

MAZZES small bites |GF|** CAN BE MADE GLUTEN FREE WITHOUT TAFTOUN UPON REQUEST

SMOKED CHILEAN BASS | 27.

saffron honey marinated, cherrywood, pickles

SALMON KIBBEH | 14.

harissa, cream cheese, burnt onion, date labneh

LAMB RIBS | 19.

burnt honey, pistachio and almond dukkah, pickled cippolini

OMANI SHRIMP |GF| 20.

black tiger shrimp, persian dried lime, sour orange, omani labneh

ADANA BITE | 14.

adana kabob, taftoun bread, zhoug, spicy tahina

WINGS |GF| 14.

grilled, za'taar, garlic, wing sauce



Executive Chef | Fares Kargar

FALAFEL PLATE |GF| 15.

kale tomato salad, pickled beets

ZEYTOUN PARVARDEH |GF| 7.

castelvetrano olive, walnut, pomegranate

SPREADS

RAW VEGETABLES |GF| 6.

assortment of seasonal crudité

MAST KHIYAR |GF| 7.

cucumber, mint, yogurt

KASHK BADEMJOON | 13.

fried eggplant, onion, mint, cream of whey

HUMMUS |GF| 10.

chickpea, tahini

+6 lamb & za'taar
+5 shroom, shishito & egg

Muhumara

honey, roasted pepper, walnut, pomegranate molasses

11.

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

GREENS & GRAINS

ADAS POLO |GF| 11.

tahdig, lentil, mixed raisins, saffron, basmati

SABZI POLO |GF| 12.

tahdig, scallions, parsley, cilantro, fenugreek, basmati

POLO SEFID |GF| 7.

tahdig, saffron butter, basmati

GRILLED VEGETABLES | 8.

cauliflower, endive, onion, pepper, saffron marinade

ZA'TAAR FRIES |GF| 9.

thick-cut, za'taar, spicy tahina

LAMB & BAGHALI TAHCHIN |GF| 22.

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

ROASTED CARROT SALAD |GF| 16.

rainbow carrots, ras el hanout, pickled raisins, candied pistachio, bulgarian feta

ENDIVE CITRUS SALAD |GF| 16.

red and green endive, orange & grapefruit supremes, onion, aleppo, candied walnut, preserved lemon vinaigrette

BEET CARPACCIO |GF| 13.

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

HEIRLOOM TOMATO SALAD | 14.

red onion, radish, mint, taftoun bread, cucumber

WHOLE ROASTED CAULIFLOWER | 18.

char-grilled, zhoug, spicy tahina, pickled onion, mint

CONDIMENTS

HARISSA |GF| 5.

fresno, garlic, parsley, tomato

GREEN ZHOUG |GF| 4.

garlic, peppers, parsley

TORSHI |GF| 4.

pickled vegetables

SPICY TAHINA |GF| 3.

cayenne, tahini, garlic

GARLIC TOUM |GF| 5.

whipped garlic, lemon

MEATS a la carte

CHICKEN KOFTA |GF| 19.

minced murray's chicken, harissa, parsley

LAMB NECK |GF| 29.

braised, onion, saffron, turmeric, cinnamon, garlic

CHINJEH | 31.*

prime beef sirloin, saffron, onion, yogurt marinade

LAMB KABOB | 29.*

lamb top sirloin, mint, onion, yogurt

SALMON KABOB | 29.*

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

SEABASS | 46.*

wild caught chilean seabass fillets, onion, saffron

KOOBIDEH KABOB |GF| 22.

ground lamb shoulder, beef brisket, onion, saffron

WHOLE STUFFED BRANZINO |GF| 33.

fresh herbs, pomegranate, minced walnut, shallot, citrus

HANGER STEAK KABOB |GF| 28.

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

JOOJEH KABOB |GF| 24.

murray's certified humane chicken breast, saffron, onion, citrus

GHEIMEH BADEMJOON |GF| 29.

lamb shank, eggplant stew, persian dried lime, yellow split peas, tomato

-vegetarian 18.

HONEY HARISSA CHICKEN |GF| 25.

semi boneless murray's chicken, kolrabi pear slaw, pickled onions

Whole Leg of Lamb

6 lbs, braised, served family style, condiments, tomato salad

170. *Limited*

Notable Purveyors

Murray's Chicken

Ashland Farms Pearson Farms

ATL

Microgreens

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.

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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

LONG LIVE THE SHAH | 17.

1792 bourbon, chairman reserver rum, dimmi, falernum

DUBAI DRIFT | 15.

toki, watershed apple brandy, ginger, maple, lime

ESPRESSO MARTINI | 15.

weber ranch vodka, mr. black coffee liqueur



BEER

Almaza, *lebanese pilsner* | 8.

Gate City, *lager* | 7.

Aval Golden, *cider* [6F] | 7.

Hazy Little Thing, *IPA* | 8.

Steigl, *Radler Grapefruit* | 7.

Scofflaw, *Staycation, IPA* | 7.

Athletic Brewing *IPA, zero proof* | 7.

SHARBATS & 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.

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, CINSAULT, 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

WINE LIST CURATOR | Michael McNeill - Master Sommelier