

STARTER

served with Taftoun bread to share

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. local peaches, honey harissa,
candied walnuts

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.

ZEYTOUN PARVARDEH |GF| 7.
castelvetrano olive, walnut,
pomegranate

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

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

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,
onion, yogurt madinade,
two fried eggs, tomato,
pepper, onion, labneh

SHAKSHUKA |GF| 18.
tomato, pepper, onion, egg,
parsley

BAKERY: SAVORY

BREAKFAST SANDWICH | 19.
artisanal maple beef bacon,
two sunny side up egg,
barbari bread, honey
harrissa, 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, tumeric, sesa-
me 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.

MEATS & GRAINS

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

CHICKEN KOFTA |GF| 20. **
minced chicken, fresno pepper,
onion, parsley, tomato

JOOJEH 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

POLO SEFID |GF| 9.
tahdig, saffron butter,
basmati

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

Notable Purveyors

Murray's Chicken

Ashland Farms

Pearson Farms

BAKERY: SWEETS

BAKLAVA | 12.
walnut, phyllo dough,
pistachio, cardamom,
cinammon, saffron, orange

PISTACHIO LAVA CAKE | 13.
pistachio cake, molten white
chocolate, cardamom gelato

FRENCH TOAST | 18.
halva, chocolate, orange,
tahini mousse

GINGER DATE CAKE | 12.
ginger, date, brown butter
roasted tahini mousse, orange
zest

All of our meats are halal

20% gratuity on parties
of 6 or more

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
- ROCK THE CASBAH | 17.

Delbar Private Label Gin, Pamplemousse, Cocchi
Rossa



- LONG LIVE THE SHAH | 17.

1792 Bourbon, Aged Rum, Dimmi, Falernum, Peach Bitters
- DUBAI DRIFT | 17.

Toki Japanese Whisky, Apple Brandy, Ginger, Maple, Lime
- ESPRESSO MARTINI | 17.

Grey Goose, Cold Brew, Mr. Black Coffee Liqueur
- DELBAR SPRITZ | 17.

Delbar Private Labele Vodka, Lofi Amaro, St.
Germain, Bubbles

BEER

- Back Home Beer, *Persian Lager* | 10.

Back Home Beer, *Sumac Gose* | 10.

Back Home Beer, *New Day IPA* | 10.

Almaza, *lebanese pilsner* | 9.

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* | 8.

Sharbat e Abaloo, *sour cherry, lime* | 7.

Chai e Anar, *pom, lemon, ba-harat, ginger, chamomile, chia seeds* | 8.

Sparkling Mint Dough | 3.

Sparkling Dough | 3.

Iced Coconut Chai Tea, *ginger, Persian Tea* | 7.
- Bottled Coke | 3.5.

Bottled Diet Coke | 3.5.

Bottled Coke Zero | 3.5.

Mexican Coke | 3.5.

Bottled Sprite | 3.5.

Aqua Pana Still Water | 8.

San Pellegrino Sparkling Water | 8.

Seasonal Fever Tree Soda | 8.

Wine by the Glass

SPARKLING

- ACINUM, PROSECCO, GLERA, ITALY

16 | 59
- NAVERAN BRUT CAVA, BLEND, CAVA, SPAIN

16 | 59
- SPARR CREMANT D ALSACE ROSE, PINOT NOIR, ALSACE, FRANCE

16 | 59
- BILLECART-SALMON BRUT, CHARDONNAY, MEUNIER, PINOT NOIR, CHAMPAGNE, FRANCE

35 | 120

WHITE

- BUKETO, ASSYRTIKO, SAUVIGNON BLANC, MALAGOUSIA, MACEDONIA, GREECE

16 | 59
- ALEXAKIS 2023, ASSYRTIKO, CRETE, GREECE GREECE

17 | 63
- GREYWACKE 2024, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

17 | 63
- DOMAINE BLONDELET SANCERRE, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE

20 | 79
- LAMBIN & FILS CHABLIS 2023, CHARDONNAY, BURGUNDY, FRANCE

19 | 71
- BERNARDUS 2020, CHARDONNAY, MONTEREY, CALIFORNIA

19 | 71
- DAOU BODYGUARD, CHARDONNAY, CENTRAL COAST, CALIFORNIA

25 | 99
- CARL GRAFF 2023, RIESLING KABINETT, MOSEL, GERMANY

17 | 64
- PASO DAS BRUXAS, ALBARINO, RIAS BAIXAS, SPAIN

18 | 67
- I'MAURI, BORGO SAN DANIELE, 2023, PINOT GRIGIO, FRIULI-VENEZIA, ITALY

18 | 67
- CALVET, SAUVIGNON BLANC, SANCERRE, FRANCE

25 | 98
- INTELLEGO "THE STORY OF HARRY" 2022, CHENIN BLANC, SWARTLAND, SOUTH AFRICA

18 | 67

ROSÉ

- 'CUVEE ANA', GÖNC, ROSE, ŠTAJERSKA, SLOVENIA

17 | 63
- PEYRASSOL LE COMMANDERIE ROSE, CINCAULT, GRENACHE, TIBOUREN, PROVENCE, FRANCE

18 | 67
- STOLLER ROSE, PINOT NOIR, WILLAMETTE VALLEY, OREGON

16 | 59

RED

- KIR-YIANNI 2019, XINOMAVRO, NAOUSSA CUVÉE VILLAGES, GREECE

17 | 63
- SYROCCO 2022, SYRAH, MOROCCO

20 | 75
- MUSAR JUENE 2021, CINSHAULT, SYRAH, CAB. SAUVIGNON, BEKAA VALLEY, LEBANON

21 | 79
- BIG FIRE, R. STUART 2021, PINOT NOIR, WILLAMETTE VALLEY, OREGON

19 | 68
- ECARD SAVIGNY LES BEAUNE 2020, PINOT NOIR, BURGUNDY, FRANCE

25 | 99
- KATHERINE GOLDSCHMIDT, 2023, CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA

19 | 71
- SCATTERED PEAKS 2021, CABERNET SAUVIGNON, NAPA VALLEY CALIFORNIA

21 | 79
- CLOS DU VAL, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA

25 | 99
- TRIVENTO GOLDEN RESERVE 2022, MALBEC, LUJAN DE CUYO, MENDOZA, ARGENTINA

17 | 59
- QUINTA SARDONIA SARDON 2022, TEMPRANILLO, CASTILLA Y LEON, SPAIN

18 | 71
- CAPARZO ROSSO DI MONTALCINO 2019, SANGIOVESE, TUSCANY, ITALY

18 | 67
- BRUNA GRIMALDI, NEBBIOLO, D'ALBA PIEDMONTE, ITALY

22 | 87

WINE LIST CURATOR | Michael McNeill - Master Sommelier