delbar

MIDDLE EASTERN

BRUNCH

SATURDAY & SUNDAY
11 AM to 2:30 PM

Executive Chef | Fares Kargar

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| 9.
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 | 14.
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

LABNEH |GF| 11.
strained yogurt, za'taar, EVOO
+6 lamb & za'taar
+6 sujuk & pickled fennel
+6 acorn squash & fig jam

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, kefelotyri, kashkaval, tulum

SIDES

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

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

JOOJEH KABOB |GF| 26.**
chicken breast, saffron, onion, citrus

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

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

LAMB KABOB | 38.*
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

ADAS POLO |GF| 12.
tahdig, lentil, raisin, saffron basmati

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

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

LAMB & BAGHALI TAHCHIN |GF| 23.
lamb shoulder, fava bean, egg, yogurt, onion, basmati *Limited*

BAKERY: SWEETS

BAKLAVA | 12.
walnut, phyllo dough, pistachio, cardamom, cinnammon, 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

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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11.11.26

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.

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

SHARBATS, LOW PROOF, ZERO PROOF

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

Chai e Anar, *Pomegranate, Baharat, Ginger, Chia Seeds* | 10

Sharbat e Khiyar, *Cucumber, Coconut, Mint, Citrus* | 10

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

Sharbat e Albaloo, *Tart Cherry, Lime* | 10

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

Iced Lavender Latte | 7.5

Persian Tea | 3.5

Turkish Coffee | 4

Cappuccino | 4.75

Red Bull Sugarfree | 5

Red Bull Peach Edition (White Peach) | 5

Red Bull Energy Drink | 5

San Pellegrino Sparkling Water | 8

Acqua Panna Still Water | 8

Majoon, tahini-date shake | 9.5

Drip Coffee | 3

Double Espresso | 4

Americano | 4

Cortado | 4.25

Latte | 5

Sparkling Mint Dough | 5

Pomegranate & Tangerine | 7

Grapefruit, Cardamom & Lemon | 7

Natalie's Blood Orange | 8

Natalie's Orange | 4

Natalie's Grapefruit | 4

Mexican Coke | 6

Bottled Coke | 5

Bottled Diet Coke | 5

Bottled Coke Zero | 5

Bottled Sprite| 5

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

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 | 71

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*	42 | 167
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