

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.
castelvetrano 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

MESABECHA HUMMUS |GF| 14.
breakfast hummus, tahini,
fried garbanzo, shirazi,
tahina, soft boiled egg



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

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.

SOSIS BANDARI |GF| 13.
beef links, potato, onion,
tomato, taftoun bread
+2. crack an egg on it

CHINJEH & EGG | 27.
prime beef sirloin, saffron,
onion, yogurt madinade,
two fried eggs, tomato,
pepper, onion, labneh

SHAKSHUKA |GF| 18.
tomato, pepper, onion, egg,
parsley

BAKERY:

SAVORY

BREAKFAST SANDWICH | 19.
artisanal maple beef bacon,
steamed egg, brioche bun,
honey harrissa, 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, tumeric, sesa-
me seed, Whipped feta, candied
pistachio

SUJUK & BURNT HONEY FLATBREAD | 24.
sujuk,bandari sauce, kefel-
otyri, kashkaval, tulum

SINGLE FRIED EGG | 2.
TWO FRIED EGG | 4.
HALVAH | 4.
HOT GRILLED SUJUK | 6.
MARINATED OLIVES | 6.
HONEY COMB | 4.

MEATS & GRAINS

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

CHICKEN KOFTA |GF|** 20.
minced chicken, fresno pepper,
onion, parsley, tomato

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

CHINJEH | 31.*
prime beef sirloin, saffron,
onion, yogurt marinade

LAMB KABOB | 32.*
lamb top sirloin, mint, onion,
yogurt

POLO SEFID |GF| 8.
tahdig, saffron butter,
basmati

SABZI POLO |GF| 13.
tahdig, scallions, parsley,
cilantro, fenugreek, 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,
cinammon, saffron, orange

PISTACHIO LAVA CAKE | 13.
pistachio cake, molten white
chocolate, cardamom gelato

FRENCH TOAST | 18.
halva, 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

Craft Cocktails

WE’LL ALWAYS HAVE PARIS 17. <i>Lalo Tequila, Rhum JM, Fig, Vanilla, Lime, Bitters</i>	ROSE OF DAMASCUS 17. <i>cardamom infused vodka, falernum, pistachio, cardamom cream, rosewater</i>
MAGIC CARPET 17. <i>400 Conejos Joven Mezcal, Rhum JM, Falernum, Baharat</i>	LONG LIVE THE SHAH 17. <i>1792 Small Batch, Aged Rum, Dimmi, Falernum, Peach Bitters</i>
SAUDI MONEY 16. <i>Delbar Private Label Bourbon, Ciociaro Amaro, Albaloo, Lime</i>	DUBAI DRIFT 17. <i>Toki Japanese Whiskey, Apple Brandy, Ginger, Maple, Lime</i>
GENIE’S WISH 17. <i>Delbar Private Label Gin, St. Germain, Rosemary, Lemon</i>	ESPRESSO MARTINI 17. <i>Grey Goose, Cold Brew, Mr. Black Coffee Liqueur</i>
KISS OF TEHRAN 18. <i>400 Conjeos Joven Mezcal, Strawberry cordial, Passion Fruit, Lemon</i>	SPILL THE TEA 18. <i>Patron Silver, Sauvignon Blanc, Passionruit, Persian Tea, Lime</i>



BEER

Back Home Beer, <i>Yalda Queen II Watermelon Lager</i> 10.
Back Home Beer, <i>Persian Lager</i> 10.
Back Home Beer, <i>Sumac Gose</i> 10.
Almaza, <i>Lebanese Pilsner</i> 9.
Creature Comforts, <i>Tropicalia</i> 8.
3 Taverns, <i>Prince of Pilsen Pilsner</i> 8.
Steigl, <i>Radler Grapefruit</i> 7.
Athletic Brewing IPA, <i>Zero Proof</i> 7.
Athletic Brewing Golden, <i>Zero Proof</i> 7.

SHARBATS & ZERO PROOF

Sharbat e Khiyar, <i>cucumber, coconut, mint, citrus</i> 10.	Bottled Coke 3.5.
Sharbat e Abaloo, <i>sour cherry, lime</i> 10.	Bottled Diet Coke 3.5.
Date Jallab, <i>date molasses, rose water, lemon, lavender, honey</i> 10.	Bottled Coke Zero 3.5.
Sparkling Mint Dough 3.	Mexican Coke 3.5.
Iced Coconut Chai Tea, <i>ginger, Persian Tea</i> 10.	Bottled Sprite 3.5.
	Acqua Panna 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
VEUVE CLICQUOT BRUT RESERVE, PINOT NOIR, CHARD, MEUNIER, 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
LE GLORIES, CHABLIS 2022, 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 JEUNE 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