

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, EVOO

+6 lamb & za'taar

+5 acorn squash & fig jam

MESABECHA HUMMUS |GF| 14.

breakfast hummus, tahini, fried garbanzo, shirazi, tahina, soft boiled egg

FALAFEL PLATE |GF| 15.

kale tomato salad, pickled beets

KASHK BADEMJOON | 13.

fried eggplant, onion, mint, cream of whey

ZEYTOUN PARVARDEH |GF| 6.

castelvetro olive, walnut, pomegranate

SMOKED CHILEAN BASS | 27.

saffron honey marinated, cherrywood, pickles

delbar

MIDDLE EASTERN

BRUNCH
SATURDAY & SUNDAY
11 AM to 3 PM

Executive Chef | Fares Kargar

Add a Turkish Bagel | 3.

BRUNCH

* per chef's request no modifications or substitutions are allowed.

KOOKOO SABZI | 14.

persian style fresh herb fritatta, egg, barberries, walnut

SMOKED CHILEAN BASS | 27.

SALMON KOOKOO |GF| 17.

salmon, potato, cilantro, scallion, cumin, avocado tahini, chili oil, fried leek

KOOBIDEH & EGG |GF| 21.

in-house ground lamb, beef, onion, saffron, two fried eggs, pepper, tomato, labneh

+ sub chicken kofta

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

+ SIMIT | 3.

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

SHROOM PEYNIRLI PIDE | 14.

oyster mushrooms, fried onion, kasseri cheese

TUMERIC BARBARI | 9.

barbari bread, tumeric, sesame seed, Whipped feta, candied pistachio

ADANA PIDE | 16.

turkish pide, adana, harrissa, sumac, onion

S
I
D
E

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| 19. **

minced chicken, fresno pepper, onion, parsley, tomato

JOOJEH KABOB |GF| 24. **

chicken breast, saffron, onion, citrus

SEABASS | 46.*

wild caught Chilean seabass fillets, onion, saffron

HANGER STEAK KABOB |GF| 28.

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

CHINJEH | 31.*

prime beef sirloin, saffron, onion, yogurt marinade

LAMB KABOB | 29.*

lamb top sirloin, mint, onion, yogurt

POLO SEFID |GF| 7.

tahdig, saffron butter, basmati

SABZI POLO |GF| 12.

tahdig, scallions, parsley, cilantro, fenugreek, basmati

LAMB & BAGHALI TAHCHIN |GF| 22.

lamb shoulder, fava bean, egg, yogurt, onion, basmati

Limited

ADAS POLO |GF| 11.

tahdig, lentil, raisin, saffron basmati

Notable Purveyors

Murray's Chicken

Ashland Farms

Pearson Farms

ATL Microgreens

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

*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

11.13.24

Drinks

BULLET TRAIN | 17

Toki, Yellow Chartreuse, matcha, lime, OJ, agave

MAGIC CARPET | 16

400 Conejos Joven Mezcal, Rhum JM, Falernum, baharat

SAUDI MONEY | 15

Old Forester 100, Ciociaro Amaro, Albaloo, Lime

SPICE TRADE | 16

Gray Whale Gin, Benedictine, clove, lemon

DELBAR SPRITZ | 15
Weber Ranch Vodka, Lofi Amaro, St. Germaine, bubbles

SUNSET BOULEVARD | 16
Dulce Vida Tequila, Rhum JM, creole shrubb, zereschk, lemon

GOD OF RAINBOWS | 16
Dulce Vida Tequila, 400 Conejos Mezcal, albaloo, lime, ginger

BLOODY MARIAM | 15
Weber Ranch Vodka, Tattersall Aquavit, Bold and Bloody

ESPRESSO MARTINI | 15
Weber Ranch Vodka, Mr. Black coffee liqueur



BEER

Almaza, *lebanese pilsner* | 8.

Gate City, *lager* | 7.

Aval Golden, *cider* [GF] | 7.

Hazy Little Thing, *IPA* | 8.

Steigl, *Radler Grapefruit* | 7.

Scofflaw, *Staycation, IPA* | 7.

Athletic Brewing *IPA, zero proof* | 7.

SHARBAT & ZERO PROOF

Sharbat e Khiyar, *cucumber, coconut, mint, citrus* | 8.

Sharbat e Zereschk, *barberry, lime* | 7.

Chai e Anar, *pom, lemon, baharat, ginger, camomile, chia seeds* | 8.

Still or Sparkling Dough | 3.

Iced Coconut Chai Tea, *ginger, Persian Tea* | 7.

Bottled Coke Zero | 3.5.

