delbar
MIDDLE EASTERN

MID DAY
SATURDAY & SUNDAY
3:00 PM TO 5:00 PM

Executive Chef | Fares Kargar

MAZZES small bites

SMOKED CHILEAN BASS | 28.
saffron honey marinated, cherrywood, pickles

ZEYTOUN PARVARDEH |GF| 9.
castelvetrano olive, walnut, pomegranate

BEET CARPACCIO |GF | 15.
red beets, whipped feta, burnt honey, sour orange, pistachio and almond dukkah

OMANI SHRIMP |GF| 22. FOREIGN IMPORTED
black tiger shrimp, persian dried lime, sour orange, labneh

SHAH KABOB | 19.
adana, lavash, green labneh, crispy shallot oil

WINGS |GF| 15.
grilled, za'taar, garlic, wing sauce

FALAFEL PLATE |GF| 16.
kale tomato salad, pickled beets

SPREADS served with Taftoun bread to share

RAW VEGETABLES |GF| 7.
assortment of seasonal crudite

KASHK BADEMJOON | 15.
fried eggplant, onion, mint, cream of whey

BANDARI OLIVIEH | 14.
smoked salmon, potato, jalapeno, dill, fried caper, cornichon

HUMMUS |GF| 12.
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.

DILL LABNEH |GF| 13.
strained yogurt, dill, walnuts, garlic, citrus

+6. lamb & za'taar

MAST KHIYAR |GF| 7.
cucumber, mint, yogurt

LABNEH |GF| 11.
strained yogurt, za'taar, EVOO

+6 lamb & za'taar
+6 sujuk & pickled fennel
+6 acorn squash & fig jam

GREENS & GRAINS

ADAS POLO |GF | 12.
tahdig, lentil, mixed raisins, saffron, basmati

SABZI POLO |GF | 13.
tahdig, scallions, parsley, cilantro, fenugreek, basmati

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

+6. zereshk polo

GRILLED VEGETABLES | 12.
cauliflower, endive, onion, pepper, saffron marinade

HEIRLOOM TOMATO SALAD | 15.
heirloom cherry tomato, red onion, radish, mint, taftoun bread, persian cucumber

ENDIVE CITRUS SALAD |GF| 16.
red and green endive, orange & grapefruit supremes, onion, aleppo, candied walnut, preserved lemon vinaigrette

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

HANGER STEAK |GF| 34.**
biber salcasi pepper yogurt marinade, onion, saffron, yogurt, tahini

LAMB KABOB | 38.*
lamb top sirloin, mint, onion, yogurt

SALMON KABOB | 33.*
skin-on salmon fillets, saffron, lemon, lime, onion

SEABASS | 52.*
wild caught chilean seabass fillets, onion, saffron

DUCK FESENJOON | 31.*
saffron confit duck leg, pomegranate, walnut

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

CHICKEN KOFTA |GF | 20.**
minced murray's chicken, harissa, parsley

JOOJEH KABOB |GF | 26.**
murray's certified humane chicken breast, saffron, onion, citrus

KOOBIDEH KABOB |GF| 23.**
ground lamb shoulder, beef brisket, onion, saffron

CONDIMENTS

HARISSA |GF| 5.
fresno, garlic, parsley, tomato

GREEN ZHOUG |GF| 4.
garlic, peppers, parsley

TORSHI |GF| 6.
pickled vegetables

SPICY TAHINA |GF| 3.
cayenne, tahini, garlic

GARLIC TOUM |GF| 5.
whipped garlic, lemon

HONEY HARISSA |GF| 5.
peppers, garlic, tomato, honey

CONDIMENT FLIGHT | 9.
pick 3 condiments

Notable Purveyors

Murray's Chicken
Ashland Farms
Pearson Farms

For parties of 6 or more, a 20% gratuity is included and one check is kindly requested.

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.

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CRAFT COCKTAILS

HORMUZ ISLAND | 17
Haku Vodka, Novo Fogo, St Germaine, Lychee, Lime, Rose Water
Crafted by Jason G.

DUBAI DRIFT | 17
Toki Japanese Whiskey, Apple Brandy, Ginger, Maple, Lime

SAUDI MONEY | 17
Delbar Private Label Bourbon, CioCiaro, Albaloo, Lime

TOO HOT TO TAROF | 17
Mezcal, Smoked Grapefruit, Blueberry, Lime
Crafted by Saylor S.

SHIRAZ GOLDEN HOUR | 17
Delbar Vodka, Apricot, Aperol, Orange, Port, Lemon, Turmeric, Clove, Star Anise
Crafted by Patrick T.

BABA MADE ME DO IT | 19
Patron Blanco, Lilet, Guava, Lime, Star Anise
Crafted by Andres P.

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

GINGER WITH BENEFITS | 17
Delbar Bourbon, Spiced Pear, Cinnamon, Ginger, Lemon
Crafted by Andries B.

NEGRONI SHOKOLATEE | 19
Cinnamon Infused Mezcal, Maraska Nocelino, Campari
Crafted by Jason G.

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

SHAZDEH LIMOO | 18
Sag Arak, Condesa Prickly Pear Gin, Guanabana, Limoo
Crafted by Andres P.

