

MAZZES small bites

FALAFEL PLATE |GF| 17.

kale tomato salad,
pickled beets

WINGS |GF| 16.

grilled, za'taar, garlic,
wing sauce

SMOKED CHILEAN BASS | 29.

4 oz., saffron honey
marinated, cherrywood, pickles

ZEYTOUN PARVARDEH |GF| 8.

castelvetrano olive,
walnut, pomegranate

ADANA BITE | 15.

adana kabob, taftoun
bread, zhoug, spicy tahina

BEET CARPACCIO |GF| 15.

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



LUNCH

MONDAY TO FRIDAY
11:30 AM TO 3:00 PM

Executive Chef | Fares Kargar

SPREADS served with fresh taftoun bread

RAW VEGETABLES |GF| 8.

assortment of seasonal crudite

BANDARI OLOVIEH | 16.

smoked salmon, potato,
jalapeno, dill, fried caper,
cornichon

KASHK BADEMJOON | 16.

fried eggplant, onion, mint,
cream of whey

HUMMUS |GF| 11.

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

45.

MAST KHIYAR |GF| 8.

cucumber, mint, yogurt

DILL LABNEH |GF| 14.

strained yogurt, dill, walnuts,
garlic, citrus

+6. lamb & za'taar

LABNEH |GF| 12.

strained yogurt, za'taar, EVOO

+6. lamb & za'taar

+6. sujuk & pickled fennel

GREENS & GRAINS

CELERY SALAD |GF| 11.

fennel, pickled onion,
castelvetrano olives, feta,
lemon & zataar vinaigrette

SABZI POLO |GF| 14.

tahdig, scallions, parsley,
cilantro, fenugreek,
basmati

POLO SEFID |GF| 9.

tahdig, saffron butter, basmati

+6. zereshk polo

ADAS POLO |GF| 13.

tahdig, lentil, raisin,
saffron basmati

ZA'ATAR FRIES |GF| 14.

thick-cut, za'taar,
spicy tahina

HEIRLOOM TOMATO SALAD | 16.

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

MIXED GREEN SALAD |GF| 15.

red oak, baby spinach,
arugula, frisée, cucumber,
heirloom cherry tomato,
red onion, sumac vinaigrette

EGGPLANT SCHNITZEL | 19.

tahini labneh, crispy
shallot oil, mixed greens

SANDWICHES

ALL SANDWICHES ARE MADE IN OUR
HOMEMADE SOURDOUGH PITA. OPTION OF
MIXED GREEN SALAD OR FRIES AS SIDE.

LAMB & LABNEH SANDWICH | 21.

lamb shoulder, dill labneh,
pickled onion, zereshkj jam

FALAFEL SANDWICH | 18.

hummus, pickled relish,
pickled onion, parsley, spicy
tahini

KOOBIDEH SANDWICH | 19.

house blend of lamb and
beef, labneh, pickles,
butter braised tomato, sumac

JOOJEH SANDWICH | 21.

chicken breast, saffron,
pickles, butter braised
tomato, labneh, sumac onion

MEATS 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

CHICKEN BARG |GF|**27.

murray's chicken breast,
saffron, onion, citrus

+6. make it a soltani

KOOBIDEH KABOB |GF|**25.

ground lamb shoulder, beef
brisket, onion, saffron

CHICKEN KOFTA |GF|**21.

minced chicken, fresno pepper,
onion, parsley, tomato

BARG |GF|** 32.*

beef tenderloin, garlic,
onion, citrus, saffron

+7. make it a soltani

SALMON KABOB | 34.*

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

SEABASS | 47.*

wild caught chilean seabass
fillets, onion, saffron

ADD ON A MIXED GREEN SALAD OR FRIES TO ANY KABOB FOR +\$5

CONDIMENTS a la carte

GREEN ZHOUG |GF| 4.

garlic, peppers, parsley

GARLIC TOUM |GF| 4.

garlic, lemon

SPICY TAHINA |GF| 3.

cayenne pepper, tahina, garlic

TORSHI |GF| 4.

homemade pickled vegetables

HARISSA |GF| 5.

fresno pepper, garlic, tomato

HONEY HARISSA |GF| 5.

peppers, garlic, tomato, honey

CONDIMENT FLIGHT | 9.

pick 3 condiments

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 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