

MAZZES small bites

OMANI SHRIMP |GF| 22.

black tiger shrimp, persian dried lime, sour orange, labneh

SALMON KIBBEH | 15.

harissa, cream cheese, burnt onion, date labneh

ZEYTOUN PARVARDEH |GF| 7.

castelvetro olive, walnut, pomegranate, garlic

KOFTA TABRIZI | 19.

ground lamb & beef, dried fruit, pomegranate, date, lemon yogurt, pistachio

ADANA BITE | 14.

adana kabob, taftoun bread, zhoug, spicy tahina

SMOKED CHILEAN BASS | 28.

saffron honey marinated, cherrywood, pickles



Executive Chef | Fares Kargar

FALAFEL PLATE |GF| 16.

kale tomato salad, pickled beets

WINGS |GF| 15.

za'taar, garlic, wing sauce

SPREADS

KASHK BADEMJOON | 15.

fried eggplant, onion, mint, cream of whey

BANDARI OLOVIEH | 14.

smoked salmon, potato, dill jalapeno, caper, cornichon

RAW VEGETABLES |GF| 7.

assortment of seasonal crudite

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.

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. sujuk & pickled fennel

MAST KHIYAR |GF| 7.

cucumber, mint, yogurt

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

ZA'TAAR FRIES |GF| 12.

thick-cut, za'taar, spicy tahina

LAMB & BAGHALI TAHCHIN |GF| 23.

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

ENDIVE CITRUS SALAD |GF| 16.

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

BEET CARPACCIO |GF| 15.

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

HEIRLOOM TOMATO SALAD | 15.

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

GRILLED VEGETABLES | 9.

cauliflower, endive, onion, pepper, saffron marinade

WHOLE ROASTED CAULIFLOWER | 19.

char-grilled, zhoug, spicy tahina, pickled onion, mint

CONDIMENTS

HARISSA |GF| 5.

fresno, garlic, parsley, tomato

GREEN ZHOUG |GF| 4.

garlic, peppers, parsley

TORSHI |GF| 4.

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

MEATS a la carte

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

CHICKEN KOFTA |GF|** 20.

minced murray's chicken, harissa, parsley

LAMB NECK |GF| 31.

braised, onion, saffron, turmeric, cinnamon, garlic

CHINJEH | 31.*

prime beef sirloin, saffron, onion, yogurt marinade

LAMB KABOB | 32.*

lamb top sirloin, mint, onion, yogurt

SALMON KABOB | 32.*

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

SEABASS | 47.*

wild caught chilean seabass fillets, onion, saffron

KOOBIDEH KABOB |GF|** 23.

ground lamb shoulder, beef brisket, onion, saffron

SHISHLIK |GF| 57.

lamb chops, orange zest, yogurt, honey, rosewater, lime, saffron. Served with dill labneh, zeytoun parvardeh, herbs, walnuts

WHOLE STUFFED BRANZINO |GF| 34.

fresh herbs, pomegranate, minced walnut, shallot, citrus

HANGER STEAK |GF|** 29.

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

JOOJEH KABOB |GF|** 26.

murray's certified humane chicken breast, saffron, onion, citrus

GHORMEH SABZI |GF| 45.

48 hour bone-in short rib, beef tallow, black garlic, Persian dried lime, lavash tahdig

HONEY HARISSA CHICKEN |GF| 27.

semi boneless murray's chicken, kolrabi pear slaw, pickled onions

WAGYU NY STRIP | 99. *Limited*

Herd & Grace farm black opal 8/9 wagyu, turkish coffee rub, zereshk chimichurri, cippolini, castelvetro olive salad, walnut, pomegranate

DUCK FESENJOON | 31.*

saffron confit duck leg, pomegranate, walnut

Notable Purveyors

Murray's
Chicken

Ashland Farms Pearson Farms

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

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Craft 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

GENIE'S WISH | 17.

Delbar Private Label Gin, St. Germain, Rosemary, Lemon

KISS OF TEHRAN | 18.

400 Conejos Joven Mezcal, Strawberry Cordial, Passion Fruit, Lemon

ROSE OF DAMASCUS | 17.

Cardamom infused Vodka, Falernum, Pistachio, Cardamom Cream, Rosewater

LONG LIVE THE SHAH | 17.

1792 Small Batch, Aged Rum, Dimmi, Falernum, Peach Bitters

DUBAI DRIFT | 17.

Toki Japanese Whiskey, Apple Brandy, Ginger, Maple, Lime

ESPRESSO MARTINI | 17.

Grey Goose, Cold Brew, Mr. Black Coffee Liqueur

SPILL THE TEA | 18.

Patron Silver, Sauvignon Blanc, Passionfruit, Persian Tea, Lime



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.

SHARBATS & ZERO PROOF

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

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

Date Jallab, *date molasses, rose water, lemon, lavender, honey* | 10.

Sparkling Mint Dough | 3.

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

Bottled Coke | 3.5.

Bottled Diet Coke | 3.5.

Bottled Coke Zero | 3.5.

Mexican Coke | 3.5.

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 | 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, BORGIO 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**, CINSULT, 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

ECARD SAVIGNY LES BEAUNE 2020, **PINOT NOIR**, BURGUNDY, 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