

delle

HOUSE FOCACCIA , LABNEH, ZA'ATAR, DILL

GREENS, ROSEWATER VINAIGRETTE ,
ZA'ATAR, PISTACHIO, CHERRY


TURMERIC BREAD PUDDING, BARBERRY ONION JAM,
SMOKED EGGPLANT PUREE , LABNEH, MINT

FILET MIGNON, POMEGRANATE DEMI-GLACE,
SAFFRON POMME PURÉE, GREMOLATA

TAHINI CHOCOLATE CAKE,
CHERRY, COMPOTE, PISTACHIO

\$175

nadia@delledining.com



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HOUSE FOCACCIA, WHIPPED FETA, ORANGE BLOSSOM,
HONEY, SESAME

BEET TRIO, ROSE, ZA'ATAR, LABNEH, MINT


CARROT, ORANGE BLOSSOM, HONEY CREAM,
DUKKAH, DILL

POACHED COD, BARBERRY BEURRE BLANC,
CELERY ROOT, HERB OIL

BAY LEAF PAN COTTA, CANDIED ORANGE PEEL,
SESAME CRUMBLE

\$155

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HOUSE FOCACCIA, WHIPPED FETA,
URFA CHILI, DILL, LEMON

SWEET + SOUR PERSIAN CUCUMBER, NIGELLA,
POMEGRANATE + DATE MOLASSES


LENTILS, FETA, RADISH, HERBS,
LIMOO AMANI VINAIGRETTE

FILET MIGNON, SAFFRON BUTTER, BURNT ONION
SOUBISE, SABZI LAYERED POTATO,
SUMAC ROASTED MUSHROOM

CARDAMOM ROULETTE,
STRAWBERRY CREAM, SUMAC, ROSE

\$165

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LABNEH, BRAISED LEEK, DILL, ALEPPO OIL,
HOUSE ZA'ATAR CHIPS

GREENS, LIMOO AMANI VINAIGRETTE,
CUCUMBER FRIED LENTIL, RADISH


ROASTED SQUASH, FRIED ONION,
GARLIC CHIP, MINT OIL, LABNEH

BAHARAT BARBERRY CHICKEN,
TAHCHIN CAKE, CUCUMBER YOGURT,
CARAMELIZED ONION

EARL GREY PANNA COTTA,
MACERATED STRAWBERRY

\$155

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LABNEH, FAVA BEAN, PICKLED LEMON PEEL,
NIGELLA, DILL, TURMERIC OIL, HOUSE BREAD

GREENS, HERBED TAHINI, DUKKAH,
LIMOO AMANI FRIED LENTIL, RADISH

BEET TARTAR, WARM SPICES,
TAHINI, HERB OIL, BEET CHIP

SAFFRON SALMON, HERBED RICE CAKE,
POTATO CRISP, FAVA BEAN PURÉE,
GARLIC CONFIT + CARAMELIZED LEMON TOUM

ORANGE BLOSSOM CAKE,
HONEY WHIPPED CREAM, PISTACHIO

\$165

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