

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

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

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, 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

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

SINGLE FRIED EGG | 2.

TWO FRIED EGG | 4.

HALVAH | 4.

HOT GRILLED SUJUK | 6.

MARINATED OLIVES | 6.

HONEY COMB | 4.

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MEATS & GRAINS

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

MAHI SABZI POLO | 49.

fried saffron-marinated red snapper served with sabzi polo, zeytoun parvardeh, garlic toum

JOJJEH 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

CHICKEN KOFTA |GF|** 20.

minced chicken, fresno pepper, onion, parsley, tomato

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

POLO SEFID |GF| 8.

tahdig, saffron butter, 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

WE'LL ALWAYS HAVE PARIS | 17.

Lalo Tequila, Rhum JM, Fig, Vanilla, Lime, Bitters

MAGIC CARPET | 17.

400 Conejos Mezcal, Rhum JM, Falernum, Baharat, Lemon

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

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