Bottled Sprite | 3.5.

Mexican Coke | 3.5.

Eira Bottled Still Water | 8.

Eira Bottled Sparkling Water | 8.

Seasonal Fever Tree Soda | 8.

CAFFEINATED

Majoon, *tahini-date shake* | 9.5

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

substitute oat milk | 0.80

JUICE

Pomegranate and tangerine | 7

Grapefruit, cardamom and lemon | 7

Natalie's Blood Orange | 4

Natalie's Orange | 4

Natalie's Grapefruit | 4

Natalie's Carrot, Ginger | 4

Wine by the Glass

WHITE/ROSE

ACINUM, PROSECCO, GLERA, ITALY	15 59
NAVERAN BRUT CAVA, BLEND, CAVA, SPAIN	15 59
SPARR CREMANT D ALSACE ROSE, PINOT NOIR, ALSACE, FRANCE	15 59
BILLECART-SALMON BRUT, CHARDONNAY, MEUNIER, PINOT NOIR, CHAMPAGNE, FRANCE	30 120
BASKOLI TXAKOLI BIANCO, HONDARRABI ZURI, BASQUE, SPAIN	17 67
BUKETO, ASSYRTIKO, SAUVIGNON BLANC, MALAGOUSIA, MACEDONIA, GREECE	15 59
ALEXAKIS 2023, ASSYRTIKO, CRETE, GREECE	16 63
SILVERADO VINEYARDS 2022, SAUVIGNON BLANC, YOUNTVILLE, NAPA VALLEY	16 63
DOMAINE BLONDELET SANCERRE, SAUVIGNON BLANC, LOIRE VALLEY, FRANCE	20 79
CHABLIS FEVRE 2023, CHARDONNAY, BURGUNDY, FRANCE	18 71
BERNARDUS 2020, CHARDONNAY, MONTEREY, CALIFORNIA	18 71
DAOU BODYGUARD, CHARDONNAY, CENTRAL COAST, CALIFORNIA	25 99
CHATEAU DU TRIGNON, VIOGNIER, RHONE VALLEY, FRANCE	15 59
DOMAINE DES AUBUISIERES, CHENIN BLANC, VOUVRAY, FRANCE	16 63
GRANBAZAN, ALBARINO, RIAS BAIXAS, SPAIN	17 67
SAN PIETRO 2023, PINOT GRIGIO, SÜDTIROL ALTO ADIGE, ITALY	17 67
CALVET, SANCERRE, SANCERRE, FRANCE	25 98
GÖNC WINERY 2023, ANNA CUVÉE, ŠTAJERSKA, SLOVENIA	16 63
PEYRASSOL LE COMMANDERIE 2023, CINCAULT, GRENACHE, TIBOUREN, PROVENCE, FRANCE	17 67
STOLLER, PINOT NOIR, WILLAMETTE VALLEY, OREGON	15 59

RED

KIR-YIANNI 2019, XINOMAVRO, NAOUSSA CUVÉE VILLAGES, GREECE	16 63
SYROCCO 2019, SYRAH, MOROCCO	19 75
"MUSAR JUENE" 2021, CINCAULT, SYRAH, CAB. SAUVIGNON, BEKAA VALLEY, LEBANON	20 79
ARGYLE BLOOMHOUSE 2022, PINOT NOIR, WILLAMETTE VALLEY, OREGON	16 63
ECARD SAVIGNY LES BEAUNE 2020, PINOT NOIR, BURGUNDY, FRANCE	25 99
ROTH, CABERNET SAUVIGNON, ALEXANDER VALLEY, CALIFORNIA	16 63
MARQUIS DE CASA CONCHA 2021, CABERNET SAUVIGNON, VALLE DE MAIPO, CHILE	18 71
SCATTERED PEAKS 2021, CABERNET SAUVIGNON, NAPA VALLEY CALIFORNIA	20 79
CLOS DU VAL, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA	25 99
TRIVENTO GOLDEN RESERVE 2021, MALBEC, LUJAN DE CUYO, MENDOZA, ARGENTINA	15 59
ARRAYAN, SYRAH, MERLOT, CABERNET SAUVIGNON, CASTILLA LA MANCHA, SPAIN	18 71
BUGLIONI BUIGARDO CORVINA 2021, RED BLEND, VALPOLICELLA RIPASSO, ITALY	22 87
CARPARZO ROSSO DI MONTALCINO 2019, SANGIOVESE, TUSCANY, ITALY	17 67
BRUNA GRIMALDI, NEBBIOLO, D'ALBA PIEDMONTE, ITALY	22 87