22 | 87