

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 | 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

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, kefelotyri, kashkaval, tulum

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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 | 47.*

wild caught Chilean seabass fillets, onion, saffron

HANGER STEAK | GF | ** 29.

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

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

POLO SEFID | GF | 8.

tahdig, saffron butter, 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, 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

HORMUZ ISLAND | 17

Haku Vodka, Novo Fogo, St Germaine, Lychee, Lime, Rose Water

SAUDI MONEY | 17

Delbar Private Label Bourbon, CioCiara, Albaloo, Lime

CHABAHAR | 17

El Jimador Silver, Ancho Verde, Cucumber, Persian Dried Lime, Soda

AZADI | 17

Delbar Gin, Calvados, Lemon, Maple, Ango, Barikka Cider

GRAND BAZAAR SPRITZ | 17

Delbar Gin, Montenegro, Lemon, Beet, Baharat, Bubbles

SIROCCO PALOMA | 17
Aleppo Infused Mezcal, Orange, Limoo, Grapefruit, Sumac

GOLESTAN PALACE | 17
Rum, Mezcal, Montenegro, Coconut, Carrot, Thyme, Za'atar, Lime

MAGIC CARPET | 17
400 Conejos Mezcal, Rhum JM, Falernum, Baharat, Lemon, Arak, Bitters

ESPRESSO MARTINI | 17
Grey Goose, Cold Brew, Mr. Black Coffee Liqueur

Frozen SUNSET BOULEVARD | 17
Volcan Blanco, Rhum Jm, Creole Shrub, Zereshk, Lemon



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 Golden, *Zero Proof* | 7.

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

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

Sharbat e Albaloo, *Sour Sherry, Lime* | 10.

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

Majoon, *Tahini-date Shake* |

Iced Lavender Latte | 7.5

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

Sparkling Mint Dough | 3

ZERO PROOF

Bottled Diet Coke | 3.5.

Bottled Coke Zero | 3.5.

Bottled Coke | 3.5.

Bottled Sprite | 3.5.

Mexican Coke | 3.5

Acqua Panna Still Water | 8

San Pellegrino Sparkling Water | 8

Red Bull Peach Edition (White Peach) | 4

Red Bull Energy Drink | 4

Red Bull Sugarfree | 4

CAFFEINATED

Iced lavender latte | 7.5

persian tea | 3.5

turkish coffee | 4.

cappuccino | 4.75

drip coffee | 3.

double espresso | 4.

americano | 4.

cortado | 4.25

latte | 5.

JUICE

Pomegranate and tangerine | 7

Grapefruit, cardamom and lemon | 7

Natalie's Blood Orange | 4

Natalie's Orange | 4

Natalie's Grapefruit | 4

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

WINE BY THE GLASS

SPARKLING

ACINUM, *PROSECCO, GLERA, ITALY*

NAVERAN BRUT CAVA, *BLEND, CAVA, SPAIN*

SPARR CREMANT D ALSACE ROSE, *PINOT NOIR, ALSACE, FRANCE*

BILLECART-SALMON BRUT, *CHARDONNAY, MEUNIER, PINOT NOIR, CHAMPAGNE, FRANCE*

VEUVE CLICQUOT BRUT RESERVE, *PINOT NOIR, CHARD, MEUNIER, CHAMPAGNE, FRANCE*

16 | 63

16 | 63

16 | 63

30 | 119

35 | 139

WHITE

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

ALEXAKIS 2023, *ASSYRTIKO, CRETE, GREECE*

GREYWACKE 2024, *SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND*

DOMAINE DU PRE SEMELE SANCERRE BLANC, *SAUVIGNON BLANC, LOIRE VALLEY, FRANCE*

LE GLORIES, CHABLIS 2022, *CHARDONNAY, BURGUNDY, FRANCE*

THE HILT ESTATE, SANTA RITA HILLS, *CHARDONNAY, CALIFORNIA*

ZD, *CHARDONNAY, SONOMA, CALIFORNIA*

KRUGER-RUMPF ESTATE, *RIESLING, NAHE, GERMANY*

COLUMNA, *ALBERIÑO, RIAS BAXIAS, SPAIN*

I'MAURI, BORGIO SAN DANIELE, 2023, *PINOT GRIGIO, FRIULI-VENEZIA, ITALY*

CALVET, *SAUVIGNON BLANC, SANCERRE, FRANCE*

MINUTY PRESTIGE BLANC, *VERMINTINO, PROVENCE, FRANCE*

16 | 63

17 | 67

17 | 67

28 | 111

19 | 76

20 | 79

25 | 99

17 | 67

18 | 71

18 | 71

25 | 98

18 | 71

ROSÉ

LIQUID GEOGRAPHY ROSADO, *MENICA, BIERZO, SPAIN*

QUINTA DE SAES, *TINTA RORIZ, JAEN, BAGA, CAB SAUV, DAO, PORTUGAL*

PEYRASSOL LE COMMANDERIE ROSE, *CINCAULT, GRENACHE, TIBOUREN, PROVENCE, FRANCE*

CHATEAU D'ESCLANS, "ROCK ANGEL", *GRENACHE, CINSAULT, VERMINTINO, PROVENCE, FRANCE*

14 | 55

18 | 71

18 | 71

18 | 71

RED

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

BRUNA GRIMALDI, *NEBBIOLO, D'ALBA PIEDMONTE, ITALY*

SYROCCO 2022, *SYRAH, MOROCCO*

MUSAR JEUNE 2021, *CINSHAULT, SYRAH, CAB. SAUVIGNON, BEKAA VALLEY, LEBANON*

BIG FIRE, R. STUART 2021, *PINOT NOIR, WILLAMETTE VALLEY, OREGON*

DUBOIS & FILS 2022, *PINOT NOIR, COTE DE NUITS-VILLAGES, FRANCE*

KATHERINE GOLDSCHMIDT, 2023, *CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA*

SCATTERED PEAKS 2021, *CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA*

HALL, *CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA*

DAOU 'SOUL OF A LION', *CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA*

BODEGA NUMANTHIA, *TINTA DE TORO, TORO, SPAIN*

TRIVENTO GOLDEN RESERVE 2022, *MALBEC, LUJAN DE CUYO, MENDOZA, ARGENTINA*

QUINTA SARDONIA SARDON 2022, *TEMPRANILLO, CASTILLA Y LEON, SPAIN*

CAPARZO ROSSO DI MONTALCINO 2019, *SANGIOVESE, TUSCANY, ITALY*

17 | 67

22 | 87

20 | 75

21 | 83

19 | 76

25 | 99

19 | 76

21 | 83

25 | 99

42 | 167

30 | 119

17 | 67

18 | 71

18 | 71