**OCEAN**

Half Dozen Oysters 28
Seasonal Mignonette

Oysters Suleyman 28
Grilled oysters, pork sujuk, chives, lemon

Midye Dolma 17
Istanbul-style stuffed mussels, currants, dill

Octopus and Sujuk 28
Thinly sliced octopus, olive-caper dressing, pork sujuk sauce

Seafood Platter 72
Oysters, taramasalata with trout roe, L+S’s shrimp cocktail, fumacchi crudo with capers, mussels escabeche, bottarga, lavash crackers

Add: 1 oz Caviar 127

California Tahdig 44
Butter-roasted lamb dumplings, garlic, yogurt, tomato sauce

Caviar Service
Kaluga reserve caviar, chubby pita, traditional garnishes

Two Perfect Oysters, each topped with Kaluga Reserve Caviar
1/2 oz 70, 1 oz 140

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

Little Gems 13
Soft herbs, 6-month preserved lemon dressing

Zeytinyagli Enginar and Keroviz 18
Augur-style confit, artichokes and celery root, feta, orange-dill dressing

Fattoush Salad 16
Heirloom beets, persimmons, pita croutons, walnuts, pomegranate molasses

Forest Mushroom Tabouleh 16
Bulgur wheat, forest mushrooms, crispy favas, herbs, lettuce wraps

**GARDEN**

Breaking Bread 18

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

Little Gems 13
Soft herbs, 6-month preserved lemon dressing

Zeytinyagli Enginar and Keroviz 18
Augur-style confit, artichokes and celery root, feta, orange-dill dressing

Fattoush Salad 16
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Forest Mushroom Tabouleh 16
Bulgur wheat, forest mushrooms, crispy favas, herbs, lettuce wraps

**LAND**

Kibbe 9
Sauteed beef in a crisp bulgur wheat coating, tahini sauce

Durac Pork Cheek Souvlaki 19
Cheeks, crispy potatoes, mustard sauce

Çöp Sig Skewers 24
Short rib kebabs, sweatbreads, lavash, sumac onions, ezme sauce

Crissy Lamb Ribs 18
Smoked lebni, zhug herb sauce

Arayes Burger 18
Kebab cooked in a pita, shatta emulsion, chives, guindilla peppers

**PASTAS**

**Tarragon and yogurt sauce, fresh herbs**

Anatolian Erishte 22
Thick cut Turkish noodles, forest mushrooms, kabocha squash, white wine sauce

Su Borek 23
Fluffy pan-roasted yufka pastry, spinach and corné cheese sauce, pine nuts

Kayseri Mantı 29
Butter-roasted lamb dumplings, garlic, yogurt, tomato sauce

**ENTREES**

Middle Eastern

Anatolian Erishte 22
Thick cut Turkish noodles, forest mushrooms, kabocha squash, white wine sauce

Cypriot Lamb Chops 38
Encased in ground lamb and caul fat; hummus, lamb jus, chives

Stuffed Savoy Cabbage 26
Tomato-cherry sauce, chestnut-prune-freekeh filling (vegan)

12-Hour Lamb Shoulder Tandoor 82
Hawaij spiced keshke, braised chickpeas, mustard greens

Three-Week Dry Aged NY Strip Steak 78
Ezme sauce, char-broiled eggplant puree, jus

Grilled Mediterranean Turbot 105
Little neck clam, white wine sauce

**FRESH**

Seasonal Vegetable 11 Shoestring Fries 9
Roasted Cauliflower 11
Seasonal Vegetable 11
Roasted Cauliflower 11

**FOR THE LOVE OF CULTURE AND CUISINE**

RESTAURANT

WE WILL CURATE THE EXPERIENCE FOR YOU

ADD KALUGA CAVIAR +38

FULL TABLE PARTICIPATION REQUIRED.

5% charge is added to foster healthy living wages

The consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness

Automatic gratuity of 20% will be added to all parties 6 and larger

www.dalidasf.com
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