

DELBAR PRIX-FIXE FAMILY STYLE MENU

STARTING AT \$65 PER PERSON, OUR OFFERINGS ARE SERVED FAMILY-STYLE TO CREATE A WARM & SHARED DINING EXPERIENCE. PLEASE NOTE THAT SUBSTITUTIONS MAY AFFECT PRICING, & WE'LL HAPPILY ASSIST IN TAILORING THE MENU TO YOUR PREFERENCES.

FIRST COURSE **MAZZE** CHOOSE 3, served with taftoun bread and sabzi

LABNEH | GF |

STRAINED YOGURT, ZA'TAAR, EVOO

DILL LABNEH | GF | + \$2/PP

STRAINED YOGURT, DILL, GARLIC, WALNUTS

WINGS | GF |

ZA'TAAR, ORANGE ZEST, SAFFRON, LEMON

KASHK BADEMJOON

FRIED EGGPLANT, ONION, SAFFRON, CREAM OF WHEY, MINT

ADANA BITES + \$3/PP

ADANA, ZOUGH, TAHINI, TAFTOUN BREAD

HUMMUS | GF |

CHICKPEA, TAHINI, CUMIN, GARLIC, CITRUS

-MAKE IT A SPECIALTY HUMMUS FOR +2/PP

CHOOSE ONE:

1. LAMB & ZA'TAAR

2. SHROOM, SHISHITO & CONFIT EGG

MUHUMMARA

HONEY, ROASTED PEPPER, WALNUT, POMEGRANATE MOLASSES

OMANI SHRIMP + \$7/PER PERSON

TIGER SHRIMP, PERSIAN DRIED LIME, SOUR ORANGE, HERBS

SECOND COURSE **ENTREES** CHOOSE 4

JOOJEH KABOB | MOD GF |

CHICKEN BREAST, SAFFRON, ONION, CITRUS

KOOBIDEH KABOB | MOD GF |

MINCED BEEF AND LAMB, ONION, SAFFRON

CHINJEH KABOB + \$5/PP

PRIME BEEF SIRLOIN, ONION, YOGURT, SAFFRON

CHICKEN KOFTA | MOD GF |

MINCED CHICKEN BREAST, FRESNO PEPPER, ONION, PARSLEY, TOMATO

SEABASS | MOD GF | + \$10/PP

CHILEAN SEABASS FILLETS, ONION, SAFFRON

FALAFEL PLATE | GF |

KALE SALAD, PICKLED BEETS

LAMB KABOB | MOD GF | + \$10/PP

LAMB SIRLOIN, SAFFRON, MINT, YOGURT, ONION

SALMON KABOB | MOD GF |

SKIN-ON SALMON FILLET, SAFFRON, ONION

VEG. GHEIMEH | GF |

PERSIAN DRIED LIME, EGGPLANT, YELLOW SPLIT PEA, TOMATO STEW

SECOND COURSE **GREENS & GRAINS** CHOOSE 3

ADAS POLO | GF |

LENTIL, RAISIN, BASMATI

POLO SEFID | GF |

SAFFRON BASMATI

SABZI POLO | GF |

SCALLION, HERB, FENUGREEK BASMATI

ZA'TAAR FRIES | GF |

THICK-CUT, ZA'TAAR, SPICY TAHINA

GRILLED VEGETABLES | MOD GF |

CAULIFLOWER, ENDIVE, ONION, PEPPER, ONION SAFFRON MARINADE

HEIRLOOM TOMATO SALAD | MOD GF |

RED ONION, RADISH, MINT, TAFTOUN BREAD, CUCUMBER

BEET CARPACCIO | GF |

WHIPPED FETA, BURNT HONEY, SOUR ORANGE, PISTACHIO, ALMOND DUKKAH

SECOND COURSE **CONDIMENTS** CHOOSE 3

SPICY TAHINA | GF |

CAYENNE, TAHINI, PEPPER, GARLIC

MAST KHIYAR | GF |

YOGURT, PERSIAN CUCUMBER, MINT, TARRAGON

TORSHI | GF |

HOMEMADE PICKLED VEGETABLES

HARISSA | GF |

FRESNO PEPPER, TOMATO, HERBS, CITRUS

GREEN ZHOUG | GF |

THAI CHILI, HERBS, GARLIC, CITRUS

TOUM | GF |

GARLIC, EVOO, LEMON JUICE

THIRD COURSE **DESSERTS** BOTH SERVED

BAKLAVA

PHYLLO PASTRY, WALNUTS, ORANGE BLOSSOM SYRUP, ROSE, PISTACHIO

BASTANI NOONI

SAFFRON-ROSE WATER ICE CREAM, VANILLA WAFERS, PISTACHIO, ROSE CRUMBLE