BEER

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.

SHARBATS, LOW PROOF, ZERO PROOF

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

Sharbat e Khiyar, *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

Habibi Behave, Oddbird *Blanc de Blancs <0.5% ABV, Rosemary, Soda* | 14
Crafted by Patrick T.

Red Bull Sugarfree | 5

Red Bull Peach Edition (White Peach) | 5

Red Bull Energy Drink | 5

Athletic Brewing" Upside Dawn" Golden Ale, *Zero Proof* | 7.

San Pellegrino Sparkling Water | 8

Acqua Panna Still Water | 8

Mexican Coke | 6

Bottled Coke | 5

Bottled Diet Coke | 5

Bottled Coke Zero | 5

Bottled Sprite | 5

Sparkling Mint Dough | 5

WINE BY THE GLASS

DEALCOHOLIZED

ODDBIRD 'BLANC DE BLANCS', CHARDONNAY, COLOMBARD, *LANGUEDOC- ROUSSILLION, FRANCE*	13
ODDBIRD 'SPARKLING ROSE', SYRAH, *LANGUEDOC- ROUSSILLION, FRANCE*	15 | 59
ODDBIRD 'PRESENCE', RIESLING, GEWURZTRAMINER, SYLVANER, VIOGNIER, SAUVIGNON, *ALSACE, FRANCE*	15 | 59
ODDBIRD 'GSM', GRENACHE, SYRAH, MOURVÈDRE,CARIGNAN, *SAINT CHINIAN, FRANCE*	15 | 59
ODDBIRD 'ADDICTION', TEMPRANILLO, *RIBERA DEL DUERO, SPAIN*	15 | 59

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	35 | 139

WHITE

BUKETO, ASSYRTIKO, SAUVIGNON BLANC, MALAGOUSIA, *MACEDONIA, GREECE*	16 | 63
ALEXAKIS, ASSYRTIKO, *CRETE, GREECE*	17 | 67
GREYWACKE, SAUVIGNON BLANC, *MARLBOROUGH, NEW ZEALAND*	17 | 67
DOMAINE DU PRE SEMELE SANCERRE, SAUVIGNON BLANC, *LOIRE VALLEY, FRANCE*	28 | 111
STAG'S LEAP, CHARDONNAY, NAPA VALLEY, *CALIFORNIA*	18 | 71
LE GLORIES, CHABLIS 2022, CHARDONNAY, *BURGUNDY, FRANCE*	19 | 76
THE HILT ESTATE, SANTA RITA HILLS, CHARDONNAY, *CALIFORNIA*	20 | 79
KRUGER-RUMPF ESTATE, RIESLING, *NAHE, GERMANY*	17 | 67
COLUMNA, ALBARIÑO, *RIAS BAXIAS, SPAIN*	18 | 71
I'MAURI, BORGO SAN DANIELE, PINOT GRIGIO, *FRIULI-VENEZIA, ITALY*	18 | 71
MINUTY PRESTIGE BLANC, VERMINTINO, *PROVENCE, FRANCE*	18 | 711

ROSÉ

LIQUID GEOGRAPHY ROSADO, MENICA, *BIERZO, SPAIN*	14 | 55
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, CINSAULT, VERMINTINO, *PROVENCE, FRANCE*	18 | 71

RED

KIR-YIANNI, XINOMAVRO, *NAOUSSA CUVEE VILLAGES, GREECE*	17 | 67
BRUNA GRIMALDI, NEBBIOLO, *D'ALBA PIEDMONTE, ITALY*	22 | 87
SYROCCO, SYRAH, *MOROCCO*	20 | 75
MUSAR JEUNE, CINSHAULT, SYRAH, CAB. SAUVIGNON, *BEKAA VALLEY, LEBANON*	21 | 83
JOHAN VINEYARDS PINOT NOIR "ESTATE", PINOT NOIR, *WILLAMETTE VALLEY, OREGON*	21 | 83
DOMAINE DUBOIS BOURGOGNE, PINOT NOIR, BURGUNDY, *FRANCE*	25 | 99
BOCCA DI LUPO 'LOCONE', CABERNET SAUVIGNON, *APULIA, ITALY*	19 | 76
SCATTERED PEAKS, CABERNET SAUVIGNON, *NAPA VALLEY, CALIFORNIA*	21 | 83
HALL, CABERNET SAUVIGNON, *NAPA VALLEY, CALIFORNIA*	25 | 99
DAOU 'SOUL OF A LION', CABERNET SAUVIGNON, *PASO ROBLES, CALIFORNIA*	50 | 199
BODEGA NUMANTHIA, TINTA DE TORO, *TORO, SPAIN*	30 | 119
TRIVENTO GOLDEN RESERVE, MALBEC, *LUJAN DE CUYO, MENDOZA, ARGENTINA*	17 | 67
QUINTA SARDONIA SARDON, TEMPRANILLO, *CASTILLA Y LEON, SPAIN*	18 | 71
CAPARZO ROSSO DI MONTALCINO, SANGIOVESE, *TUSCANY, ITALY*	18 | 71