

DINNER



DINNER

20 *Dalida* 23

MEDITERRANEAN
RESTAURANT

SAN FRANCISCO

DALIDA

MODERN

MEDITERRANEAN
RESTAURANT

EASTERN

DINNER



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RESTAURANT



OCEAN

Oysters

Half-dozen, Presidio blossom mignonette 28

Grilled half-dozen, sujuk, butter, breadcrumbs 28

Perfect half-dozen

30g Kaluga Reserve caviar 168

Chubby Pita Caviar Service 144

Kaluga Reserve Caviar 30g, chubby pita, traditional garnishes

California Tahdig 48

Crispy saffron rice, Santa Barbara urchin, smoked trout roe, yellowtail, preserved yuzu
Caviar add-on: 15g 70

Raw Diver Scallops 22

Hale's chilled pink pearl apple broth, Zerate Farm sungolds, Presidio greens oil

Octopus and Sujuk 28

Thinly sliced octopus, olive-caper dressing, pork sujuk sauce

Seafood Platter 77

Oysters, mussel dolmas, taramasalata, smoked trout salad, yellowtail crudo with capers, bottarga, lavash crackers



GARDEN



Breaking Bread 18

Hummus, muhammara, smoked yogurt, pickles, marinated olives, chubby pita

Little Gems 14

Soft herbs, 6-month preserved lemon dressing

Fattoush Salad 16

Heirloom tomatoes, parsley, stonefruit, pita croutons, walnuts, pomegranate

Heirloom Melon & Halloumi 21

Melons, watermelon, halloumi, mint and anise dressing

LAND

Kibbe 18

Spiced beef and walnuts in bulgur wheat crust, tahini sauce

Duroc Pork Cheek Souvlaki 18

Crispy potatoes, mustard crème fraîche

Çöp Siş Skewers 26

Short rib & sweetbread kebabs, lavash, sumac onions, ezme sauce

Grapeleaf Duck Dolmas 23

Karkazian leaves, amba with oranges and Nick's persimmons, pomegranates, jus

Arayes Kebab 18

Pita stuffed with beef kebab, shatta emulsion, chives, guindilla peppers

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Middle Eastern

PASTAS

Anatolian Erishte 26

Thick-cut Turkish noodles, forest mushrooms, grilled Nardello peppers, corn, Nicasio reserve

Su Borek 24

Fluffy pan-roasted layered yufka, spinach & comte cheese sauce, pine nuts

Kayseri Manti 29

Butter-roasted lamb dumplings, garlic yogurt, Urfa-tomato sauce

ENTREES

Aleppo Half-Chicken 33

Sweet pepper glaze, gigante beans, sundried tomatoes, olives and caperberries

Cypriot Lamb Chops 35

Wrapped in ground lamb and caul fat; hummus, lamb jus

Ratatouille Pepper Dolma 27

Longer Table Farms Hungarian rounds, Nicasio Foggy Morning, Georgian cornbread, yellow pepper harissa

Steelhead Trout 41

Mt. Lassen trout, Mughrabiah couscous, fennel, walnut chermoula, pickled anchovy

CHEFS' MENU

WE WILL CURATE THE EXPERIENCE FOR YOU 85pp

ADD KALUGA RESERVE CAVIAR 7.5g +33 pp

FULL TABLE PARTICIPATION REQUIRED. RESTRICTIONS PROVIDE SEVERE LIMITATIONS TO A FAMILY-STYLE MENU. PESCATARIAN MENU +15pp

WINE PAIRING FRI-SAT +68 pp



Large

ENTREES

12-Hour Lamb Shoulder Tandoor 12 oz 59


Hawaii-spiced keshkek, chickpeas, Presidio garden greens

Three-Week Dry Aged NY Strip Steak 12 oz 72

Ezme sauce, char-broiled eggplant babaganoush, jus

Grilled Mediterranean Turbot 34 oz 105

Littleneck clams, white wine sauce, served bone in



Saffron Tahdig 14

Crispy Persian rice, barberries

Seasonal Vegetable 14

Driven by the farmers market, adjusted daily

Shoestring Fries 9

Shatta aioli, umami seasoning

Broiled Cauliflower 10

Harissa spices, dates, rose dukkah