

SAN FRANCISCO

DALIDA



20 Dalida 24
MEDITERRANEAN
RESTAURANT



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MODERN

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RESTAURANT

EASTERN

FOR THE TABLE PANTRY

Breaking Bread 18

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

Breakfast Spread 21

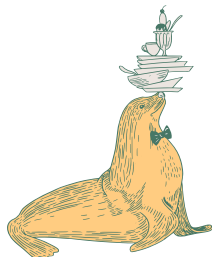
Kaymak, weekly seasonal preserve, feta and plaited cheese, ajika and walnuts, tahini and molasses spread, chubby pita

Fattoush Salad 16

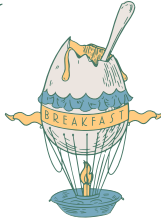
Sunblaze Ranch tomatoes, parsley, pita croutons, walnuts, cucumbers, pomegranate molasses

Challah French Toast 22

Bruleed and filled challah, strawberry, orange blossom creme chantilly



BRUNCH ENTREES



Chilbir, Turkish Eggs 22

Braised horta greens, poached eggs, garlic yogurt, mango amba, chubby pita

'Steak' and Eggs 49

California acorn-finished Iberico pork presa (6 oz), stonefruit khemali bbq sauce, grilled vegetables

Crispy-fried Poached Eggs 25

Chickpea tagine, black olives, tarragon yogurt, chubby pita

Saffron Dungeness Crab Scrambled Eggs 43

Saffron poached Dungeness crab, creme fraiche, feta cheese gozleme flatbread

Hot Smoked Trout and Simit 26

Trout salad with taramasalata, soft-poached egg, summer vegetable crudite, simit

Turkish Flatbread 26

Cured beef pastirma, mornay sauce, poached egg or
Ajika sauce, forest mushrooms, aliums, barrel-aged feta

Arayes Kebab 25

Pita stuffed with kebab meat, shatta emulsion, chives, guindilla peppers, fries

Three-Week Dry Aged NY Strip Steak 12 oz 76

Ezme sauce, char-broiled eggplant babaganoush, jus

Aleppo Half-Chicken 34

Sweet pepper glaze, tarragon-yogurt sauce, umami shoestring fries, shatta emulsion

FOR THE TABLE OCEAN

Greek Osetra Caviar 34

Crispy hummus, smoked yogurt, preserved lemons, 'jewels of muhammara'

Oysters

Half dozen, Presidio blossom mignonette 28

Grilled half dozen, wagyu schmaltz, zhug 30

Rockfish and Tomatoes 22

Compressed rhubarb, nectarine shrub, sungold ezme, heirloom tomatoes, Showa olio novo

California Tahdig 35

Crispy Persian rice, saffron dashi, Santa Barbara uni, smoked trout roe, yellowtail, preserved yuzu

Octopus and Sujuk 28

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



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
Additional pita +5

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Of Culture
and Cuisine

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